

# CREATIVE CULINAIRE COOKING TEAM BUILDING



Build Team Cohesiveness, Team Work,  
Creativity, Coordination, Co-operation and Trust

[www.creativeculinaire.com.sg](http://www.creativeculinaire.com.sg)

# WHY JOIN US?

Since 2006, Creative Culinaire has been working with more than 280 organisations on cooking teambuilding activities. We provide an exciting array of teambuilding activities combined with cooking & / or baking to offer your teams unique & enjoyable teambonding experiences

**AFFORDABLE PRICES - EXPERIENCED TEAM  
PROFESSIONAL KITCHEN - FULLY EQUIPPED CAFE  
HANDS ON EXPERIENCES**

## SOME OF OUR SATISFIED CUSTOMERS



# COOK, BAKE & CHILL

1.5 HRS TO 3 HRS, FROM \$40/PAX MIN. 10 PAX MAX. 24 PAX



## OBJECTIVES:

Encourage participants to actively engage with each other through teamwork and cooperation; using cooking and baking as a medium.

Participants will be immersed in a pleasant sensory experience through sight, taste and smell. Additionally, they will pick up some useful cooking or baking skills and tips.

## HOW IT WORKS:

Participants will be divided into groups of 2 or more; pitching against other groups to complete the chosen dish on time. Our chefs panels will also award points based on their teamwork, taste and presentation of the final dish. Participants will watch a live demo before replicating the dish. The winning team will be awarded F&B vouchers.

## CUISINES:

We offer a diverse array of cuisines be it western, asian or fusion. From mochi to traditional muah chee, french pastries to local favourites, we cater to all tastebuds!

## CONDUCTED IN:

This activity will be conducted in our fully equipped professional baking / cooking studio conveniently located in Tiong Bahru. We can also conduct it at your preferred location, speak to us for a customised event.

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### Optional Add on:

- Corporate Door Gift Bag
- Disposable Aprons and Take-away Boxes
- Complete your experience with a drink or meal at our cafe next door

# THE HAWKER SHOWDOWN

3 HRS, FROM \$80/PAX MIN. 10 PAX MAX. 24 PAX



## OBJECTIVES:

Encourage participants to work as a team to replicate their favorite hawker favourites.

Your team will learn about the traditional cooking techniques and origins of the dishes, teamwork, communication, coordination and time management.

## HOW IT WORKS:

We all love our local favourites. In this team bonding challenge, there will be a live demo on how to make popular hawker centre dishes.

Participants will be split into teams of 4 and each team will have to watch and take down notes as the demo is presented (no recipe cards are given). Then, they will have to work together against the clock to best replicate the dish(es) shown.

This challenge requires skill, accuracy, communication and speed. Are you up for the ultimate showdown? The winning team will be awarded F&B vouchers.

## CUISINES:

Choose from our menu of traditional hawker fare, perfect for teams with different nationalities to learn about our local favourites.

## CONDUCTED IN:

This activity will be conducted in our fully equipped professional baking / cooking studio located in Tiong Bahru.

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Enjoy what your team has cooked with a complimentary drink at Cafe Pralet

### Optional Add on:

- Corporate Door Gift Bag
- Disposable Aprons and Take-away Boxes

# THE PASAR CHALLENGE

3 HRS, FROM \$100/PAX MIN. 10 PAX MAX. 24 PAX



## OBJECTIVES:

Encourage participants to work as a team to complete the given tasks on time.

Your team will learn about creativity, strategic planning, coordination, cooperation, budget and time management.

## HOW IT WORKS:

The Pasar Challenge pits teams against each other in this epic culinary event. This team bonding challenge requires participants to budget, shop and cook within 2 hours.

The teams will have the opportunity to visit Tiong Bahru market to buy ingredients, with a given budget and race against the clock to cook and plate their dish for the judges.

Teams will be judged based their team coordination, budget and time management; as well as the taste and presentation of their dishes. The winning team will be awarded F&B vouchers.

## CUISINES:

Choose between Western, Asian or Fusion Cuisines or speak to us for customised menus.

## CONDUCTED IN:

This activity will be conducted in our fully equipped professional baking / cooking studio and the wet market conveniently located in Tiong Bahru.

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Enjoy what your team has cooked with a complimentary drink at Cafe Pralet

### Optional Add on:

- Corporate Door Gift Bag
- Disposable Aprons and Take-away Boxes

# CAFE SERVICE

3 HRS, FROM \$100/PAX MIN. 20 PAX MAX. 30 PAX



## OBJECTIVES:

This unique teambuilding activity brings your team together to takeover a cafe to serve your chosen guests. From an appreciation dinner for your valued customers, to a thank you luncheon for your suppliers or even as a Corporate Social Responsibility Initiative to serve the less privilege in our society.

Encourages communication, coordination and teamwork as well as instilling humility and social service.

## HOW IT WORKS:

This highly rewarding activity allows your team to plan the menu and activities to entertain your guests. Your team will serve as kitchen helpers alongside our chefs, baristas and waiters to serve your guests.

Build a passion for those in need as a team by contributing back to your community with Café Service.

## CUISINES:

Choose from our Western, Asian or High Tea Menu or customise your preferred menu.

## CONDUCTED IN:

This activity will be conducted in our fully equipped professional baking / cooking studio and cafe next door located in Tiong Bahru.

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### Optional Add on:

- Food Hampers as Gifts for guests

# THE CAFE TAKEOVER

3 HRS, FROM \$150/PAX MIN. 15 PAX MAX. 30 PAX



## OBJECTIVES:

We are the only one in Singapore to offer a Cafe Takeover Teambuilding experience!

The Café Takeover activity fulfills your dream of running your own café. This activity aims to build your team's coordination, creativity, communication, teamwork and customer service!

## HOW IT WORKS:

This activity allows everyone in your team to play the role of chef, barista, waiter and guest with a chance to cook, serve and enjoy the food and drinks.

Teams will be rotated in different roles. They will plan the menu, prepare the food, serve drinks, work as servers and acts as paying customers. They will learn to work efficiently and ensure customers' satisfaction.

The team with the best reviews will win F&B vouchers.

## CUISINES:

Choose from our Western, Asian or High Tea Menu or customise your preferred menu.

## CONDUCTED IN:

This activity will be conducted in our fully equipped professional baking / cooking studio and cafe next door located in Tiong Bahru.

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### Optional Add on:

- Corporate Door Gift Bag
- Disposable Aprons and Take-away Boxes

# COOK & EAT LIKE A LOCAL

3 HRS, FROM \$150/PAX MIN. 4 PAX



## OBJECTIVES:

Perfect for small group or tourists, this activity aims to offer a unique history and culinary experience in the charming Tiong Bahru Estate.

Enjoy a relaxing culinary journey as Chef Judy Koh brings you on a walking food tour around Tiong Bahru, pick up the freshest ingredients from the wet market and teach you how to make local favourite dishes!

## HOW IT WORKS:

Experience being a true local with us for a day! To start off the day, we will meet at Tiong Bahru Food Centre to enjoy a hearty local breakfast.

Next, Chef Judy will bring you on a walking tour around the various eateries and conservatory housing in Tiong Bahru. The next stop would be at Tiong Bahru wet market to pick up the fresh local ingredients for your cooking class.

Your three course meal will consist of a starter, dish and a dessert ( to be chosen from our menu ) and you will be able to enjoy your creations at our lovely cafe!.

## CONDUCTED IN:

This activity will be conducted in our fully equipped professional baking / cooking studio and the Tiong Bahru Estate.

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Private customised class for 1 or 2 can be arranged.

# CONTACT US

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Please note we are not halal certified but we can arrange for no pork / no lard / no alcohol menu.

Pls speak to us if you have any special dietary requirements.

