



CATERING SOLUTIONS FOR EDUCATION

Hybrid Model Implementation.

THE CHALLENGE

Catering comes with many challenges, from managing stock to ensuring that food is served at the correct temperature for health and safety compliance. Not to mention providing a variety of options that appeal to children, teenagers and young adults while still ensuring the nutritional requirements to support healthy, growing brains and bodies.

As a school or tertiary institution you have your learners' and students' best interests at heart and, while you may be struggling to balance the demands of a commercial kitchen, we understand that you might not be comfortable with the idea of fully outsourcing your catering. We have the perfect solution for you!

OUR SOLUTION

With Tsebo Catering Solution's hybrid model you choose which of our solutions you would like to incorporate and we collaborate with all parties to seamlessly integrate with your operations.

Options include:

- **SmartChoices:** Ensures that food provided to pupils in schools is nutritious and of high quality.
- **Planet Savvy:** From vibrant food courts to student restaurants and online food delivery Apps, we have your tertiary catering needs covered.
- **Jamii Café:** Coffee shop offering with great coffee and grab-and-go options for schools and tertiary catering, fuelling the youth with healthy choices and inspiring them to enjoy it.
- **Pack'd:** No more boring lunchboxes with our healthy, pre-packed options.
- **Branded food trucks:** A perfect solution for your at-home sports and away events.
- **Look who's cooking?** Tsebo introduces a cooking show to teach kids how to prepare their own nutritious meals.
- **Professional cookery classes:** Our professional chefs provide extra-mural lessons to inspire passionate young cooks.
- **Turnkey solutions:** We partner with our affiliated companies to include Facilities Management and Cleaning in our service offering.



smartchoices

THE BENEFITS

- ✓ Fewer complaints from students about food
- ✓ Our skilled management is on call and take care of your human resources and industrial relations needs
- ✓ Controlled procurement processes: price increases are managed for continued cost-effectiveness
- ✓ Tried and tested health and safety processes, with an average score of 85% on external audits
- ✓ Our methodical processes ensure accurate cost control and reporting
- ✓ Customer complaints: any complaints are remedied and resolved within 48 hours
- ✓ Tsebo Nutrition Manifesto: a nutrition profile is included on all of our products
- ✓ Loyalty Programme: the more you spend the bigger the reward
- ✓ Business continuity plans in place to ensure uninterrupted service delivery

WHY TSEBO?

As South Africa's longest standing contract caterer we have earned a reputation as a reliable, experienced service provider. Our chefs, cooking, and service staff receive ongoing training in health and safety protocols, food preparation, presentation and service to ensure continued high standards.

This together with our methodical course of action allows you to enjoy an uninterrupted and consistent delivery of tasty, quality meals.

COVID-19: THE WAY FORWARD

We strictly adhere to COVID-19 protocols prescribed by the Department of Health. Personal protective equipment (PPE) and the necessary sanitation supplies are provided to all employees. Social distancing practices are applied and dining area capacities are well managed.

FOOD SAFETY MANAGEMENT SYSTEM

Various activities and promotions are hosted in the dining areas to increase food safety awareness and wellbeing in the student environment. These events are linked to global and national wellness days, with differentiated menu offerings being guided by our dietician.



GET IN TOUCH

If you wish to integrate Tsebo with your current catering hub, we would be happy to engage further.

Nourishing Success



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a **TSEBO** solution