



COOKING

TEAM BUILDING



CHOCO MAKING

TEAM BUILDING - COOKING

KEY ASPECTS

- Group Motivation
- Leadership
- Creativity
- Team Working
- Communication
- Cooperation
- Expression
- Time Managing
- Challenge
- Shared Values

REQUIREMENTS:

TIME: from 2 to 3 hours

LOCATION: Indoor space with 1 table for each team, refrigerator





WHAT IS IT ABOUT?

Generally, cooking can be a moment of relax and, if you are cooking alone, can be the time where you can let your thoughts go and just focus on your own process and food. However, if you are **cooking with other people**, it can be **a great moment of team work, fun and communication!**

In this specific case where chocolate is involved, we enter the **dessert sphere**, which is **extremely engaging** due to its wide space for **creativity and pastry creations**.

This is why Choco Making is very suitable when we want a group to **break the ice, work together** and **use different professional cooking tools, try different combinations** of chocolate and garnishes in order to create something tasty and beautiful!

Through the help and guidance of our Executive Pastry Chef, the attendees will firstly **learn secrets and tips** about the chocolate all over the world and then get into real action.

Mix and match of flavors, colors, shapes and techniques will turn the gathering into a fun occasion for everyone to become **Pastry Chefs for a day!**

But do not forget, differently from the chefs, the participants will **get to eat whatever they cook ;)**



HOW DOES IT WORK?

A professional Executive Pastry Chef will be fully available and dedicated to welcome the group and answer any food related question. Once everyone is ready and excited to dirt the hands with chocolate, we will provide apron and gloves to keep **everything hygienic** and then, let's express the fantasy and try out some cooking tools never used before!

During the first stage, the participants will have **fun, pass tools and groceries to each others** in order to decide what pastry or chocolate mold to make .

Always guided by a professional chef and facilitators, the group will be then split into teams because it's time for... **A Team challenge!**

Each team will have to **give full expression to their ideas**, that of course will have to be related to the company values, vision and mission, in order to create their own masterpiece.

Then they will have to **present and explain the meaning** behind the work of art, and that's how we will evaluate the team work and outcome of their effort!

Teams will be evaluated on:

- **Meaning behind the art work, connected to the company values**
- **Taste**
- **Aesthetic**
- **Engagement and enthusiasm during the presentation!**



COCKTAIL CHALLENGE

TEAM BUILDING - COOKING

KEY ASPECTS

- Listening
- Integration
- Leadership
- Problem Solving
- Experimenting
- Relationships
- Communication
- Challenge
- Motivation
- Collaboration

REQUIREMENTS:

TIME: from 1h to 3 hours

LOCATION: Indoor or outdoor space with 1 table for each team





WHAT IS IT ABOUT?

If you are looking for a mix of fun and challenge that will bring your team to:

- **Talk Freely**
- **Express individual thoughts and impressions**
- **Share ideas**
- **Put creativity into motion**
- **Test and experiment different options as a team**
- **Create a team**

Then Cocktail Challenge is the team building activity for you!

Welcomed, guided and coordinated by expert bartenders and mixologists, all participants will firstly get to **know some interesting fun facts** about the spirit and mixology world, perhaps with some useful information for the following challenge..!

Besides the fact that dealing with spirits and drink garnishes from all over the world can be an engaging experience like a sort of cocktail class, please keep in mind that with us it won't be just a fun bartending experience.

The goal of the format is to let participants and teams be **open to discussion, idea sharing, opening up to the others** with our own personality and taste.

Since every team will have to **create their own Cocktail Team**, we will observe and evaluate the teamwork from the initial brainstorming session to the delivery of the requested.

What we really want to **see**, is **the company meaning behind the cocktail...**



HOW DOES IT WORK?

Divided into teams, each group will be expected to create their own special team cocktail. Based on the client's company values and pillars provided, **our mixologists and masters will funnel the teams to work and brainstorm on the given theme.**

Teams are provided with bartender tools (shaker, knives, straws...), garnishments and basic ingredients (alcoholic and non-alcoholic drinks, juice, soda...) to prepare the cocktail and garnish the glass.

After a first brainstorming session where each team will decide what kind of drink to make and what are the qualities and points that can be correlated to the company values (...Surprisingly, there can be many connections and skills coming from the making of a cocktail solution!), all the attendees of the team will have to **figure out what is the best mix** for the outcome of their drink.

To make the format engaging also among teams, **we can add the "negotiation option"** which will require participants to go deal with the other tables to complete their team mission!

Once the solution has been made, it will be the time to think about the **aesthetic** of the team masterpiece, which will have **to be related to the company theme** too. Such work, will be then **exposed and explained** in front of the other teams and jury. The best cocktail will be selected based on its taste and presentation, but of course we will also take into account the teamwork of each group!



PASTA / PIZZA MAKING

TEAM BUILDING - COOKING

KEY ASPECTS

- Fun
- Culinary creativity
- Group Motivation
- Communication
- Cooperation
- Expression
- Time Managing
- Challenge
- Shared Values

REQUIREMENTS:

TIME: From 2 hours to half day

LOCATION: Preferably restaurant or indoor space furnished with stove or electrical sets





WHAT IS IT ABOUT?

Considering the origins of our company YaYa, the main subject of our culinary team building activity couldn't be too far from Pasta or Pizza ! Italian food is worldwide famous, thanks to the unique flavors coming from simple recipes and to the fact that... Real Italian food can be completely made at home! You just need to know some secrets..

We organize this team building making either pizza or pasta, up to your preference which one you like the most! And based on your decision, **we could provide the suitable restaurant to use as event location.**

Usually, this is an activity we recommend to do **prior a company lunch or dinner**, as it is the opportunity to break the ice in a very easy going and tasty way, to **stimulate conversation and ideas sharing** between colleagues, to **integrate new joiners or departments** in a playful and curious environment.

That's why we propose the Pasta Cooking Team Building! Especially for international guests it's amazing to try preparing fresh handmade food.

Fresh dough can be shaped in any form you like, which can **inspire every team to create their very own type of pizza and pasta**, there is no limit to fantasy in the kitchen, especially throughout our fun challenges!

The meals cooked by the teams can be served as lunch / dinner or as additional food combined with the restaurant's courses. Little spoiler... Most likely, the cooking outcome won't be as perfect as our Italian grandmothers used to do! But guided by our professional chefs and staff and through the use of professional cooking machines and tools, it will be a pleasant and tasty surprise to put on the table and enjoy!

On top of that, it will be a **lovely memory** of a corporate lunch or dinner very **different from the usual.**



HOW DOES IT WORK?

Given that, in general and based on our experience, the first perception by the guests of a cooking team building activity is already something relaxing and fun, if we top it all with **a chef that will share some cooking skills and secrets** and the participants tasting and experiencing some delicious food... Well it can't get better than that!

Our executive chef and professional staff supporting the group, will welcome and explain what everyone will learn during the time together.

It is not just about cooking, it is not just about making sure your dish tastes right!

It is about team work and dedication, about splitting tasks and roles. Everyone's role in the team will be extremely helpful to get to the following step! And executing the task in the best way possible will be fundamental in order to achieve great (and tasty) results!

The guests will start from the very beginning, by making the dough... There is a specific method and steps to follow, it is not easy at it seem! Always supervised by our professional staff, the attendees will experience then a creative time, the team pasta or team pizza and its ingredients!

Although the concrete goal of the team building will be a **challenge between teams to make the best kind of pasta or pizza**, the ultimate goal is to **enjoy a good time in a friendly environment**.

Get in touch to know more and share with us your event details, we will be happy to **customize the experience based on your requirements!**

MORE THAN UNEXPECTED



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