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on the pages

Certified to care. Driven to perform. Proudly Africa's Top Employer! **02**
IN THE SPOTLIGHT

Top 10 food and beverage trends 2025 **06**
TRENDS AND INSIGHTS

Recipes from our Chefs **08**
EASTER INDULGENCE

What have we been up to? **20**
REGIONAL ROUND UP

Wynand Louw, CEO, Tsebo Catering Solutions **36**
THE LAST WORD

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TSEBO

CERTIFIED TO CARE. DRIVEN TO PERFORM. PROUDLY AFRICA'S TOP EMPLOYER!

...UTE TOP 15 EMPLOYER:
PROUD TO BELONG



ELANIE KRUGER
Group Chief Human Resources
Officer



A milestone in excellence: Tsebo named Top Employer 2025

We are humbled to have been recognised as a Top Employer in Africa for 2025, a proud and powerful moment in our people journey. At the prestigious Top Employer Awards, held at the Kyalami International Convention Centre, we not only secured a place in the Top 15 employers in South Africa, ranking 14th out of 154 participants, but we also expanded our certification to Kenya, Zambia, and Zimbabwe — marking our debut recognition in these countries.

Taking this honour to the next level, Tsebo won the Case-Based Recognition Award: Empower through AI. This award celebrates our innovative use of AI to empower people and enhance careers — underscoring our commitment to shaping the future of work across the continent.

Awarded by the Top Employers Institute, the global benchmark for HR excellence, this certification reaffirms our dedication to building workplaces that work — for our people, our clients, and our communities.

Elanie Kruger, Group Chief Human Resources Officer, shared:

“This milestone reflects our over 50-year commitment to people and reimagining the world of work. We are proud to be ranked among the best and will continue to foster a culture that inspires growth, performance, and shared success.”

Why Tsebo? Why now?

The Top Employers Institute certified over 2,400 organisations globally in 2025, across 125 countries and five continents. Companies were rigorously assessed on 255 HR practices across six domains and 20 topics — from Leadership and Learning to Wellbeing, DEI, and Digital HR.

Tsebo achieved a stellar 94.65% overall, outperforming the global benchmark by 10%. In South Africa alone, we scored 96.36%, placing us firmly among the country's elite employers.

Chris Jardine, Tsebo Group CEO, stated:

“This award speaks to the soul of our business. We don't just deliver services — we create spaces where people grow, lead, and thrive.”

Tim Walters, Deputy Group CEO, added:

“Recognition of this magnitude is only possible through the passion and dedication of our people. We are proud to work alongside such a dynamic team.”

More than certification. It is culture.

Our submission was also selected by an expert panel from the Top Employers Institute as one of the most inspiring and innovative contributions in the Certification Celebration 2025 Recognition Programme.

As we celebrate this achievement, we extend a heartfelt thank you to every Tsebo employee — you are the reason talent thrives here.

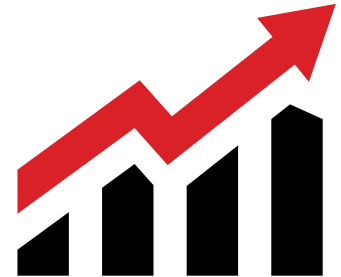


Accelerating people strategies through global benchmarking

With certification now covering approximately 85% of our workforce, Tsebo gains access to valuable insights and global best practices — helping us continually evolve our people strategies and employee experiences.

Top 5 improvements in 2025:

1. **+19%** Employee listening
2. **+19%** Onboarding
3. **+15%** Diversity, equity and inclusion
4. **+13%** People strategy
5. **+13%** Talent acquisition



We have been certified as a Top Employer because we:



Put the health, safety and wellbeing of our people first



Have well-defined business and integrated people and leadership strategies



Enhanced HR policies, practices and projects that improve your world of work



Give our people a diverse range of opportunities to grow, develop and succeed



Prioritise the importance of a diverse, equitable and inclusive workforce



Value engagement, involvement, participation and transparency



Integrate ethical conduct and sustainability in our business and people practices



Recognise and reward sustainable performance and value-driven behaviour



Consistently benchmark, digitise and optimise HR practices to improve employee experiences



Attract, engage, promote and retain the best people



Explore opportunities. Empower growth.

Scan to visit our Careers Centre

TOP 10 FOOD AND BEVERAGE TRENDS 2025

Ingredients and beyond: Elevating standards

Ingredient quality is fast becoming a major purchase driver. Consumers are scrutinising what goes into their food—seeking fresh, natural, nutritious options with added health benefits. Products that elevate protein quality, absorption, and bioavailability are gaining ground, while value-for-money remains crucial amid economic pressures. Private label brands are responding by upgrading formulations to deliver both indulgence and affordability.



Health: Precision wellness

Consumers are taking proactive steps toward managing their health—with nutrition playing a central role. The rise of precision wellness reflects a shift toward personalised nutrition solutions tailored by life stage, gender, health conditions, and lifestyle. From weight management to mood support and women's health, there is a growing demand for targeted, functional products that deliver results with convenience.

Flavours: Wildly inventive

Today's consumer craves novelty and sensory surprise. Unexpected flavour combinations, mashups, social media-inspired creations, and limited-edition formats are fuelling excitement. Think hybrid snacks, dessert fusion, and savoury-sweet crossovers. Food is no longer just fuel—it is fun, expressive, and experience-led.



Gut health: Flourish from within

Post-pandemic wellness priorities have reignited interest in gut health, especially in products enriched with fibre, prebiotics, and microbiome supportive ingredients. From drinks to snacks, brands are extending digestive wellness into more categories, reinforcing the “health starts from within” mindset.

Plant-based: Rethinking plants

Plant-based continues to be a dominant trend, but expectations are evolving. Consumers now demand less processed, cleaner-label alternatives that prioritise taste, texture, and nutritional integrity. There is growing fatigue around meat and dairy mimics—paving the way for new formats made from real, recognisable plant ingredients.



What this means for the Industry

These trends are not standalone—they're deeply interconnected. Quality, health, sustainability, and innovation must converge to meet the demands of tomorrow's consumer. Whether you're reformulating products, rethinking flavour strategies, or embracing AI, success will depend on agility and a clear purpose.



Sustainability: Adapting to change

Climate change awareness is influencing both consumer choices and corporate strategy. From regenerative farming to novel crop cultivation, sustainability claims are becoming more visible on-pack. Ingredient shortages (e.g., cocoa, coffee) are prompting brands to explore alternative formulations and rethink pricing models based on consumer willingness to pay.

Beauty food: Taste the glow

Beauty-from-within is becoming mainstream, with growing interest in food and drinks that support skin health, anti-aging, and hair vitality. Collagen and vitamin infused products are gaining traction, especially among younger consumers. This trend merges aesthetics and wellness, offering feel-good benefits with functional appeal.



Food culture: Tradition reinvented

Food rooted in culture and tradition is being reimagined for the modern era. Whether honouring heritage or fusing global cuisines, brands are finding creative ways to deliver authenticity with innovation. Regional identity, storytelling, and nostalgic flavours are becoming key differentiators.

Mood food: Mindful choices

As mental wellbeing gains focus, food is playing a therapeutic role. Consumers—particularly Gen Z and Millennials—are seeking products that aid relaxation, sleep, focus, and mood support. While demand is high, innovation in this space is still catching up. Functional ingredients like adaptogens, mushrooms, and targeted nutrients offer untapped potential.



AI: Bytes to bites

Artificial intelligence is reshaping the industry—from accelerated research and development and flavour profiling to packaging innovation and sustainability solutions. Brands are beginning to harness AI not just behind the scenes but as part of the consumer experience, using it to personalise products, speed up innovation cycles, and enhance transparency.



Hot cross buns

This hot cross bun recipe yields soft, spiced buns studded with plump raisins and topped with a signature cross, perfect for sharing fresh out of the oven.



Ingredients for the buns

480 g	Flour
2 x 10 g	Instant yeast sachets
100 g	Brown sugar
½ tsp	Cinnamon
½ tsp	Nutmeg
TT	Salt (a pinch)
½ tsp	Baking powder
½ tsp	Bicarbonate of soda
1	Lemon, zested
1¼ cups	Milk
3 Tbsp	Butter
2	Eggs
1 tsp	Vanilla extract
135 g	Sultanas and raisins mix

Ingredients for the flour paste

125 g	Flour
5 Tbsp	Water

Ingredients for the glaze

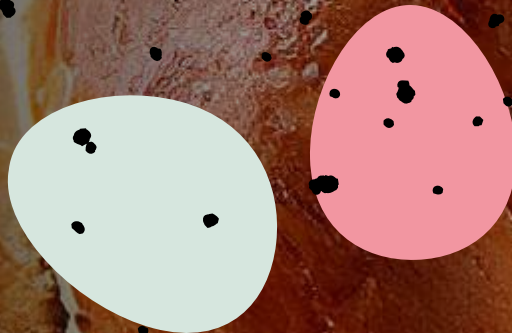
65 ml	Golden syrup
65 ml	Boiling water

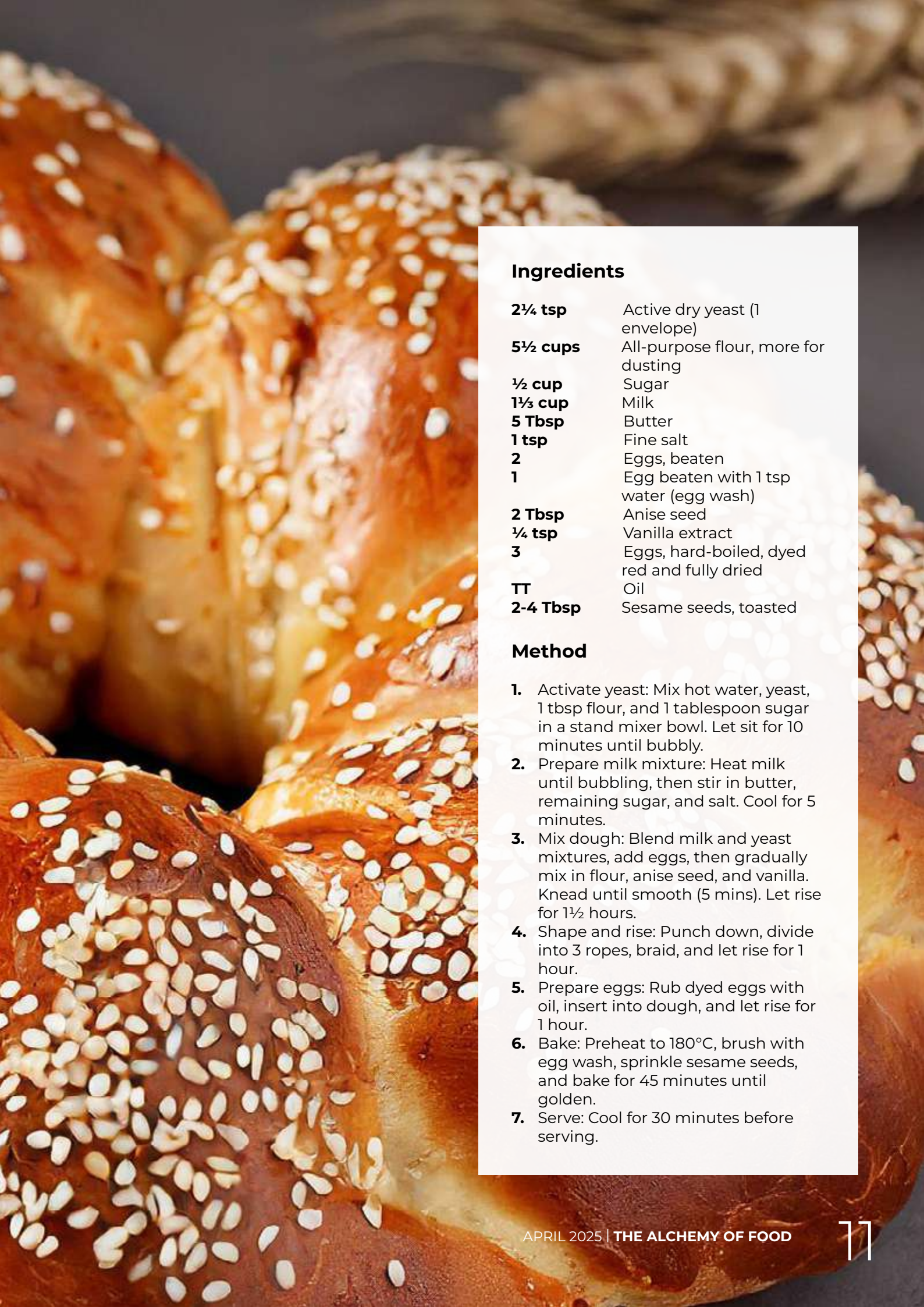
Method

1. Preheat oven to 180°C.
2. Mix dry ingredients: flour, yeast, brown sugar, spices, salt, baking powder, lemon zest, sultanas, and raisins.
3. Warm milk and butter; combine with whisked eggs and vanilla, then add to dry mix.
4. Gently combine until dough forms.
5. Knead dough for 10 minutes, let rise for 1½ hours covered.
6. After rising, divide dough into 12 buns.
7. Place buns on greased tray, cover, let rise for 30 minutes.
8. Make flour paste, pipe crosses onto buns.
9. Bake at 180°C for 15 minutes until golden. Glaze while hot.

Greek Easter bread

This Greek-inspired Easter cheesecake is rich and fragrant, delicately sweetened with maple syrup and orange, and finished with bursts of blueberry and a crunchy hazelnut topping.





Ingredients

2¼ tsp	Active dry yeast (1 envelope)
5½ cups	All-purpose flour, more for dusting
½ cup	Sugar
1⅓ cup	Milk
5 Tbsp	Butter
1 tsp	Fine salt
2	Eggs, beaten
1	Egg beaten with 1 tsp water (egg wash)
2 Tbsp	Anise seed
¼ tsp	Vanilla extract
3	Eggs, hard-boiled, dyed red and fully dried
TT	Oil
2-4 Tbsp	Sesame seeds, toasted

Method

1. Activate yeast: Mix hot water, yeast, 1 tbsp flour, and 1 tablespoon sugar in a stand mixer bowl. Let sit for 10 minutes until bubbly.
2. Prepare milk mixture: Heat milk until bubbling, then stir in butter, remaining sugar, and salt. Cool for 5 minutes.
3. Mix dough: Blend milk and yeast mixtures, add eggs, then gradually mix in flour, anise seed, and vanilla. Knead until smooth (5 mins). Let rise for 1½ hours.
4. Shape and rise: Punch down, divide into 3 ropes, braid, and let rise for 1 hour.
5. Prepare eggs: Rub dyed eggs with oil, insert into dough, and let rise for 1 hour.
6. Bake: Preheat to 180°C, brush with egg wash, sprinkle sesame seeds, and bake for 45 minutes until golden.
7. Serve: Cool for 30 minutes before serving.

Cape Malay Pickled Fish

This traditional Cape Malay pickled fish is a sweet and tangy dish made with tender fried fish, steeped in a fragrant turmeric and vinegar-based pickle infused with onions and warming spices—perfect served cold and enjoyed over the Easter weekend.





Ingredients

2 Tbsp	Olive oil
5	Large onions cut into thin rings
80 g	Fresh ginger, grated
4 cloves	Garlic, minced
5 tsp	Mild curry powder
2 tsp	Turmeric powder
6	Bay leaves
1 tsp	Allspice powder
1 tsp	Coriander seeds
1 tsp	Cumin powder
1 L	White 5% vinegar
300 g	Sugar
2 kg	Pollock/Hake fillets
TT	Sea salt and ground black pepper
TT	Flour for dusting

Method

1. In a stainless-steel saucepan over a medium heat, add 1 tablespoon oil and, when hot gently saute the onion until translucent, add the ginger, garlic and spices and fry gently for a few minutes, or until fragrant.
2. Add the vinegar and sugar and stir until the sugar has dissolved, simmer for 20 minutes. Meanwhile, dust the fish with the flour and pat off any excess.
3. Heat 1 tablespoon oil in a heavy based pan, when hot, fry the fish until golden but still succulent.
4. Place a layer of fish in a sterile no metallic container and pour a little of the hot sauce over it, to cover. Continue layering fish and sauce until all the fish is covered. Cool and then chill until ready to serve.

Vegan Tofu chickpea curry

This vegan tofu chickpea curry is a nourishing, flavor-packed dish with tender tofu cubes and hearty chickpeas simmered in a tomato sauce—perfect for a comforting weeknight meal.





Ingredients

1	Red onion
3 cloves	Garlic
200 g	Tofu
1	Fresh red chili
200 g	Spring greens
15 ml	Vegetable oil
15 g	Ground coriander
17 g	Ground cumin
5 g	Cayenne pepper
7 g	Turmeric
410 g tin	Chopped tomatoes
30 ml	Olive oil
410 g tin	Chickpeas
15 g	Paprika
15 g	Garam masala
½	Lemon
15 g	Cumin seeds

Method

1. Prepare ingredients: Slice onion, finely chop garlic, cube tofu, slice chili, and shred spring greens.
2. Sauté onion and garlic in vegetable oil until slightly browned.
3. Add spices, tomatoes, and water. Simmer for 10 minutes.
4. Brown tofu in olive oil in a separate pan.
5. Add chickpeas, spices, lemon juice, and tofu to the tomato sauce. Adjust seasoning and consistency.
6. Sauté cumin seeds, garlic, and chili in olive oil until fragrant.
7. Stir-fry spring greens until just cooked.
8. Serve with rice or gluten-free noodles.

Carrot cake cheesecake

This carrot cake cheesecake is a decadent fusion of two classics—moist, spiced carrot cake layered with smooth, tangy cheesecake, creating a showstopping dessert that's rich, creamy, and full of festive flavour.





Cheesecake

230 g	Cream cheese,
1 cup	White sugar
4	Eggs
1 cup	Sour cream
½ tsp	Vanilla
3 Tbsp	All-purpose flour

Carrot cake

¾ cup	Brown sugar
⅔ cup	Oil
1	Egg
1 cup	All-purpose flour
¾ tsp	Ground cinnamon
½ tsp	Baking powder
½ tsp	Salt
1 cup	Grated carrots
⅓ cup	Walnuts, chopped

Frosting

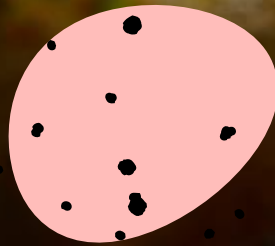
2 cups	Icing sugar
120 g	Cream cheese
1 tsp	Almond extract

Method

1. Fill roasting pan halfway with water and place in preheating oven at 175°C. Grease springform pan.
2. Make cheesecake: Beat cream cheese until fluffy, add sugar, eggs, sour cream, and vanilla; mix well. Stir in flour and set aside.
3. Make carrot cake: Beat brown sugar and oil, add egg, then mix in flour, cinnamon, baking powder, and salt. Fold in carrots and walnuts.
4. Spread carrot cake batter in prepared pan, top with cheesecake batter. Place pan on rack above water in oven.
5. Bake until cheesecake is set, about 1 hour and 10 minutes. Cool for 10 minutes.
6. Cool to room temperature, then refrigerate for at least 8 hours.
7. Make frosting: Beat icing sugar, cream cheese, and almond extract until smooth.
8. Remove pan ring, spread frosting on chilled cheesecake.
9. Decorate with candied carrot ribbons.

Vegan baklava

This vegan baklava is a crisp, golden delight made with layers of flaky phyllo pastry, spiced nuts, and a fragrant syrup infused with citrus and warm spices—completely plant-based but just as indulgent as the original.





Ingredients

TT	Vegan phyllo sheets
1½ cups	Pistachios
1½ cups	Walnuts or almonds
1 cup	Organic cane sugar
1 tsp	Cinnamon
½ tsp	Ground cloves
¾ cup	Olive oil or melted vegan butter

Maple butter syrup

4 Tbsp	Vegan butter, melted
4 Tbsp	Maple syrup

Method

1. Preheat oven to 180°C.
2. In a food processor, chop nuts, then mix with sugar, cinnamon, and cloves. Set aside.
3. Brush a baking dish with olive oil. Layer phyllo dough, brushing each with melted vegan butter, and sprinkle nut mixture between layers.
4. Repeat layering until dish is nearly full. Top with a few more phyllo sheets, brush with vegan butter, and cut into diamonds or squares. Bake for 50-60 minutes until golden.
5. Mix melted vegan butter and maple syrup for glaze. Drizzle over cooled baklava and sprinkle with chopped nuts (optional).

WHAT HAVE WE BEEN UP TO?



Celebrating our eight Top Chefs as we head to the grand finale

- Zero waste.
- Sizzling skills.
- Flavourful flair.
- A whole lot of heart.**

Across the country, Tsebo's culinary maestros stepped up to the plate in our inaugural national chef competition – Tsebo Top Chef 2025. A celebration of talent, diversity, and sustainable cooking, this competition brought together the finest from every corner of our catering family. Open to all unit-level cooks and chefs, the challenge was simple but powerful: create a hometown inspired dish using the Zero Waste principle. From kasi kitchens to professional cook-offs, flavour met creativity at every turn.

Because when passion meets purpose, something extraordinary is always on the menu.



Cape Town: Chef Chad Esau



KwaZulu-Natal: Chef Kirk McAllister



KwaZulu-Natal: Chef Wandile Ndzala



Western Cape: Chef Ikraam Hendricks



Eastern Cape: Chef Emile Zietsman



Gauteng: Chef Thato Kekane



Gauteng, Fedics: Chef Papi Molaba



Gauteng, TsAfrika: Chef Karabo Tswai

WHAT HAVE WE BEEN UP TO?



After high energy regional heats in Gauteng, KwaZulu-Natal, the Western Cape, and the Eastern Cape (Gqeberha) – featuring numerous talented participants – just eight finalists emerged. These standout chefs rose above the rest, impressing judges with their innovation, technical skill, and deep connection to their culinary roots.

Now, all eyes turn to the grand finale. On 10 April 2025, the top eight will compete for glory at the Tsebo Top Chef 2025 National Finals, hosted during the iconic Festival of Fusion and Flavour in Johannesburg. This highly anticipated event will showcase the best of Tsebo's culinary talent on a national stage.

What's cooking?

- **Zero waste, 100% passion:** Finalists will present elevated versions of their hometown dishes.
- **National spotlight:** The Festival of Fusion and Flavour sets the stage for a culinary showdown.
- **One champion:** Who will be crowned the very first Tsebo Top Chef 2025?

Let's rally behind our finalists and celebrate every participant who made this journey unforgettable.



WHAT HAVE WE BEEN UP TO?

TsAfrika: Pioneering Excellence in 2025

TsAfrika teams are committed to achieving perfection by embodying the company's core values: exceptional service, staff welfare, and outstanding customer care.

In 2025, these principles are more evident than ever. The new year brings unique challenges, with increased business demands reflecting the economic climate and a significant portion of contracts nearing their end. Despite these hurdles, the team remains undeterred.

The strength to navigate these challenges lies in TsAfrika's core values. The teams are fundamentally customer focused, with the Food Team continually innovating to enhance food concepts and the restaurant experience. Food brands and serving styles are reimagined to create dynamic, fresh experiences for clients. Restaurants are redesigned to offer client-specific, exciting dining experiences that break away from the norm. A significant emphasis is placed on serving styles, with fresh and interactive cooking experiences that add to the theatrical atmosphere expected in modern dining.

The range of food experiences is vast, spanning traditional comfort foods to healthy meal options where customers can build their own selections from colourful, fresh offerings. Whether you prefer crafting your own gourmet sandwich, enjoying a freshly pressed juice, or blending a smoothie while you wait, the interactive stations cater to every desire. From gourmet burgers to classic chicken or fish takeaways, a flame grill bar, custom pizza creations, or an Asian noodle bar, the options are endless.

Our customers love these new experiences, and TsAfrika has maintained a 100% retention rate. We look forward to many prosperous years with our existing and future clients.





WHAT HAVE WE BEEN UP TO?



Baking joy: Fedics empowers through culinary skills training

At Fedics, we believe that great food is just the beginning. Behind every delicious meal is a dedication to sharing knowledge, building skills, and creating joyful moments that bring people together.

Recently, Regional Executive Chef André brought this spirit to life at Residentia Moria, where he led an interactive training session on how to bake the perfect hot cross bun. Designed as part of our broader commitment to skills development, the session turned up the heat on learning—literally and figuratively!

Participants rolled up their sleeves and got hands-on experience—from kneading the dough to mastering that signature spiced flavour. It was not just about the recipe; it was about the journey of learning, the laughter shared, and the pride in crafting something special with their own hands.

At Tsebo, we understand that learning is more than professional growth—it is about empowerment. Whether through leadership programmes or culinary training, we aim to equip individuals with the knowledge and confidence to excel, no matter their role.

Nourishing community, one meal at a time – Fedics at Randjes Estate

Since November 2024, Fedics Catering has been at the heart of Randjes Estate, serving more than just meals—we are serving moments of joy, connection, and comfort. Every plate that leaves our kitchen is filled with nutrition, care, and a dash of home-style warmth.

At the estate, mealtimes are not just about nourishment—they are an experience. Weekends, in particular, have become a highlight, as families gather over hearty lunches to share stories, laughter, and a sense of belonging. These moments remind us that food has the incredible power to bring people together.

Gail Kruger, CEO of Randjes Estate, has expressed heartfelt appreciation for the Fedics team, acknowledging the passion, professionalism, and unwavering dedication that goes into every dish: “Our residents can feel the love in the food,” she says, “it’s more than catering—it’s care in action.”

This partnership is a shining example of Tsebo’s people-first philosophy—creating meaningful impact through exceptional service and heartfelt hospitality.

Watch the video below to see how Fedics is making a difference at Randjes Estate—one delicious meal at a time.



WHAT HAVE WE BEEN UP TO?

Spicing up success: How Fedics KZN is turning up the heat on culinary excellence

In a bold move to celebrate Durban's rich culinary heritage and sharpen the skills of its kitchen teams, Fedics KZN hosted a Curry Workshop on 23 January 2025 – and the results were nothing short of flavourful brilliance.

Led by Regional Executive Chef Dereck Nair, the workshop focused on mastering the art of Durban curry – a dish that is more than a local favourite; it is a cultural symbol. With its distinct blend of spices, bold aromas, and soul-warming depth, Durban curry demands precision and respect – and that is exactly what the workshop delivered.

This initiative was not just about cooking. It was about transformation. From hands-on training in authentic techniques to the standardisation of recipes and the introduction of innovative twists on classic curries, the workshop empowered staff with knowledge that goes beyond the plate. By fine-tuning their craft, chefs and catering staff are now equipped to elevate both quality and consistency – key ingredients in Fedics' recipe for business growth. "Curry is the benchmark in KZN," Chef Dereck shared. "If we can get this right, everything else follows." And right they got it! The passion in the kitchen was palpable, the collaboration commendable, and the outcome – dishes of outstanding quality – a testament to the team's commitment and camaraderie.

More than just a culinary class, the workshop delivered on operational excellence too. Enhanced product quality means happier clients, and happier clients drive stronger financial performance – a win for every stakeholder.

With this success under their apron strings, Fedics KZN has set the bar high. But the journey does not end here. This is just one of many steps in a long-term vision to continually upskill staff, refine products, and reimagine excellence in the catering industry. Because at Fedics, every dish is an opportunity – to honour heritage, to drive innovation, and to serve success.





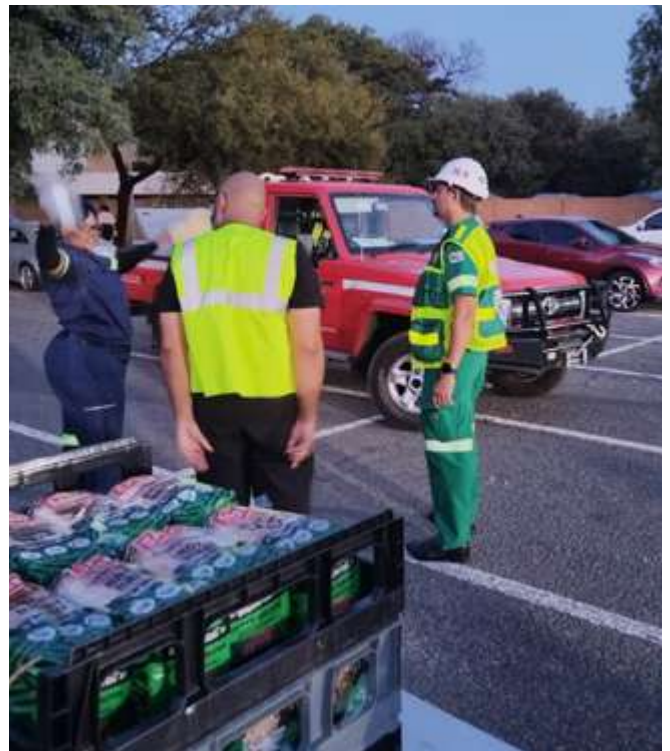
A taste of love: Clinix teams serve up joy on Valentine's Day

On Valentine's Day, our dedicated Fedics teams across Clinix hospitals proved that love and care can be plated up with style.

In a beautiful gesture that turned an ordinary day into an unforgettable one, the teams came together to create a heartfelt experience for patients. A thoughtfully laid table in the hospital garden set the scene for a special celebration, featuring a lovingly prepared meal and indulgent desserts. The result? Smiles all around.

From the vibrant presentation to the warmth of the service, every detail was infused with compassion and attention. It was more than just a meal — it was a moment of connection and kindness, reminding us all of the power of small gestures.

A big thank you to our exceptional teams who continue to lead with heart. You have shown that at Fedics, we don't just nourish bodies — we lift spirits too.





Celebrating a grand reopening!

Behind every successful reopening lies a passionate team working tirelessly behind the scenes. We are proud to celebrate the grand reopening of one of our long-standing sites in the automotive industry—a moment made possible by the unwavering commitment of our exceptional Fedics chefs and employees.

Thank you for the hard work, precision, and heart you have poured into this milestone. Your dedication ensures that every plate served is a testament to the pride and expertise that define us.

Here's to driving more milestones forward—
together!



WHAT HAVE WE BEEN UP TO?



**Driven by
legacy,
powered by
progress**

**UD Trucks rebuilds
for the future
with trusted food
partner**

UD Trucks has triumphantly completed a full rebuild and relaunch of its operations—marking a powerful new chapter in our 13-year partnership.

Throughout the years, we have proudly served UD Trucks with high quality, pre-packed meals, designed to support their workforce with both efficiency and convenience. This longstanding collaboration stands as a testament to the consistency, reliability, and innovation that define our food service.

As UD Trucks steps into its next phase, we remain committed to evolving alongside them—continuing to enhance our offerings and strengthen our partnership. Together, we are driving towards a future that is not just about feeding performance—but about fuelling excellence.





Feeding performance at scale

Fourth Dis-Chem DC powers up with flagship food service

We are proud to announce the successful mobilisation of our flagship operation at Dis-Chem's fourth Distribution Centre (DC) at head office—delivering an impressive 1,400 meals daily.

This launch represents more than just another milestone. It is a celebration of operational excellence and our growing footprint in the business and industry sector. With innovation and efficiency at the heart of our food service model, we are committed to meeting the dynamic needs of the Dis-Chem team with fresh, high-quality meals that drive productivity and wellbeing.

As Dis-Chem continues to grow, so does our passion for delivering exceptional service—one meal at a time.



WHAT HAVE WE BEEN UP TO?



Power in partnership: Delivering excellence across every touchpoint

At Tsebo, we believe that excellence is not just a goal—it is a standard. And when teams unite with passion and purpose, the results speak for themselves. In one of our most impactful mobilisations to date, our Operations, Culinary, HR, and SHEQ teams came together to deliver a flawless execution that reflects the very best of Tsebo's values.

Over the course of this successful rollout, our teams:

- Served an impressive 1,800 meals
- Seamlessly onboarded 55 new Tsebo employees
- Revamped four kitchens into high-performing service hubs

This achievement was made possible by the tireless efforts of every team member, working from sunrise to service and beyond.

A special commendation goes to Jacques Swarts, District Manager, for his hands-on leadership and vision, and to Chef Marko Engelbrecht, whose relentless attention to detail ensured culinary excellence throughout the project.

We also extend heartfelt thanks to our behind-the-scenes partners, whose work in revamping kitchens and installing multiple points of sale laid the foundation for operational success. Your contribution is not just appreciated—it is transformative.

This is more than a project win. It is a celebration of what is possible when dedication, collaboration and purpose come together. At Tsebo, we don't just rise to the occasion, we redefine it.



Chef Marko Engelbrecht



As we mark the holy month of Ramadaan and the celebration of Easter, I'd like to take a moment to wish all our clients and teams peace, reflection and joyful connection.

These sacred observances, though distinct in tradition, share powerful themes of renewal, compassion, sacrifice and hope — values that resonate deeply with Tsebo's ethos of care, service and people-first leadership. May this time inspire us all to embrace the spirit of unity and purpose. We look forward to welcoming you back after the break – recharged, revitalised and ready to make the next quarter one of meaningful impact, shared success and continued collaboration.

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TSEBO SITE SOLUTIONS



WYNAND LOUW
CEO, Tsebo Catering
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