

COOKING



SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE

Team Building Experience

*A simple way to stimulate group work and
reinforce relationships between colleagues*



LA SCUOLA CUCINA
Lorenzo de' Medici

Lorenzo de' Medici Cooking School



LORENZO DE MEDICI COOKING SCHOOL

Fostering group work has become an essential tool in managing a working group. It connects the participants as well as giving them the proper skills to work together.

Lorenzo de' Medici Cooking School is the first-ever cooking school from Florence's Mercato Centrale and provides the possibility to create a tailor-made cooking class for your business.

Bringing your team building activity to Lorenzo de' Medici Cooking School means having the opportunity to create a one of a kind group experience, to develop and strengthen not only group working values and skills but also overcome individual and kitchen misconceptions.

Getting inside our kitchen means having a unique experience thanks to our professionalism in teaching and innovative space of our school, the Mercato Centrale building, which puts together raw materials, producers, artisans, and artisanship, all under the same roof.

Mercato Centrale's atmosphere, in fact, offers the possibility to be in direct contact with producers who collaborate in drawing attention to the raw materials. The producers stress using all the senses of smell, sight, touch, and taste to establish relationships with consumers as well as communicating the values of traditional regional cooking and Italian history.





TEAM BUILDING

Professional and experienced cooks lead the cooking courses in a highly technological kitchen designed by Arclinea, with professional appliances by Franke. The eight stations are suitable for 16 participants and furnished with modern and innovative equipment. Thanks to Franke's high-quality standard, the kitchen supports aspiring chefs in all cooking phases: sink and faucet made in stainless steel, induction cooktops, high-efficiency ovens, and microwave apart from LCD screens in each station for a live demonstration of the recipe and a comprehensive range of kitchen utensils are available for each participant.

What we propose is to base the team building program on a cooking lesson that includes different teams participating in a kitchen contest. We will provide different recipes and the participants are divided into smaller teams. With everything set, our chefs will provide an explanation and assistance to execute the dish, and at the end, every single plate will be judged and given a final score.

Help will be available all the time, along with preparation, the teams can have it by using one of two jolly cards (just like in the card games). The chef and kitchen assistants will then assist with specific cooking techniques, helping the team go through any difficult steps of the recipe. In the evaluation phase, however, the final score given to the dish may be compromised.

At the end of the contest, the chef will announce the winning team considering three elements: the success of the dish (based on flavor), the visual aspect, and finally the overall group work.

It is possible to award a prize to the winning team, to be provided by the customer. However, it is not possible to bring food or beverages from outside the school as well as any advertising material or poster must be agreed with the school beforehand.

THE INVESTED SUM INCLUDES

The organization of the team building, cooking lesson, food inputs and ingredients, a glass of wine for when tasting the dishes, water, exclusive and individual Lorenzo de' Medici branded aprons, a booklet folder containing the recipes in the lesson and insurance for the participants.

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