



MASTERCLASS UPSKILLS CHEFS IN THE LATEST EXECUTIVE- LEVEL TRENDS IN SNACK PREP AND PRESENTATION

Tsebo recently held an Executive Masterclass in Harare, Zimbabwe to upskill Patron Chefs on how to deliver beautifully prepared and presented snacks for executive functions.



Tsebo's proud heritage of constantly upskilling and developing its employees to be the very best that they can be to offer our clients consistently excellent service, was recently realised through an Executive Functions' Masterclass in Harare, Zimbabwe.

Ednos Tavirima, Tsebo Group Executive Chef, Zimbabwe, launched the Masterclass to teach Chef Patrons the finer details needed to create, present and serve snacks and canapes for high-end executive functions.

The Masterclass, which took place in Tsebo's Harare test kitchen in June this year, was intended to not only impart the executive chef's knowledge to Chef Patrons to hone their skills and allow them to be fully equipped within their divisions and client sites, but also to inspire chefs to contribute their ideas and learnings to an Innovation Hub.

WHAT DID THE MASTERCLASS COVER?

- Beautiful, elegant snack presentation
- Snack and meal suggestions for executive clients
- Mise en place setup
- Cooking methods for optimal nutrition and wellness
- Buffet setup for snacks
- Tasty dips and sauces to accompany snacks
- Garnishes and final presentation

By developing people, we ensure that they stay abreast of international trends and deliver nothing short of the very best for our clients.

**WE DEVELOP PEOPLE,
TO SERVE PEOPLE,
TO UPLIFT SOCIETY**

