

A close-up photograph of a chef's hands in a white uniform pouring a stream of white sugar into a stainless steel bowl. The bowl is filled with dark red cherries. The background is slightly blurred, showing a kitchen setting. The text 'TEAM EVENTS' is overlaid in a semi-transparent white box in the center of the image.

# TEAM EVENTS

## Save Food – Do Good – Cook Together

During the half-day CSR team event, we cook around 100 meals for people in need using surplus vegetables and fruits. The meals go to the Incontro association's food bank.

### Impact

- Learning about the connection between food waste and social inequality
- Saving food surpluses from biogas production
- Cooking for people affected by poverty
- Commitment as a team for a good cause

### Details

- For groups, teams, companies of 5 people and above
- Duration: Half a day, from 9 a.m. to 12 p.m. or from 2 p.m. to 5 p.m

### Cost

- Up to 30 people: CHF 2,800\*, including kitchen, facilitation, kitchen personel, donation of CHF 500 to Social Cuisine
- From 31 people upwards: Price & offer on request

*\*excl. Drinks. Drinks are charged based on consumption.*

## Save Food – Do Good – Cook & Eat Together

In addition, you can book a group meal following the event from 12.00 to 13.00 or 17.00 to 18.00 – the group eats the same menu that was cooked for the food bank or a snack made from foodsave produce.

- Lunch or dinner: CHF 30.– per person\*
- Snack or Apéro: CHF 15.– pro Person\*

*\*excl. Drinks. Drinks are charged based on consumption.*

All prices exclude VAT.

## Creativity Workshop: Save Food

A creative cooking session using surplus food from an inspiring produce basket, plus valuable information and tips on the topic of food waste. Together in small groups, we create the components of our own tavolata.

### Impact

- Getting to know the connection between food waste and poverty in Zurich
- Saving food surpluses from biogas production

### Details

- For groups, teams, companies of 5 people and above
- Duration: from 9 a.m. to 2 p.m. or from 5 p.m. to 10 p.m

### Cost

- Up to 20 people: CHF 2,500\* for kitchen & inventory, facilitation, kitchen personel, including payment to farmers and retailers for food surpluses, plus CHF 30 per person for the cost of produce, for meat a surcharge of at least CHF 6.– per person will be charged.
- From 21 people\*\*: Individual budget, price on request.

*\*excl. Drinks. Drinks are charged based on consumption.*

*\*\*For groups of 30 or more, the Save Food – Do Good – Cook Together offer can be booked in addition.*

## Creativity Workshop: Save Food & Dine with Wine

In addition to the home-cooked tavolata, a wine pairing including sommelier can be booked.

- Wine pairing with 4 different wines à 1dl: starting at CHF 40 per person

*All prices exclude VAT.*

You can find the Planetary Health Diet and other educational cooking workshops [here](#) on our website.

Would you like to organize an individual cooking workshop? Do you want to prepare your own lunch? Mix your own drinks? No problem! We will be happy to arrange this for you! Get in touch on 044 431 08 21 or via email [info@diecuisine.ch](mailto:info@diecuisine.ch).



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