



Allspice Institute

Culinary Arts | Hospitality | Academia

ALLSPICE INSTITUTE

Events :- Tool Kit

2022

Allspice Institute , located at Bukit Merah Central has a fully up to date equipment and facilities to accommodate up to 120 participants at any one-time.

We not only conduct comprehensive courses & short courses, but we also hold many types of Team-bonding events.

Whatever your goals are, Allspice will customise a suitable Team-bonding programme to help meet your objectives & purpose plus strive to reach beyond expectation.

Team work has always been the foundation of a successful company, with strong bond and relationship between management and employees.

What better way to achieve this, than through our Culinary & Baking programmes.
To enjoy, laugh & eat together.

OVER THE YEARS

270

Companies

25K

Pax

720

Events

430

CSR

welcome@allspice.edu.sg

+65 92322051

Allspice Institute

BLK 162, Bukit Merah Central, #07-3545 Singapore 150162

OUR PHILOSOPHY

VISION

To be amongst the best culinary and hospitality schools in Asia and to positively influence the quality of culinary services available in the market place today

MISSION

To produce well trained and global culinary and hospitality professionals who possess the skills and self-confidence to succeed in the highly competitive international hospitality and culinary industry.

CULTURE

We recognize people's talents as our assets to be nurtured towards achieving their potential in a supportive and innovative environment.

OUR AWARDS



WGS Awards of Excellence 2018
Hospitality Institution of the Year
Supported by Singapore Tourism Board
(Presented by Marrone)

CORPORATE
TEAM
BONDING



EVENTS
&
CELEBRATIONS



STUDIO/
KITCHEN
RENTAL



Corporate Team Bonding

CULINARY

Overview

Our passionate Chefs coupled with experience in a wide repertoire of cuisines, bring their expertise to your Team-bonding programmes.

All participants will increase their "happy factor" enjoying, laughing & eating together, with additional take-home knowledge & skills in cooking and a memorable time (Photography provided).

We have a wide range of culinary team-bonding activities & themes to choose from, to best fit your occasion, purpose & budget.

We have packages that can include quality aprons with your company logo or even participants' name embroidered on the apron (Personalised & Customized)



FUN AND FULFILLING

FUN COOK

Total time: 2 hrs
Min 8pax – Max 80

Participants gets to indulge with Chef's demonstrating a starter or dessert. This dish will be served at the end of the 'Craft Session'

Chef then demonstrates the 2nd dish and participants will begin with their hands-on culinary experience.

Let's enjoy the dishes together!

MYSTERY BOX

Total time: 3 hrs
Min 8pax – Max 80

Chef will kick off by showing how to prepare a starter or a dessert. Participants will then re-create this dish (hands-on time)

Each team will also receive a 'Mystery Box' ! Team members will join heads & hands to create another 2-dishes based on the items in the 'Mystery Box'.

Judging in progress to select the winning team!

Participants will enjoy a good time comparing their creative dishes and also tasting them

MARKET PLACE

Total time: 3 hrs
Min 8pax – Max 80

A mini marketplace will be opened for a designated time for teams to source ingredients to create 2 dishes – a starter & a main.

Teams with appointed team leader will pick up their main course ingredient which comprises of 1-protein & 1-carbo only.

A dessert demo by Chef will start the session & participants task is to re-create the dessert.

The 3-course meal will result with awarding the best team effort & creativity.

Participants can enjoy their created dishes and share a good-time comparing different teams' creations.

FORMULA 1

Total time: 3 – 4 hrs
Min 8pax – Max 80

Race to the Finish!

A race to get your best dishes out.

Start off with a game, as the team race to complete the game to move to the next step.

Treasure Hunt for the menu !! Once the team retrieved the menu, then they'll proceed to get their ingredients & start cooking...

Who will get to the finish line first?

Corporate Team Bonding

(BAKING)

Overview

Baking is like science; accuracy is so important to achieve success in your baked items. This is where Allspice's Chefs come in.

Baking made simple and achievable through fun. Step by step guide, demo and hands-on to get it right!

We have a wide range of baking team bonding activities & themes to choose from to best fit your occasion, purpose & budget.

All participants will not only enjoy, laugh & bake together, but will also take-home knowledge & skills in baking and a memorable time doing it.

We have packages that can include quality aprons with your company logo or even participants' name embroidered on the apron.

(Personalised & Customized)



FUN AND FULFILLING

Fun Bake

Total time: 2 hrs
Min 8pax – Max 50

Time to get into action, Chef will demonstrate to bake 2 different items from a wide selection of cookies, muffins, pastries, buns & more...

A surprise game will be involved and teams will have fun to keep the heat up while your items are in the oven!

Corporate Appreciation

Total time: 3-8 hrs
Min 8pax – Max 50

This package is specially for corporate management team to get together & bake from 1000 to 5000 or more, cookies, buns, cakes etc & gifted to all your staff.

To show your sincere appreciation towards all employees from different levels by having your management team to do the work and bake together to bond the relations of different departments.

Bake to Please

Total time: 3 hrs
Min 8pax – Max 80

No time to waste, aprons & caps on, Let's get rolling!

Recipes that's great and yet achievable for even 1st timers. Chef will take you through a demo to bake 3 different types of your choice, from cookies, muffins, pastries to buns & more... a wide selection to choose.

Designing them could be a challenge... Who will win?





LEARN, COOK & DINE

Overview

Total time: 1.5 - 3 hrs

Min 8pax – Max 40

Let us cook to perfection!

Chef leads the way by doing a demo, thereafter followed by hands on by the participants.

This can be a 2 course meal to a 5-course meal menu which after your hard work cooking, you'll proceed to a separate dining room for a proper dining setting where all of you can sit down to enjoy your meal.



PARENT & CHILD BONDING

OVERVIEW

Total time: 2 - 3 hrs

Min 6 pairs – Max 30 pairs

A great time for family bonding, to share an activity together cooking &/or baking & just to have fun.

Gives your child the opportunity to assist you in the kitchen in future.

It could be mother & child, father & child, grandma & grandchild, or grandpa & grandchild or just the whole family paired up to have a memorable time together.

STUDIO/ KITCHEN RENTAL

Looking for a venue?
Allspice Institute is the place to consider.

We offer our premise for hire from a small room to as large as accommodating 100 people.

Suitable for team building, product launch, food tasting, seminars, lunch meetings etc.

Just contact us for details or pay us a visit. We're happy to be of service.

For Booking:



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Address:

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