

A group of people, mostly women, are working in a kitchen. They are wearing white hairnets and red aprons. They are standing at a counter, preparing food. There are various kitchen items on the counter, including bottles, bowls, and a large black pot. In the background, there are glass doors and a wall with a CCTV sign and a poster.

cook connect collaborate

a pots & pans culinary experience

Pots & Pans
Culinary Studio

about us





nestled right in the heart of
Singapore's bustling shopping
district you'll find us.

a bunch of food enthusiast
dedicated to teaching, sharing
our love and knowledge for food.



since our doors opened in 2022,
we've had the pleasure of
welcoming students from all
walks of life.

however, all students share a
common bond — the love of food.

benefits





1. cohesiveness

Our cooking classes build strong bonds.

You'll work together, communicate, and create a shared sense of accomplishment that strengthens your team.



2. problem solving

Our fun challenges push your team to think on their feet.

You'll practice creative problem-solving and collaboration in a low-pressure environment.



3. morale booster

Stepping out of the office shows your team they are valued.

This boosts morale, fostering a positive work environment and increased job satisfaction.



4. leadership

Cooking challenges help leaders emerge.

They guide their team, delegate tasks, and ensure a delicious, successful final product.



5. stress reduction

A break from the daily routine is a perfect stress reliever.

Our fun, hands-on classes help your team relax and recharge together.



6. interaction

Stepping out of the office brings different departments together.

Breaking down barriers and fostering better collaboration.

our clients

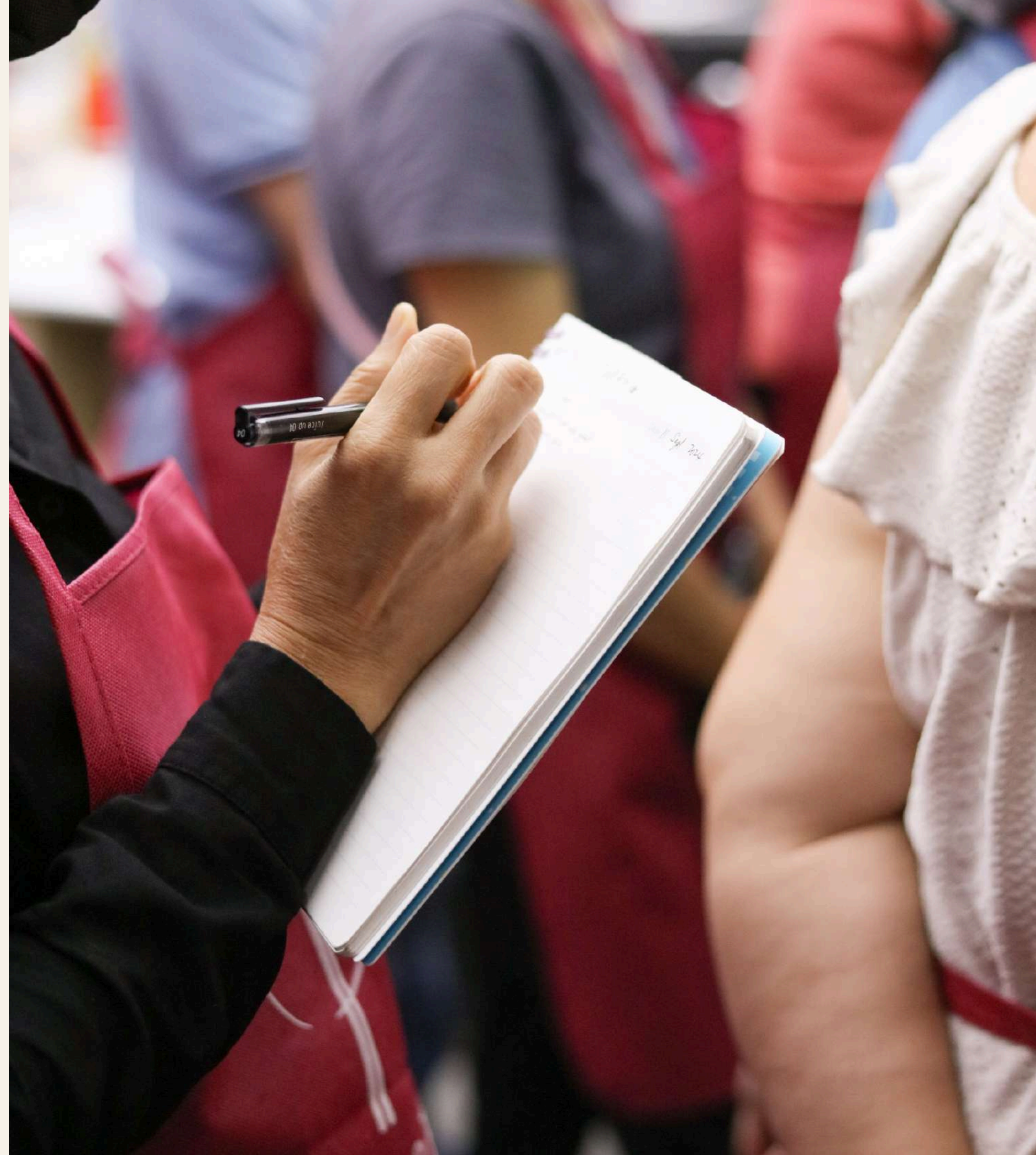




LOUIS VUITTON



the pots & pans experience





to spice things up, we've added a dash of friendly competition and fun games to enhance your culinary workshop experience.



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**IRON
CHEF**



2

**COOK &
PITCH**



3

**KITCHEN
GAMESHOW**



4 AMAZING
RACE



5 COOK
OFF



6 MYSTERY
BOX

IRON CHEF

Team cooking gets a mischievous twist in this fun game! We'll start you with a secret ingredient, and your team will create a unique dish.

rules:

1. **The Challenge:** Your team will receive a surprise "hero ingredient" to build a dish around.
2. **The Goal:** Plan, design, and create a unique dish using the secret ingredient.
3. **The Pitch:** Judges will score your dish on creativity, taste, and the story behind it.



COOK & PITCH

It's all about the story! Your team will cook a delicious dish and then pitch its creative storyline, like a "Shark Tank" presentation, for a unique twist.

rules:

1. **The Challenge:** Each team will cook a delicious dish using a set of provided ingredients.
2. **The Story:** Teams must create a compelling marketing pitch or storyline for their dish.
3. **The Pitch:** Dishes will be judged on both taste and the "Shark Tank" style pitch.



KITCHEN GAME SHOW

This game is part MasterChef, part fun game show! Teams will compete in fast-paced mini-challenges to earn points before a final grand finale cook-off.

rules:

1. **The Challenge:** Your team will compete in a series of fun, fast-paced mini-challenges like "Whisk It to Win It" and "Spice Guess Who."
2. **The Points:** You'll earn points at each round, which will be tallied on a leaderboard throughout the event.
3. **The Grand Finale:** The game culminates in a grand finale cook-off to determine the ultimate champions.



AMAZING RACE

Team bonding turns into an exciting race! Your team will compete in a series of fun cooking challenges and mini-games to claim victory in the kitchen.

rules:

1. **Warm-up:** Each team will start with a quiz to test their food trivia knowledge
2. **The Race:** Race through different kitchen stations, completing fun, fast-paced cooking challenges at each one
3. **The Goal:** The team that finishes all stations and plates their dish wins!



COOK OFF

It's time for the ultimate cook-off! Teams will compete in a fun challenge, mastering a heritage dish to see who will be crowned the kitchen champions.

rules:

1. **The Challenge:** Your team will cook and master the same heritage dish.
2. **The Presentation:** You will creatively plate and present your finished dish to a panel of judges.
3. **The Victory:** Your dish will be scored by both the chef panel and your peers to determine the kitchen champions!



MYSTERY BOX

Get ready for a fun challenge! Your team will receive a box of surprise ingredients, and together you'll have to innovate and create a unique and delicious dish.

rules:

1. **The Challenge:** Your team will receive a mystery box filled with surprise ingredients to build a dish around.
2. **The Goal:** You'll have a set time to plan, cook, and create a unique dish or two from the ingredients.
3. **The Pitch:** Dishes will be judged on creativity, taste, and the compelling story you tell about your creation.



our studio





We believe the right resources
make all the difference.

That's why we provide every
participant with quality
ingredients, modern equipment,
and an experienced trainer.



3 studios

12 stations *(each studio)*

6 wash stations *(each studio)*

24 max capacity *(each studio)*

what's included





INGREDIENTS

Everything's prepared! Just show up, put on an apron, and enjoy the cooking. We'll handle all the preparation for a seamless experience.



FACILITATORS

Our facilitators will guide you through your time with us, ensuring everyone has an enjoyable and memorable experience.



EQUIPMENTS

Great news! All equipments are provided, as well as aprons and takeaway containers. You won't be required to bring anything along!

FAQs

1. What is the minimum & maximum group size?

There will be a minimum of 12 participants to a maximum of 24.

2. How long does the workshop typically last?

Workshops typically last around 3 – 4 hours, depending on the game you choose. We can also customize the duration to fit your specific needs.

3. Do you accomodate dietary restrictions and food allergies?

We can accommodate dietary restrictions and allergies. Just let us know a week before your event so we can prepare the necessary ingredients for you.

4. What is included in the workshop fee?

The workshop fee includes a facilitator and ingredients. For any special ingredients, there may be an additional cost.

FAQs

5. Is your studio Halal-certified?

Unfortunately, our studio is not halal-certified. However, we source our ingredients from halal-certified suppliers. Some dishes might require alcohol. However, its optional and we do have substitutes for it.

6. Can we bring our own drinks?

Yes, you may bring your own drinks. However, please let us know at least one week in advance so we can prepare accordingly.

7. What is the payment process?

A 30% deposit of the total bill is required to confirm your booking. The remaining balance is due on the day of the class, before it begins.

8. What is the cancellation policy?

More than 2 weeks prior: full deposit refund

More than 1 week prior: 50% of the deposit

Less than a week prior: no refunds



looking for your next company
team-building activity?

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