



The Scenario:

Locally raised and produced food has been called “the new organic.” Get raw and organic with your team as you throw on your gourmet chef hats! Mixing culinary skills with an environmental conscience, this fast-paced activity will put your team to the test as they take on a variety of challenges in order to produce your 100-mile masterpiece!

The Program:

- Competitive teams must create a culinary masterpiece
- Local or organic ingredients and necessary cooking equipment are earned through a variety of challenges and purchased at our “Frontier Farmer’s Market”
- Challenges may include organic food trivia and taste testing, as well as some out of the ordinary team building exercises
- Teams must adapt, improvise and harness all of their creative thinking
- Teams are then challenged to creatively present their masterpiece to our panel of judges
- Frontier Team Building’s portion of the program will be carbon neutral- and there’s the opportunity for your group to do the same



Program Outcomes:

- ü Elevating team spirit and morale
- ü Finding the winning balance between planning and execution
- ü Creating an environment that allows team members to get to know one another better
- ü Allowing the team to *play with a purpose* while experiencing environmentally conscious cuisine!



The program was a terrific way to network with our colleagues outside of the office. It was a truly exciting afternoon that we are still talking about. Frontier staff definitely lives up to their motto “all Work, all play”.

Jennifer Ferro- Food Safety Information Specialist, OMAFRA

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