
Kitchen Showdown
CORPORATE CULINARY TEAM BONDING
Teamwork has never been so delicious! More than just cooking!



Kitchen Showdown

The Culinary Team Bonding Specialist

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.

THE BENEFITS OF CULINARY TEAM BONDING

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TEAM COHESIVENESS

Working together as a collective unit with the mutual objective of completing the tasks and be crowned as the winner of the Kitchen Showdown Challenge.



TEAM COMMUNICATIONS

Forming an open and direct line of communication among team members to coordinate and synchronize the different tasks in the kitchen.



LEADERSHIP SKILLS

Delegating key responsibilities among team members as everyone takes an active leadership role in their assigned duties to ensure that all cooking challenges are completed in a timely and satisfying manner.



PERFORMANCE ENHANCEMENTS

Every team member will have to step up and perform beyond expectations to excel and be better in the kitchen than the competition.

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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. A.I Chef Showdown








Kitchen Showdown

Menu Selection

Appetizers

Asian


- Thai Toast with Shrimps


- Thai Fresh Spring Rolls


- Korean Kimchijeon – Kimchi Pancake (V)


- Thai Mango Salad with Dried Shrimps


- Prawn Paste Chicken

Continental


- Au Gratin Potatoes


- Mexican Chicken Fajitas / Mushroom Fajitas (V)


- BBQ Chicken Sliders


- Tomatoes Bruschetta (V)

Mains

Asian


- Pad Thai (V)


- Maggi Goreng Curry with Prawns


- Peranakan Ayam Pongteh


- Ayam Masak Sambal


- Chicken Rendang


- Korean Chicken Bulgogi


- Thai Green Curry


- Cereal Prawns


- Laksa


- Crispy Chicken with Dried Chilli
- Paper Wrapped Chicken

Continental


- Herb Roasted Spatchcock Chicken


- Spanish Paella / Mushrooms Paella (V)


- Pan Seared Salmon with Orange Coconut Sauce


- Western Chicken Stew


- Pizzas

Desserts & Baking

Asian


- Ondeh Ondeh (V)


- Pandan Muffins


- Thai Red Rubies (V)


- Tang Yuan – Glutinous Rice Balls (V)

Continental


- Chocolate Molten Lava Cupcakes


- Japanese Mochi (V)


- Mango Panna Cotta


- Vegan Chocolate Cupcakes (V)

(V) Vegetarian

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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
- Guided by chef

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



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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

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THE ULTIMATE RESTAURANT CHALLENGE



The Ultimate Restaurant Challenge simulates the actual chaotic environment of operating a kitchen in a restaurant.

From the moment a customer's order is taken and passed down to the kitchen, participants will have to work in a team to whip up the dishes in minutes, customizing orders and ensuring an efficient work flow so that the dishes are timely served.

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



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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 | HIGH ENERGY | GUIDED BY CHEF | JUDGING BY CHEF | STRESS FREE

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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 |

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

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KITCHEN SHOWDOWN

AI

A.I CHEF CHALLENGE



HOW IT WORKS?

- Participants will be split into teams
- Each team will need to cook a 3 course meal **1 appetizer, 1 main** and **1 dessert**
- Only the main will be the **A.I Gastrobox**



APPETIZER

MAIN (A.I GASTROBOX)

DESSERT



THE USE OF A.I.

1. Team will need to use AI to generate their team name.



2. You will need to take a picture of all the ingredients in the mystery box.



3. Use AI to create a dish for you based on those ingredients.



4. Ask AI to generate a picture of the dish you need to cook.



5. Your challenge is to recreate the dish as closely as possible and your final product should be better as the AI-generated picture.



6. Send the AI generated pic and your final product pic to **AI for judging** and see which is better.



LET'S SEE HOW CREATIVE YOU CAN BE!

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

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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)



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THE CONFIRMATION PROCESS

1



CONTACT US

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

2



FILL IN THE FORM

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

3



RECEIVE DETAILS

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 CONFIRMED

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.

Kitchen Showdown MALAYSIA

TESTIMONIALS

We had a **wonderful experience** at Kitchen Showdown Malaysia. There was **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, Storiiu



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

OUR CLIENTS

NIQ
DRONE ACADEMY ASIA
Medtronic
Schlumberger
Johnson & Johnson
TEN TECHNIP ENERGIES
Google
YINSON
Ansell
CORO
COLONY
FieldCore a GE company
abss
AMD
GEA
B BRAUN SHARING EXPERTISE
TimeLog
PNB Permodalan Nasional Berhad
ResMed
THE happy CONSULTANCY GROUP
STORIIU

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!



100
Max pax

10
Cooking Stations

Dining Area

15 minutes' walk from Awan Besar LRT

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