

INNOVATE | MOTIVATE | EXPERIENCE



SAFARI MASTERCHEF

HOW DOES IT WORK?

Stage One - Design an Apron and Table Cloth

Each team will be presented with a box of specifically packed items. The team will need to design and manufacture, using as much or as little of the contents in the box, a garment and table cloth, that could be classified as user friendly that will be a visual interpretation of the brand they will be representing throughout the evening, this visual representation will need to be show cased in the form of a fashion show that will take place later in the day. Judges points from this challenge will go towards the final scores.

Stage two – Cook it forward

Each team will be allocated a work station, equipment and basic ingredients pantry as well as a cooking station. Teams will be given a brief and introduction to equipment and ingredients at their disposal as well as a safety briefing.

In this challenge teams will need to work as a team to create a Potjie utilizing key ingredients that they will ultimately enjoy as a team for dinner. The prepared and individually packaged meals will be judged by a panel including the hotel chef and scored allocated accordingly, to establish a winning team.

A roaming chef will be on site to assist each team with ideas and basic recipes to assist the teams and to ensure that the meals created are in fact edible. The time allocation for this challenge is 2 hours; teams will face the challenge of either working as a large group or breaking up into small teams and trying to prepare the meals simultaneously.

Each mystery box will contain specific products as well as the specific raw ingredient necessary for the manufacture of a specific item. E.g. Poultry box will contain chicken, Spice, casings etc. Bread rolls, condiments, butter, crumbs etc will be available in the 'pantry.'

Judging criteria

Full use of mystery box | Hygiene in preparation of meals | Team work | Creativity | Usage of ingredients | Wastage | Presentation to judges | Additional points for teams that create additional meals.



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