

TSEBO

Festival

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OF FUSION AND FLAVOUR

shaping the future of food!

TSEBO CATERING SOLUTIONS

Tsebo's Festival of Fusion and Flavour is bigger and better!

Tsebo Catering's second Suppliers' Day offers even more innovation, excitement and opportunity to network and share products, produce and ideas

Now in its second year, Tsebo's Festival of Fusion and Flavour is ready to impress with an exciting lineup of supplier demos and chefs' live cooking events. Better yet, whereas last year's festival took place in Johannesburg alone, it's now broadened its horizons with supplier days taking place in Durban and Cape Town too.

The festival offers an opportunity to network for Tsebo Catering's procurement, suppliers, employees and clients, as well as to stimulate conversation and forge innovative ideas.

"Last year's event aimed to introduce many of Tsebo's employees to the people and businesses that supply their produce, animal products, packaging and other catering products. It was an opportunity to meet face-to-face, to share ideas and to discover what was new in the industry," says Chef Nick Madhura, Culinary Director Tsebo Solutions Group.

"Despite last year's short lead time, suppliers responded with enthusiasm and went to a lot of effort to showcase the very best of what they have to offer. It also served to build confidence in our teams. We shook up the system and created a festival that I hope will become an annual event".

"This year, we're doing things a little bit differently by extending it to all our regions and inviting our chefs to showcase their talents with live cooking demos on the day. It's an opportunity for those who missed out on the event to get over their FOMO [fear of missing out] and join us for a stimulating and exciting day."

Says Jackie Searle, Category Manager, Tsebo Catering Solutions, "The response this year has been amazing. We've had multiple queries from suppliers who've requested specific stands because they want to improve their visibility and up their game from last year".

"The response from internal divisions has also been positive. Which is why Tsebo Cleaning & Hygiene, Thorburn Security Services and Tsebo Facilities Management will also be showcasing their offerings this year. As the Catering Division we've become aware that many of our clients aren't aware of Tsebo's full spectrum of service offerings. This will give them the opportunity to discover the many ways in which Tsebo can make their lives easier and more cost effective through integrated workplace management solutions."

The festival serves multiple audiences. For existing, or potential, clients it's a chance to see first-hand how Tsebo's commitment to quality and excellence starts from the ground up, with great partnerships at supplier level. While suppliers get to mingle with their industry peers and to experience the power of partnering with Tsebo, an innovative brand that constantly strives to hit above the rest.

"From a client perspective the festival allows us to bolster our relationships with existing clients to remind them why they chose Tsebo in the first place. When it comes to prospective clients that are still deciding whether to partner with us, the event proves the magnitude and the power of the brand," says Chef Nick.

This year, nine of Tsebo's top chefs will be sharing their skills and a few trade secrets when they perform live cooking demos. There will be talks by suppliers who will be showcasing what's new and talking about industry trends. Among these are suppliers that are changing the way we look at plant protein, as well as producing sustainable packaging to minimise our impact on the planet.

"Sustainability is an important topic for Tsebo from the top down. The conversation in catering is around how we can reduce our carbon footprint by introducing interesting takes on plant-based eating, sourcing sustainable products and sustainably sourced animal protein, recycling, as well as looking for ways to localise supply as much as possible. With escalating commodity prices and deficiencies in supply of certain products due to global instability, we need to find cost-effective ways of preparing food without compromising on quality, nutrition and taste," says Chef Nick.

Towards a sustainable future

As a Group, Tsebo continuously sets demanding targets to improve its Environmental, Social and Governance (ESG) standards and minimise its impact on the planet through sustainable practices and use of products.

From a catering perspective this includes, among others, adhering to the World Wildlife Funds (WWF) Southern African Sustainable Seafood Initiative's (SASSI) red list by sourcing only the most sustainable choices from the healthiest and most well-managed fish populations. Tsebo also adheres to the Rainforest Alliance's recommendations by sourcing accredited coffee beans, produced through climate-smart and regenerative growing practices.

One supplier (among many) that is aiding Tsebo's efforts is Oil Drop, a company that specialises in effective management and collection of used cooking oil in a way that is environmentally sustainable.

"This event allows industry players at the top of their game to come together, to share innovations, and ideas, so a lot of out-of-the-box thinking comes into play as well as a lot of solutioning. We understand that the economy and loadshedding has hit us hard across the board, so the questions are: how do we innovate as a brand?; what solutions can we offer our clients?; how can we use existing foodstuffs to create exciting, nutritious meals that are budget friendly? I, for one, am excited to see what comes out of discussions, demos and partnerships at this year's Festival of Fusion and Flavour. We look forward to seeing you there," says Chef Nick.



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Kind regards,

Wynand Louw
CEO Tsebo Catering Solutions

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