



The Master Chef

A Cutting Edge Team Development Program

The Program:

Do the people in your organization love food? The Master Chef is a cutting edge team development program with the focus on food. The Nuhop Center has developed a culinary experience that requires participants to prepare a mystery dish utilizing a pre-determined main ingredient. This event is full of surprises as teams compete for title of the most distinct and delectable main course. As participants arrive, they are presented with a multitude of appetizers and drinks. This builds excitement as teams mingle around the room. Mini kitchens are stationed around the room for the main event with all the materials necessary to prepare their culinary masterpiece. Participants are broken down into teams of 5-6 people and given the opportunity to build rapport through a series of mini-energizers. After this rapport has been built, the rules of the event are unveiled and the mystery ingredient is revealed. Teams are dispersed to their mini kitchens where they are given a pre-determined amount of time to choose their roles (runner, scribe, Master Chef, Sous Chef, and Apprentice) and to prepare their entrées. When time is called, teams display their final product to the judges. After the entrees are judged, teams gather around the table to sample all entries along with the other courses created by Sawmill Creek's Executive Chef. The evening concludes with an awards presentation, dessert and drinks. Come and compete for the title of the Master Chef!

