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FOOD BEYOND THE PLATE

How TsAfrika is creating experiences that bring workplaces to life



NICHOLAS MADHURA
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When people hear the word catering, they often think about food. They think about menus, service counters and meals served. At TsAfrika, we think about food differently.

We see food as one of the most powerful ways to bring people together. It creates moments of connection, sparks conversation, strengthens relationships and helps shape workplace culture. Food nourishes people, but it also does something more important. It creates experiences.

For many years, workplace dining was viewed as a support service. Employees visited a restaurant because they needed somewhere to eat before returning to work. Success was measured by efficiency, consistency and operational delivery. While those fundamentals remain important, the role of workplace hospitality has evolved significantly.

Today, organisations are asking a different question: How do we create workplaces where people genuinely want to be?

At TsAfrika, we believe the answer often starts around a table.

A legacy built around people and food

For more than 23 years, TsAfrika has been serving workplaces across South Africa, evolving alongside the organisations and people we support every day.

Over those two decades, we have witnessed significant changes in the way people work, interact and experience the workplace. What has remained constant, however, is the role food plays in bringing people together. While menus, dining spaces and workplace expectations have evolved, the fundamental human need for connection has not.

That understanding has shaped TsAfrika's approach from the beginning. It is why we continue to see food not simply as a service, but as a powerful catalyst for culture, wellbeing and belonging within the workplace.



The power of food in the modern workplace

Across South Africa, workplaces bring together people from different cultures, generations, backgrounds and perspectives. Food has a unique ability to connect those differences.

A shared meal creates a moment of pause in a busy day. It encourages conversation. It creates opportunities for collaboration that cannot be scheduled into a calendar invitation. It transforms colleagues into communities.

This is why we have never viewed workplace restaurants simply as places where food is served. We see them as some of the most important social spaces within an organisation. They are where culture becomes visible, where new employees form their first impressions, where teams reconnect after demanding projects, and where clients are welcomed and relationships are strengthened.

In many ways, the workplace restaurant has become the heart of the modern workplace.

Global workplace research continues to show that employees increasingly value workplaces that encourage connection, wellbeing and meaningful human interaction. While organisations invest heavily in technology, office design and employee engagement programmes, one of the most powerful opportunities often exists in a place that people visit every day: the dining environment.

No two TsAfrika environments should ever feel the same

One of the principles that guides everything we do is simple: no two organisations are the same, so no two hospitality experiences should be the same.

Every client has a unique culture, workforce and set of objectives. A workplace restaurant should reflect those realities rather than impose a standardised model.

Our role is not simply to provide catering. Our role is to understand the identity of an organisation and translate that identity into an experience.

For some clients, that means creating sophisticated executive dining environments that support a global corporate brand. For others, it means designing vibrant social spaces that encourage interaction and collaboration. Some require integrated hospitality solutions that combine workplace restaurants, conference catering, coffee experiences and executive hospitality.

The solution may change, but the philosophy does not. The experience must always feel authentic to the people it serves.

Sophisticated Simplicity



Hospitality as a strategic business asset

Increasingly, organisations are recognising that hospitality is no longer simply a support function. It has become a visible expression of organisational culture and employer brand.

Employees experience culture through everyday interactions: the welcome they receive, the quality of the food, the atmosphere within the restaurant, the service they experience, and the way visitors and clients are hosted. These moments shape perceptions far more powerfully than mission statements displayed on office walls.

This is why leading organisations are investing in workplace experiences that support collaboration, wellbeing and connection. Food remains at the centre of those experiences, not simply because it is a necessity, but because it creates opportunities for people to connect.

Experience built through trusted partnerships

Our philosophy is not theoretical. It is applied every day across some of South Africa's most respected corporate environments.

Long-standing partnerships with organisations such as Ernst & Young and KPMG South Africa demonstrate how workplace hospitality can support complex, multi-site organisations while remaining tailored to each client's unique culture and operational requirements.

Tsebo has partnered with Ernst & Young for more than a decade, delivering an integrated workplace solution across its South African headquarters and regional offices nationally. Today, the broader Tsebo team supports approximately 3,250 employees across multiple locations through a fully integrated workplace solution model.

Similarly, Tsebo has supported KPMG South Africa across six sites nationally, with catering services in place for more than eight years. These long-standing relationships demonstrate the trust that organisations place in hospitality partners who understand that workplace experiences must be both operationally excellent and deeply aligned to organisational culture.

While every client environment is different, the objective remains the same: creating hospitality experiences that help people feel welcomed, valued and connected.

Success is not measured solely by the number of meals served. It is measured by the trust earned, the relationships built and the experiences people remember long after the meal has ended.



Technology enables. People deliver.

Technology is reshaping workplace hospitality at an unprecedented pace. Artificial intelligence, predictive analytics and digital platforms are helping organisations improve efficiency, reduce waste and better understand customer preferences.

These innovations are important, but technology alone does not create hospitality. Hospitality remains profoundly human. A warm welcome cannot be automated. Relationships cannot be digitised. Genuine care cannot be replaced by an algorithm.

That is why our people remain at the centre of everything we do. They are the hosts, innovators, chefs, problem-solvers and brand ambassadors who transform concepts into memorable experiences every day.

Facilities can be built. Menus can be replicated. Concepts can be copied. What cannot be replicated is a culture built around people who genuinely care about the experiences they create.

At TsAfrika, we think about food **differently.**



Looking ahead

As South African workplaces continue to evolve, food will play an increasingly important role in shaping employee experiences. Not simply because people need somewhere to eat, but because food creates moments of connection. It brings people together across teams, cultures and generations. It turns everyday interactions into meaningful experiences and helps transform workplaces into communities.

At TsAfrika, we believe great food has the power to do far more than satisfy an appetite. It can strengthen culture, encourage collaboration, support wellbeing and create a genuine sense of belonging. That is why food remains at the heart of everything we do.

Every menu we design, every dining space we create and every experience we deliver begins with a simple belief: food is more than a meal. It is a catalyst for connection. It is a reflection of culture. And when combined with hospitality, insight and care, it becomes one of the most powerful tools for bringing workplaces to life.

SIX FOOD TRENDS RESHAPING THE SOUTH AFRICAN CONSUMER

From affordable aspiration to personalised wellbeing, the way South Africans think about food is changing.

By Keshni Deacon, Tsebo Group Brand Manager

Food has always been deeply personal. It reflects our culture, health, finances and, increasingly, the pace at which we live.

Today, South African consumers are navigating a fascinating balancing act. They want food that is healthier but still enjoyable, convenient but fresh, aspirational but affordable, and globally inspired while remaining authentically local.

Here are six trends shaping what, where and how South Africans eat.

Affordable aspiration

South Africans remain price conscious but still want quality, healthier choices and enjoyable experiences. Value now combines price, quality, nutrition, convenience and experience. The question is increasingly not "Is it cheap?" but "Was it worth it?"

South Africa looks outward and rediscovers home

Global food influences are becoming more familiar while appreciation for African ingredients, flavours and food heritage is growing. The most interesting opportunities may lie where the two meet: global techniques, local ingredients and traditional dishes reimagined for modern tastes.

Wellbeing moves onto the plate

Healthy eating is becoming more personalised, with growing interest in protein, fibre, gut health, sustained energy and healthy ageing. High-protein, high-fibre, plant-forward and lower-sugar choices will continue to grow as consumers ask, "What is healthy for me?"

The rise of the everyday treat

Indulgence is becoming smaller and more frequent: a great coffee, favourite lunch or fresh pastry. These affordable pleasures offer more than a treat, bringing moments of enjoyment, connection and shared experience into everyday life.

Convenience grows up

Busy, fragmented lifestyles are changing how people eat. Grab-and-go meals, delivery, pre-ordering, smart vending and ready-made options are growing, but consumers increasingly expect convenience without compromising freshness, quality or nutrition.

Trust becomes part of the product

Consumers are paying closer attention to ingredients, sourcing and nutrition while navigating growing misinformation. Clear labelling, transparency, responsible sourcing and credible claims will matter more as consumers expect trust to be demonstrated, not simply claimed.

POWERING LIFE AT EVERY STAGE

Why protein belongs on every plate



ANNELIZE ZEELIE

Tsebo Group Registered
Dietitian

Whether you are stepping into a university dining hall, grabbing lunch on the shift floor of an automotive manufacturing plant, recovering in a hospital bed or enjoying dinner with friends in a retirement village, one macronutrient quietly anchors every plate we serve: protein.

Protein is often touted as the darling of fitness culture, but as a dietitian working across high-volume contract catering, nourishing people where they learn, work, heal and live, I view protein through a much broader lens. It is not just about muscle mass; it is the fundamental engine of human physiology across every chapter of the life cycle.

Growth and learning: Childhood to young adulthood

Serviced across schools and universities

During childhood, adolescence and the university years, the body is in a state of rapid build-up. Protein provides the essential amino acids required to create new cellular tissue, build dense bone structure and synthesise enzymes and hormones.

- **Cognitive focus:** Protein slows digestion and stabilises blood sugar levels, helping to prevent energy crashes during exams or long afternoon lectures.
- **Structural growth:** Protein is essential for bone growth spurts and lean-mass development during high-activity developmental years.

Productivity and stamina: Working adults

Serviced across corporate, business and industry, and automotive

For the modern workforce, whether navigating high-stress corporate boardrooms or demanding physical shifts on assembly lines, protein is an important tool for sustained stamina and recovery.

- **Physical repair:** On active sites such as automotive plants, physical exertion causes micro-tears in muscle fibres. Adequate dietary protein repairs this tissue, reducing fatigue and injury risk.
- **Appetite regulation and focus:** For sedentary corporate roles, protein-rich meals stimulate satiety hormones such as GLP-1 and PYY, keeping people fuller for longer and helping to prevent the late-afternoon productivity slump.

Healing and resilience: Clinical care

Serviced across hospitals

In a healthcare environment, protein transforms from everyday fuel into targeted medical nutrition therapy. When the body faces illness, surgery or trauma, metabolic demand rises sharply.

- **Wound healing and tissue repair:** Collagen and structural proteins are vital for closing surgical incisions and repairing skin breakdown.
- **Immune defence:** Antibodies and immune cells are made of protein. Without sufficient intake, the body cannot fight infection effectively, which may delay recovery and hospital discharge.

Vitality and independence: Senior living

Serviced across retirement villages

As we age, our bodies experience a natural reduction in muscle mass and strength, a condition known as sarcopenia. Older adults also experience “anabolic resistance”, meaning their bodies require higher concentrations of protein per meal to trigger muscle synthesis than those of younger adults.

- **Mobility and fall prevention:** Preserving lean muscle mass keeps joints stable and maintains balance, directly protecting independence.
- **Bone health:** Muscle pulls on bone, stimulating bone density. Combined with calcium and vitamin D, protein helps to keep bones resilient against fractures.

Bridging nutrition science to the plate

Meeting these distinct physiological needs is not about placing a bland chicken breast on a tray. At Tsebo Catering, our mission is to create flavour-forward, nutrient-dense menus tailored to each population:

- **High-density, portable options:** Designed for busy automotive shifts and university students on the go.
- **Protein-fortified and texture-modified dishes:** Soft dishes that deliver maximum nutrition in smaller, manageable portions for hospital patients and senior living residents.
- **Diverse plant and animal sources:** From lentils and edamame to lean poultry and sustainable fish, variety helps to ensure that every diner finds nourishment they enjoy.

Protein is the thread that runs through every stage of human vitality. By honouring its role at every age, we ensure that every meal served is an investment in long-term health.

Coconut and Mango Lassi

Ingredients

Lassi base

480 g	Ripe mango flesh or mango purée
400 g	Plain double-cream Greek yoghurt
300 ml	Unsweetened full-fat coconut milk
60 ml	Honey or wildflower syrup

Aromatics and finish

2 g	Ground green cardamom
20 ml	Fresh lime juice
120 g	Crushed ice
20 g	Toasted coconut flakes
12 g	Finely chopped pistachios and/or fresh mint leaves

Method

1. If using fresh mangoes, peel, stone and dice them. Chill the mango, coconut milk and Greek yoghurt before blending.
2. Combine the mango, Greek yoghurt, coconut milk, honey, lime juice, cardamom and crushed ice in a blender.
3. Blend on high for 45–60 seconds, until smooth, silky and frothy. Adjust the sweetness with honey or the acidity with lime juice, if required.
4. Toast the coconut flakes in a dry pan over medium heat for 2–3 minutes, until golden. Allow to cool.
5. Pour into chilled glasses and garnish with the toasted coconut, pistachios, a pinch of cardamom and fresh mint. Serve immediately.

Grilled Chicken and Wholewheat Pasta Salad

Ingredients

500 g	Chicken pieces or trimmings
1½ Tbsp	Olive oil
4	Garlic cloves, minced
TT	Sea salt and black pepper
340 g	Dry wholewheat penne or fusilli pasta
2-3 Tbsp	Fresh thyme, chopped
2 Tbsp	Fresh oregano, chopped, or dried oregano
2 cups	Cherry tomatoes, halved
1	Yellow pepper, deseeded and thinly sliced
½ cup	Green olives, halved
1	Medium red onion, thickly sliced
½ cup	Grated Parmesan cheese
3 cups	Rocket, roughly chopped

Dressing

4 Tbsp	Olive oil
2 Tbsp	White wine vinegar
1 tsp	Honey
1	Garlic clove, crushed or minced
Pinch	Crushed red pepper flakes
TT	Sea salt and black pepper

Method

1. Whisk together all the dressing ingredients and set aside.
2. Cook the pasta in boiling salted water according to the packet instructions. Drain, rinse with cold water and transfer to a large mixing bowl.
3. Combine 1 tablespoon of the olive oil with the thyme, oregano, garlic, salt and pepper. Add the chicken and toss to coat.
4. Heat the remaining olive oil in a large non-stick pan over medium heat. Cook the chicken in a single layer for 6-8 minutes, or until golden and cooked through.
5. Add the chicken and its juices to the pasta. Add the yellow pepper, red onion, tomatoes, olives, Parmesan and rocket.
6. Pour over the dressing and toss to combine. Adjust the seasoning to taste and serve warm or chilled.

Coriander, Chilli and Mint Grilled Minute Steak

Ingredients

480 g	Minute steak
1	Garlic clove
TT	Sea salt and black pepper
TT	Olive oil, for cooking
1 cup	Cooked brown rice

Mexican salsa verde

1	Garlic clove
1-2	Fresh green chillies, deseeded
4	Spring onions, trimmed
2	Ripe tomatoes
½ bunch	Fresh coriander
½ bunch	Fresh mint
1-2	Limes
TT	Extra virgin olive oil

Method

1. Remove the steak from the fridge and allow it to come to room temperature.
2. For the salsa, roughly chop the garlic, chillies, spring onions and tomatoes. Reserve a few coriander sprigs for garnish. Finely chop the remaining coriander and mint, then combine with the chopped vegetables.
3. Season the salsa with salt and black pepper. Add most of the lime juice and a light drizzle of extra virgin olive oil. Mix well, taste and adjust the seasoning and lime juice as required.
4. Heat a frying pan or griddle pan over high heat. Season the steak and drizzle with olive oil.
5. Cook the steak to your preference. Halve the garlic clove and rub the cut side over the steak while it cooks. Allow the steak to rest before serving with the salsa and brown rice. Garnish with the reserved coriander.

Beef and Brinjal Burgers

Ingredients

TT	Olive oil, for grilling
4	Medium brinjals, halved lengthways
TT	Butter lettuce leaves, for serving

Beef burgers

500 g	Beef mince
1	Onion, finely chopped and fried
1	Extra-large egg, beaten
30 g	Bulgur wheat
1 tsp	Dried oregano
1 tsp	Paprika
TT	Sea salt and black pepper

Cucumber and mint tabbouleh

60 g	Bulgur wheat
4-5	Small crisp cucumbers, chopped
4-5	Red salad onions, chopped
6-8	Radishes, chopped
2 tsp	Fresh mint, chopped
3-4 tsp	Olive oil
2-3 Tbsp	Lemon juice
TT	Sea salt and black pepper

Method

1. Preheat the oven to 180 °C.
2. Combine all the beef burger ingredients. Divide the mixture into four equal portions and shape into patties.
3. Lightly coat the patties with olive oil and grill in a cast-iron grill pan until browned. Transfer to the oven and cook for a further 5 minutes. Grill the brinjal halves in the same pan until tender and lightly charred.
4. For the tabbouleh, cover the bulgur wheat with boiling water and leave to stand for 15 minutes. Drain well, if necessary, then combine with the cucumber, onions, radishes, mint, olive oil and lemon juice. Season to taste.
5. Sandwich each burger patty between two brinjal halves and serve with the tabbouleh and butter lettuce.

Spinach and Goat's Cheese Frittata

Ingredients

230 g	Baby potatoes
10	Large eggs
½ cup	Crème fraîche
¾ tsp	Salt
3 tsp	Oil
1	Leek, white and pale green parts only, halved, rinsed and thinly sliced
1	Spring onion, thinly sliced
TT	Sea salt and black pepper
2 cups	Lightly packed baby spinach
85 g	Goat's cheese

Garnish

1 handful	Fresh parsley or coriander
1 handful	Fresh dill, chopped
1 handful	Fresh chives, chopped
TT	Zest of ½ lemon

Method

1. Preheat the oven to 175 °C. Boil the potatoes until fork-tender. Drain, allow to cool slightly and slice thinly.
2. Whisk together the eggs, crème fraîche and salt.
3. Heat the oil in an ovenproof pan over medium heat. Add the leek and spring onion and sauté for 4-5 minutes, until soft and translucent.
4. Add the potatoes and cook for a few minutes. Season with salt and pepper. Stir in the spinach and cook until just wilted.
5. Reduce the heat to medium-low and pour in the egg mixture. Cook for a few minutes, gently pushing the eggs towards the centre as they set, taking care not to break the potatoes.
6. Once the base has set, dot the top with the goat's cheese. Transfer the pan to the oven and bake for 12-15 minutes, or until set.
7. Allow to cool slightly, then garnish with the fresh herbs and lemon zest.

Milk Tart Truffles

Ingredients

Milk tart truffle mixture

175 g	White chocolate
1 Tbsp	Crème pâtissière
1 tsp	Ground cinnamon
¼ tsp	Ground nutmeg
TT	Ground cinnamon, for dusting

Crème pâtissière

2	Whole eggs
1 Tbsp	Cinnamon sugar
1 cup	Milk
Pinch	Salt
TT	Tennis biscuits, crushed, as required
TT	Melted white chocolate, for dipping

Method

1. For the crème pâtissière, bring the milk to just below boiling point and add the salt.
2. Whisk the eggs and cinnamon sugar together. Gradually pour in half of the hot milk, whisking continuously until combined.
3. Return the egg and milk mixture to the pot with the remaining milk. Cook over low heat, stirring constantly, until thick and smooth. Transfer to a clean container and chill.
4. Combine 1 tablespoon of the chilled crème pâtissière with the white chocolate, cinnamon and nutmeg. Melt gently over a water bath and mix until smooth.
5. Pipe the mixture into truffle moulds, dust with cinnamon and refrigerate until set.
6. Alternatively, combine the chilled crème pâtissière with enough crushed Tennis biscuits to form a mixture that can be shaped into balls. Chill, dip in melted white chocolate and leave to set.

WHAT HAVE WE BEEN UP TO?

Living Lifestyle Back to Basics Workshop

By Chef Andre Myburgh

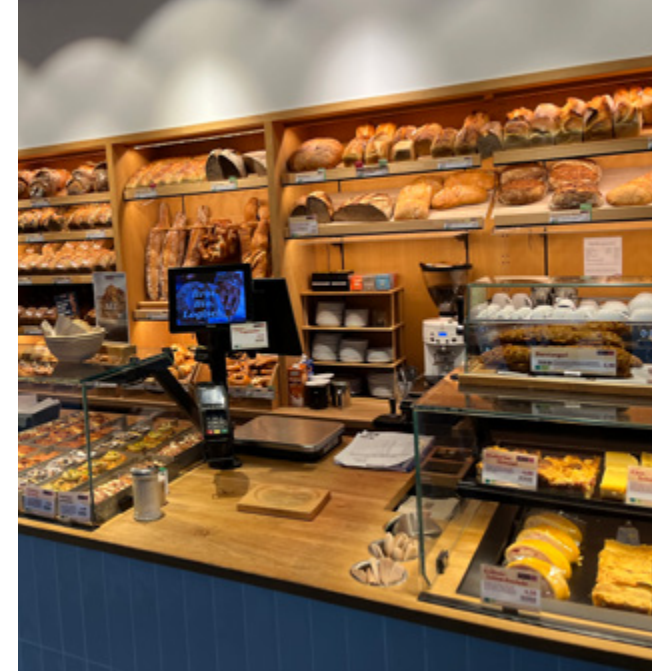
Living Lifestyle recently hosted its Back to Basics Workshop at the prestigious HTA School of Culinary Art, bringing together 10 chefs and 10 managers for a day of learning, teamwork, and friendly competition.

Wearing their personalised branded aprons, teams competed to prepare a three-course plated meal focused on essential cooking methods and fundamental culinary skills. The challenge tested teamwork, creativity, presentation, and execution as participants battled for the top spot.

The day also featured inspiring food demonstrations and an informative health and nutrition talk presented by our dietitian Annelize, highlighting the importance of balanced nutrition and healthy menu planning.

Several spot prizes were awarded, including Best Team Effort, Best Presented Dish, and Team Spirit Award for the team that had the most fun. The event concluded with the announcement of the overall winning team, celebrating excellence, collaboration, and a passion for great food.

The workshop was a fantastic success, reinforcing the value of mastering the basics while building stronger relationships between chefs and managers across the Living Lifestyle family.



Inside BMW Munich: The one-second mindset driving foodservice excellence

Lessons in sustainability, people development, technology and operational discipline

By Chef Marko Engelbrecht

A visit to BMW Munich offered a compelling view of how a world-class foodservice operation brings sustainability, people development, technology and operational efficiency together in one integrated model.

Sustainability is embedded in daily operations through continuous improvement, local sourcing, waste-reduction initiatives and rigorous food safety standards. BMW's commitment to staff rotation and multiskilling was another important takeaway, creating a flexible workforce while giving employees opportunities to grow.

The operation's "1-Second Mentality" encourages every team member to identify small, continuous improvements. Individually, each change may seem modest. Collectively, they can make a significant difference to performance.

The visit also demonstrated how well-designed processes and technology can improve both customer experience and productivity. Menu engineering, streamlined service models, pre-portioned ingredients and cross-trained employees enable BMW to serve more than 6,000 meals efficiently while maintaining quality and consistency.

Customer-facing applications, live sales reporting, supplier traceability and AI-enabled tools further support data-led decisions and stronger service delivery.

The central lesson was clear: long-term success comes from the disciplined integration of people, processes, technology and sustainability, supported by a culture in which everyone is empowered to improve the operation, one second at a time.

WHAT HAVE WE BEEN UP TO?



A midwinter feast of festive cheer

Living Lifestyle brings the spirit of Christmas to retirement communities

By Chef Andre Myburgh



Living Lifestyle brought festive cheer to retirement villages across its portfolio with a series of Christmas in July celebrations for residents and elders.

Beautiful decorations, festive music and traditional meals created warm, joyful occasions filled with laughter and companionship. More than seasonal events, the celebrations reflected Living Lifestyle's commitment to enriching the lives of seniors through meaningful experiences, thoughtful hospitality and memorable moments.

The smiles shared by residents were a welcome reminder that the spirit of Christmas can be celebrated at any time of year.

Four cities, one standard of hospitality

Living Lifestyle hosts SAVF National Conferences across South Africa

By Chef Andre Myburgh

Living Lifestyle proudly hosted a series of SAVF National Conferences in Potchefstroom, Middelburg, Naboomspruit and Heidelberg, bringing delegates and stakeholders together for collaboration, learning and strategic discussion.



Across all four events, the teams delivered professional service, delicious meals and warm hospitality, helping to create a memorable experience for every attendee.

The conferences also gave employees valuable opportunities to develop their skills, work together and demonstrate Living Lifestyle's commitment to service excellence.

Living Lifestyle thanks SAVF for its continued partnership and looks forward to supporting many more successful events in the future.

WHAT HAVE WE BEEN UP TO?

A new chapter of care across Mpumalanga

Fedics Living Lifestyle expands its SAVF partnership to four communities

By Chef Andre Myburgh

Fedics Living Lifestyle is proud to launch a new SAVF partnership, beginning in eMalahleni and expanding to Middelburg, Hendrina and Carolina.

The rollout is focused on delivering exceptional hospitality while investing in employee training and development at each facility. Comprehensive programmes will equip teams with the skills and knowledge they need to provide residents with attentive service and care.



At the heart of the partnership is a shared commitment to enriching the lives of older people. Welcoming dining environments, nutritious and enjoyable meals, and meaningful interaction will help to enhance residents' quality of life.

Fedics Living Lifestyle looks forward to working closely with SAVF, residents, families and employees to build a culture of compassion, excellence and continuous improvement across all four communities.

Sidla serves up the spirit of Eswatini

Authentic Swati flavour meets contemporary culinary thinking

By Chef Dereck Nair

Fedics recently concluded a successful week in Eswatini, introducing the newly developed Sidla food concept through culinary training, operational engagement and an exclusive tasting for key clients.

Meaning “we eat” in siSwati, Sidla celebrates authentic Swati food culture while incorporating contemporary cooking techniques, balanced nutrition and modern presentation. The concept has been developed to offer wholesome, flavour-led meals that support wellbeing, energy and productivity.



Throughout the week, culinary teams took part in practical workshops, menu demonstrations and hands-on training. The sessions focused on recipe execution, presentation standards, customer experience and the consistent delivery of high-quality food across sites.

A highlight was the Sidla tasting event for selected clients. Guests sampled dishes from the Sidla family of food brands, including traditional Swati-inspired meals, energy-conscious choices and contemporary interpretations of local favourites.

The tasting prompted valuable discussion about food innovation, nutrition and customer expectations, while demonstrating Fedics' commitment to concepts that are culturally relevant and commercially meaningful.

The programme's success was made possible by the enthusiasm and dedication of the Eswatini teams. Their professionalism, teamwork and commitment were evident throughout, from preparation and presentation to client engagement.

Sidla is more than a menu. It is a celebration of culture, wellbeing, innovation and the power of great food to bring people together.

WHAT HAVE WE BEEN UP TO?

Precision on the plate at Toyota's Hilux launch

Fedics delivers a Japanese-inspired hospitality experience on a national stage

By Chef Dereck Nair

The Fedics Toyota South Africa Motors culinary team, led by Executive Chef Romario Kleinboo and Nonjabulo Skiti, was honoured to play a key role in one of Toyota South Africa's most significant events of the year: the launch of the new Toyota Hilux.

The high-profile occasion brought together media representatives, industry stakeholders, business leaders and dignitaries, with President Cyril Ramaphosa delivering the keynote address. It also gave Fedics an opportunity to showcase its culinary expertise on a national stage.

Working closely with Toyota South Africa, the team created a bespoke hospitality experience that paid tribute to Toyota's Japanese heritage while introducing contemporary South African influences.

Guests were welcomed into an elegant Zen Garden-inspired setting featuring premium canapés, artisan bakery selections, live sushi, barista-crafted beverages, curated harvest tables and a luxury lunch showcase.



"The concept was designed to reflect the precision, innovation and excellence that define both the Hilux brand and the Fedics approach to hospitality," said Fedics Regional Executive Chef Dereck Nair.

Meticulous details, from Toyota-branded cappuccinos to striking sushi displays and buffet installations, worked together to create a memorable guest experience.

Client feedback reflected the impact. One Toyota representative said: "The setup and Zen Garden concept was something no one expected to see. Combined with a talented team and top-notch food, it had our guests in awe."

Toyota's communications team added: "I received many compliments about the food. It was delicious and so creative. Your professionalism, dedication and attention to detail were outstanding."

The result was achieved through extensive planning and collaboration across several Fedics teams. It also offered a fitting tribute to the late Kevin Naicker, a Fedics Project Manager with more than 20 years of service, who had contributed to the event's initial planning.

From concept and menu development to production, presentation and service, every detail was carefully managed. The event demonstrated Fedics' ability to deliver innovative, premium hospitality for high-profile corporate occasions and reinforced the trust clients place in the brand.

WHAT HAVE WE BEEN UP TO?



The world on a plate at Hesto Harnesses

Global Eatery opens a new chapter in workplace dining in Stanger

By Chef Dereck Nair

Fedics Automotive celebrated the official opening of its operation at Hesto Harnesses in Stanger, KwaZulu-Natal, with the launch of the Global Eatery food concept.

The opening marks a significant milestone in Fedics' drive to transform workplace dining in the automotive sector. Built around the idea of bringing diverse flavours and food cultures together under one roof, Global Eatery offers an experience that moves beyond the traditional canteen model.

The refurbished facility combines contemporary branding, digital menu technology and multiple food concepts in a vibrant environment designed for a wide range of tastes. Local heritage sits comfortably alongside global culinary influences, creating a destination where employees can enjoy quality food inspired by cultures from around the world.

Guests at the opening toured the facility, explored the new customer journey and sampled an array of dishes prepared by the culinary team. Gourmet sliders, wraps, grilled specialties, fresh produce, savoury snacks and premium finger foods showcased the creativity, quality and passion behind the Fedics food philosophy.

The launch was made possible by the close collaboration of the Fedics Automotive operational, culinary and support teams. Together, they established a modern dining environment of which Fedics and Hesto Harnesses can be proud.

As Fedics grows its automotive footprint, Global Eatery at Hesto Harnesses demonstrates how innovation, quality and customer-centred thinking can redefine workplace dining.



Layer by layer: Cooking up stronger teams at RBM

A hands-on lasagne class turns colleagues into kitchen collaborators

By Chef Dereck Nair

Fedics Executive Chef Jacklyn Smith recently facilitated an engaging team-building cooking class for the the Richards Bay Minerals (Rio Tinto) team, bringing colleagues together to make a classic Italian favourite: lasagne.



Participants rolled up their sleeves, donned their aprons and collaborated through every stage of the process. From preparing rich sauces and layering pasta sheets to adding the final cheese topping, the activity encouraged communication, creativity and teamwork in a relaxed setting.

The session ended with participants proudly presenting their finished lasagnes and receiving Certificates of Competence in Lasagne Making. The smiles and camaraderie throughout the class demonstrated the value of learning through a shared experience.

Fedics is proud to support initiatives that strengthen workplace relationships and create lasting memories, proving that great teamwork can be built one delicious layer at a time.

WHAT HAVE WE BEEN UP TO?



A fresh dining chapter begins at Lesaka

TsAfrika welcomes a new partnership in the heart of Rosebank

By Chef Dieter Eberlanz

TsAfrika is proud to mark the successful opening of its new catering partnership with Lesaka in Rosebank. The milestone begins a relationship centred on exceptional food, attentive service and innovative hospitality for the Lesaka team.

At the heart of the opening is a redesigned staff restaurant offering a modern, welcoming space where employees can enjoy fresh, nutritious and flavourful meals each day. The contemporary environment has been created to encourage connection, collaboration and wellbeing in the workplace.

TsAfrika's culinary team has developed a varied daily offer that balances quality, value and choice. Wholesome favourites will sit alongside themed menus and seasonal promotions, allowing the restaurant to evolve with its customers' tastes and expectations.

Beyond everyday dining, TsAfrika will provide tailored catering for meetings, celebrations and corporate occasions.

The successful launch reflects the dedication and passion of the TsAfrika team on site, who will bring the experience to life each day. More than the start of a new contract, the opening represents a partnership built on trust, innovation and a shared commitment to excellence.

Your table at Monte Circle

Sprout & Co is shaping a boutique destination for events, connection and exceptional food

By Chef Dieter Eberlanz

Set within the vibrant Monte Circle precinct, Sprout & Co is emerging as one of Johannesburg's most exciting boutique event destinations. Stylish hospitality, exceptional food and a curated programme of experiences come together in a venue designed for people to meet, gather, celebrate and connect.

The flexible, intimate space accommodates up to 70 guests and is suited to both corporate and social occasions. Executive meetings, product launches, networking events, private celebrations, wellness talks and client showcases can all be tailored to the needs of each group.



Sprout & Co's ambition extends beyond being a venue. A planned calendar of Sip & Paint evenings, wine, gin and whisky tastings, open mic nights, lifestyle and business talks, singles events and weekend book clubs will create recurring reasons for the community to return.

Food remains at the heart of every gathering. Guests can expect thoughtfully curated menus, premium catering and service that reflects TsAfrika's commitment to innovation, quality and genuine hospitality.

Dedicated catering support and professional service make Sprout & Co a seamless choice for meetings, celebrations, team events and special occasions. More than a restaurant and more than a venue, it is set to become a hub for connection, creativity and memorable experiences.



WHAT HAVE WE BEEN UP TO?

Serving those who serve

Life Crompton celebrates its nurses with a table filled with appreciation

By Chef Luke Reddy

Life Crompton marked Nurses' Day with a generous celebratory spread honouring the nurses whose skill, care and commitment make a difference every day.

The occasion created a warm moment of appreciation for those who devote themselves to caring for others, with food bringing colleagues together in celebration of their contribution.



Wellness, warmth and a winning braai

Life Empangeni turns its annual wellness day into a celebration

By Chef Luke Reddy

Life Empangeni hosted its annual wellness day on 3 July 2026, bringing teams and clients together for an enjoyable programme centred on wellbeing and connection.

A braai, prize giveaways and plenty of shared fun created a warm, sociable atmosphere. The event was another reminder that at Life Empangeni, wellness can be informative, engaging and full of South African flavour.



WHAT HAVE WE BEEN UP TO?



Bao, bold flavours and a taste of Asia

A client-inspired theme creates a memorable experience at Lenmed Howick

By Chef Luke Reddy

A suggestion from the client sparked a lively Asian-themed food experience at Lenmed Howick.

Bao buns and an assortment of Asian-inspired dishes brought colour, flavour and a sense of fun to the occasion. The activation showed how a simple idea, brought to life with culinary creativity, can turn an everyday meal into a memorable shared experience.



Feeding potential, celebrating achievement

Fedics shares in the joy of the Chrysalis Academy graduation

By Chef Terrence Hay

On 25 July, Fedics had the privilege of supporting Chrysalis Academy as students celebrated their graduation.

The team catered for the VIP area and created a generous food offering for guests to enjoy. Surrounded by graduates and their families, Fedics shared in the joy, pride and energy of a significant milestone.

The graduation reflected a partnership that extends beyond a single event. Through the student feeding programme at Chrysalis Academy, Fedics provides the daily nourishment that helps young people participate fully in the programme and work towards their goals.

Fedics is proud to contribute to an initiative that develops young people and strengthens communities. With continued collaboration and support, the partnership can grow from strength to strength.



Click to view video highlights from the day

WHAT HAVE WE BEEN UP TO?

Fedics shines at the Cape Chamber Innovation Awards

Culinary detail meets the glamour of a prestigious annual event

By Chef Terrence Hay



Fedics had the privilege of catering for the Cape Chamber Innovation Awards 2026, marking the second consecutive year that the team has supported the prestigious event.

Delivering an occasion of this calibre demands exacting preparation. Every element matters, from the décor and colour palette to the servingware chosen to complement each dish. No detail is too small when food, presentation and service must work together seamlessly.

The result was another highly successful evening filled with energy, glamour and culinary flair. For Fedics, the repeat appointment reflects the confidence clients place in the team to deliver professional food solutions for high-profile occasions.

More than a canteen: A new heart for Clinix head office

Team Healthcare opens a welcoming staff restaurant built through collaboration

By Chef Christopher Seane



Team Healthcare has successfully opened the new staff restaurant at Clinix Head Office, an important milestone made possible by teamwork, passion and dedication.

From early planning to final execution, every detail reflects the commitment of the employees who brought the project to life. Their combined time, energy and expertise have created more than a canteen. The result is a welcoming space where people can pause, eat and connect for years to come.

Head Chef Godfrey Igwee will lead the restaurant and its team, shaping the food and hospitality experience each day.

Thank you to everyone who contributed to the successful launch and helped turn a shared vision into a vibrant new workplace destination.



Fresh thinking for a new season

Spring invites brighter plates, healthier choices and renewed culinary energy

Spring brings a natural sense of renewal, growth and fresh energy. Across Tsebo Catering, it is an opportunity to refresh menus and create vibrant food experiences that respond to the changing needs of clients and consumers.

The season lends itself to lighter dishes, colourful salads, lean proteins, whole grains, fresh herbs, seasonal vegetables, citrus dressings and plant-forward meals. These choices can bring balance and vitality to menus while remaining visually appealing, flavourful and satisfying.

Wellness through food is no longer simply a trend. Consumers increasingly expect meals that support energy, focus and overall wellbeing without compromising on taste. Culinary teams can guide this journey by making balanced, delicious and practical choices available every day.

Spring also encourages us to reconsider our counters, displays, preparation methods and food stories. It is an invitation to be more creative and intentional in the experiences we serve.

This progress depends on many teams. Thank you to Procurement for sourcing quality ingredients, strengthening supplier relationships and supporting value and consistency. Thank you to Operations for the leadership and focus that drive standards across our units.

To our unit-level culinary teams, thank you for the passion, pride and care you bring to our kitchens each day. You are the heart of the operation, transforming ingredients into meaningful experiences. To our Regional Executive Chefs, thank you for the guidance and mentorship that continue to shape consistency, innovation and growth.

As we move through spring, let us embrace lighter dishes, healthier choices, brighter plates and renewed energy. Together, we create more than meals. We create moments of nourishment, connection and care.



CHEF OLIVER REDDY

Tsebo Catering Culinary Director