

A group of people are seated around a long wooden table outdoors, eating and socializing. In the foreground, a large stainless steel pot sits on the table, containing a yellowish liquid. The table is set with plates of food, glasses, and a bottle of wine. The background shows a building with colorful corrugated metal walls and a large white umbrella.

UNITED IN SOLIDARITY: TEAM COOKING

ADDITIONAL BOOKING TO AN EVENT IN
DIECUISINE

UNITED IN SOLIDARITY: TEAM COOKING

«United in solidarity: team cooking» can be booked for lunch or dinner as an addition to an event at dieCuisine. Together we prepare menus for people in need and conserve surpluses for the Incontro association's food bank. After the action in the kitchen, we enjoy a meal together.



Impact

- We learn about the connection between food waste and social inequality in Zurich.
- We save surplus food from biogas production.
- We cook for people in need.
- Together as a team, we commit ourselves to a good cause.

Details

- For groups from 5 to 120 people
- Duration: 2,5 hours
- Location: dieCuisine, Geerenweg 23a, 8048 Zürich (right behind Bahnhof Altstetten)

Program

Kick-Off, non-alcoholic aperitif drink	Arrival & introduction
Meaning & purpose	Thematic input on the topic of «Food waste and poverty in Zurich» and the aim of the activity
Creating	Surplus food from the farm or the wholesale market is provided. Small groups create dishes and menus.
Cooking	In groups: Preparing, cooking and preserving together, then packing and preparing food for delivery. The food is distributed in the evening by the dieCuisine team to people in need. Cooperation partner is the <u>Incontro association</u> .
Eating & conclusion	Prepare tables, eat together and enjoy. The dieCuisine team serves the food, looks after the guests and cleans up at the end.
Closing round in plenary	Reflecting on the experiences of the engagement. Questions and thoughts on social challenges and solutions.

Costs

- up to 20 people: CHF 2500 for 1 chef and 1 service employee, instructions and guidance by the chef, room rental, use of tableware, etc. plus CHF 30 per person for the cost of goods (surcharge for meat) and aperitif.
- 21 to 50 persons: CHF 3200 for 2 chefs and 1 service employee, instructions and guidance by the chefs, room rental, use of tableware, etc. plus CHF 30 per person for the cost of goods (surcharge for meat) and aperitif.
- from 50 persons: customized budget
- Drinks are charged separately.
- Additional financial commitment: Donation to Social Cuisine for the cost of goods for the menus for people in need.

Interested? Get in touch with us!
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