



# THE Ice Cream CHALLENGE

- In-Person
- Indoor
- Active
- Competitive
- Virtual
- Outdoor
- Less Active
- Non-competitive

## THE IDEA

Turning raw ingredients into sweet and delectable ice cream requires expertise, precision and creativity. It's a fascinating process that will require all of your team and leadership skills to be put into action to create a brand new flavour of ice cream!

The Ice Cream Making Challenge combines the knowledge gained from various expert workshops with the unique experiential facilitation of Summit Team Building to produce an unforgettable and delicious team building adventure.

## THE DETAILS

- Your group will be divided into competitive teams of 4 to 6 participants
- Our ice cream expert will guide team representatives through the process of creating a decadent frozen treat while other participants get to work on earning resources and developing an out-of-the-park marketing pitch
- Teams will then be challenged to bring together their new skills and develop a brand new ice cream flavour
- Teams must present their new flavour to our panel of judges and one team will be recognized as the "Ice Cream Making Champions"
- Everyone's a winner when the group gets to enjoy their own new ice cream flavour and maybe even get a taste of what their competitors were up to

## THE RESULTS

- Build relationships by allowing your team to play with a purpose
- Inject a high-energy event into your offsite meetings
- Balance limited time and resources to create and market a winning product

## TEAM BUILDING PROGRAMS



*The event provided an enjoyable learning experience to integrate our skills and recognize that a team has to go beyond individual expertise to solve complex problems.*

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