

A close-up photograph of three cupcakes. The central cupcake is chocolate with white frosting and chocolate shavings. To its left is a yellow cupcake with white frosting and yellow sprinkles. To its right is a pink cupcake with pink frosting. The background is a blurred pattern of blue and green.

THE BIG VIRTUAL BAKE ALONG

ACTIVITY OPTION

BIG VIRTUAL BAKE ALONG

Are you ready to roll up your sleeves and take on the ultimate virtual baking challenge? During this hands-on 'bake along', individuals will be tasked with creating three mouth-watering bakes under the guidance of a Michelin star chef!

In the days before the event, each guests will receive an 'event parcel' delivered direct to their door. This temperature controlled parcel will contain all the ingredients they will need for the activity, chefs hat, disposable cooking apron, and recipe cards.

On the day, guests will need to log into a Zoom call using a link provided by us. There they will be greeted by their professional chef who will introduce the activity, explain what will be happening during the event, and lead guests through the various bakes from start to finish.

If you would like a competitive element to the event, we can also judge everyone's creations at the end and declare a 'star baker'!



RUNNING TIME:	The ideal length of time for this activity is 2 hours.
MIN/MAX GROUP SIZE:	Suitable for 4 -150 participants.
PEOPLE PER TEAM:	N/A
WHAT'S INCLUDED:	<ul style="list-style-type: none">✓ Michelin star chef to facilitate your event✓ Event parcels delivered direct to your team✓ Quality ingredients✓ Printed equipment lists (guests to provide)✓ Chefs hats and aprons✓ Pre-event planning and management



HOW DO VIRTUAL COOKERY ACTIVITIES WORK?

The virtual cookery activities we offer are run via video conference (typically using Zoom or Microsoft Teams) and are hosted from start to finish by a professional chef. Your chef will be on hand to guide guests through the various recipes and answer any questions people may have.

DO PARTICIPANTS NEED TO PROVIDE THEIR OWN INGREDIENTS?

No – all the ingredients required for the activity are provided by us as part of the event cost. Once your event is confirmed, we will put together an amazing 'event hamper' for each guest containing all of the ingredients they will need for your chosen activity. We will also include a chef's hat and disposable apron as well.

WHAT EQUIPMENT WILL WE NEED?

Participants will need to provide some basic cooking equipment for the activity but we have been careful to select menus that do not require any specialist items. We will provide an equipment list that can be sent to all participants in advance of the event so that they are prepared. All of the equipment required can usually be found in most kitchens.

WHAT DO I NEED TO DO BEFORE THE EVENT?

Once your event is confirmed we will need you to provide us with the names and addresses of all those taking part so that we can send their 'event hampers' to them. Ideally this should be in excel format.

Leading up to your event we will send you a detailed 'event information sheet' with all of the information you and your teammates will need. This will include the confirmed date and time of your event, the name of your head chef who will run your activity, and of course, the conference call link that everyone will need to access the call.

All you need to do is send this information sheet to all those taking part, – let us look after the rest!

WHAT HAPPENS ON THE DAY OF MY EVENT?

On the day itself, everyone will be welcomed to the event by your head chef as soon as they join the call. Once everyone has arrived, your event host will explain exactly what will happen during your activity and answer any initial questions. Once this is done – it's time to get cooking!