



TWÓJ KUCHARZ CULINARY STUDIO OFFER

**Company integrating events based on
culinary workshops**





STUDIO TWÓJ KUCHARZ is happy to present you our offer of CULINARY MEETINGS AND INTEGRATING EVENTS. Currently we have a tour disposal the best equipped space in Krakow and the whole Malopolska region to conduct such activities.

You will find in our offer various activities, mostly culinary workshops based on seasonal menu, tasting dinners and culinary shows or company business meetings. The culinary workshops as well as all the other services are rendered by experienced chefs, coaches and culinary trainers.

We do hope our offer will fulfil your expectations.

The detailed offer will be prepared according to your individual needs.

The aim of culinary workshops for companies

- We cook to integrate. We integrate to cook as a team. Our idea is to combine the fascinating world of tastes, smells and kitchen secrets with entertainment and a group process that can contribute to integration of working teams.
- Our programme of “travelling through the tastes of the world” is designed based on the individual needs of our clients– in terms of integrating and trainings tasks as well as those supporting development of particular groups of employees.
- The workshops are based on joint experiencing of techniques, ingredients and ways of preparing dishes from all over the world.





Whom we address our offer to

Companies and teams, wishing to deepen company integration in a nice and friendly atmosphere and a completely new space. Our culinary workshops offer is addressed to both rank and file employees and the managing personnel. Cooperating closely with the HR department we are able to plan the event to suit exactly the company needs.

The proposed programme of culinary workshops for companies

We offer joint preparation of dishes selected from the specially composed workshop menu followed by a joint meal.

The offer includes 3 dishes to be prepared by participants of the culinary workshops.

- Starter + main dish + desert + 2 glasses of wine / craft beer,
- additional recommended option – wine tasting complemented with commentary by our specialists: cooks, sommeliers and wine experts.

Form of the proposed culinary workshops:

- *workshops are conducted in our culinary Studio in Forum Hotel, Magazyn Wina (Wine Store), level – 1 at Konopnicka Street as well as in our additional location at 21 Grzegorzewska Street;*
- *number of participants of workshops and events taking place in our locations – up to 100;*
- *workshops can be conducted also in a place in Poland indicated by the client. Then the number of participants is to be agreed depending on the facility capacity;*
- *duration – around 3 to 4 hours, including a joint meal;*
- *every employee can participate – both those who are interested in cooking and those who have no cooking experience;*
- *workshops are conducted by the experienced Twój Kucharz team: executive chef Bartłomiej Płócienniak (TOP CHEF POLSKA) plus additionally Sous-Chef - a trainer experienced in running events and culinary workshops, as well as an experienced team of staff;*
- *workshops conducted also in English;*
- *culinary workshops rest on individual preparation of dishes by participants working in dedicated groups monitored by chefs, and then, a joint meal;*
- *programme, that is workshops menu to be agreed in advance.*

Cooperation proposal will be presented in the detailed offer, after discussing your needs and requirements.



STUDIO
twój kucharz
RESTO WARSZTATY
SZTUKA STOŁU



Meeting point: Studio in Forum Hotel, Magazyn Wina (Wine Store), level – 1 at Konopnicka Street

- Modern space combining restaurant, workshop, tasting and display functions.
- Professionally equipped culinary studio with state of the art SAMSUNG kitchenware – cooking stations and eating space - enabling organisation of various culinary events, company events, meetings and business workshops and trainings.
- Ability to conduct non-standard forms of culinary activities cut to the individual needs of our clients.

Additional location – workshop space at your disposal at 21 Grzegórzecka Street.

Apart from culinary workshops we also offer:

- **Company and business dinners;**
- **Company events, integration events;**
- **Christmas and holidays dinners**
- **Company grills and BBQs**
- **Company picnics**
- **Culinary festivals**
- **Outdoor culinary workshops**
- **Culinary events – live cooking and demonstrations.**
- **Premium suppers** with tasting menu, run and commented by the Chef, complemented with special selection of wines by our sommelier.
- **Commented tasting events for companies – “Wine, Ciders, Vodkas, Cheese, Cold cuts”.**
- **Conducting non-standard forms of culinary activities** cut to the individual needs of our clients.
- **Team Building training based on culinary workshops** – soft skills trainings on managing a team, team work and creativity combined with culinary workshops (conducted by certified and experienced business coaches in cooperation with a chef).



Bartłomiej Płócienniak – the executive chef, the originator and the leader of the TWÓJ KUCHARZ project, participant of the most popular TV programme for professionals - TOP CHEF POLSKA.



Why it is worth to trust the TWÓJ KUCHARZ team:

- our culinary team is the international one with chefs with long experience in running restaurants and conducting workshops and promotional events. It includes certified business coaches with vast experience also in preparing and running both trainings and culinary as well a experienced sommeliers;
- our coaches are also taste advisers – wine, cider, vodka and local products experts (including jurors at international and national wine, liqueur and cheesemaking competitions);
- as a team we have a long-standing culinary experience, as well as experience in organising events and trainings;
- our menu is based on the highest quality seasonal ingredients, delivered by reliable local suppliers. We promote the slow food idea;
- we are the only one in Krakow to have such organisational capabilities and space that enables us to organise various forms of meetings and workshops for big groups. companies. We also have mobile equipment (fully equipped mobile cooking stations) which make it possible to organise culinary workshops and other culinary events in a place of the client's choice.

Those who trusted us include:

- BMW
- Royal Canin
- Philip Morris
- Cisco
- Capgemini Polska
- International Paper
- Agora
- ABB Polska
- ICE Congressional Centre
- Ecolab
- Krakow Festival Office
- Pasaż Grunwaldzki (Eventide Agency)
- ING Bank
- Maspex
- Galeria Krakowska shopping centre
- Krakow Municipality City Hall
- Domaniowski Palace
- Interia.pl
- Samsung
- Event agencies



We cooked and created special events for, among the others:

- Malopolska Festival of Taste (for the Krakow Municipality City Hall);
- series of Twój Kucharz workshops at the biggest culinary festival in Poland - NAJEDZENI FEST Krakow (subsequent editions);
- promotional events – workshop formula meetings between artists and audience, culinary shows, mobile restaurant during Krakow festivals.



More information at:

- www.twojkucharz.pl
- <https://www.facebook.com/twojkucharz>

For the offer contact :

- **Bartłomiej Płócienniak, Studio's Chef**
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