

THE BIG BAKE



ARE YOU READY TO ROLL UP YOUR SLEEVES AND TAKE ON THE ULTIMATE BRITISH BAKE OFF TEAM BUILDING ACTIVITY? DURING THIS HANDS-ON BAKING CHALLENGE, TEAMS WILL BE TASKED WITH CREATING FOUR MOUTH-WATERING BAKES!

After transforming your meeting room or event space into your very own 'pop-up' bake off kitchen, guests are welcomed by a team of professional chefs and baking superstars who will lead you and your team through the event.



As guests look around the room and see the mobile cooking stations, commercial ovens, amazing ingredients, pots, pans, utensils, and even a kitchen sink, the penny drops!



Your head chef will take centre stage and lay down the challenge that the teams will face:

Create four mouth-watering bakes in the allotted time and present them to the panel of judges (our chefs).

Bakes will be scored on appearance, presentation, and taste!



After a short demonstration by your head chef, it's time for the teams to make, bake, and decorate their various creations! Each team of 8-10 people will be allocated their own cooking station, complete with all the equipment they could possibly need including pots, pans, mixers, bowls, utensils, and the precious recipes for their bakes. Teams will also be provided with chef's hats and colour coordinated aprons to match their cooking stations.

A team of expert chefs will be on hand throughout your bake off team building activity to offer advice, answer questions, and provide guidance. There will be lots of ingredients available to use and team are encouraged to get creative.



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| RUNNING TIME | The ideal length of time for this activity is 2-3 hours. |
| MIN/MAX GROUP SIZE | Suitable for 8-250 participants. |
| PEOPLE PER TEAM | We would recommend 8-10 participants per team. |
| ACTIVITY COST | Please contact a member of our team for a quote. |
| WHAT'S INCLUDED | <ul style="list-style-type: none">✓ A professional chef to oversee your activity✓ Experienced and friendly event crew✓ Quality ingredients✓ All specialist equipment and sundries✓ Pre-event planning and management✓ White Rhino travel and logistics costs✓ Public liability insurance |



As the clock counts down, teams will need perfect their bakes ready to present to the judges.

There is lots to do and so it's vital that teams work together to ensure they complete all their bakes on time.

Be warned, penalties will be given for undercooked cake or split custards!