

Chili Cook-Off

Our festive **Chili Cook-Off** combines fun icebreakers for corporate events with a spicy cooking competition, designed to increase camaraderie within a group. Culinary skills will come in handy as each team develops their own chili recipe to create an unforgettable southwestern delicacy.

This event requires organization and teamwork, therefore a head chef will be designated from the start, whose responsibility is to oversee the specific assignments for the rest of the team.

Several tasks will be occurring simultaneously including prepping and cooking the chili, decorating their head chef's apron, and creating a presentation or jingle that will showcase the uniqueness of their team. Participants will also earn points for their team using Apple iPads® which deliver text, audio and video clues, chili trivia and exciting gaming challenges. All your memories of this delicious event will be captured with photos and video of your teams in action.

When the judging begins, scorecards will be utilized to award points based on creativity, presentation, and taste. One team will emerge triumphant as the reigning *Chili Cook-Off* Champions! Judges can either be members of the participating company or event staff.

To ensure a great experience, aspects of these team building activities may be modified for your group size, group makeup, time available, and other variables.

Clients Talk About this Program

We had a great experience yesterday and our clients had a ton of fun at their Chili Cook-Off with iPads. We really appreciate you guys making it such a memorable team building experience and I look forward to working with you all in the future. Many Thanks!

Lacey - [Kennedy Creative Events](#)

For photos and video, please visit our website at <https://bestcorporateevents.com/programs/chili-cook-off>

Or Scan QR Code to visit our website:



Program Details

Group Size:

30 to 1,000+

Team Size:

10

Program Length:

1.5 to 2 hours

Space Requirement

25 sq. ft. per person

Setting:

Indoor / Outdoor

Physicality:

Low

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 for the Chili, Sangria or Margaritas as provided by the venue.**