

Twój Kucharz Culinary Workshops Proposal for Companies



TWÓJ KUCHARZ



Bartłomiej Płócienniak

The executive chef, the originator and the leader of the Twój Kucharz project

Bartłomiej Płócienniak – The Chef

Chief culinary trainer running workshops and shows. He explored the secrets of culinary art in London, where he cooked in restaurants in Chelsea for 5 years under the watchful eye of masters. He worked with such personalities as Mark Broadband, Criss Sharp and Paul Foster (Michelin star). He also participated in the avant-garde of London cuisine (flying restaurants), thanks to which he cooked in pretty original corners of the city.



Since 2014, he has been creating and developing his own culinary project, Twój Kucharz.

Participant of the most popular TV programs TOP CHEF in 2015.

Our Studio

In our workshop space we offer various forms of integration, Culinary workshops are of course our basic product for 11 years of Studio's activity, on the basis of which we can offer various types of games including soft training or using your individual action skills, e.g. according to Erikson's classification.

Additionally, we recommend several other forms of workshops, which you can learn about from our special offer.



Our Services

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.

The offer is addressed to teams that want to carry out company integration in a nice and friendly atmosphere in a completely new space. Culinary workshops and a „journey through the flavors of the world“ are an attractive alternative to another off-road trip or physical activities in the field, bowling or a regular visit to a bar/restaurant. Because the best parties always end up in the kitchen.



What does such a meeting look like?

After greeting, we wash our hands and put on kitchen aprons.

As standard, we prepare 3 courses - starter, main course and dessert. The same course for everyone with the option of swapping products for vegetarians and because of food allergies. After preparing each dish, we sit down at the table and enjoy the flavors.





Your menu will be complemented with special selection of wines by our sommelier, who will also explain how to apply the principles of food & wine pairing like in the best fine dining restaurants.



In the meantime, our staff prepares the kitchen and products for the next dish so that the entire meeting runs smoothly and your team could enjoy every moment spent together.

We work in a relaxed manner and with a smile, eager to introduce a pleasant, informal atmosphere into our joint activities because we believe that there is already enough stress in the world around us and in our everyday live.





Twój Kucharz

Culinary Studio Twój Kucharz

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