

Section:



Activity name: World Foods Challenge

Short description: Cooking challenge, similar to Ready Steady Cook. Teams have to create dishes using a variety of international ingredients.

Equipment: Matches
Stove (Coleman)
Stove (large gas)
Stove (lightweight gas)
Cooking utensils (frying pans, billies/saucepans, wooden spoons, ladles, spatulas, sharp knives, chopping boards)
Anti-bacterial handwash & spray
Plates, dishes, cutlery
Selection of different foods related to particular countries

Resources: [Suggested meals for World Foods Challenge](#) (POL - World Foods Challenge[1].pdf Source: David Griffiths)

Duration: From 60 minutes to 90 minutes

Numbers: **SMALL GROUPS**

Location: **INDOOR &** **OUTDOOR**

- Prepare "goodie bags" with the ingredients (and possibly also recipe instructions) of one or more countries
 - Split the Section into small cooking groups
 - Explain the object of the task: to prepare, cook and serve a meal with ingredients typical of a particular country
 - Teams select a "goodie bag" at random
- Instructions:**
- The teams start to produce a meal using ALL the ingredients they have
 - NO others are allowed except for some cooking oil and seasoning which all teams will have access to
 - At a prescribed time (e.g. 45 minutes after the start) the team sets out the dish they have prepared on a table
 - Issue disposable forks/spoons to all members so that they can sample each of the dishes

Additional Information: Be aware of allergies and religious/personal food choices (i.e. providing pork and beef dishes can be offensive to some religious faiths)
Allow sufficient time for the clearing up afterwards!
You may choose to focus on different meals from one particular country as preparation for a visit to or programme activity based on that country

Programme zone(s) : International
Skills

Method(s): Themes and projects
Team building and networking activities