

Food Truck Face-Off

Food Truck Face-Off turns the American phenomenon of food trucks into a team building competition, resulting in the most delicious face-off imaginable.

After teams are formed and have participated in competitive large group ice breakers to "rank" them, they choose which cuisine and theme their truck will feature. All-American, Mexican, Mediterranean, Asian, Vegetarian, and "Sweet Tooth" are all on the table and up for grabs.

Once cuisines are chosen it's time to get to work, picking a company name, designing a logo, and building a large truck façade with cardboard, duct tape and decorative materials. Teams also create their menus, as well as a commercial they will perform to whet their colleagues' appetites.

To test each team's culinary creativity, specific ingredients will be provided, and suggestions of the dishes to be served, but there will be no actual recipes.

In addition to creating a tasty dish, points are earned for presentation, using "food truck" materials including paper plates, paper bowls, wax paper, and the like.

Working as a cohesive team, participants will attempt to out-cook, out-market, and out-score their competition, in an effort to win gold medals.

The final stage, of course, is chowing down on these delectable delights, roaming from truck to truck, experiencing an indoor culinary road trip adventure!

To ensure a great experience, aspects of this program may be modified to maximize the benefits for your group size, group makeup, time available, and other variables.

Clients Talk About this Program

"EVERYTHING at our Food Truck Face-Off was fun. Working together with other employees that we didn't have much contact with at work really made it a great team building exercise. The event was extremely organized and our group said they had the best time. Your lead facilitator was amazing! "

Maria - [Chopard USA](#)

Program Details

Group Size:

30 to 1,000+

Team Size:

8 to 10

Program Length:

2 to 2.5 hours

Space Requirement

25 sq. ft. per person

Setting:

Indoor

Physicality:

Low

Program Elements

- ✓ Creativity & Resourcefulness
- ✓ Fun & Engaging Interaction
- ✓ Innovation & Problem Solving
- ✓ Friendly Competition

What's Included?

Pricing varies depending upon the number of participants (minimum of 30) and includes the program design, facilitators, master of ceremonies, spices, knives, spoons, bowls, cutting boards, pots, burners, team packets, award medals, and complete event coordination. Client covers the cost of the ingredients, as provided by the venue.