

A collage of fresh ingredients including tomatoes, onions, herbs, and a wooden cutting board. The background is a light, textured surface. In the top left, there's a red bell pepper, a whole white onion, and a wooden cutting board. To the right, there are green herbs, possibly dill or fennel, and a bowl of red tomatoes. In the bottom right, there's a single red tomato and a small onion. Several small black peppercorns are scattered around the ingredients.

CORPORATE CULINARY TEAM BONDING

Teamwork has never been so
delicious! More than just cooking!



ABOUT KITCHEN SHOWDOWN

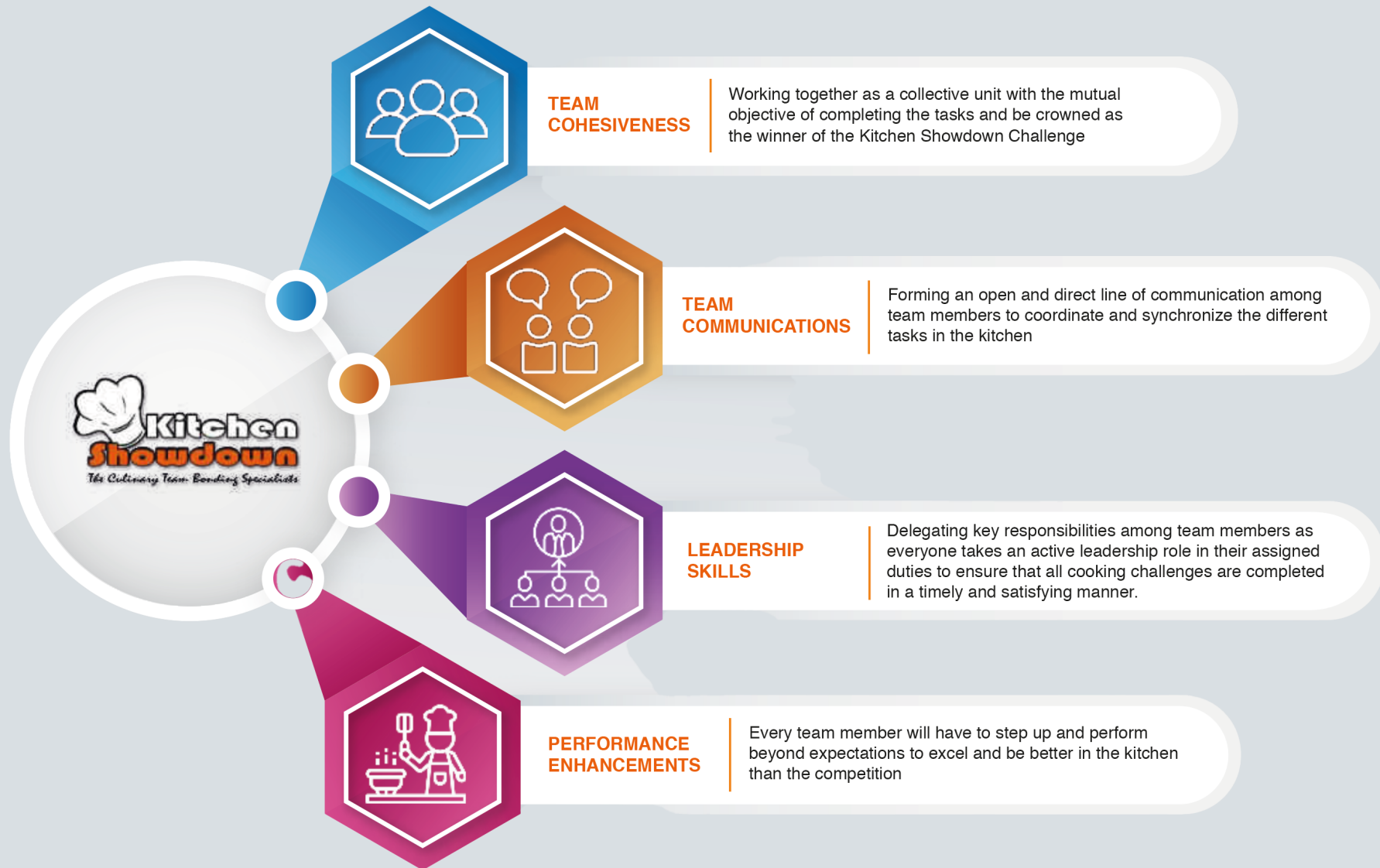
Kitchen Showdown is one of the foremost culinary team building providers in Malaysia & Singapore. Our compelling culinary team building events have been designed specifically to promote team cohesiveness, performance enhancements, improve team communications and leadership skills through high energy and engaging set ups.

Kitchen Showdown's events and offerings are carefully planned, reliable and have been proven over and over again. Our team of dedicated staff consisting of HR specialists, professional chefs and emcees are dedicated to provide you with the best service and experience.

OUR TEAM



THE BENEFITS OF CULINARY TEAM BONDING



OUR CORPORATE CHALLENGES

1



The Mystery Box Challenge



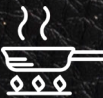
2



The Amazing Race Challenge



3



The Ultimate Restaurant Challenge



4



The Pizza Perfecto Challenge



5



Team Bake Off Challenge



6



AI Chef Showdown



THE MYSTERY BOX CHALLENGE



Participants will work together in teams to plan and whip up a 3 course meal by utilizing the random ingredients assigned in every Mystery Box, combining them with the additional shared ingredients from the pantry to complete a wonderful culinary fare.

Depending on the culinary experience of the participants, you may choose from either the beginner, intermediate or difficult level of challenges.

1

BEGINNER

3 course meal
Full recipes
Guided by chef

2

INTERMEDIATE

3 course meal
Partial recipes
Guided by chef

3

DIFFICULT

3 course meal
No recipe

| 3 HOURS | 90 MINS COOKING | 3-COURSE MEAL | MOST POPULAR | PARTIAL RECIPE |
| FUN & ENGAGING | HIGH ENERGY | CREATIVE THINKING | JUDGING BY CHEF | COMPETITIVE |



THE AMAZING RACE CHALLENGE



Participants are divided into teams, which they will have to brainstorm and decide their entrees.

Recipe cards for the appetizer and dessert will be provided, while a specific budget will be allocated to procure the required ingredients for the entrees.

Each team will nominate members who will be racing against the clock to the nearest supermarket to source for the required ingredients within the allocated budget, and come back in time to complete the culinary challenge.

3 HOURS	90 MINS COOKING	3-COURSE MEAL	PARTIAL RECIPE
FUN & ENGAGING	HIGH ENERGY	CREATIVE THINKING	
TIME MANAGEMENT	JUDGING BY CHEF	COMPETITIVE	



| 3 HOURS | 90 MINS COOKING | 3-COURSE MEAL | FULL RECIPE | FUN & ENGAGING |
| HIGH ENERGY | TIME MANAGEMENT | JUDGING BY CHEF | COMPETITIVE |



THE PIZZA PERFECTO CHALLENGE



Chef will start off by guiding participants through the process of making their extraordinary home-made pizza dough.

Participants will experience the fun of mixing, kneading and spinning their own unique pizzas. With top-notch dough and toppings, teams can put together their own world-class pizzas.

| 3 HOURS | 90 MINS COOKING | 3-COURSE MEAL | FULL RECIPE | FUN & ENGAGING |
| GUIDED BY CHEF | JUDGING BY CHEF | STRESS FREE |





TEAM BAKE OFF CHALLENGE

For this challenge, each team will be given recipe cards and all the necessary equipment required to create their team's pastries.

The teams will have limited time to discuss their concepts as they proceed to create a comprehensive design based on the recipe provided. Once their treats are baked to perfection, teams then start to decorate them with icing, sweets, toppings and sparkles.

**| 3 HOURS | 90 MINS COOKING | 3-COURSE MEAL |
| FULL RECIPE | FUN & ENGAGING |
| GUIDED BY CHEF | JUDGING BY CHEF |
| STRESS FREE |**



A.I CHEF SHOWDOWN



As the world embraces more AI technologies, it's time to explore how AI can help us whip up delicious and healthy dishes while promoting food sustainability and reducing food waste.

At Kitchen Showdown, we're proud to be the first in Singapore to integrate AI technology into our culinary challenges, incorporating AI-driven activities into the cooking experience. Whether you're an experienced chef or an amateur cook, there's always something new for you to discover.

Come and be the first to experience it! Our 3-hour AI Culinary session is packed with fun, laughter, and a unique experience, where participants will collaborate to create delicious meals. Don't miss your chance to try something new and exciting—be the first to experience it with your team!

3 HOURS	90 MINS COOKING	3-COURSE MEAL
FUN & ENGAGING	GUIDED BY CHEF	
JUDGING BY CHEF	STRESS FREE	



SAMPLE EVENT SCHEDULE - 3 HOURS

1



Welcome
(10 minutes)

2



Briefing &
Kitchen Safety
(15 minutes)

3



Split Into
Working Teams
(5 minutes)

4



Cooking &
Other Activities
(90 minutes)

5



Team
Presentation
& Chef Judging
(15 minutes)

6



Announcement
of Winner
(5 minutes)

7



Teams to Enjoy &
Indulge the Food
(50 minutes)



THE CONFIRMATION PROCESS

1



Contact us via email to tentatively reserve your preferred event date and time.

2



Fill in the confirmation form and acknowledge the T&Cs. Email to us the scanned copies of the completed forms.

3



Once the forms are received, we will prepare the event rundown and send you an official invoice. You will need to check and confirm the details.

4



Event is confirmed. You can sit back and relax. Let us handle the planning and preparations, and we'll be looking forward to see you at the event.

TESTIMONIALS

We had a wonderful experience at Kitchen Showdown Malaysia. There was a lot of action, team work and excitement in shopping for ingredients and cooking. The organizers did an amazing job keeping us engaged and having fun throughout the 3 hours. They also gave us excellent constructive feedback on our cooking. Overall I highly recommend Kitchen Showdown Malaysia for corporate team building events.

Joseph Varghese, Schlumberger

If you're looking for a special team bonding experience, this is the place for you. Highly recommended!

**Li Lien,
Drone Academy Asia**

My NIQ coworkers and I had an amazing and excellent experience. A special thank you to Jerry and all of the Kitchen Showdown employees! And not to forget 2 experienced Chefs! It was well-organized and hilariously lively! Even the kitchen is immaculately organised. Thank you!

Emmylia Ali, NIQ

We had an amazing experience at the Kitchen Showdown last week during our company event. The entire team thoroughly enjoyed the cooking adventure, and we owe a big thank you to the talented chef and our host, Jerry. They ensured that not only did we create delicious dishes, but we also managed to avoid any culinary mishaps - we didn't burn down the kitchen! Their expertise and guidance made the event a memorable and enjoyable experience for all of us. We appreciate their skills, patience, and sense of humor throughout the cooking session. It was truly a remarkable team-building activity that left us with great memories and a stronger bond. Thank you, chef and Jerry, for making our time in the kitchen so much fun!

Vivian Tang, Storiuu

Read more testimonials from our satisfied clients at <https://kitchenshowdown.com.my/testimonials/>

OUR CLIENTS

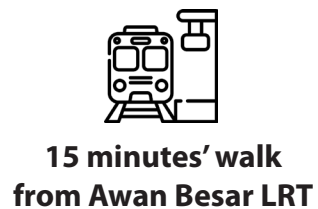


VENUE

Kitchen Showdown is strategically located in the affluent district of Bukit Jalil, conveniently accessible from major highways such as KESAS, MEX, LDP, NPE, Sungai Besi Highway and the North-South Expressway. Within walking distance from the newly opened Pavilion Bukit Jalil shopping mall, the area is graced with ample parking lots, F&B outlets, groceries and retail stores.

Fitted with the latest kitchen equipment with up to 10 customised cooking stations, our venue can easily host up to 100 participants. We offer the perfect setting for you and your team to unleash your culinary talents in an intimate, comfortable and modern set up.

Hurry, contact us today!



KITCHEN SHOWDOWN

N-09-01 Pusat Perdagangan Bandar Bukit Jalil,
Persiaran Jalil 3, 57000 Kuala Lumpur, Malaysia

Phone: +6012-9221275

Email: inquiry@kitchenshowdown.com.my

URL: <http://www.kitchenshowdown.com.my>

