2020 & 2021 CONSOLIDATED ANNUAL REPORT

SOUTH AFRICAN
CHEFS ASSOCIATION

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PRESIDENT'S REPORT

"We are now, more than ever before, forced to be innovative and tap onto new ways of revenue generation"

We have had another challenging year, the economy has been generally very slow and contracted in the last quarter. As an NPO our revenue growth is aligned to the economic growth. We tend to enjoy good income when our partners are doing well.

At year end we reported a deficit based 2020 draft financial statements. We unfortunately live in volatile economic times with a sluggish economy and thus expect a continued recession for the rest of 2020. This is a bad forecast for us as an organisation that relies on the stability of an economy.

There is a high percentage of unemployment, especially among the youth currently. We also have persistent poverty and inequality. These factors have an adverse impact and influence on our bottom-line. We are heavily reliant on a good economy.

Under the traditional model of revenue generation, for the business, SA Chefs will continue to struggle to grow. We are now more than never before forced to be innovative and tap on new ways of revenue generation.

We must have a sharpened focus on Membership and business to improve our cash flow readiness. We will have to re-imagine SA Chefs if we are to be sustainable, but Membership will always be at the heart of what we do.

SOUTH AFRICAN
CHEFS ASSOCIATION

PRESIDENT'S REPORT (CONTINUED)

The new Financial year will see us do the following:

- We will have to improve our operation efficiency to carry out our restructuring initiatives
- Be bold in the transformation of SA Chefs to better position it well for the future
- We will devote our time in building the SA Chef Brand, and what it stands for. We will have to re-imagine it to be the most admired company to belong and do business with
- We will embrace technology to it's the fullest extent to assist us in communicating valuable content to our membership, with commitment, enthusiasm and a sense of urgency
- We need to become a National Association, by penetrating the previously unreachable frontiers. The brand must be inclusive and show excellence and greatness.

We cannot continue to create the same things for our membership as we have historically, that is stagnation. Tradition is our foundation, but it cannot dictate to how we do business to grow the organisation.

We are an organisation that is people driven and focused.

We are an organisation that is people driven and focused. Membership is our core business. The main strategy must be the well-being of our members only. We therefore will drive a membership value proposition, anticipate their needs and adapt to the changing economy, behaviour and have empathy.

Lastly, looking forward we will have to improve existing or build new collaborations and partnerships. We can only be a great organisation, if our post COVID – 19 business recovery plan is people oriented and communicates the diversity of the SA Chefs Brand. We must participate and be represented in all avenues that will promote the brand nationally.

JAMES KHOZA

President of SA CHefs Association

GENERAL MANAGER'S REPORT

> **In business, there are very few occasions as precious as the relationship and unwavering support such as is experienced by our Patrons**

2019/2020, an exciting year, culminating in the National Culinary Olympic Team achieving Bronze at the IKA Olympics in February 2020.

SA Chefs event calendar was an exciting one for 2020, and saw new events where SA Chefs took part in.

Three students were selected to attend the renowned Le Calabash Chefs Academy in Yzeures-sur-Creuse, France. Chef Sidney and Chef Allison Bond continued devotion and generous contributions to the South African youth is extraordinary and deeply appreciated.

In business, there are very few occasions as precious as the relationship and unwavering support such as is experienced by our Patrons, namely:

- Specialised Events,
- Gearhouse,
- Sigma Clothing,
- McBrothers,
- Tsogo Sun,
- Excella,
- Tsebo and
- Lucky Star.

They continuously strive to enhance the performance and growth of SA Chefs, assisting financially and supporting the overall professional delivery of SA Chefs.

In our role as the Professional Body recognised by the South African Qualifications Authority (SAQA). SA Chefs carries a serious responsibility to perform according to the set criteria and rules. Primarily, this requires a quarterly update of the National Learners' Records Database (NLRD) of all our members who have achieved Designation. This is a growing initiative and we encourage all Professional members to earn their designation and be registered.

In this education arena we work very closely with various bodies in particular the

- NAMB;
- QCTO;
- CATHSSETA

we also have representation at the National Department of Tourism's TSHRD(Tourism Sector Human Resource Development Strategy) Coordinating Executive Committee and Subcommittee.

The first Trade Test – Occupational Qualification: Chef – for the Quality Council for Trades and Occupations (QCTO) was achieved by 7 Chefs in 2019 who will now be entitled to assess the Qualification going forward at accredited Trade test centers.

GENERAL MANAGER'S REPORT [CONTINUED]

> **We are now, more than ever before, forced to be innovative and tap onto new ways of revenue generation**

The Tsogo Sun Centre of Culinary Excellence (TSCCE) Headed up by Chef Yejna and her team of 3 people, has presented an ongoing Program of one day and short courses.

The Enterprise Development Programme (EDP)has seen the completion of 3 Courses, with deep appreciation going to Nestle Professional, Excella and Lucky Star for the dedicated development of South African Enterprises, helping to ensure their sustainability and continued growth. The EDP engaged 80 township caterers in the 2019/2020 period,

SA Chefs Membership held steady at ± 9,000 members in the period under review. The Membership Management System (MMS), is well on its way, albeit an enormous task of data correction and uploading, the biggest job is done and we are confident that this system will assist in the overall efficiency of the data base and most excitingly add exponentially to the communication to our members.

There are always activities of varying types being announced over the Facebook and social media media. It is exciting to record the number of competitions and various activities, together with the interactive opportunities that were available during 2019/2020.

Being a Chef and having chosen this distinguished career makes our Members an incredible community of skilled professionals that will continue to make a mark in the South African Chefs, Cooks and Caterers' industry. It is with deep gratitude that I thank the focused team at the office for their dedicated commitment and hard work.

We salute you all!

T.O.

ABOUT SA CHEFS

Reflecting South Africa's Culinary Diversity

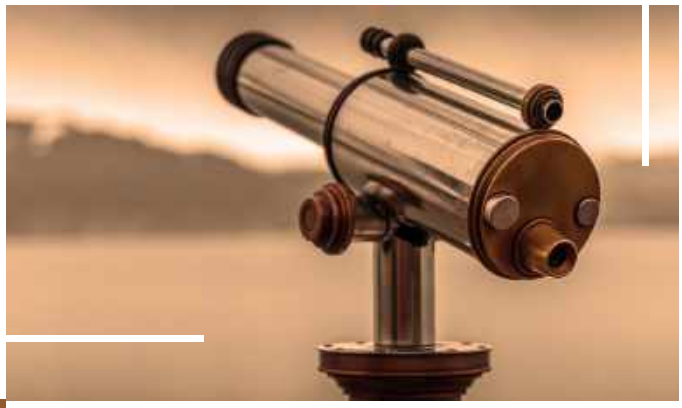
The South African Chefs Association (SA Chefs) aims to have a significant impact on the careers of chefs in South Africa, with whom we share the knowledge that our members have acquired, through international food promotions, competitions, workshops, educational conferences and various other learning experiences.

To date, we have over 9,600 members, including catering and hotel company directors, restauranteurs, chefs, cooks, culinary educators, apprentices and learners, who can be found in every type of catering field.

SA Chefs was originally founded in 1974 by a group of six chefs who had the vision of an association that would represent the interests of chefs across the country, as well as promote the art and science of cookery in South Africa.

This report represents SA Chefs' performance for twelve months, which ended on 28 February 2021. It showcases the roles and responsibilities of SA Chefs, as well as the different activities and events we have participated in to fulfill our role as both a Professional Body and supportive function for the hospitality industry, by nurturing chefs in their chosen career path.

ABOUT SA CHEFS [CONTINUED]



VISION

To reflect South Africa's culinary diversity, promoting the art and science of cookery in South Africa.

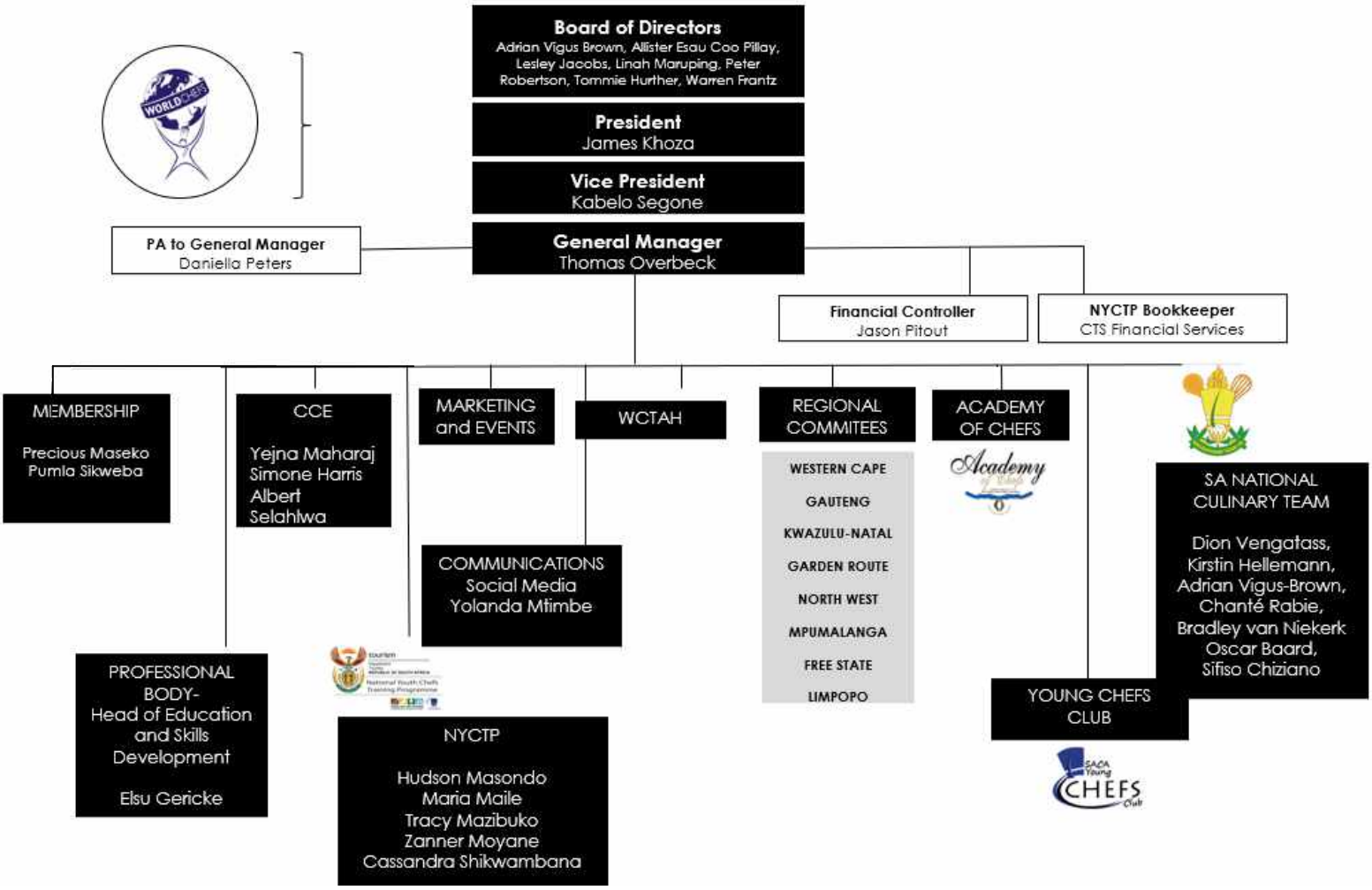
MISSION

To set and maintain the highest level of culinary excellence, food standards, and professionalism throughout South Africa's hospitality industry.

VALUES

- Integrity and honesty
- Trust and respect
- Open communication
- Fairness and equality
- Loyalty and commitment
- Reliability and supportiveness
- Leadership by example
- Development of skills through education
- Innovation and transparency
- Equal opportunity for all members

ORGANOGRAM



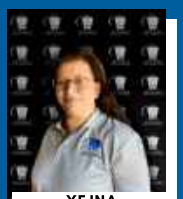
OFFICE TEAM

JASON PITOUT

SIMONE HARRIS

DANIELLA PETERS

THOMAS OVERBECK


YEJNA MAHARAJ

PRECIOUS MASEKO

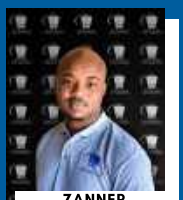
PUMLA SIKWEBU

ELSU GERICKE

TRACY MAZIBUKO

CASSANDRA SHIKWAMBANA

ALBERT SELAHLWA


ZANNER MOYANE

SOPHIE MOLOI

HUDSON MASONDO

MARIA MAILE

YOLANDA MTIMBE

2021 BOARD OF DIRECTORS [CONTINUED]

JAMES KHOZA

President as from 28 March 2018 to present

James is the Executive Chef of the Sandton Convention Centre. His previous experience includes working across Europe and Africa under the guidance of Chef Klaus Beckmann and working in a Michelin-starred restaurant in Berlin. James has competed in numerous SA Chefs accredited competitions, culminating in him being endorsed as a category-A judge by SA Chefs and category-B judge by WACS.

KABELO SEGONE

Vice President of SA Chefs from 4 September 2015 to present

Kabelo was first employed by HTA as a Junior Lecturer to assist in the delivery of the 3-Year In-Service Apprenticeship Programme. He has since taken the position of the Head of Department in the consultancy sector at HTA, delivering training to a number of hospitality clients. He has been a Director of the South African Chefs Association since 2009 and is also the ambassador of Lucky Star. In 2013, he was invited to represent South Africa at FetAfrik, "an explosion of African Aura," as a guest chef. He has been featured on SABC cooking programmes, The Home Channel on DSTV, and in leading magazines and also develops new recipes and menus for hospitality clientele.

PETER ROBERTSON

Appointed SA Chefs Director on 28 March 2018 to present

Peter is the Complex Executive Chef – Food and Beverage – at Sun International's Sun City Resort. He has been recognised by various private and government societies and organisations for making their experience at the resort memorable. He is Chairman of the South African Chef's Association Western Cape Chapter, as well as the North West. Peter is also an accredited Chaîne des Rôtisseurs and SA Chefs judge.

LINAH PINKY MARUPING

Appointed SA Chefs Director on 28 March 2018 to present

Linah has gained a vast amount of industry experience since graduating. She worked as a Sous Chef and Executive Sous Chef at numerous establishments, before moving over to Tiger Brands Out of Home Solutions as a Research and Development Chef.

Here, she was responsible for new innovations, development of new product benchtop prototypes, continuous product improvement and drafting of recipe specifications. Since then, Linah has been appointed Regional Customer Manager for Unilever Food Solutions, where she is a welcomed addition to the team.

2021 BOARD OF DIRECTORS [CONTINUED]

ADRIAN VIGUS-BROWN

Appointed SA Chefs Director on 29 May 2020 to present

Adrian is the Executive Chef of the African Pride Melrose Arch Hotel Autograph Collection. He was elected onto the SA Chefs board in 2019, where he is currently involved in upgrading and improving the Competition portfolio.

In 2017 Adrian was selected for the South African Olympic Culinary team and took part in the 2020 Culinary Olympics in Stuttgart. Adrian was involved in SA Chefs Young Chefs Club and held the position of Chairman since 2013 to 2017. He is also the World Chefs Mentor Ambassador for Middle East and Africa. Adrian is also an active SA Chefs level "A" judge with international and national judging experience

COO PILLAY

Appointed SA Chefs Director on 29 May 2020 to present

Chef Coo traded a career in commerce, for chef whites. A graduate of the International Hotel School and the Executive Chef at Protea Hotel by Marriott OR Tambo Airport. He was elected to the SA Chefs Board in 2019 heading up the Youth Portfolio and also assists with SA Chefs events. A firm believer in grooming and mentoring young Chefs for the betterment and longevity of the industry.

WARREN FRANTZ

Appointed SA Director on 28 May 2020 to present

Chef Warren was elected on the SA Chefs Board since 2019, heading up the Regional Committee's Portfolio. Previously he was the SA Chefs KwaZulu Natal Committee Chairman. With a local and international career spanning almost three decades, he is considered as a highly accomplished leader with vast experience in motivating ,training and developing multicultural teams in the Food and Hospitality Industry.

2021 BOARD OF DIRECTORS [CONTINUED]

ALLISTER ESAU

Appointed SA Chefs Director on 29 May 2020 to present

Chef Allister was previously a Director of SA Chefs from 2009 to 2018. He was the Senior Vice President. He has still remained an active member of SA Chefs. Reflecting over 20 years' experience (South Africa and England) in the Hospitality sector.

He has General Management and Chef experience in Restaurants, Hotels, Project management, Conference and Events organization, Operations Management in full facilities, Culinary skills in training and development, Sales and Marketing in aquaculture with Food Safety in the kitchen

LESLEY JACOBS

Appointed SA Chefs Director on 29 May 2020 to present

Chef Lesley Jacobs, co-founder and current national program director of the FBI Chef Schools has been an active member of the SA Chefs Association since 1997 when he commenced his studies at the then Technikon Free State.

He has strong industry connections through his time spent as an active chef and also through the current structures of their training schools. Apart from ample culinary expertise, Lesley also holds an MBA degree from the UFS and constantly strives to improve his knowledge and skills of culinary training and management. Lesley was the logistics manager of Team SA who competed in Stuttgart Germany.

TOMMIE HURTER

Appointed SA Chefs Director on 29 May 2020 to present

Tommie, Owner and founder of the Limpopo Chefs Academy. When visiting his home province of Limpopo, he was offered a position at Fusion Boutique Hotel as Senior Sous Chef before joining the Waterberg FET College as chef lecturer to pilot the National Youth Chefs Training Program.

He opened Limpopo Chefs Academy in 2014 in Mokopane and in the beginning of 2017 he opened another campus in Polokwane. Tommie was also part of the TWG (Technical Working Group) to develop the new Chef Trade Test qualification making him one of the first to get his formal Chef Trade Test Qualification in 2019.

He is passionate about Culinary education and uplifting the skills of the youth in his home province, Limpopo.Tommie was elected as the SA Chefs Limpopo Chapter Chairman in 2016 which grew later into a fully fledged region.

2020 BOARD OF DIRECTORS [CONTINUED]

JAMES KHOZA

President as from 28 March 2018 to present

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STEPHEN BILLINGHAM

Appointed SA Chefs President on 17th July 2009 to the 28th March 2018) Former President

After receiving distinctions in Culinary Arts through City and Guilds at catering college, Stephen’s career has taken him from London to Manchester to South Africa.

He has numerous qualifications and extensive experience in top hotels, including the Inter Continental Sandton Sun and Towers and Beverly Hills Hotels. Stephen is owner and MD of the HTA School of Culinary Art and has been involved with SA Chefs since 2015.

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CARIANNE WILKINSON

Appointed SA Chefs Director on 28 March 2018 to present

Carianne has served on the South African Chefs Association Committee since 1999. She is an accredited assessor and moderator and has judged various national cookery competitions.

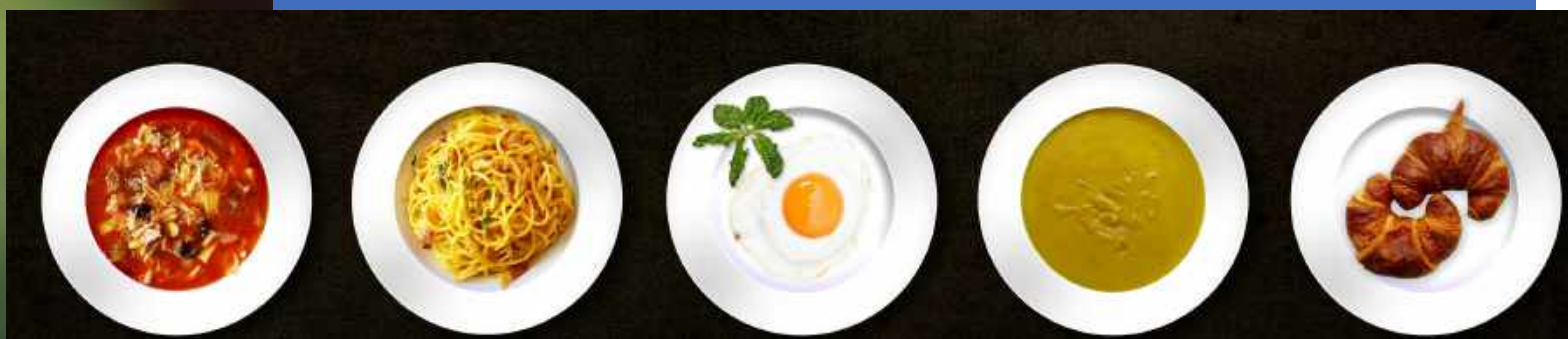
Carianne has sat on the CATHSSETA panel for developing the Chef Occupational Curriculum and Qualification, as well as the NAMB panel for developing the Trade Test for the new Chef qualification. She is a published author of the cookery book, A Year at Silwood.

DAVID KEIR

Director as from 4 September 2015 to 31st December 2019

David has over 20 years' experience in the chef and catering industry. He has worked on numerous South African government functions, as well as on the Africa Games in Nigeria, and did a function for the Swazi King in Swaziland.

He was sent to London to work in Marco Pierre White's restaurant, and represented South Africa in the World Spice Festival in Sri Lanka. David is currently the Group Executive Chef for Fedic, where he has worked for the past 19 years.



2020 BOARD OF DIRECTORS [CONTINUED]

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SOUTH AFRICAN
CHEFS ASSOCIATION

MEMBERSHIP [CONTINUED]

AIMS & OBJECTIVES

- Implement new MMS system for database management.
- Membership price increase.
- Grow membership in remote regions or provinces.
- Maintain the Age Analysis on a month to month Bases, to avoid a large write-off.
- Revise benefits – work with Corporate members, patrons and offer membership 5 years deals as specials.
- Develop and implement new CRM (MMS) System for database management.
- Offer Certification and Designation program to Chefs.
- Promote the 10% discount for the Skills Training at CCE to all members.
- Host more webinars and online training courses due to the covid pandemic.

WE PLAN TO ACHIEVE OUR GOAL IN THE BELOW MENTIONED WAYS

- Working more closely with our Training Providers and Corporates
- Market, build and maintain new corporate relations
- Constant feedback and liaising with Corporate clients and professional members.
- This year we are working with the MMS team - To implement changes to smooth line the application process and improving our communication with our members.

- The Association's main goal, as it always has been, is to continue to grow the membership database, as well as to improve our service offerings for existing members.
- In the year ahead the membership department will maintain the Age Analysis on a month to month basis, in order to avoid a large write-off of members during the financial year end.
- There will be a big focus on improving knowledge and systems through 2020 and into 2021. The new submission dates from SAQA for the uploading of data will be streamlined to make this an easier task.

2020/21 MEMBERSHIP FEES*

JUNIOR MEMBERSHIP
R165 for 2 years.

This membership is for trainees and students in the industry, and members whose careers are based on practical rather than academic or structural foundations. This grade is available for 2 years, at which point the member is automatically upgraded to a Youth member. They have the right to use the SA Chefs logo, and can take part in competitions. They do not, however, have voting rights.

YOUTH MEMBERSHIP
R165 per year

This is for Junior/Commis chefs, as well as practising trainee chefs, or in-service training within a recognised programme.
Youth members have voting rights, the right to use the SA Chefs' logo, can partake in competitions and receive magazines.

PROFESSIONAL MEMBERSHIP
R265 per year

This membership is for practicing chefs; hotel school graduates who have been in the industry for more than three years, and people directly involved in the hotel, hospitality and catering industry. They should hold a position of responsibility, and have followed a recognised training course or have been a Junior and Intermediate member.

Professional members may use the SA Chefs' logo on their chef jackets to indicate their membership. They may be able to judge, vote and enter competitions. Professional members also receive magazines.

ASSOCIATE MEMBERSHIP
R295 per year

This is for those not eligible for full membership, but associated in some way with the industry. They do not have voting rights.

AT SA CHEFS WE CARE*

50% Discount has made it easy for most of the members to renew.

Also offering Certification and Designation to members for free during a period where they needed to upgrade their skills were successful

***End Date - 31 August 2021**

2020/21 MEMBERSHIP FEES [CONTINUED]

FOREIGN VISA MEMBERSHIP
R600 per 2 years

These members are non-South African practicing chefs; hotel school graduates who have been in the industry for more than three years, and people directly involved in the hotel, hospitality and catering industry. They receive the same benefits as a Professional member, but do not have voting rights.

CORPORATE MEMBERSHIP
R3,750 per year

This membership is open for suppliers of goods and services within the industry. They may use the SA Chefs' logo on their stationery and chef jackets. The company is listed on the SA Chefs' website, featuring their logo and a link to their website, as well as a primary contact person. We distribute three free mailers to our database of over 10,000 members, marketing the business in the form of a flyer.

Members have the opportunity to co-exhibit with us at shows, like Info Chef, promoting your brand. Six magazines are issued per year and we provide regular correspondence, updates, industry information and invites in the form of emails and SMSs.

TRAINING PROVIDER MEMBERSHIP
R3,200 per year

This membership category is open to all cookery schools, training institutions and colleges within the industry.

Training Provider members will have their details posted on the SA Chefs Website website, along with a link to their website and may use our logo on their certificates and chefs jackets.

AT SA CHEFS WE CARE

Companies with discounts:

Thokoman - Corporate Membership and Running a Competition
Protea Hotels by Marriott - Discounted Accomodation
Tsogo Sun - Patronage
Media Houses - SABC

MEMBERSHIP TYPES & BENEFITS

FANTASTIC NETWORKING OPPORTUNITIES

"It's not what you know but who you know" - Our regional events, such as Info Chef, help you to network with fellow chefs, assisting you in finding career opportunities and advice on your cheffing career

SHARING CAMARADERIE

"A problem shared is a problem halved".The various events afford an opportunity to network with chefs sharing your challenges and successes with due appreciation .

JOB OPPORTUNITIES

Our job forum on the SA Chefs website allows you to advertise yourself to prospective employers. Email communications@sachefs.co.za to post your job on the website.

LOGO

Proudly wear the SA Chefs logo as a sign of belonging. It is a door opener and creates an automatic platform of integrity and credibility.

GET INVOLVED

Volunteers are always welcome to get involved in the structure of SA Chefs, you are encouraged to become a leader in your immediate chefs community by serving on one of the Regional Committees, Young Chefs Club and ultimately the National Board

COMPETITIONS

We represent some of the most prestigious competitions, both locally and internationally – only SA Chefs members can enter these competitions, and they are an amazing way of raising your profile, gaining experience, and meeting new people.

MAGAZINE

SA CHEF is published every two months, packed with information on the industry, trends and news. As a member, you will receive the magazine digitally, sent to you free of charge.

MEMBERSHIP TYPES & BENEFITS [CONTINUED]

SKILLS TRAINING

Our Tsogo Sun Centre for Culinary Excellence Skills Kitchen, based at our national head office in Johannesburg, is the perfect place to enhance and hone your skills, with courses such as knife skills, pastry, buffet, food costing and butchery. Members receive a 10% discount on selected courses.

REGIONAL AND NATIONAL TRADE EVENTS AND WORKSHOPS

Come and get actively involved.

JUDGES TRAINING

Attend specific SA Chefs Judges training sessions to qualify and perform as a judge. Nationwide workshops are held regularly.

JUDGING

SA Chefs-accredited judges are often used for culinary competitions.

DISCOUNTS

Use your SA Chefs-branded Membership card to receive regular discounts off various promotional items, ingredients, and catering equipment.

WORLDCHEFS

The South African Chefs Association is uniquely to South Africa, the National Member Association of the World Association Chef Society's. Through your SA Chef membership, you automatically have access to all the wonderful material supplied by them and can enjoy exposure thousands of chefs in 86 countries worldwide.

- Opportunity to be officially Designated as a professional Chef registered on the NRLD
- Entrepreneurial advice and guidance on food related business opportunities.
- Access to credible international job opportunities and agencies.
- Requirements to start-up hospitality training centers.

ACHIEVEMENTS & CHALLENGES

A big challenge for membership has been the retention of members and this has been in the area of our Junior Membership.

Once their membership has expired after two years and the responsibility becomes theirs, these students do not renew membership. In trying to combat this, we introduced a student retention drive to address the importance of remaining as a member and collaborating with SA Chefs as they build their professional careers.

Our greatest achievement is developing the MMS and improving on the sale of the certification and designation program.

PATRONS

Our SA Chefs annual Patrons provide the backbone of SA Chefs' sponsorship, with companies' annual sponsorship, contributing towards critical perational costs. Many of these companies have been supporters of SA Chefs for decades, and it is with sincere gratitude that they are recognised for their support.

LUCKY STAR

TIGER BRANDS

Mac Brothers catering equipment

tsebo African Expertise Global Standards

SiChef CUT ABOVE THE REST

Nestlé PROFESSIONAL

IN HOUSE venue technical management

SPECIALISED EXHIBITIONS MONTGOMERY

Excella

TSOGO SUN

SPONSORS

The South African Olympic Culinary Team has represented South Africa and its talented chefs on the international stage at the Culinary Olympics and other international competitions for many years.

The team members give up their time, for no financial benefit, and depend fully on the support of sponsors, without which they would not be able to practise regularly or travel to the competitions.

PARTNERS

For all SA Chefs' events and competitions, the Association aligns itself with partners that kindly assist with equipment, services and products.

Over the years, SA Chefs has been present at more events and demonstrations, and its success in this field would not be possible without the following partners.

EVENTS

SA Chefs actively participated in various events in this year under review. This helped to showcase the skills within the SA Chefs membership pool and inspire young and up-and-coming chefs to become members of SA Chefs.

INFO CHEF 2019

Info Chef 2019 proved once again that it is no storm in a teacup but a premier event attracting the best in the industry in Africa and SA. Held at the Sun Arena in Time Square, Pretoria, it attracted more than 3 000 participants from across Africa, including top chefs, students and aspirant chefs from all walks of life. From around the continent of Africa around 50 delegates attended, most of Gauteng chefs schools attended – around 1 700, and many executive chefs as well. The National Youth Chefs Training Champion Competition once again took place at the 2019 InfoChef. The much-anticipated annual event's stellar grand prize is R10 000, which Lindokuhle Hadebe walked away with this year.

The Creative Tartelettes Contest saw four finalists compete at InfoChef for bragging rights and a prize of R7 000. Marco Louis Venter, Shaista Shantkumar Anoop, Thabang Amohelo Mokoena and Amber-Leigh Janse van Rensburg were in the running, with Amber scooping up the championship in the final heat.

Last (but definitely not least) was the Huletts Sweet Young Chef Competition, which saw four students from 1 000 Hills Chef School (S'busi Ngcobo), Capsicum Rosebank (Mary-Anne Mabone), Culinary Institute Cape Town (Juan Fourie), and Silwood School of Cookery (Letitia Tap) compete. In the end, S'busi Ngcobo walked away with the grand title of Huletts Sweet Young Chef and R7 500 in prize money.

THE GLOBAL CHEFS CHALLENGE AND HANS BUESCHKENS YOUNG CHEF COMPETITION

The Global Chefs Challenge and Hans Bueschkens Young Chef Competition, presented by WorldChefs, also took place at InfoChef. Competitors crafted dishes from across the world, with the four finalists creating incredibly plated meals from Qatar, UAE, Egypt and South Africa.

Congratulations to SA's own Chef Dion Vengatass who won the Global Chefs Challenge competition. Chef Mario (full name?) was first runner up, while Chef Kommalange Asanke Sanjeewa as named second runner up. South African Chef Arno Ralph won the Global Pastry Chefs Challenge, with.

Congratulations to everyone, as well as the winners of the Global Young Chefs Challenge award winner, Chef Armin Maritz. The Global Chefs Challenge final will be taking place in 2020 in at The WorldChefs Congress in Russia

BILLY GALLAGHER YOUNG CHEFS TOUR

Since Billy's passing, Billy Gallagher & Associates (BGA) has continued their biennial tour with the assistance of WorldChefs and SA Chefs, as well as industry partners such as Tsogo Sun, Chef Martin Kobald and Sun City. Billy Fox from Australia and Syafiq Sharom from Malaysia.Their culinary journey through South Africa started in Johannesburg, where they stayed at The Garden Court,Sandton courtesy of Tsogo Sun.

The visit to the Cape included a chat and dinner with multiple award winning chef Bertus Basson at verture Restaurant and Jenny Morris at Karibu. Durban was a treat with their first taste of a bunny chow! Excellent hospitality from the KZN Committee and treated to dinner with Chef Warren Frantz at his home for an array of authentic Durban cuisineWorld Chef's Day, 20 October, was celebratedwith a beach clean- up followed by a relaxing day at Ushaka Marine World.

Finally, not to be missed, a tour of the renowned Southern Sun Elangeni & Maharani and the Durban Golden Mile.The group then went on to Sun City with Chef Peter Robertson as host. The two young chefs were fortunate to see 4 of the Big 5 in the Pilanesberg.A fitting end to the tour was a lunch and chat with celebrated Chef Chantel Dartnall at the stunning Restaurant Mosaic at the Orient. This concluded of a whirlwind, ten-day day tour of SA. Special thanks goes to Andy Cuthbert and Alan Oreal for their significant contributors to this trip.

APPETITE FEST

The much-anticipated Appetite Fest took place from 13-15 September 2019 at Time Square, Pretoria, to roaring success. The three-day festival saw a stellar culinary artists take to the various stages in the form of Chefs Theatres, #I'mCookingWith, Chefs Table Maserclasses, Streatery, and Meet and Greets.

Guests of Appetite Fest got to watch international and local celebrity chefs show-off their culinary skills, with a fantastic line-up including MasterChef Australia's Gary Mehigan, George Calombaris, Matt Preston, Shannon Bennet and 2018 winner Sashi Cheliah; and some of SA's most renowned food celebs - Sarah Graham, Adrian Vaughan, Siba Mtongana, Bertus Basson, Claire Allen, Lorna Maseko and Ben Ungermann, to name just a few.

NELSON MANDELA DAY 2019

Nedan was the proud headline sponsor of the SA Chefs Association's Nelson Mandela Day event, held on 17-18 July 2019. Cooking and preparation of the products took place at the SA Chefs Centre for Culinary Excellence, with food put together with the help of Former Deputy Minister of Tourism, Elizabeth Thabethe, Anna Thebethe and ten EDP students from SA Chefs and Chef Davlan Botes, the Nedan's Technical Application Manager.

"We also had six willing helpers from Katlehong School feeding schemes," says Sales and Marketing Director at Nedan, Gareth Thomas. "250kg of a mixture of soya mince and chunks were donated and cooked up on the day. Chefs took turns in groups to chop, clean and cook in order to learn a bit more about the products."

The meal prepared was a Bolognaise Mince and a Beef Stew, with the 250kg of dry product making a tonne of hydrated soya. Nedan and SA Chefs prepared 6 700 meals to feed as many children at five different venues:

- two venues in Katlehong,
- two venues in Soweto,
- and one venue in Alexander.

Each centre involved in the project had 30 volunteers from chef schools around Johannesburg serving and assisting on 18 July

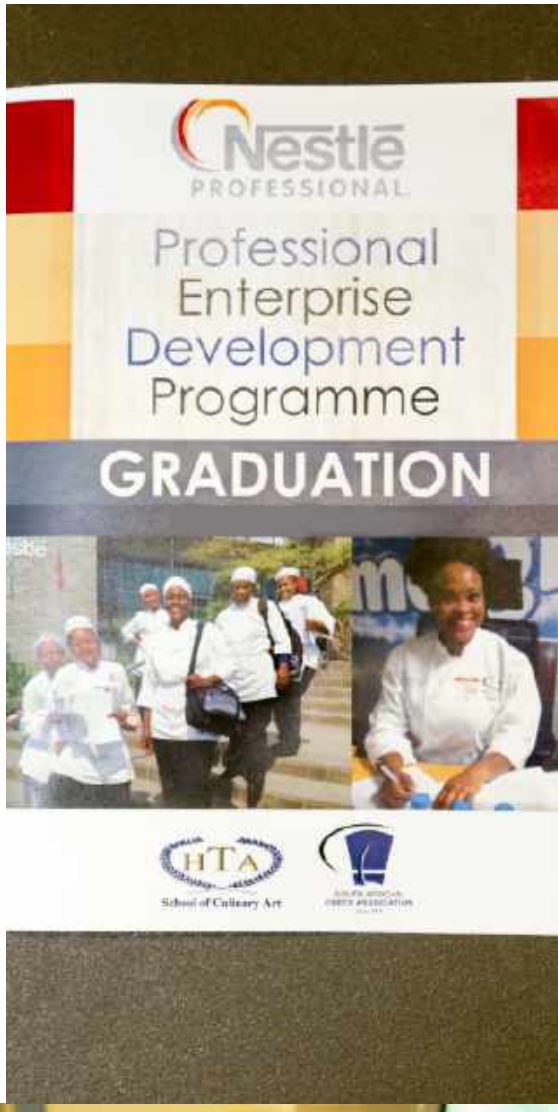
INTERNATIONAL CHEFS DAY 2019

Since its creation by esteemed chef, Dr. Bill Gallagher, in 2004, Worldchefs has committed to using International Chefs Day as a celebration of our noble profession. It is our duty to pass on our knowledge and culinary skills to the next generation of chefs, with a sense of pride and commitment to the future, and this is what International Chefs Day is all about.

Over the past few years, Worldchefs has partnered with Nestlé Professional to teach children around the globe about the importance of healthy eating, by hosting fun-filled workshops worldwide.

SA Chefs celebrated International Chefs Day on 20 October by inviting several schools to their offices to experience what being a chef is all about. The theme for the day was How Healthy Food Works.

Many other companies and chefs took part in the festivities, including Radisson Blu Sandton, who hosted their day with Gauteng Young Chefs Club (YCC) members Keegan Maistry and Kirti Kamal. Nestle fed around 1 000 children and were involved in International Chefs Day as well.



BCE HANDOVER 2019

SA Chefs would like to thank BCE Foodservice Equipment for donating operating equipment to the value of R600,000. Their generosity has allowed us to uplift township catering businesses, and upskillnmore than 650 small business owners over the past eight years.

This, in turn, has allowed them to employ more people and have more profitable businesses.

LE CALABASH 2019

Three young South African chefs have been awarded the once-in-a-lifetime opportunity to complete an internship at Le Calabash — the globally renowned cooking school in France's Loire Valley, which is owned by accomplished South African chefs, Sidney and Alison Bond.

The internship at Le Calabash lasts six weeks. It includes work experience at the restaurant, time spent working on a foie gras farm, an award-winning goat's cheese farm, and with a local baker, as well as visits to local markets and the largest fresh produce market in Paris. All expenses are included in the internship, including flights, accommodation, local travel and a stipend. The students selected were Dante Mitri Gugu Shongwe, Innocent Nkosi and Moegamat Du Tiot.

SA CHEFS REPRESENTS AT WILD COAST EXPO

SA Chefs Association was present at the Wild Coast Sun Career Expo 2019, with Membership Coordinator Precious Maseko educating visitors on the benefits of being part of the organisation.

She was joined by Executive Chef Xanthos Giannakopoulos and Executive Chef Warren Frantz.

RANDSHOW 2019

Clash of Ages Competition at the Randshow, where SA Chefs supplied the Judges for the cooking competition. Our NYCTP graduates were the mentors on stage for the competitors and the relationship is continuing.

The contestants cooked in teams and had 30 minutes to produce a dish from a mystery basket. SA Chefs was responsible for the judging sheets, providing the judges and the mentors.

TASTE OF TZANEEN FESTIVAL

The Taste of Tzaneen Festival was a 3 day event from 31 October to 02 November 2019. SA Chefs Culinary Theatre showcasing skills, industry talks as well as demos throughout the festival (on all 3 days). Taste of Tzaneen Junior Chef of the Year Competition on 31 October.

Taste of Tzaneen Senior Chef of the Year Competition on 01 November.

Sponsors included Cleaning Company, Furn 4 U, Freddy Hirsch, Sigma Chef, Rolkem and Ipex Petroleum.

Taste of Tzaneen is an annual festival hosted by Limpopo Committee and Fairview Hotel.

LIMPOPO INFOCHEF

The Limpopo SA Chefs is one of the youngest regional bodies of the national organisation. It started off as a chapter in 2016, and from there moved to become a Committee at last year's AGM. "We've been really active since 2017," says Tommie Hurter, who heads up SA Chefs Limpopo, "And our first ever InfoChef was this year on 25 July in Polokwane."

They've learned a lot from this inaugural event, and received extensive support from local stakeholders. Limpopo InfoChef hosted 30 exhibitors, and Skeem Saam's Thabang Lefoa, who plays Chef Sphola on the show, was the MC.

"It was really an interactive day, and we launched the Limpopo Junior and Senior Chef of the Year Competition, and then also a competition that was open to everyone."

HOSTEX 2020

Hostex 2020 was a thrilling 3 day event hosted at the Sandton Convention Centre in March 2020. At the SA Chefs Village and Skillery chefs were hosted and entertained by some of the best chefs in the country.

The Skillery included:

- The Members Premier Lounge encouraged valuable network opportunities between members, our partners, and sponsors.
- The Product Bar showcased fast growing trends and exciting brands, allowing guests to engage and learn.
- A Demonstration and Activation Stage where chefswent head to head in a series of challenges, latest trends were explored, and professional skills showcased.
- Central Network Space - a relaxed environment where all guests were entertained and encouraged to become a part of the audience and join in the action.
- Digital gallery - where our Patrons, Corporate members and Hospitality Partners had the opportunity to flight their brand and or corporate videos throughout the 3 days creating awareness and exposure for the brand.

EVENTS AND COVID

Due to the Covid-19 Pandemic all events were suspended after HOSTEX 2020.
The following webinars were held via Zoom in 2020

- Unilever Fair Kitchens with Chef Pinky and Chef Craig
- Women's Wellness 8 Elements of Wellness Part 1
- One Meal Many Thanks Presentation
- Chefs in conversations
- FairKitchens and Unilever
- Designation webinar
- Meet the SA Chefs Board
- Words of encouragement and wisdom from SA Chefs Former President Chef Stephen Billingham.
- Chef Manfred Muellers, SA Chefs Honorary President and Chairman of Academy of Chefs (AOC).
- Chef Martin Kobald, SA Chefs Honorary Former President and Vice President of Worldchefs.
- Entrepreneurship, the fast food sector and the swift adapting to business a
- SA Chefs webinar: Be ready to be employed: The Interview Process. (Part 3)
- Be ready to be employed
- Reinvent yourself and Thinking out of the Chefs Hat Part 1
- COVID-19: How to protect yourself, others and beyond. Brought to you by Ecolab and Debbie Bevan
- AGM Information Update
- Chefs in the world after COVID 19
- E Learning and the Culinary Sector
- The Changing Face of Workplace based Training in

CHEFS WITH COMPASSION

Chefs with Compassion is a registered Not For Profit company, founded in 2020 in response to the humanitarian crisis brought about by the COVID-19 pandemic. It is an initiative based on a collaboration between organisations and individuals whose greatest wish is to alleviate the hunger and suffering of South Africa, taking surplus rescued produce and connecting chefs, kitchens, beneficiaries and supporters in cities and towns around South Africa.

Chefs with Compassion's founding partners are NOSH Food Rescue NPC (NOSH), the South African Chefs Association (SA Chefs), Slow Food International, the Slow Food Chefs Alliance SA, and Strategic Public Relations. Chefs with Compassion is currently headed by SA Chefs Director, Chef Coo Pillay as its National Project Manager. Long after the COVID-19 crisis ends, Chefs with Compassion will continue its vision of transforming surplus rescued produce into nourishing meals through the compassion of chefs. The long-term vision underpinning Chefs with Compassion is to streamline and entrench the model so that it runs post-Corona and inspires other industries to follow suit.

Our vision is to source surplus rescued produce and connect chefs, volunteers, kitchens, fresh produce suppliers and beneficiaries in a collaborative network that delivers wholesome and nutritious meals to those in need.

Chefs with Compassion transforms produce that would otherwise have gone to landfill into delicious, nourishing meals through the skills and compassion of a network of chefs in centres around the country, by leveraging relationships with farmers, agents, markets, retailers, wholesalers, producers, manufacturers and organisations.

TSOGO SUN CENTRE FOR CULINARY EXCELLENCE 2020

Launched in 2009, the Tsogo Sun Centre for Culinary Excellence (CCE) was developed in response to South Africa's skills shortage within the hospitality industry. A modern, well-equipped kitchen and demonstration space has become an important hub for the upskilling of young chefs and for specialised skills development.

It was a full and productive year for the Tsogo Sun Centre for Culinary Excellence at the Auckland Park Head Offices of The South African Chefs Association.

The CCE has made a steady inflow of delegates for our 1 Day courses. We have targeted B&B Establishments and past EDP students to upskill the teams that they work with in their business.

We have had activations in collaboration with Illovo, where delegates experienced the entire range of Illovo products and used the products to cook various recipes.

TSOGO SUN

TOP 5 COURSES AT THE CCE

- Meat Grilling
- Pastry
- Food Costing
- Health & Safety
- Basic Cake Baking

EDP TRAINING

(No of Students per group)
Online Courses in 2020

Lucky Star - 12 students
Nestle - 16 students
Excella - 12 students

TSOGO SUN CENTRE FOR CULINARY EXCELLENCE [CONTINUED]

CCE HIGHLIGHTS

- Mandela Day – The CCE team together with the previous Tourism Minister Elizabeth Tabethe and her daughter Anna with EDP graduate volunteers in 2019 took on 5 different sites to cook and feed children. In total we prepared and served 6800 meal at 5 sites in the greater Johannesburg.
- The YCC under the guidance of Ane Botha ran a Saturday workshop for Macaroons.
- International Chefs Day was hosted on the 20 October 2019 at the CCE.
- We hosted the 2day conference for Tiger Brands Marketing division in February 2020

NEW COURSES AT THE CCE

- 2 New courses were introduced at the CCE
- Artisanal Bread Workshop with Ricky Ellis
- Introduction to Kitchen First Aid with Altramed

ADDITIONAL TRAINING

- Life Wilges Hospital where we do onsite training.
- Department of Correctional services where we designed a 5 Day workshop for them covering Health & Safety, Basic Bread Baking, Pies and Tarts, Basic Cake Baking, Pastry.
- We Facilitated the University of Johannesburg STH Block Release Programme.

CENTRE FOR CULINARY EXCELLENCE 2021

CCE HIGHLIGHTS
2021 Accomplishments

- We returned to the office on the 22 June 2020
- We ran 1 Health and Safety workshop online.
- We ran 1 Food Costing Workshop online.
- We completed the Excella EDP 2019 with a revised date schedule through October

2020 Challenges of COVID 19

- The CCE lost its revenue from Tsogo Sun for 1 day training courses.
- All outside onsite training with the Life Healthcare Hospital was cancelled.
- Individuals that used to book for 1 Day courses, had no income to book courses.

HIGHLIGHTS

- We successfully completed the Excella EDP 2019 and a graduation was held for the students at SA Chefs Association on the 25 November 2020, with students and limited guests and key people from Excella, SA Chefs and HTA only.
- We secured recipe development and tasting with the Nestle Maggie division in February 2021.
- We started the Lucky Star EDP 2020 in August 2020, and completion in March 2021.

GOOD NEWS STORIES

- We secured the Excella EDP 2020, to run the 6 month program from the CCE in Auckland Park.
- We proposed a Youth Empowerment Program to Nestle to tie in with their YOCUTA Program.
- The continuous marketing of the CCE for venue hire, is starting to bare fruit with EDP students.
- We have started with a few 1 day courses.

NATIONAL YOUTH CHEFS TRAINING PROGRAMME 2021

The National Youth Chefs Training Programme is formed in partnership between the South African Chefs Association and the National Department of Tourism which to date has trained 2146 youth across the Country in City & Guilds Food Preparation and Cooking (Certificate/Diploma and Pastry).

As a result of this National programme some beneficiaries have managed to open their own Businesses and unlocked employment opportunities in Local, International Hotels and Cruise ships.

"MORE THAN 72% EMPLOYMENT RATE OF BENEFICIARIES"

Since its inception in year 2011 the National Youth Chefs Training Programme has proven to be the fit for purpose vehicle for Job creation as we can proudly record a more than 72% employment rate of beneficiaries of this skills programme.

NATIONAL YOUTH CHEFS TRAINING PROGRAMME [CONTINUED]

PHASE APPROACH – PHASE 5

- A Three (3) year contract for Phase 5 (A)(B)(C) was signed in the Month of August 2017 and learners from previous Phases were invited to study Diploma and Patisserie levels, the agreement also required the Association to recruit 250 new Certificate Learners to be trained from year 2017-2020.
- SA Chefs rolled out the programme on the 16th of October 2017 for all levels Certificate, Diploma level and Patisserie level.
- The agreement required 577 learners to start on the 16th October 2017, split as follows: 250 Certificate, 227 Diploma and 100 Patisserie.

Phase 5A (2017-18)

This Phase was rolled out in 24- Culinary Schools across the Country.

Phase 5A - was initially oversubscribed by 222 Students at the beginning due to the volumes of applications received and engagement of new Training Providers into the programme.

Phase 5A - was completed in July 2018 with 692 learners achieving 85% pass rate

85% PASS RATE

584 STUDENTS ENROLLED

Phase 5B (2018-19)

This Phase was rolled out in 23- Culinary Schools across the Country No new entrants were recruited for Phase 5B, the agreement required 477 learners to be engage for Phase 5B broken down as follows: 250 Diploma ,227 Patisserie.

Due to Phase 5A's over subscription of students, Phase 5B 's full complement of learners resulted into 584 students with Diploma and Pastry Class intake as follows:

- Diploma Students = 405
- Pastry Students = 179
- Over subscription = 107

NATIONAL YOUTH CHEFS TRAINING PROGRAMME [CONTINUED]

Phase 5B (2018-19) - Continued

Phase 5B started on the 26th September 2018 and the Final City & Guilds Exams were written on the 31st July 2019.

Phase 5B was completed with 561 learners in Month July 2019 with a record of 96% pass rate between Diploma and Pastry level currently pending graduations.

96% PASS RATE

Phase 5C (2019-20)

The Programme has engaged 381 Pastry learners from October 2019 as continuation of Phase 5C (2019-20) of the Programme as per the Service Level Agreement between SA Chefs and the National Department of Tourism:

- Pastry Students = 381
- Over subscription = 9

Due to COVID-19 Pandemic the programme was suspended after the announcement of lockdown by the President of the Republic and attendance shall commence as soon as the lockdown is lifted.

NATIONAL YOUTH CHEFS TRAINING PROGRAMME [CONTINUED]

Phase 5C (2020-21) - Current

Due to COVID-19 Pandemic the programme is still on moratorium from March 2020 to current after the announcement of lockdown by the President of the Republic.

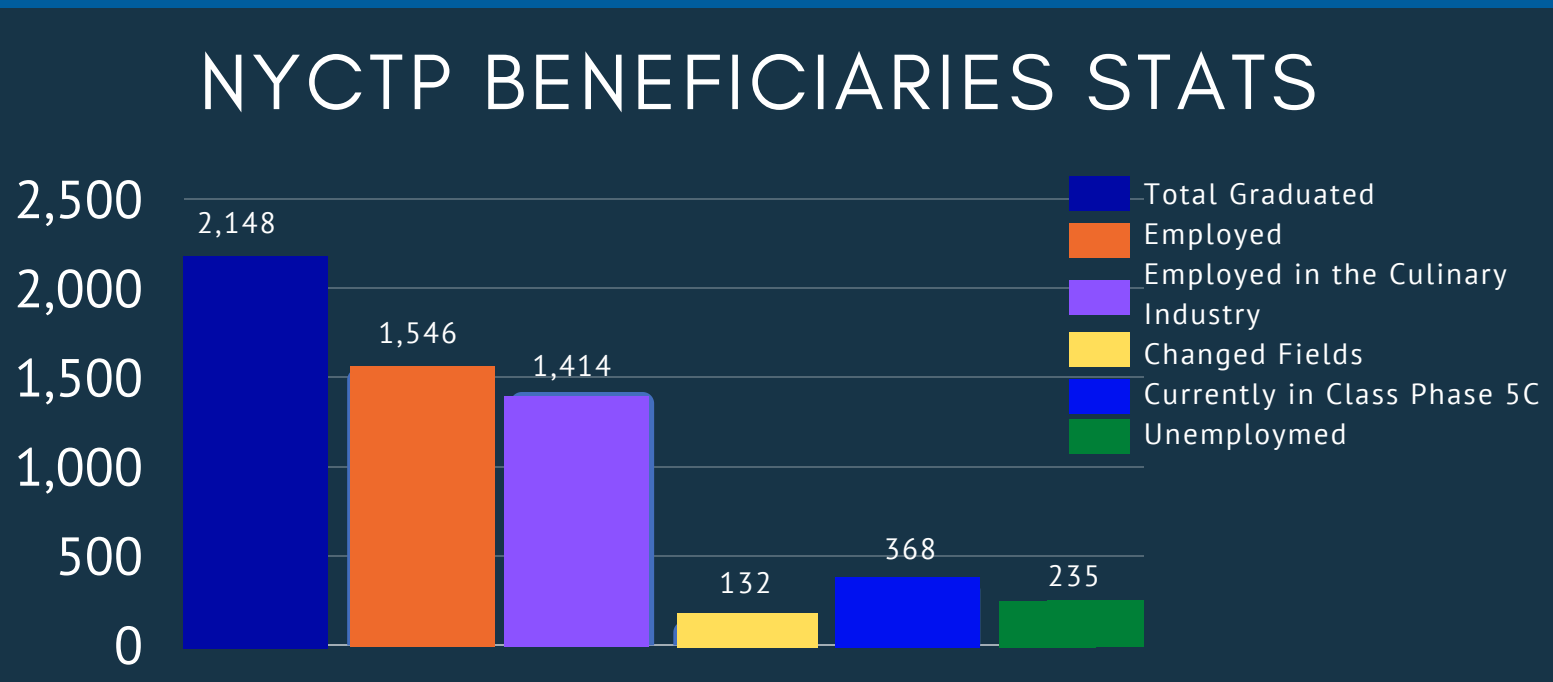
Attendance shall commence as soon as project funds are paid, and the project term extension is approved.
The programme was suspended from March 2020 due to COVID-19 pandemic.

368 PATISSERIE STUDENTS

UNEMPLOYMENT INSURANCE FUND - TERS BENEFIT

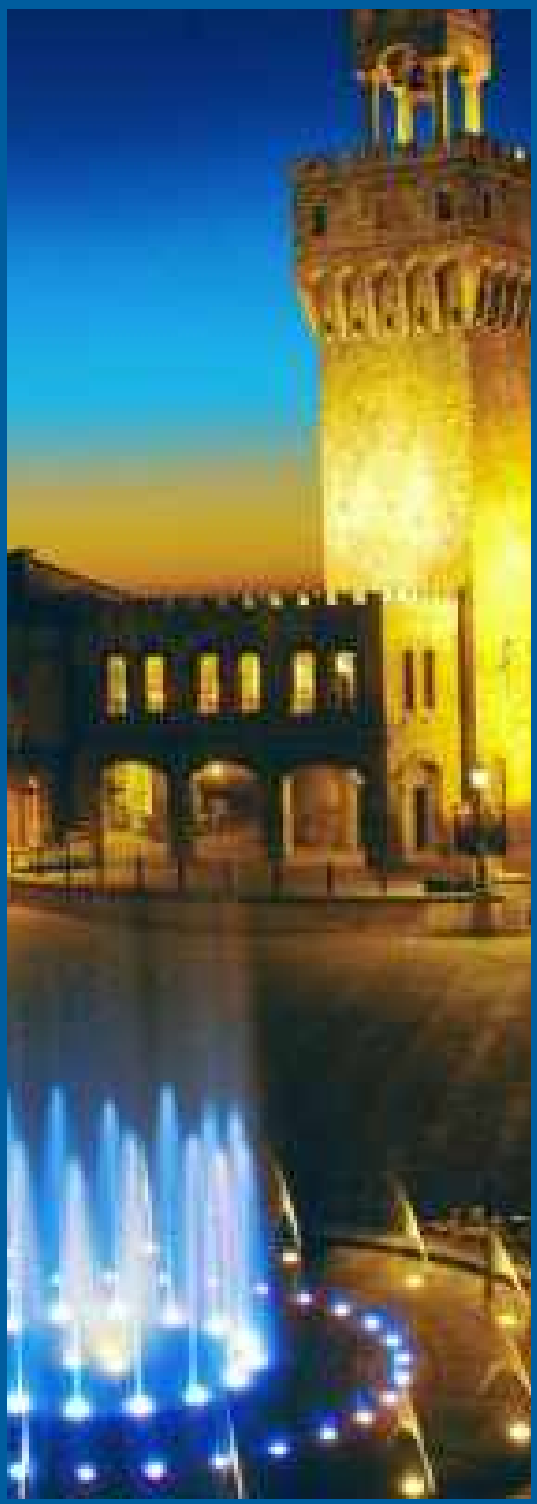
SA Chefs received a directive in May 2020 from the Department of Tourism to assist the learners with TERS application and the process was implemented up until October 2020.Although payment the payments were received from the Department of Labor but currently there are still learners awaiting TERS payment which we are still expected to be paid.

Employment Stats:



tourism
NATIONAL YOUTH
TRAINING PROGRAMME

NDP
WE DO TOURISM
City & Guilds



PROFESSIONAL BODY MATTERS

SA Chefs was first recognised as a professional body by SAQA (The South African Qualifications Authority) in 2012. We were re-recognised in 2017 and part of the process is that each professional body is subject to a midterm review before re-recognition. This midterm review for our next recognition period was done in August 2019. Re-recognition will be in 2022.

SAQA has also introduced a fee to all professional bodies from 2019. This is based on the income of the professional body with a minimum of R10 000 or maximum of R250 000 per annum payable.

SAQA AND RECOGNITION OF PRIOR LEARNING (RPL) FOR DESIGNATION

SAQA places a lot of emphasis on professional bodies having a policy and process in place to award designations through RPL.

SA Chefs has from the onset created a program that does exactly that, we called it "Certification". This process uses a portfolio of evidence to benchmark the skills and competencies required at each level. In 2019 we streamlined the processes and the first Designation through RPL will be awarded in early 2020.

ARTISAN RECOGNITION OF PRIOR LEARNING (ARPL)

The summative assessment for the Occupation qualification Chef is a trade test, or in other terms an EISA (external integrated summative assessment). This means that all culinary students that wishes to obtain their trade certificate will have to successfully pass the
Trade Test in order to qualify.

Chef is a new trade and this means that chefs in the industry that does not have the opportunity to study full time or that have been working in the industry for a more than three years can now obtain the Occupational Qualification through ARPL.

This is a step towards transformation and equality in our industry, giving Chefs who were historically marginalised and unable to achieve a qualification, the chance to prove their skills and knowledge and obtain their 'red seal' qualification.

REGISTRATION OF THE OCCUPATIONAL QUALIFICATION COOK AND PART QUALIFICATIONS KITCHEN HAND AND, FOOD HANDLER.

The Occupational Qualification Cook and the part qualifications Kitchen Hand and Food Handler has been long awaited by the industry. It was finalised in 2018 and on 11 September 2019 it was registered on the NQF.

Skills development providers can now apply to the QCTO for accreditation to offer these the qualification. 2020 and beyond will see more institutions offering these to expand the offering of options to the youth.

PROFESSIONAL BODY MATTERS [CONTINUED]

PROFESSIONAL SA CHEF DESIGNATIONS

Definition of a Designation: "A title or status conferred by a professional body in recognition of a person's expertise and/or right to practice in an occupational field."

The designations that SA Chef can award is registered with SAQA. There are currently four titles against which professional chefs can be designated.

- Head Chef,
- Sous Chef,
- Chef de Partie and
- Cook.

The President of SA Chefs, Chef James Khoza, holds a head chef designation.

All Designations are underwritten by an NQF qualification. The RPL program for Designations is available to chefs that do not have an NQF qualification. The program is growing steadily and 2019 was dedicated into streamlining the Continuing Professional Development and RPL policies to make the program easier to access and maintain.

The Professional body has been represented on the executive committee of the Department of Tourism THSRD (Tourism Sector Human Resources Development Strategy) since 2018, and in 2019 it was decided that a pilot program for chef designations will be conducted in Limpopo.

This pilot program aims to give chefs in remote provinces access to these benefits with support from Tourism and SA Chefs.

The program will start in 2020 with most of the planning stages completed in 2019.

PROFESSIONAL BODY MATTERS [CONTINUED]

OTHER ACTIVITIES OF THE PROFESSIONAL BODY

SA Chefs, the office team, the board of directors and committees across the country work together to offer our members events, skill courses and engagements throughout the year. 2019 was an exciting year as the professional body got involved in organising the Global Chefs Challenge at INFO Chef Gauteng.

Judging courses were offered in Limpopo to grow the judging pool at SA Chefs, and in 2020, the judging course will expand to other provinces and a competition course will be added to our offering. Relationships with Cathsseta, the QCTO (Quality Counsel for Trades and Occupations) and NAMB (National Artisans Moderation Body) is always of utmost importance and SA Chefs stays committed to upholding and improving those for the benefit of our members.

At the end of the 2019 financial year new benefits were added for Training Provider members and in 2020 those will be expanded and implemented.

As the educational landscape changes and evolves, SA Chefs stays on the forefront of sharing information and assisting our members to navigate the changes.

The application for Trade Test accreditation for the CCE (Centre of Culinary Excellence) will be completed in 2020. This will ensure that SA Chefs can continue to play an impartial role in the assessment of the new occupational qualification, Chef.

PROFESSIONAL BODY MATTERS 2020/2021

PROFESSIONAL BODY MATTERS

The Covid pandemic hit our South African shores in February 2020 and in March the country went into a hard lock down. Few people envisioned the drastic and serious implications this would have on all people and businesses in the country and indeed the world.

SA Chefs as the professional body had to adapt to a new normal and there were a few developments that came to fruition in the year regardless of the challenged faced.

DESIGNATIONS AND RPL FOR DESIGNATIONS

SA Chefs launched a free Designation drive to help chefs achieve recognition in a time that they were not working. Driving the need for chefs to be even more employable when we emerged from this pandemic was the aim of this and a few chefs took up the challenge.

New designations were awarded as far as the Presidency of South Africa and we are looking forward to continuing this drive into 2021.

TRAINING PROVIDER ENGAGEMENT

The need of students and lecturers were also highlighted, and SA Chefs introduced a range of engagements that benefitted the culinary students and training providers of South Africa. The newly launched EDU Chat feature that was first started in July 2020 has been wildly successful.

Happening on the first Wednesday of each new month this has given the training providers the chance to connect not only with the Professional body but also with the regulators such as the QCTO and NAMB and have opened the discussions around challenges they may face.

A spin off from the EDU Chat is the popular “Workplace Walk Throughs” which has seen the students at nationwide schools enjoying a virtual visit to the exciting Sun City in the North West and the beautiful Fancourt in the Western Cape. Bringing the workplace into the school while travel and movement has been restricted is ensuring no student is left out.

PROFESSIONAL BODY MATTERS 2020/2021 [CONTINUED]

THE EDUCATION COMMITTEE

Furthering the commitment to students and culinary institutions, the board of directors of SA Chefs decided to formalise an Education Committee that will serve the Training Provider and Junior members in education matters.

This committee was established with two board members who are both training providers and an independent individual at the Department of Higher Education and Training responsible for TVET Curriculum development.

In 2021 the drive will be to bring the TVETS closer into the circle of the Professional body and ensure a closer working relationship to drive membership and inclusion for lecturers and students.

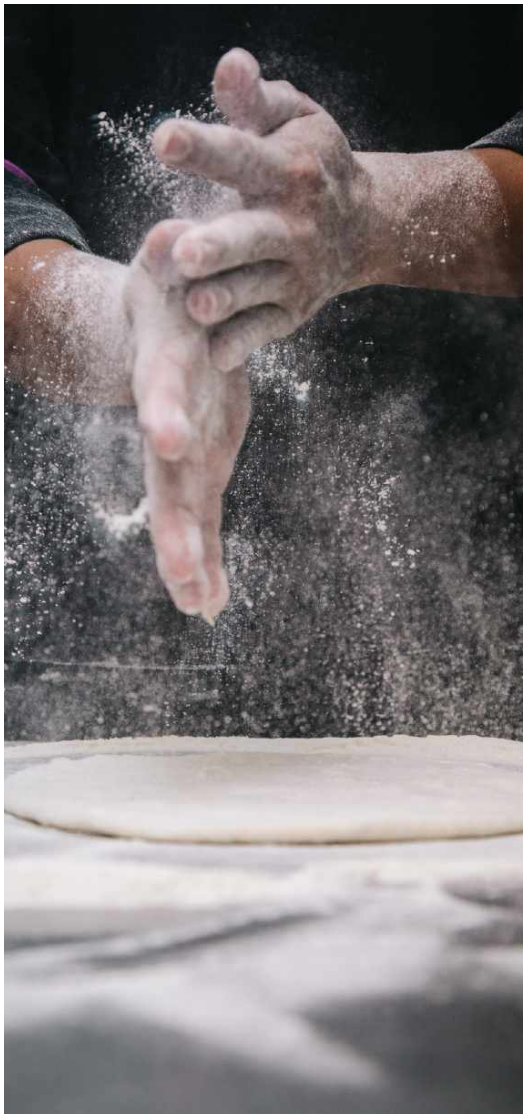
OTHER ACTIVITIES OF THE PROFESSIONAL BODY

SA Chefs has also continuously engaged as part of the TSHRD (Tourism Sector Human Resources Development Strategy) with the department of Tourism and has streamlined the RPL pilot project that was delayed for a year. The project will be launched in Gauteng in the 2nd quarter of 2021, and we will be designating 15 chefs as part of this valuable task.

A new designation, Culinary Lecturer, that was developed by SA Chefs in 2020, is currently with the South African Qualification Authority for registration, and we are confident that in 2021 this will be launched for lecturers.

CONCLUSION

Education is one of the pillars on which SA Chefs stand. Recognition, engagement and the upliftment and support of all students and training providers are at the forefront of everything SA Chefs does. 2020 saw a year of immense challenges and this has resulted in great changes in what and how we do things. Embracing these changes and working towards making the lives of chefs and students in the culinary field easier and more accessible is and will continue to be the focus of the Professional Body in 2021.



THE SOUTH AFRICAN OLYMPIC CULINARY TEAM

The South African Olympic Culinary Team has represented South Africa and its talented chefs on the international stage at the Culinary Olympics, and other international competitions, for many decades. The amazing team members give up their time for no financial benefit, and depend fully on the support of sponsors, without whom they would not be able to practise regularly, be accommodated, or travel to the competitions.

The cost of providing the necessary training and practice sessions for the chefs, as well as the logistics and the entry fees into the competitions, is extremely high, and as an NPO, SA Chefs depends on the support of sponsors to make it all possible. The official partners to the team are HTA School of Culinary Art, Avanti, SiChef (SiClothing), Sir Fruit, Ecolab, Rich's, Turn 'n Slice, F. Dick, Mac Brothers, Fidelity Services Group, Snappy Chef, Callebaut, TrenStar, ScanBox, Kee Ingredient, Savannah, Midway Liquor Wholesalers, South African Airways, Distell, JLBranding, Sun International and C&R Brand Solutions, Legacy Hotel Group, and the official accommodation partner for the National Culinary Olympic Team, City Lodge Hotel Group.

The South African Culinary Olympic Team – Team Masakhane – has returned victorious with three bronze medals. This is evidence of the years of dedication, passion, talent and skill they have invested into representing their country on the biggest culinary stage in the world, the IKA Culinary Olympics in Stuttgart.

Held once every four years in Germany, the Culinary Olympics is the ultimate culinary competition, attracting around 1 800 participants, including 110 teams and roughly 800 individual competitors from 67 countries. The most prestigious and highly-prized category is the National Team category, which this year saw 29 teams competing for the goal of gold in the oldest and biggest international culinary arts competition, which was first held in 1900.

THE SOUTH AFRICAN OLYMPIC CULINARY TEAM [CONTINUED]

Competing in 22 professionally equipped kitchens built especially for the Olympics in Stuttgart, surrounded by thousands of spectators, constantly watched by jury members and cooking under extremely pressurised competition conditions, South Africa's young team – one of the youngest among the 29 teams– rose to the challenge, overcoming many logistical challenges, and impressing judges and fellow competitors with their systems, discipline and spirit.

Under the auspices of the SA Chefs Association, Team SA was headed by Trevor Boyd, Team Manager and Executive Chef of The Michelangelo Hotel; with team members Dion Vengatass, Chef de Cuisine, Belmond Mount Nelson Hotel (Team Captain); and Kirstin Hellemann, Junior Sous Chef, Belmond Mount Nelson Hotel, both of whom have past Culinary Olympic experience – and Olympic newcomers, Adrian Vigus-Brown, Executive Chef, African Pride Melrose Arch, Autograph Collection; Chanté Rabie, Pastry Chef, Saxton Hotel, Villas and Spa; Bradley van Niekerk, Senior Chef de Partie, Chefs Warehouse Beau Constantia; Oscar Baard, Pastry Chef, NH Cape Town The Lord Charles; and Sifiso Chiziano (commis chef, African Pride Melrose Arch, Autograph Collection and National Youth Chef Training Programme 3rd year student).

The Springbok squad competed in two categories the Chefs Table entailing seven different dishes for twelve people on the 16 February and the Restaurant of Nations, a three- course menu for 110 people on 18 February. In both categories, visitors to the IKA Olympics paid to enjoy the dishes. The Team won a bronze medal in each of the two categories.

The third medal was won by individual competitor Nicolas van der Walt of FBI Culinary Studio, who entered the showpiece category with a work of art in sugar titled 'King for a Day', a spectacular representation of South Africa's beautiful King Protea.

THE SOUTH AFRICAN OLYMPIC CULINARY TEAM [CONTINUED]

SOUTH AFRICAN JUNIOR CULINARY TEAM

The team members of the South African Junior Culinary Team are Siyabulela Kobo (Team Manager), Calson Madlala, Njabulo Hlengwa, Chantal Molnar and Hope Mdakane who participate on 2 competitions in 2019, the African Culinary Cup and the Shanghai Young Chefs Challenge to compete against some of the world's best young chefs.

The SA Chefs Junior Culinary Team participated in the African Culinary Cup in Egypt towards the end of October and brought home a bronze. They worked hard and earned themselves another bronze at the Young Chefs Challenge.

SOUTH AFRICAN YOUNG CHEFS CLUB

The SA Chefs YCC is a group of young, like-minded individuals who are pursuing a career in the culinary arts and are passionate about improving South Africa's rich culinary industry. We aim to support the goals of SA Chefs through events, conferences and networking opportunities aimed at young chefs, and we take pride in creating a platform for young chefs to network and develop successfully within their culinary career path.

During the year under review, schools and education facilities largely agreed to support both the efforts of the YCC and the culinary completion scene. This included pushing active young chefs to get involved. The SA Chefs' Committee visited the majority of these schools, where we interacted with and educated young chefs about the importance of the YCC — and received their acknowledgement and commitment.

The YCC once more committed to, and was present at, a lot of award ceremonies, open days, and orientation days. Being included in these types of events is vitally important, as it not only shows our commitment to young chefs' careers, but also highlights the importance of the YCC.

SOUTH AFRICA

ACADEMY OF CHEFS

The Academy of Chefs (AOC) is the honour society of the South African Chefs Association, and is the vehicle for SA Chefs to recognise the achievements of its members.

The Academy's Mission

The primary goal of the Academy is to create a platform where members across the country can network and interact. We strive to promote programmes that benefit upcoming chefs, by co-ordinating with schools and other training providers.

We always demonstrate the highest standards of professionalism in the industry, and all Academy members are accountable for presenting a positive image throughout the local, regional and national communities. This includes at events they attend or sponsor. Knowledge sharing is at the heart of all our activities, and members continually promote education in the industry by passing on their skills and expertise. For this reason, Academy Members often serve as culinary advisors to the Tsogo Sun Centre of Culinary Excellence (CCE), and assist at Academy dinners.

ACADEMY OF CHEFS [CONTINUED]

CRITERIA TO BE CONSIDERED FOR INDUCTION INTO THE ACADEMY OF CHEFS:

1.The candidate needs to be in the culinary profession as a Chef de Cuisine or a Senior Culinary Educator at an accredited school for a combined period of no less than twenty (20) years. During ten (10) of those years, the candidate must have been a Fellow Member of the South African Chefs Association and in good standing.

2.The candidate must have served on a Regional or National Committee of SA Chefs for at least one term or have represented South Africa as part of the National Team.

3.The candidate must have attended a minimum of two SA Chefs Conferences.

4.The candidate must be sponsored by two (2) senior AOC members. A senior AOC member is one that has been inducted into the AOC for more than five (5) years prior to being asked to sponsor a new candidate. The AOC member is only permitted to sponsor one (1) candidate every four (4) years. The AOC member must submit a written recommendation of at least 100 words on the candidate's behalf.

5.The candidate must submit a detailed curriculum vitae (CV) which will cover all the above requirements. The candidate should also attach all relevant supporting documents. The candidate must submit two colour photographs: high resolution printing quality and not older than twelve (12) months in chef's whites with a toque. These photographs must not be smaller than 5 x 7 and should also be submitted in electronic format.

THE ACADEMY OF CHEFS MEMBERS

The Academy of Chefs is an honour society founded by renowned chef and industry stalwart Billy Gallagher. The Academy of Chefs inducted three new members into their organisation at a glamorous event on 19 October 2019 at the Saxon Hotel, Villas and Spa.

In a very special moment, Eugenie Ravenscroftwas recognised for her incredible dedication to the AOC, especially while holding the chair for the remainder of Chef Froneman's term after his untimely passing.

A huge congratulations also goes to Arnold Tanzer, Elias Letswele and Trevor Boyd, who were inducted into the AOC.

The Academy of Chefs Members

Alicia Wilkinson
Andrew Atkinson
Antonette Kennedy
Arnold Tanzer
Brian McCune
Bruce McKay
Bruce Burns
Craig Elliott
Daniel Dehon
Elias Letswele
Eugenie Ravenscroft
Eugene Van Wyk
Fortunato Mazzone
Francois Ferreira
Franz Knuttel
Fritz Flatscher
Garth Shnier
Garth Stroebel
George Georgiou
George Willi Germann
Gianni Mariano
Glynn Sinclair
Heinz Brunner
Jean-Pierre Siegenthaler
Jeff Schueremans
Kenneth Clark
Kevin Garratt
Kevin Gibbs
Kevin Warwick
Manfred Muellers
Manfred Reinhart
Marc Guebert
Martin Kobald
Michelle Barry
Norbert Piffl
Norbert Piffl
Paul Hartmann
Peter Hallmanns
Philippe Frydman
Reinhard Nanny
Thomas Bosch
Trevor Boyd
Vince Gibbons
William Stafford [Resigned]
Wolfgang Heiduck

THE ACADEMY OF CHEFS MEMBERS [CONTINUED]

Departed Members

Dr. Bill Gallagher †
Christina Martin †
Daniel Chapat †
Gavin Rose †
George Bopape †
George Mazibuko †
Gordon Tuckett †
Hans Heinz Kerber †
Lucus Ndlovu †
Kevin Michael Gericke †
Marina Altini †
Mark Charlish †
Nicholas Froneman †
Peter Kingham †
Trevor Basson †
Walter Ulz †
Werner Koch †
Wolfgang Voigt †

REGIONAL OVERVIEW

SA CHEFS COMMITTEES

SOUTH AFRICAN
CHEFS ASSOCIATION

- EDUCATION
- CULINARY
- COMPETITION
- WOMEN IN CULINARY
- CHEFPRENEUR
- FINANCIAL
- REGIONAL
- TRANSFORMATION
- COMMUNICATION
- SA CHEFS CARES
- YOUTH

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SOUTH AFRICAN
CHEFS ASSOCIATION

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