

MAKAN IN THE DARK

When we lose our sense of sight, the body adapts by augmenting other senses. What will a team do when faced with collective loss of sight, while dining together?



Participants partake in a bento meal in total darkness, usually with no clue as to what the menu of minimum 6 items comprises. The challenge of relying on their other senses to help them dine, as well as dialoguing with their blind hosts, results in a deep, transformational experience. Suitable as a social or team bonding event, Makan in the Dark allows participants to step out of their comfort zone in a fun, unique way that can help them to uncover others' views or challenges, thereby fostering empathy and camaraderie.

LEARNING OUTCOMES

Participants will get to

- Energize team vitality via a fun and memorable experience
- Cultivate team cohesiveness
- Appreciate diversity and develop inclusion

INTRIGUING | GRATIFYING | STIMULATING

"Thanks for 'opening our eyes' to the world of darkness! Absolutely wonderful experience!"

- Participant from Standard Chartered Singapore

"I really enjoyed the interaction between my groupmates and my blind guide in the dark. Without our phones and other distractions, I find that there is more bonding and dialogue within the duration of the lunch than we had on a typical day!"

- Participant from Ministry of Education

MODE

In person.

TARGET AUDIENCE

Adults

Students (Secondary 3 & above)

FACILITATORS

Blind facilitators from
Dialogue in the Dark Singapore

DURATION

1.5 Hours

COST

\$50 per adult

\$40 per student

Minimum 20 pax per session.

Price does not include GST yet and may differ if customisation is needed.

IMPORTANT NOTE

Bookings must be made at least 2 months in advance. Halal and vegetarian options are available. We regret that we are unable to cater for other specific dietary requirements, including allergen-free meals.

ENQUIRIES

Email: dids@np.edu.sg

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