

CHOCOLATE CHIP CHALLENGE

Fast paced fun!

OVERVIEW:

This fast paced challenge involves teams earning poker chips in order to complete the chocolate challenge. As in the real world, teams have to pay for equipment, ingredients to make their chocolates and to create a marketing fund to support their product & brand. To earn the necessary money, teams complete logical, physical and mind-bending challenges as well as quizzes. Once teams have the necessary money, they can start the important business of making chocolates under the expert guidance of professional chocolatiers. When all chocolates are on the 'Judging Table', each team pitches their product to the rest of the group.

SUITABLE FOR:

Medium to large groups who want a competitive but fun element to their team building event.

NUMBERS: 40–100+ delegates

LOCATION: Indoors (although some of the challenges can be outdoors)

DURATION: 2 – 3 hrs



OUTLINE ITINERARY

Delegates are given a brief overview of the session and following a demonstration on chocolate making by a professional chocolatier the challenge is set!

Initially all teams work on challenges to earn the necessary chips to buy their equipment and ingredients, as well as formulating their team identity by inventing an appropriate company/brand name, logo and motto. When enough chips are earned the chocolate making begins!

Each team makes their own unique and individual selection of chocolates under expert guidance from professional chocolatiers.

Whilst all team members are involved in chocolate making, teams need to continue earning chips to build their marketing fund and so need to decide how to best use everyone's skills and talents to complete the challenge.

In the middle of the fast paced, fun session is a lolly decorating competition in which everyone competes, with an individual prize for the best decorated lolly.

At the end of the session, when all the chocolates are on the judging table, each team pitches their product & company/brand to the rest of the group. The best team is judged based on their presentation, the originality of their chocolates and the amount of money in their marketing fund and are rewarded with premium chocolate prizes. But win or lose – everyone goes home with the chocolates they have created.

KEY POINTS:

Suitable for larger groups wanting a fun competitive event
Not weather dependent but some of the event can be run outdoors
Suitable for all ages and abilities
Enjoyed both by men and women
No prior chocolate making experience necessary!

WHAT'S INCLUDED:

Professional chocolatiers and assistants
All equipment for challenges
A booklet detailing the challenge for each team, personalised to the client
All ingredients, utensils, microwaves, aprons
Packaging, boxes and ribbon
Different kinds of chocolate and tasters
Premium chocolate prizes

ALL THAT WE NEED:

A room with additional space for setting up challenges (can also use lobby areas or outside areas if dry)
Flip chart and paper
Hand washing facilities near to the room
Enough table space for everyone to work comfortably
Chairs for all delegates
2-3 additional tables for ingredients, chocolate melting pots
Electrical points
A cool room – ideally air conditioned
1 hr set up time – depending upon numbers

FOR FURTHER INFORMATION CONTACT:

Pippa Sherry

01962 732731

sales@chocolatecraft.co.uk

Unit 1, Upton Park Farm, Old Alresford, Hampshire. SO24 9EB

www.chocolatecraft.co.uk