

# Team Events



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*Four hands-on cooking experiences for your team.*

## 1 fermentation

### COOK TOGETHER. FERMENT TOGETHER.

Fermentation has shaped food cultures for thousands of years. Your team learns the science – then makes it by hand. Everyone leaves with something they created themselves.

*Starter culture & instruction booklet or kombucha starter kit to take home.*

## 2 ramen

### BUILD A BOWL. BUILD A TEAM.

In Japan, ramen-making is an art form – some say a religion. Your team prepares every component from scratch and sits down together to eat what they built.

*Ends with a shared ramen meal.*

## 3 taste-building

### TASTE MORE. UNDERSTAND WHY.

Sweet. Sour. Salty. Bitter. Umami. Your team tastes, compares, and builds dishes around each one. Discover why balance is everything.

*Guided tasting of the finished dishes.*

## 4 pasta

### FROM FLOUR TO TABLE.

Fresh pasta made by hand – easier than most people think. Your team leaves with a real skill they'll actually use at home.

*Take your pasta home – or stay and eat it together.*

#### FORMAT

4 hours · 9–18 people  
You bring the space –  
we bring everything else.  
Venue sourcing on request  
(additional cost).

#### SESSION FLOW

Intro & theory 30 MIN  
Hands-on cooking 120–150 MIN  
Tasting or shared meal 60–90 MIN

PRICE 90 CHF/person

#### OPTIONAL ADD-ONS

Create your own cocktail +25 CHF/person  
Wine pairing +20 CHF/person  
Beer pairing +15 CHF/person

#### READY TO BOOK YOUR EVENT?

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