



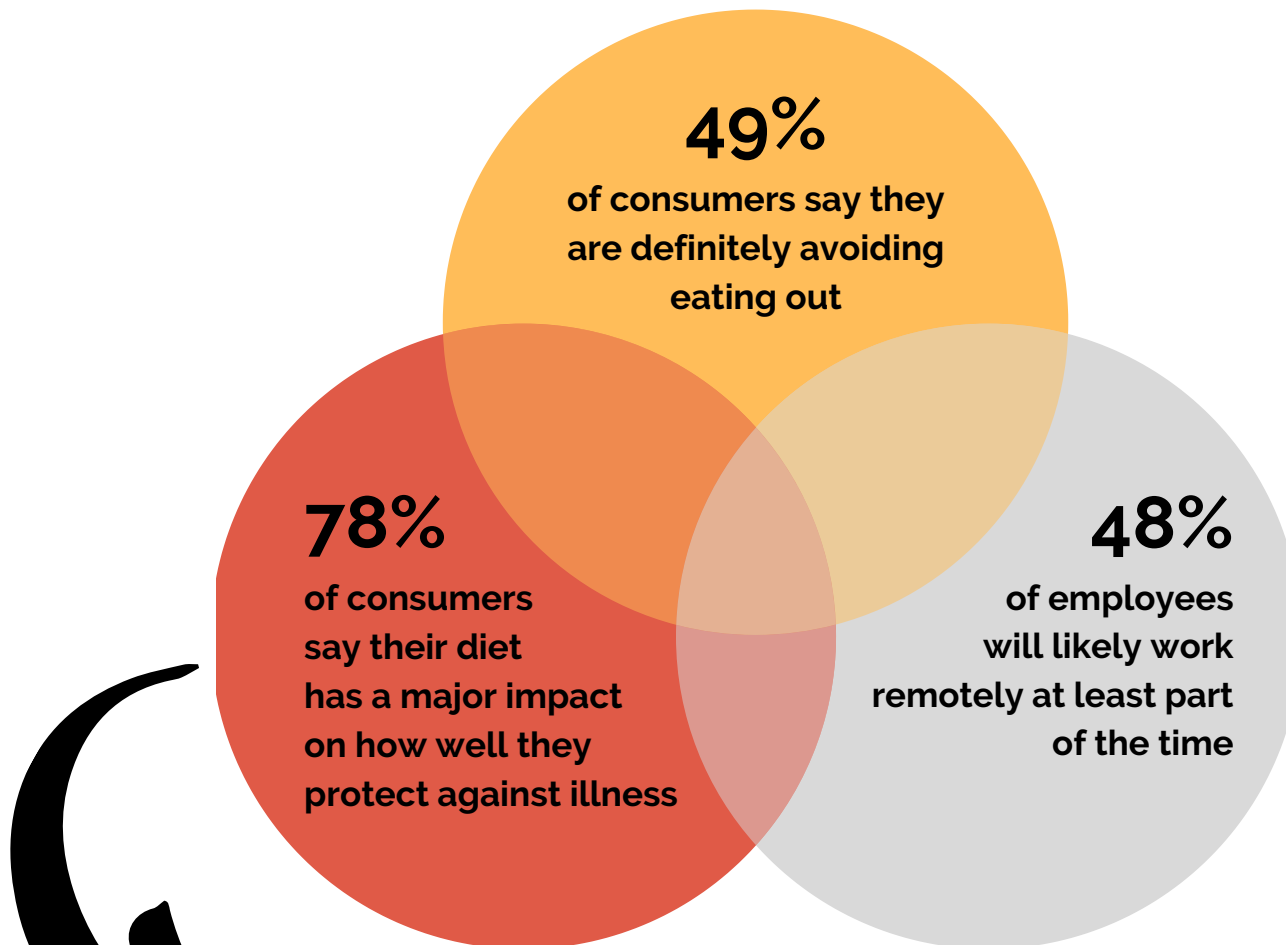
**VIRTUAL** *Cooking*  
 *Class* 

“

My wife's smile says it all, she said this was the best meal I have ever made, and she would pay good money for this plate at a restaurant.

Thanks to chef Daniel for the instruction... and to everyone who had a hand in facilitating this! It was a lot of fun making food together, and I hope we can do it again.

”



The work experience may have shifted, but teamwork and comradery is critical to the dynamic success of our organization. We want teams to continue building strong relationships, even virtually. And the virtual cooking classes provides just that!

Trend details provided by E15 and Gartner  
(<https://www.gartner.com/smarterwithgartner/9-future-of-work-trends-post-covid-19/>)



## LIVE VIRTUAL COOKING!

In today's virtual age, it's important teams stick together more than ever! The Ingredients Food Service Team fueled by Corporate Services is here to support your teams with our Virtual Cooking Classes. Through this program, you and your teams will receive a private cooking experience hosted by some of our very own Ingredients' chefs!

## HOW DOES THIS WORK?

We set up a virtual meeting for your team through Microsoft Teams. We'll coordinate a day, time and program duration that works best for your group.

During the cooking class, our hosts will speak to wellness and sustainability to encourage healthy behaviors at home. Participants will also have the opportunity to ask questions and chat with our chef and hosts, making it an engaging experience.



We can even offer a friendly competition where the 'best plated' photo can be selected and deemed a 'Culinary Champion!'

## WHAT MAKES THIS PROGRAM SPECIAL?

### STAY CONNECTED

Enjoy an engaging, team building event - virtually! Food brings people together and through this event, you'll do exactly that with your colleagues and team.

### PERSONABLE

We work with you to develop a personalized experience that will be best suited for your team. Additionally, teams can participate from anywhere - only a computer, internet & kitchen is needed!

### EDUCATIONAL

Not only does this provide a great opportunity to connect with team members outside of work, it will also provide culinary tips and skills that can be used at home.



## OUR TEAM



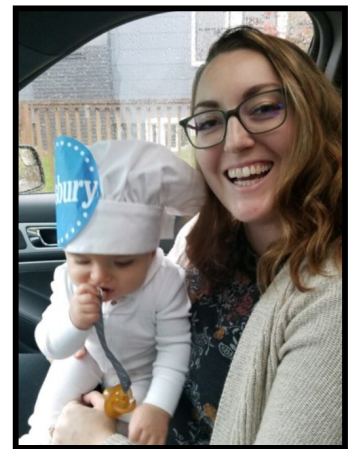
**Regional  
Executive Chef**  
**Daniel LaGarde**



**Wellness  
Director**  
**Leah Gayowski**



**Marketing  
Director**  
**Ashley Diener**



**Catering  
Director**  
**Brittany Peters**

“ SO FUN!!! I LEARNED SO MUCH! I ATE SO MUCH! LOOKING FORWARD TO LEARNING MORE. I ESPECIALLY APPRECIATED THE LIST OF INGREDIENTS AND KITCHEN TOOLS REQUIRED SO THAT I COULD PREPARE IN ADVANCE! ”



## MAKE IT PERSONAL

With this program, you have the opportunity to craft an event that is personalized for you and your team! From the recipes to the conversation, we work with you to outline the program that will be uniquely designed for you.

Check out the following pages for some of our most requested cooking class themes. Don't see one fit for your group? Not a problem, we can work with you to curate recipes and themes to best match your virtual team cooking class!

## PROGRAM EXECUTION

Once you have determined your theme, we will provide recipe instruction cards as well as shopping and prep lists so participants are prepared and ready to go for the day of the event! Looking for us to create ingredient kits for your class? We can do that too! Team members can pick up kits at the 9 participating campuses or we can arrange an Uber delivery within 15 miles of the designated campuses\*.

\*Uber Delivery currently only available in Oregon



## PRICING DETAILS

*Classes start at \$250 per class.*

*Pricing includes event coordination, up to 1.5 hour cooking demo with 2 recipes per session, digital recipe cards and shopping lists. Additional recipes and event time can be added for extra fees.*

## LEVEL UP YOUR EXPERIENCE\*

*Virtual Cooking Ingredients Kits:*

*Skip the grocery store! Purchase Virtual Cooking Ingredient kits for participants. Kits can be arranged for pick up or Uber delivery within 15 miles of Ronler Acres, OR Campus.*

*Intel Swag:*

*Add an Intel Branded Apron, Chef Hat or Cutting Board to the box!*

*Celebrity Chef Appearances:*

*Appearance fees vary per chef. Please see cost details next to each respective chef.*

*\*Additional fees apply. Inquire today!*

## STAR & CELEBRITY CHEFS

OUR NETWORK OF LOCAL AND CELEBRITY CHEFS & STAR RESTAURATEURS ARE AVAILABLE TO MAKE APPEARANCES AT COOKING DEMO PROGRAMS FOR THE ULTIMATE GUEST-CHEF EXPERIENCE—AND THE PROCESS IS ALL VIRTUAL!

CHECK OUT OUR EXCITING LIST OF CHEFS ON THE NEXT PAGES.





## Select a themed menu from Chef Daniel's curated recipes!

- **Mediterranean Tapas (Pick two)**
  - Avocado Toast with Pomegranate
  - Lemon Garlic Chicken
  - Chili Mushrooms
  - Spanish Potatoes
- **Fun Fiesta**
  - Chicken Tacos
  - Charred Tomato Salsa and Latin Slaw
- **Thai Curry**
  - Coconut Thai Chicken or Tofu Curry
  - Coconut-Lime Flan
- **Plant Based Bowls with Vegan Lemon Bars**
- **Beginners Pasta**

**Or create your own!**



# STAR AND CELEBRITY CHEFS

## Wolfgang Puck

The name Wolfgang Puck is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts. The famed chef has built a brand that encompasses three companies: Wolfgang Puck Fine Dining Group, Wolfgang Puck Catering, and Wolfgang Puck Worldwide, Inc.

Puck began cooking as a child, at his mother's side. She was a chef in the Austrian town where he was born, and with her encouragement, Wolfgang started his formal training at fourteen years of age. As a young chef he worked in some of France's greatest restaurants, including Maxim's in Paris, the Hotel de Paris in Monaco, and the Michelin 3-starred L'Oustau de Baumanière in Provence. At the age of 24, Wolfgang took the advice of a friend and left Europe for the United States. His first job was at the restaurant La Tour in Indianapolis, where he worked from 1973 to 1975.



In 1975, Wolfgang came to Los Angeles and very quickly garnered the attention of the Hollywood elite as chef of Ma Maison in West Hollywood. His dynamic personality and culinary brilliance that bridged tradition and invention made Ma Maison a magnet for the rich and famous, with Wolfgang as the star attraction. He had an innate understanding of the potential for California cuisine, and was pivotal in its rise to national attention during the late 1970s.

From Ma Maison, Wolfgang went on to create his first flagship restaurant, Spago, originally located in West Hollywood on the Sunset Strip. From its opening day in 1982, Spago was an instant success and culinary phenomenon.



# STAR AND CELEBRITY CHEFS

## Wolfgang Puck

Wolfgang and Spago earned many accolades during its popular eighteen years in West Hollywood, including winning the prestigious James Beard Foundation Award for Outstanding Chef of the Year, twice, in 1991 and 1998, and the James Beard Foundation Award for Restaurant of the Year in 1994.

Wolfgang is the only chef to have won the Outstanding Chef of the Year Award multiple times.

Wolfgang formed Wolfgang Puck Catering (WPC) in May 1998, alongside partner Carl Schuster. The company brings a new level of innovation and inspiration to special event and contract dining services for cultural, corporate and entertainment venues across the country.

WPC's strategic partnership with Compass Group has fueled its continued growth since 2004.

Concurrently with his restaurant and catering operations, Wolfgang Puck has made a name for himself as a communicator. He has been a regular guest on ABC's Good Morning America since 1986, the year he also produced his first instructional cooking video, Spago Cooking with Wolfgang Puck. His Emmy Award-winning television series, "Wolfgang Puck," debuted on The Food Network in 2000 and aired for five seasons.

Wolfgang has written seven cookbooks including his latest book, "Wolfgang Puck Makes it Healthy" which debuted in spring 2014. His latest endeavor is the Wolfgang Puck Cooking School which launched in 2016 and offers home cooks a comprehensive and ever-growing online collection of instructional recipes, how-to techniques and more.

**\$12,000-90-minute class\***

**\*Class price does not include Virtual Cooking Class Ingredient kits.**

**Booking subject to availability.**

# STAR AND CELEBRITY CHEFS

## Damaris Phillips

Damaris Phillips is a celebrity chef who can currently be seen on the Food Network co-hosting Southern & Hungry with Rutledge Wood and The Bobby and Damaris Show with Bobby Flay.

She is also the 2013 winner of Food Network Star, where she impressed judges with her fresh take on Southern cuisine, and won over the audience with her impeccable charm.



She then went on to host her own show, Southern at Heart, for five seasons. Damaris can also be seen on several other shows on the network, including Guy's Grocery Games, Cooks vs. Cons, Bakers vs. Fakers, Celebrity Food Fight, and others.

From Louisville, Kentucky, Phillips graduated from Jefferson Community and Technical College with a degree in culinary arts. One of five kids, Damaris learned to cook at an early age and was responsible for cooking one night a week for her large family. Damaris uses her wit and her updated take on Southern cuisine to pack a one-two punch in the kitchen. Her first cookbook, Southern Girl Meets Vegetarian Boy was released by Abrams Books in October 2017

**\$5,000-\$10,000 - 45-minute class\***

**\*Class price does not include Virtual Cooking Ingredient kits.**

# STAR AND CELEBRITY CHEFS

## Jet Tila

From battling the legendary Masaharu Morimoto on Iron Chef America, opening Encore Hotel in Las Vegas and guiding Anthony Bourdain through many markets and restaurants, Chef Jet Tila is internationally celebrated for his culinary expertise. Jet was appointed as the inaugural Culinary Ambassador of Thai Cuisine by the Royal Thai Consulate, the first-ever chef to represent his country's culture and cuisine.

Chef Jet's culinary operations includes his Dragon Tiger Noodle Co in Las Vegas and global partnerships with Compass Group, Schwan's, NBC, Universal, and DreamWorks.

He appears as co-host of Iron Chef America and recurring judge on Food Network's Cutthroat Kitchen, Chopped, Beat Bobby Flay and Guy's Grocery Games. As well as an array of shows ranging from the Today, MasterChef, Rachel Ray and holds six culinary Guinness World Records.



**\$5,000-\$10,000 - 45-minute class\***

**\*Class price does not include Virtual Cooking Ingredient kits.**

# STAR AND CELEBRITY CHEFS

## Aarti Sequeira

Food Network host, Aarti Sequeira, is known for two things: spinning her Indian soul into American favorites, and her laugh. Armed with both, the former CNN producer won Food Network Star in 2011, and went on to host Aarti Party, Hidden Eats and Taste in Translation.

Her cookbook, Aarti Paarti ranked in the top three Indian-Middle Eastern cookbooks on Amazon, outdone only by Yotam Ottalenghi!



A judge on Guy's Grocery Games and Cooks vs. Cons, she also contributes to Unique Sweets and competes on behalf of Postpartum Support International, the organization that helped her on the road to healing from postpartum depression. Catch her on Today Show, The Talk, Dr. Oz and her podcast, Pass the Salt.

**\$5,000-\$10,000 - 45-minute class\***

**\*Class price does not include Virtual Cooking Ingredient kits.**



# EXPERIENCES TO ENJOY!



## Meal Planning Prep with Leah Gayowski

Let Leah, our Registered Dietitian, simplify your week with practical meal prep ideas and offer Fuel recipes that are well-balanced to support a healthy lifestyle.

**\$500 - 90- minute class**

## Virtual Gardening with Adam Weiss

Grow your green thumb with Adam as he coaches you through a step-by-step gardening process, while also helping you develop a special connection to the earth and learn the importance of creating healthy habits in our daily life.

**\$750 - 60-minute class**



## Restaurant Cooking 101 with Chef Mat Reeves

Interested in learning how to make a restaurant-style meal at home? After this class, you will know how to create a 3-course meal and even learn how to plate like a pro!

**\$500- 90-minute class**



## READY TO SIGN UP?

Complete the registration form, which can be found by visiting our Dining Website Virtual Cooking section:

[goto/VirtualCooking](https://goto/VirtualCooking)

## THAT'S NOT ALL!

Already have an event set up and want to treat your guests to an upgraded experience?

We are happy to support you with customized Event Boxes filled with goodies and options for branded swag - a perfect way to treat the team!

For more information visit us on our dining website;

[goto/EventinaBox](https://goto/EventinaBox)



## FUEL YOUR EXPERIENCE

TODAY, MORE THAN EVER, TRANSPARENCY & SIMPLICITY WITH FOOD CHOICES IS KEY.

THE FUEL PROGRAM OFFERS LEAN PROTEINS, HEALTHY FATS, ROBUST FLAVORS, WHOLE GRAINS, AND FRESH AND VIBRANT VEGETABLES.

STRATEGICALLY BUILT FROM DELICIOUS, SIMPLE, AND NATURAL INGREDIENTS,

ALL OF OUR MEALS ARE DESIGNED TO FUEL YOU THROUGH YOUR DAY. LOOK FOR THE FUEL LOGO FOR ALL INTEL® VITALITY PROGRAM APPROVED MEALS AND SNACKS.

LOOKING TO FUEL YOUR VIRTUAL EXPERIENCE? INQUIRE TODAY!

# STAY CONECTED:



**DINING SITE**

[goto/IngredientsCafe](https://goto/IngredientsCafe)



**EMAIL**

[Ingredients@intel.com](mailto:Ingredients@intel.com)



**INSTAGRAM**

[@IngredientsCafes](https://www.instagram.com/IngredientsCafes)