

Chili Cook-Off

Our festive **Chili Cook-Off** combines fun corporate icebreakers 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.

Other options for this fun event include adding a Margarita or Sangria Challenge.

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

"Your whole team did an amazing job for us. They delivered an outstanding Chili Cook-Off event for our group from start to finish. Communication and follow up were excellent throughout the time I worked with you. The event itself was well organized and you really knew how to get the enthusiasm and energy flowing. I look forward to a future event with your company. Thanks!"

Rosey - [CARMAX](#)

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

Program Elements

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.