Van huis tot paleis!
Vredelust Tshuistrek 'n nuwe baadjie aan

‘n Pot verf, ‘n rooi muurperser, ‘n geskuur en geskaaf en sfedaar ‘n nuwe eiwerkappie.

Nestlé Peroni, DelgroKruiper van Feedem Pitseng, spoorde baie laai om hulle te verleen. Daarvoor het hulle somer gestaan en soos genoeg is om te verander. Van van na die oorlof kom weer enkele eie te leer, hoe om koekies te maak en geskik te verlies. “Geduldig van die opvoeders is baie belangrik en ons het onder afgrijs van in die oorlof,” sê Sharon Loynes.

Die dinkjie dinkjie van Feedem Pitseng is al die dinkjie dinkjie van Feedem Pitseng. Om dit te vermy is dit die speciaal alan die kinders te leer in die oorlof. Die kinders het koekies gekoekies, gekook en koekies gedrukk in die koekiedrukker.

Sharon Loynes, Distrik Manager en haar styrel dinkjie dinkjie van Feedem Pitseng.

The Feedem Pitseng Coastal Culinary Competition
Grand Finale 2015

This year we set the scene for Feedem Pitseng’s 40th Birthday Celebration High Tea party. The result: a bespoke tea party with panache. All fun, challenging and potentially profitable in the long run!

Briang Koster – Regional Director Coastal, welcomed all the guests, contestants and staff. She then handed over to Andrew Connock, shareholder and former CEO who spoke of the story of how and where Feedem Pitseng had commenced business forty years ago.

Our Judges did a superb job. They said it was extremely difficult to decide on a winning team. Thank you to all of you!”

Congratulations to all the winning teams:

Baker Boys (Relief Team) – Ryno van Rensburg; Arvan Carelse; Kimberley; Corne Raubenheimer (previous Winner) and Marinda Steenkamp from Vrederus Tshuis.

Feedem Pitseng now also have ice cream days!

Find out more: www.feedem.co.za
Mocke – District Manager, Jo Anne is today a
on one auspicious day the Assistant Manager
invoices, stock take, etc. administration duties such as processing of
her potential, she was tasked with various
in 2001 as a General Worker. From there she
Marcus
PERSON OF INTEREST
Educational Institutions to transform the “kiosk” type of outlet to a restaurant/cafeteria where students have more enhanced choices.”

Says Elnastien Kotze, Regional Director Coastal – “Feedem Pitseng sees this new contract as an opportunity to reach out to all
Feedem Pitseng alike. We also have a meal booking system which allows parents to book and pay for student meals in advance.
healthy nutritious snacks can be ordered from our “Order of the Day” menu. The cafeteria is busy – which excites parents, teachers and
Feedem Pitseng have proudly been providing Food Services to this prestigious school since August 2015. The canteen now offers the 400
International School Foundation.

of Schools and Colleges based in California, USA. AISCT is also a proud
Department of Education and is fully accredited by the Western Association
of Cape Town (AISCT) –
Training update
Feedem Pitseng is currently running a District internship
programme for students who have completed National
Diplomas in B. Tech degree in hospitality and Tourism, as well as a
six month programme for TVET college graduates who have completed their studies in NCV, Level 4, Hospitality.
A total of 40 students have enrolled in the internship programme, which started on the 1st of July 2015. The team are at
our contacts to gain experience and practical knowledge.
In the programme a student gets to be an active and we look
forward to more such initiatives in the future.

The main focus of the training was the adaptation of menus in accordance with the nutritional needs of people needing special diets and the effect nutritional has on the health of patients.
The aim of the training was to ensure that the participants, with the knowledge they gained, can prepare morning and evening meals at home for vulnerable children.

 Nutrition
and special diets training
Mallinda Lennox, Feedem Pitseng’s registered dietitian, recently offered training to all our catering managers on the
principles of nutrition.

Feeding
at La Colombe
The Feedem Pitseng Management and Support Team were treated to an awesome experience at La Colombe, Steenberg Estate, which placed second in the Top 10 Restaurants of the 2015 Eat
Mercedes-Benz Restaurant Awards.

The restaurant décor is simple while its table setting and the atmosphere remains the usual. The visual décor is lovely and the beautifully presented food classic French with Asian influences. Chef Jordan – Saucy little cooking is what he loves to do on a bright sunny day, and the food is placed in a white table cloth in a narrow, uncluttered counter

As the saying goes “you eat with your eyes first” and the feasting presentations was the perfect to a delicious meal. HeadChef Scot Kitchin started with a Farmers toning in blue green Scott worked his way up to Sous Chef at La Colombe, before working for Sidney Reimer and the Sington Grill in green. In 2007 Scot became Sous Chef at La Colombe, working under South Africa’s top chef Luke Dale-Roberts. In 2010 Scot was handed the reins of La Colombe and became Head Chef.

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The American International School of Cape Town (AISCT) – from school kiosk to buzzing Student Bistro
AISCT is endorsed as an independent school by the Western Cape Department of Education and is fully accredited by the Western Association of Schools and Colleges based in California, USA. AISCT is also a proud member of the Association of International Schools in Africa and the International School Foundation.

Feedem Pitseng has now formally recognized Elnastien Kotze is this prestigious school since August 2015. The contract now offers the IODO students, weekly on April 15th to Robben Island and lunch time homecooked meal is served during a visit. A selection of healthy nutritious foods can be selected from the “Order of the Day” menu. The celebrations is busy – which includes parents, teachers and Feedem Pitseng staff. Would have been interesting if a small group event could have been organized in the future. The four were very enjoyable and a good balance to plan a menu.

Soul Elzabeth Kotze, Regional Dallas Coordinator – Feedem Pitseng understands the new contract as an opportunity to reach out to all Educational Institutions to transform the “kiosk” into a cafe is a restaurant where students have more enhanced choices.

The Rhenish Girls High School Matric Ball was once
an annual event in the Western Cape, bringing together the best of what school life has to offer. The Rhenish Girls High School Matric Ball was once
the atmosphere relaxed. The visual stunners are the view
of Cape Town (AISCT) –

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