

# THE GREAT BAKING CHALLENGE

**DURATION**  
180 minutes

**REQUIREMENTS**  
Space for cooking equipment and workstations

**GUEST NOS.**  
6 - 90 guests



**Men and women all over the country have been inspired to reach for the oven gloves, roll up their sleeves and use their loaf with the latest TV programme the great British bake off. We have all the equipment and expertise to inspire budding bakers to have a go anywhere in the UK.**

You and your team will work with a professional pastry chef to make a variety of traditional and contemporary afternoon tea and bakery items, we will bring along cookery books and even some recipes used at some exclusive hotels such as the Chewton Glen and the Dorchester London.

After a short introduction and demonstration, the chef will give the teams a challenge to make a variety of bakery and pastry items, teams then go head to head to make, bake, and ice, a variety of bakery items while the clock is ticking, penalties will be given for undercooked cake or split custards. Our chef will judge each category such as custards, pastry, cake and fermented items, awarding points for creativity, skill and taste

Your team will be using luxury contemporary cookery stations which have been designed and purpose built for team building cookery events and cookery-based challenges. These luxury cookery stations create the illusion and offer all the facilities of a kitchen - they can be set up quickly in any conference room or exhibition hall and are fully equipped with an oven hob and cookery equipment.