



Team Builders

Too many cooks!

- Individual
- Pairs
- Small group
- Whole group

Uses: For teams to work together in a challenge framework.

Resources: Recipe cut up into cards (example provided).

Time: 10-15 minutes plus.

What to do:

Get into groups of 6-8 people

1. Explain to the groups that they are playing the roles of a family. The family (group) has just inherited a successful restaurant from Chef Jamie, a long-lost relative. The only problem was that Chef Jamie was very disorganised. The only recipes you have found are on torn strips of paper. You have to make sense of it all and very quickly. The restaurant is opening tonight and you have to have the food ready.
2. Each member of the group is given part(s) of the recipe.
3. The team has to work together to put the recipe in order as quickly as possible. The recipe must make sense.
4. When the group had finished they shout out "Bon appetit!" to signal the end of the game.
5. The winning team reads out their recipe.

Make it different:

- For a larger group, mix up the recipes and not only put the recipes in the correct order but get into teams as well.

Points to make:

- How much we rely on our previous knowledge when solving a task.
- Have we seen recipes before? How are they set out?
- What clues and thinking skills did we use to meet the challenge?

Example recipe

Chicken with whole spices

Ingredients

- 1 x 4 lb (1.8 kg) chicken, cut into 8 pieces
 - 2 cloves garlic, crushed
 - 1 heaped teaspoon ground ginger, or 1 level dessertspoon grated fresh root ginger
 - 2 level teaspoons ground turmeric
 - 1½ tablespoons groundnut or other flavourless oil
 - salt and freshly-milled black pepper
- For the spice sauce:
- ¾ level teaspoon whole cumin seeds
 - 1 level teaspoon whole coriander seeds
 - 8 whole cardamom pods
 - 1 oz (25 g) butter
 - ½ tablespoon groundnut or other flavourless oil
 - 2 onions, very finely chopped or minced
 - 1 medium green pepper, de-seeded and finely chopped
 - 2 dried red chillies, de-seeded and very finely chopped
 - 1 bay leaf, crumbled
 - 5 oz (150 g) natural yoghurt, mixed with 2 fl oz (55 ml) hot water

Prepare the chicken a few hours before cooking. Arrange the pieces in an oblong roasting tin. In a small bowl mix together the crushed garlic, ground ginger and turmeric with the groundnut oil.

Now, with a sharp knife, make several incisions in the chicken pieces, season with salt and pepper, then coat them as evenly as possible with the oil and spice mixture. Leave in a cool place (but not in the fridge) so that the flavours penetrate.

When you're ready to cook the chicken, pre-heat the oven to gas mark 6, 400°F (200°C). Place the tin on the highest shelf, uncovered, and cook for about 20 minutes or until the chicken pieces are a nice golden colour.

Meanwhile, prepare the whole spices. First of all place them in a thick-based frying pan over a medium heat for about 1-2 minutes until they turn one shade darker, tossing them to keep them on the move. This warming of the spices helps to draw out all the flavour. Next grind them and crush finely, either with a pestle and mortar or in a basin using the end of a rolling pin.

Next, melt the butter and oil together in a frying pan. Add the onion and green pepper, and cook for 5 minutes. Now add the crushed spices, chillies and crumbled bay leaf, stir and cook for a further 5 minutes. Take the pan off the heat, stir in the yoghurt and water and add a little salt.

Now pour this mixture all over the chicken pieces, cover the tin with a double sheet of foil and bake for 30 minutes with the heat reduced to gas mark 4, 350°F (180°C), then remove the foil and let it cook for about a further 10 minutes.

Serve with spiced pilau rice and mango chutney.