



CORPORATE TEAM BBQ COOKING EVENT

OVERVIEW

AIM:

- To apply team building theories in an exercise that is competitive, produces a result, and ensures participants have fun while doing it

METHOD:

- Bar-Be School provides a cooking game that is simple and effective in highlighting the benefits of effective teamwork, co-operation and negotiation in the workplace

RESULT:

- Team building 'takeouts' that can be applied in the workplace everyday
- The Bar-Be School Team BBQ Event is an opportunity for employees to engage in a competitive exercise whilst gaining great skills in a fun learning & team focused environment.
- The Participants get to see each other outside of the work environment.
- Participants will need to work together to achieve the tasks, where communication is key to the success!
- All participants can share their success by enjoying their creations together on completion with prizes for best team player per group.
- The strategic goal is to produce for the group a three course meal on the BBQ, ready at the same time.
- The attendees will be split into three groups.
- The tactical goal for each team will be maximizing possible points awarded whilst achieving the strategic goal.
- All participants will be allocated a role to achieve both tactical and strategic objectives.

COMMUNICATION ROLES IN THE EXERCISE

- The Chef Presenter will demonstrate the courses to the group and sets team off to recreate for everybody in a given time.
- The team leaders are responsible for ensuring the teams deliver the strategic goal, and are effective tactically. Only the team leader can consult with the Chef Presenter re- questions.
- Each team will have cooks, servers and clearers to achieve tactical goals and deliver strategic goal.

HOW IT WORKS

- In consultation with the Client, Bar-Be School will allocate participants to teams and / or roles. Each team has cooks, servers and clearers.
- Participants arrive, and are given an introduction by the "Director", and a 'running sheet' that outlines the activity, and gives instructions



PLANNING & EXECUTION

- Each Team Leader has a meeting with their teams to ensure that strategic and tactical goals are clear. A timetable and checklist will be provided for all parties.
- The Facilitator demonstrates the meal preparation for each group.
- Each team has a meeting to ensure they have the resources necessary to complete the task. If they do not, they will need to find the resources (Facilitator)

ACHIEVING THE GOALS

- The Cooks in each team prepare the meal, the Servers organize appropriate plating for entire group and Clearers keep all section and area clean and clear; all reporting their progress to the Team leader, who reports in kind to the Facilitator to ensure that all is on track.
- Team leaders are able to ask up to 3 questions from the Chef / Facilitator after the demonstration.

WINNING

- This is not a race – the goal is work together.
- If the three groups produce the three-course meal within 1 minute of each course serving time, the strategic goal will be achieved and everyone will win....
- The group that gains the most points in achieving the strategic goal will win...
- Within each group, the team that scores the most points in achieving their tactical goal will win....

HOW THE TEAM GAINS POINTS

- Facilitators will judge each team, assessing how each team undertakes the task.
- The Facilitator will inform the Team Leaders of the progress scores by group and will inform the participants.
- This will generate a lot of fun and competition.

TEAM ASSESSMENT

- Team Assessment will include:
- Following instructions
- Tidiness of work
- Quality and presentation of the meal
- Cleanliness of equipment and workstations at the end

RESULTS

- The Bar-Be School Team Cooking Game provides a great forum for employees to learn about team building in a practical, effective and fun way.
- Team formation, planning and performance theories will be applied, and their effectiveness will be evident. These applications can be used everyday.
- The positive spirit built up by achieving a shared common task will be the main takeout for participants.
- This will be the greatest benefit for the team as the exercise is a reflection of the 'demands' and 'prizes' in the workplace.



RUN SHEET

- **1.00pm** Guests arrive and enjoy Turkish bread & drinks together
- **1.15pm** Address and welcome to attendee's, introduce Bar-Be School and go over OH & S / House keeping. Be sure to mention hygiene, wash hands, heat of BBQ's and safety. Wear gloves and aprons.
- Discuss and highlight the necessity of team work to achieve the desired result and how it can be used to impact on the office environment.
- **1.20pm** Go over the rules of the events. 3 groups, 1 team leader. Each group will be required to work as a team to produce the entrée course. The facilitator will demonstrate what needs to be done and then the group will get to work. Each group will have a team leader that can communicate with the demonstrator. Each team will be given the tasks of the day and then set to go for serving at 8.10pm for entrée.
- **Demonstration time – 1.30 to 1.40pm**
- **Cooking and Serving is 1.40 to 2.00pm**
- **2.00pm** Entrée course is served and wine tasting to go with the entrée.
- **Progress Score for teams**
- **2.20pm – teams go back to prepare main course.**
- **Demonstration time – 2.20pm to 2.30pm**
- **Cooking and Serving – 2.30pm to 2.50pm**
- Teams will then go back into their groups and get set for the main course component to be served by 2.50pm
- **2.50pm** Guests will serve all of their main courses and present onto serving table. When everyone is ready, teams to serve up their main and go into their set tables (inside conference room) and second part of wine tutorial.
- **3.20pm** Guests are directed out to the BBQ area where teams will cook Dessert course for the group.
- **3.45pm** Guests can enjoy their dessert.
- **4.10pm** Clean up and section tidy.
- **4.15pm** Opportunity for Questions and feedback. Award best BBQ team member and do a final wrap up of the event.
- **4.30pm** Event is finished. We thank you for participating and trust you had a great day!



MENU & TIMING

1.15 to 1.30pm Intro, Overview & Welcome

1.30pm Break into teams and Chef Demonstration. Group to work together to reach entrée by 2.10pm

2.00pm

- BBQ Pork and Hokkien Noodle Stir-Fry (Team 1)
- BBQ King Prawns with Chilli, Lemon and Herb Pesto (Team 2)
- Vegetable and Haloumi Skewers (Salsa Verde) (Team 3)

2.50pm

- Whole BBQ Roasted Leg of Lamb (Team 1)
- BBQ Beef Sirloin with Oven dried tomatoes, Persian fetta and Rocket Salad (Team 1) (Team 3 to prepare salad)
- Grilled Swordfish with Roasted Capsicum Aioli (Team 2)
- Whole BBQ Roasted Snapper with Mediterranean marinade (Team 2)
- Whole BBQ Vegetable Salad (Team 3)

3.45pm

- BBQ Ricotta Hotcakes with Grilled Fruit Skewers and Maple Syrup (Team 3)

4.15pm

- Questions, Feedback and Awards for Best Team BBQ Chef per team.

4.30pm

- Session is complete. We trust you enjoyed the BBQ team cooking game.



SCORING POINTS

Teams	Red Bulls 1 st Course	Blue Fins 1 st Course	Green V's 1 st Course	Red Bulls 2 nd Course	Blue Fins 2 nd Course	Green V's 2 nd Course
SERVERS Preparation /5						
SERVERS Timing /5						
CLEARERS Tidiness /5						
CLEARERS Organisation /5						
COOKS Finished Product /5						
COOKS Taste /5						

RESULTS

Teams	Item	1 st Course	Total	2 nd Course	Total	Best Team (+ 10 points)	Best Team Players (+ 10 pts)	TOTALS /70
Red Bulls								
Blue Fins								
Green V's								