

TEAM BUILDING PROGRAMS AT CWCS

- There's no better way to mark a special occasion - be it a corporate gathering, bachelorette party, bridal shower, birthday or anniversary - than with a wooden spoon in hand and friends and co-workers all around.
- And if you're looking for an effective, fun way to bond with colleagues, a cooking party is an original team-building exercise that will leave you and your guests smiling long after the cooking is done. As team members learn essential culinary techniques and master new recipes, they also strengthen bonds and relationships in a fun, informal environment.
- When your group arrives, you will enjoy a selection of freshly prepared appetizers. We'll describe the menu, outlining basic techniques you'll master. Then we'll divide your team into stations. You'll cook for about an hour and a half, whipping up an incredibly tasty 4 to 5-course meal, then sit down to enjoy the fruits of your labor with specially selected Italian wines.
- Menus are tailor-made for your group, and a wine tasting can be added for groups who are really into wine. You can also order handsome customized aprons for everyone, or a professionally rendered film of your event on DVD. Every guest will receive a recipe packet through e-mail so they can recreate the delicious menu at home.

• **Prices**

- Lunch / Monday to Friday \$110 per person
- Dinner / Monday to Thursday \$145 per person
- Dinner / Sunday \$160 per person
- Premium liquor bar \$32.50 per person
- Rhode Island State Tax
- Gratuity 20%
- There are no setup fees, room rental fees or other fees.

Extras additions (optional)

- Chef Walters “**Federal Hill Cookbooks**” \$12.00 each
- Wines & Cheeses tasting (priced accordingly)
- Tailored-made gift basket (priced accordingly)

Additional details

- The minimum charge for a private event will cover you for up to 14 people.
- Smaller groups are welcome as long as the minimum payment is met.
- Couples or very small groups: consider joining one of our cooking classes.

Private cooking events include:

- Wine and appetizer reception
- Hands-on cooking without the cleaning
- Recipe packets tested and previously executed
- 5+ course meal prepared by attendees
- Fun for everyone guaranteed

Reserve team building event by e-mail carmela@chefwalter.com

or info@chefwalterscookingschool.com

401-273-2652 or purchase a gift certificate

PROGRAMS OFFERED

ACTIVATED LEARNING EXPERIENCES

Great food, great conversations while learning, and building teams — all a part of unique experience.

1) Singing and dancing — on the house.

Looking for a totally unique way to bring your group together?

We've got you covered. After years of working on these activated learning events, we're confident in saying they're an experience you can only find at The Italian Culinary Center. It's a facilitated learning exercise combined with an over-the-top cooking and dining event.

2) Listen to the Sizzle

Elements of Communication

Teams are divided up and given different communication challenges. One team might not be able to talk, where another team has a designated recipe reader. The Chef might also toss a "little sizzle" in the mix to show how listening also is a key function in communicating. Groups must work as one to accomplish their respective menu items in a timely and tasteful fashion.

3) Who Moved the Cheese?

Managing all Resources

The larger group is divided into teams. Each team selects two ingredient champions. The champions manage all the ingredients to make the menu come together. The chef may ask teams to give ingredients away or incorporate surprise items into the dishes. As the clock quickly ticks away, the teams must be ready to present their finished menu items to dine on before time and ingredients run out.

4) Let it Rise

Creative Leadership Challenge

Teams are formed and each group selects a leader. The leader takes the reins to coordinate the group's cooking assignment. Over time, the chef shuffles the leadership within the original teams. New challenges arise as the kitchen situation changes. What happens next is determined by all the outstanding factors.

Here's what you can expect

All activated learning experiences last 2-1/2 hours. We can accommodate a maximum of 30 hands-on participants (unless otherwise agreed upon).

The chef welcomes the group, explains the "rules" of the team building activator you've selected, and assigns teams. Each team works together to prepare courses of the menu. When the food is ready, teams present their dishes to the entire group before sitting down to a wonderful meal. Last but not least, our culinary team facilitates a guided discussion to conclude the experience.

A facilitation and set-up charge of **\$395** will be applied for all activated learning experiences

Some of our satisfied clients

Swarovski Corporation. USA CVS Group Ocean Spray Corporation Fidelity Financial Merrill Lynch Citizens Bank GTECH Company World Headquarter Kellogg's Incorporated National Grid Corporation Bradford Soap Company Conway Corporation	Metlife Company Henkle North America Starwood Hotels Ambassadors Pharmaceutical Groups Accounting Firms Law Firms R & D Groups Educational Events Private and Family events
---	---