

CHRISTMAS COOK ALONG

ACTIVITY OPTION

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The Christmas Cook Along is the ultimate virtual cookery experience that is guaranteed to get teams into the festive spirit. This event is a great way to engage with your team or entertain clients whilst cooking an amazing meal that everyone can enjoy at the end.

Guided by an expert chef through a video conferencing platform (Zoom or Microsoft Teams), participants will create an amazing two course Christmas meal from scratch.

In advance of the activity, we will send an 'event parcel' to each participant containing all for the ingredients they will need for the activity. We will also include a chefs hat, disposable apron, and a Christmas party pack to add some extra festive cheer.

On the day itself, participants will be welcomed to your private video call by a professional chef who will explain the activity and tell guests what to expect. After this, it's time to get 'hands on' and start cooking!

The activity is run in a 'cook along' format which is lead by your head chef and is easy for participants to follow. Naturally guests are able to ask any questions they need to along the way.

This hands on, virtual cooking activity is great fun and requires no previous cooking experience. We will deliver 'event boxes' containing all of the ingredients to the participants homes in advance of the event, although they also will be required to provide some basic kitchen equipment from home.



RUNNING TIME:	The ideal length of time for this activity is 2 hours.
MIN/MAX GROUP SIZE:	Suitable for 5 - 150 participants.
PEOPLE PER TEAM:	N/A
WHAT'S INCLUDED:	<ul style="list-style-type: none">✓ A professional chef to oversee your activity✓ Quality ingredients✓ Full hosted event using Zoom or Microsoft Teams✓ Pre-event planning and management✓ All postage, packing, and logistics costs



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!