

JamBerry Ltd

Culinary Arts Studio, University of Brighton



The Right Ingredients for Team Work

Creating effective teams is fundamental to the success of any business. But if a flip chart in the board room is more likely to induce sleep than inspiration, getting covered in paint isn't the only alternative either. By working together in a cutting edge culinary arts studio, we can offer a creative and stimulating environment in which working groups can learn to become powerful teams.

Using experienced facilitators and trainers, JamBerry has teamed up with the University of Brighton's Culinary Arts Studio to help groups understand how teams work and provide a team building challenge that is both fun and demanding.

Tackling tasks together

In the University's ultra modern 'kitchen', team building skills – such as goal setting, task planning, improved cooperation and increased communication – are highlighted when groups tackle tasks such as preparing special dishes to sample or even the creation of a full three-course meal.

Understanding how to become a team

A chance to learn a few culinary skills and the opportunity to understand group dynamics make these valuable opportunities for individuals to understand how they can contribute to the development of strong effective teams.

Designed to meet your needs

A range of options are available from a short, but highly effective half day event to an in-depth programme over a day and a half.

All events are suitable for groups of between 6 and 30 people. Each event is led by an experienced facilitator but also includes the expertise of a skilled chef where appropriate. Each participant will also receive a small gift as reminder.

Why JamBerry?

Because we fully understand the needs of modern business as well as the best methods of delivering effective training. We adopt a highly interactive style to ensure that all attendees are active participants and ensure that every aspect of our training is relevant, realistic and practical.

jamberry.co.uk

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For more information call Berry Winter on 0870 350 2595



Examples

The Quick Team Event (QCTE)

A half-day event

The event includes:

- ✓ Introduction: an overview of the team building process
- ✓ Kitchen session: small teams work in the kitchen preparing food for other teams to sample
- ✓ Review: how to apply what's been learned to the workplace

The One Day Team Event (ODTE)

A full working day for the group, designed to bring out the best in each individual as well as creating a team

The event includes:

- ✓ Introduction: an overview of team development
- ✓ Kitchen Session 1: small teams create delicious dishes to sample
- ✓ An introduction to leadership and its relationship to team development
- ✓ Kitchen Session 2: small teams create more delicious dishes to sample
- ✓ Review: understanding the learning experience

Cooking up a Storm

A full-day event that provides insight into working structures and group formation through the preparation, creation and serving of a three course meal.

The event includes:

- ✓ Introduction: an overview of team building and leadership
- ✓ Understanding the four team stages: forming, norming, storming and performing
- ✓ Kitchen Session: creating a starter, main course and dessert
- ✓ Review: understanding the learning experience
- ✓ Finale: serving the meal to an invited audience

The Main Course

An in-depth look at working practices within companies, structures of departments and, in particular, roles and functions of team members.

The event includes:

Day one (half day)

- ✓ Introduction: detailed sessions on building teams and leadership
- ✓ Understanding the four team stages: forming, norming, storming and performing
- ✓ Devising a menu
- ✓ Kitchen session

Day 2 (one day)

- ✓ Kitchen session: 3 sessions to create a meal including starter, main course and dessert
- ✓ Review: understanding the learning experience
- ✓ Finale: serving the meal to an invited audience

For more information or advice, call Berry Winter now on 08450 945584.