



# Culinary Leadership and Team Building Experiences

## COURSE OUTLINE

### **Dealing With Difficult People - Embracing Growth Amidst Challenges through Culinary Exploration**

Course Description: "Dealing With Difficult People" is a transformative course that empowers participants to navigate challenging work environments through the lens of culinary creativity. By employing the "Chopped" style basket of unconventional ingredients, participants will craft dishes that symbolize the ability to find value and growth even in difficult circumstances. This course encourages a mindset shift and hands-on learning experience, culminating in a shared meal that represents the power of creation in the face of adversity.

#### **Learning Objectives:**

After completing this course, participants will be able to:

Understand the principles of effective delegation in the workplace.

Recognize the benefits of delegating tasks and responsibilities.

Apply the kitchen coaching model as a metaphor for workplace delegation.

Enhance trust and communication between supervisors and employees.

Develop essential decision-making and teamwork skills.

Create a culture of empowerment and accountability in the workplace.

## COURSE OUTLINE

### **Mastering the Art of Workplace Delegation through the Kitchen Coaching Model**

Course Description: Delectable Delegation is a unique training program designed to cultivate effective delegation skills among supervisors and employees by harnessing the kitchen setting as an experiential learning platform. This course empowers participants to move away from micromanagement, fostering confidence and autonomy in employees. Through hands-on cooking experiences, supervisors learn to trust their teams, while employees develop crucial delegation, decision-making, and collaboration skills.

#### **Learning Objectives:**

After completing this course, participants will be able to:

Recognize Growth Opportunities: Identify the potential for personal and professional growth in challenging work environments.

Apply Creative Problem-Solving: Utilize creativity and innovative thinking to find solutions to unconventional challenges.

Shift Mindset: Adapt their mindset to embrace the value of unconventional experiences and difficult circumstances.

Translating Culinary Lessons: Translate the lessons learned from the "Chopped" challenge into strategies for dealing with difficult people or situations in the workplace.



**COURSE OUTLINE**

**DiSC & Dine: Job Roles & Infrastructure - Exploring Personality Traits and Job Alignment through Culinary Expression**

Course Description: "DiSC & Dine: Job Roles & Infrastructure" is a transformative course that merges personality exploration with culinary expression. Through DiSC assessments and charcuterie board building, participants will uncover their unique personality traits and learning styles, aligning them with their job roles for enhanced performance. This course enables participants to understand their strengths, work collaboratively, and project a positive professional image.

**Learning Objectives:**

After completing this course, participants will be able to:

**Understand Personality Traits:** Recognize the implications of their DiSC profile on their personality traits and learning styles.

**Align Traits with Roles:** Identify the alignment between their personality traits and job roles for enhanced performance.

**Leverage Strengths:** Develop strategies to leverage their strengths and collaborate effectively within their team.

**Project Positive Image:** Understand the importance of projecting a positive professional image through presentation and demeanor.

**Apply Insights to Growth:** Apply the insights gained from DiSC assessment to their professional growth and development.

**COURSE OUTLINE**

**Morale Over a Meal - Strengthening Team Morale Through Culinary Collaboration**

Course Description: The "Morale Over a Meal" course offers a creative approach to addressing low morale and team conflicts within the workplace. By engaging in a collaborative cooking experience, participants will learn to appreciate the value of every team member's role and the importance of working together harmoniously. Through hands-on meal preparation, this course aims to uplift team spirits, resolve conflicts, and reinforce the significance of individual contributions to overall team success.

**Learning Objectives:**

After completing this course, participants will be able to:

**Recognize the Impact of Team Dynamics:** Understand how low morale and team conflicts can hinder workplace productivity and success.

**Appreciate Individual Contributions:** Value the significance of every team member's role and its contribution to overall team performance.

**Foster Collaboration and Unity:** Embrace the power of collaboration and communication in building strong team dynamics.

**Apply Culinary Lessons to the Workplace:** Translate lessons learned from collaborative meal preparation to resolve conflicts and strengthen team morale.