

FUN & WACKY!



OVERVIEW:

For a fun filled, action packed chocolate extravaganza, treat & indulge yourself & your team to '50 chocolate challenges'.

Ranging from the creative to the brain teasing to the slightly bizarre – challenge your team to complete 50 chocolate enhanced challenges in 2 hours – then present your results on the judges table to find out a winning team!

SUITABLE FOR: Medium to large groups who want a fun filled team building and team-bonding event – with or without a competitive element.

NUMBERS: 20–100+ delegates

LOCATION: Indoors

DURATION: 2 - 2 ½ hrs

OUTLINE ITINERARY:

Delegates are given a brief overview of the session followed by a demonstration on delicate piping and chocolate decorating by a professional chocolatier.



After a brief practice session, delegates put their new found skills to the test before entering the 'chocolate challenge'.

Teams will be given a booklet containing the '50 challenges' and will need to sub-divide to ensure that all challenges are tackled during the allotted time. Each challenge will carry a different 'points rating' so a team strategy will need to be put in place to maximise the points scored within the permitted time.

Once the 'hooter' goes it's a free-for-all to take on the challenges – which will range from chocolate making skills, interactive chocolate games, quizzes, brain teasers to marketing challenges. Whatever the skill set and whatever the interest, there's sure to be something for everyone.

Teams will be judged by a roving team of chocolatiers but will also be required to present a number of their challenges on the judges table for a dramatic but amusing finale – only at 'judgement time' will the real chocoholics become known and the prizes awarded.

WHAT'S INCLUDED:

Professional chocolatiers and assistants
All ingredients, utensils, microwaves, aprons
Packaging, boxes and ribbon
Different kinds of chocolate and tasters
Prizes

ALL THAT WE NEED:

Hand washing facilities near to the room
Enough table space for each challenge to be presented
Tables and chairs for all delegates – set up within their teams
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:

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