

[Martas Kitchen Launches Team Blending with Miele](#)

Martas Kitchen dishes up new team building concept with Miele. The format of the Team Blending experience aims to boost morale, strengthen work teams collaboration and organisational skills

Online PR News â€“ 28-January-2013â€“ Dubai, United Arab Emirates, January 28, 2013 -- No one wants to get the chop in the workplace. And that is exactly what participants will be hoping to avoid in Team Blending, an innovative culinary team building experience launched by Martas Kitchen, the boutique Dubai catering company, and Miele, manufacturer of premium domestic appliances.

Miele's state-of-the-art Gallery on Dubais Sheikh Zayed Road is the perfect venue for this novel culinary concept. On top of the fully active hands-on kitchen equipped with interactive Miele appliances giving participants a helping hand, the venue also hosts modern business meeting rooms so participants can strategize while their souffls rise.

The format of the Team Blending experience aims to boost morale, strengthen work teams collaboration and organisational skills, as well as recognise individual contributions to collective achievements. Like any good meal, the sessions will be served up in three fun-filled courses.

Chef Marta Yanci, host of the Team Blending sessions, will break the ice with activities such as a blind tasting encompassing the everyday and the exotic, as well as discussions of team members favourite dishes and the memories they hold. The participant with the most discerning palate will win a prize.

The cohort will have to quickly snap out of reminiscing on Granmas apple pie to avoid getting the chop in the next section of the program. Much like the popular US TV cookery show, Chopped, colleagues will be split into pairs or small groups to turn out a starter, main course and dessert against the clock.

As in the TV show, delegates must incorporate three mystery ingredients into their dishes, complemented by a host of store cupboard stalwarts in the pantry. Teams must quickly prioritise tasks to meet the challenge. Chef Marta, along with the other participants, will judge which team goes through to the second and final round.

The cohort then regroups to turn out the pice de rsistance, a complex restaurant-worthy dish involving many processes. The objective is to simulate the procedures a company must execute to meet a specific goal, with each team member responsible for part of its production.

Chef Marta will instruct the team on how to make the dish, then step back while the group decides on its strategy, allocating tasks to each team member in order to replicate the dish perfectly.

Since in business new product launches rarely run smoothly, Marta will replicate those moments of pure panic by throwing in a doozy with some surprise instructions. The group must quickly adapt, incorporate the new ingredients or process into the dish while maintaining quality and taste.

The Team Blending session wraps up with feedback from Chef Marta and Miele's representatives, as well as observations from the lead delegate on how the lessons learnt can be transported from the kitchen to the workplace.

Contact :

Marta Yanci
Marta's Kitchen
Swiss Tower, Cluster Y
Jumeirah Lakes Towers
Dubai, United Arab Emirates
050 379 80 02
media@martaskitchen.com
<http://www.martaskitchen.com>

Â

Media Information

Marta Yanci
media@martaskitchen.com
<http://www.martaskitchen.com>
United Arab Emirates