



## Contact Us

For further information on how William Angliss Institute can best meet your training needs or to obtain fact sheets on our range of activities, please contact our Corporate Program Staff.

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# Corporate Team building Activities

- Build team rapport and confidence
- Develop communication, negotiation and leadership skills
- Recognise and reward team performance



## Team building with a difference

**William Angliss Institute is a dedicated training provider for the hospitality, tourism and foods industries, delivering a range of innovative programs designed to meet the needs of today's business.**

The Institute's corporate program provides creative hands-on activities that can be adapted or developed to support larger team building objectives.

The Institute also provides customised hospitality training for employees that can be delivered in the workplace.

With a focus on team building and employee rewards, each activity in the Institute's corporate program has been developed by qualified, industry experts with an identifiable learning outcome.

Activities generally run for 3-4 hours and are based upon a minimum booking of 10 people. However, due to the amazing breadth of training available in the area of food and cooking, tailored classes are available.

For further information on courses suitable for employee rewards and corporate training, please visit <http://shortcourses.vic.edu.au>

## Gourmet Cooking and Dining

Create a delicious meal in a commercial kitchen with a focus on developing teamwork, having fun and enjoying the results. This hands-on program enables participants to cook a menu of several dishes, which they then enjoy with selected wines.

## Shop and Cook Challenge

This activity is ideal for building team rapport while strengthening core planning, budgeting and teamwork skills. Working to strict deadlines, teams receive a brief and then head to Queen Victoria Market to source their recipe ingredients. Upon return, the Chef provides a cooking demonstration before each team prepares their culinary masterpiece for judging. The teams then come together to socialise and enjoy their cooking over a glass of wine.

## Creative Cupcakes

As a novel activity for inclusion in corporate recognition and rewards programs, this three hour class enables employees to develop and showcase their skills in decorating cupcakes. Following a demonstration, each team will design their own decoration and present their range of cupcakes for judging. At the end of the class, employees can take their cupcakes home for the whole family to enjoy.

## Heavenly Chocolate

Indulge your employees' passion for chocolate by treating them to an afternoon of fun designing their very own hot chocolate café range. The three hour class also includes tips and tricks on the art of chocolate making, a Chocolatier's demonstration and prizes for the best hot chocolate. For maximum indulgence, participants will enjoy their hot chocolate with a slice of heavenly chocolate cake.

## Cocktail Dreams

Reward employees for their hard work and improve team morale with a fun and entertaining class learning all there is to know about cocktails. Receiving a cocktail upon arrival, professional bartenders will first share their favourite recipes before the class breaks up into teams to create their own dream cocktail. With no shortage of laughter and showmanship, the teams will put on their own 'Cocktail show' to compete for the title of 'best cocktail creation'. Cocktail tastings and finger food will be served throughout the class.