

culinaryevent



Team Cuisine

Ingredients for a Perfect Team

TEAM CUISINE

There are many aspects of a professional kitchen that mirror a successful working team. Time, resource and personnel management are all vital as well as constant communication to ensure the perfect dish is served. What better way for a team to be rewarded than to sit down to enjoy the fruits of their labours!

The Food Academy:

This challenge puts the teams in a full on kitchen and restaurant environment. They must organise their personnel resources and time management to deliver a restaurant standard three-course meal and also create a restaurant dining area with theming & drinks service.

We will demonstrate the basic skills they will need to undertake the tasks safely and will be on hand to give advice and encouragement throughout.

1. The delegates will be split into two sections.
2. The first section will be instructed in basic food handling techniques & health & safety and then prepare a restaurant quality 3 course meal.
3. The second section will source the equipment necessary to set up & theme a restaurant front of house, taste & select the wines & drinks & organise the setting up & decoration of the tables
4. Once the task is completed, we will supply the staff to serve the meal to the delegates. What better way to reward themselves than to sit down to a fantastic meal they have prepared!

WHAT IS INCLUDED

- Venue hire
- Event management
- All food requirements
- Kitchen equipment
- Crockery & cutlery
- Table linen

ITINERARY

10.00 hours	Guest Arrival - Tea/Coffee & Bacon Rolls
10.15 hours	Team Selection & Safety Briefing
10.30 hours	Team Cuisine Commences
15.30 hours	Lunch is served
17.00 hours	Guests depart at Leisure

INFORMATION RELATING TO THE EVENT

Please wear comfortable clothing and suitable footwear

There are no strict restrictions however any special requirements or health concerns must be discussed on booking

This package is available all year round

Transport can be arranged to and from the venue – please contact the Sales Team for a quotation

CONTACT INFORMATION

Please telephone the Sales Team on 01428 682887

Please email info@cwse.co.uk

PRICING FOR FOOD ACADEMY

Up to 10 guests £ 1800.00 + vat

Up to 20 guests £ 2700.00 + vat

Up to 30 guests £ 3500.00+ vat

Up to 40 guests £ 4500.00 + vat

For The Food Academy if your number of guests falls out of the above parameters please contact the Sales Team