

THE YEAR GONE BY... AND THE YEAR AHEAD

As we get cracking on the new year, we take a look at the year that's passed, and the year ahead, from chefs around South Africa.

MOST MEMORABLE MEAL YOU ATE?

"Most definitely The Test Kitchen. It was memorable for many reasons, and they deserve the accolades they've received."

Zunia Boucher Myers | Avontuur Estate Restaurant

"High tea at Rosemary Hill after we cycled there. The quality of the homemade tarts, cakes and biscuits were surprising and there was a wonderful selection of loose teas."

Chris Tustian | Roots Restaurant at Forum Homini

"We discovered a very small and exclusive Japanese Restaurant while travelling in Singapore called Shirashi. The dedication of the chefs in learning their craft is unimaginable and they treat their ingredients with the greatest of respect. This was one of the most memorable and incredibly fragrant meals I have ever had from beginning to end."

Chantel Dartnall | Restaurant Mosaic

"Local SA Wagyu rump steak – medium rare with a classic cafe de Paris butter at Grill Jichana at the Elangeni."

Shaun Munro | Southern Sun Elangeni & Mahurani

"Locally caught beer battered fish and chips, in a very small restaurant in Mosselbay on the water's edge. It was a very simple dish, but it was perfect in every aspect."

Gerhard van Niekerk | Gondwana Game Reserve

"I went to London and had dinner at Chef Marcus Wareing's two Michelin starred restaurant 'Marcus' at The Berkeley Hotel." *Christo Pretorius | The Twelve Apostles Hotel & Spa*

"My family and I were fortunate enough to travel to Thailand this year, which is such an eye-opener from a culinary perspective. My best dish of the year was street food bought from a vendor in a modified tuk-tuk while walking in the rain."

Garth Shnier | Sandton Sun, Sandton Convention Centre and InterContinental Johannesburg Sandton Towers

"Le Quartier Français' Foie gras brûlée with Klein River Grana Padano, crunchy onion, and topped with 'Karoo-plaashoender' and wild peas." *Sanel Esterhuysen | African Pride 15 on Orange*

"The last meal I ate at La Colombe was particularly memorable and well-executed - I loved the palate cleanser which was a liquid enrobed in a fine film of cocoa butter - very clever."

Mike Bassett | Myoga

"A meal at a fine dining restaurant in Denmark at Fru Larsen - it was perfection." *Jodi-Ann Pearton | Food Design Agency*

"Broth of cow head (Muthuthu). The cheeks (Buxexas) of the cow are cooked in a broth with PiriPiri."

Silvio Mindrea | Southern Sun Maputo

"Some of the food I ate in France this year - all local Savoie dishes. Most dishes I had never even heard of and I got to see a whole lot of new ingredients and produce."

Simon Kemp | Liberty's Restaurant at DoubleTree by Hilton Cape Town, Upper Eastside

"High Tea at the Taj Hotel in Cape Town. I was highly impressed by their variety and patisserie skills."

Jodi Gillespie | Beverly Hills Hotel

"South African inspired set menu by Margot Janse at the Tasting Room at Le Quartier Français. It was a 6 course tasting menu where every dish had real South African relevance, flavour and sparked true SA memories." *David van Staden | Tsogo Sun*

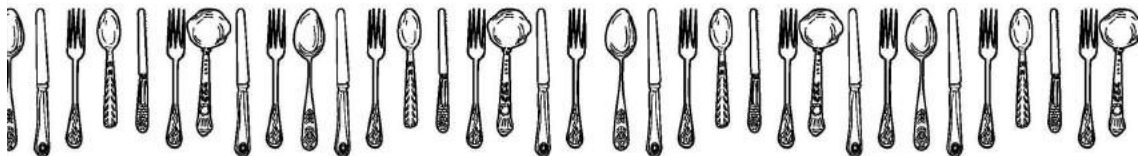
"Veal offal and brains." *Garth Almazan | Catharina's Restaurant*

"At Roots restaurant I ate a dish of Pistachio basket filled with creamy goats cheese and topped with an apricot and caramelised onion crumble."

Gabriel Harkin | The Feedroom at Tintswalo at Waterfall

"Gin and Tonic truffles." *Lindsay Venn | Southern Sun The Cullinan*

"Truffled egg yolk, cooked inside out at Arzumendi in Spain." *Scot Kirton | La Colombe*



STAND-OUT DISH THAT YOU CREATED?

"Spiced oil poached trout served with egg custard and waterblommetjies – it was sublime."

Jodi-Ann Pearton | Food Design Agency

"Smoked bone marrow and white anchovy on toast, white truffle, aubergine, herb emulsion and capers."

Scott Kirton | La Colombe

"It would have to be the Mousse De Mer, a Rooibos Tea and Lemongrass Risotto served with a butter poached baby Langoustine tail on a beach of tomato "sand" this is a dish where I wanted the ingredients from both countries : Rooibos Tea from South Africa , and Tomatoes and Risotto from Italy to merge together in perfect harmony. I created this dish especially for the Chef Cup after being invited by S.Pellegrino as the South African Chef Of The Year."

Chantel Dartnall | Restaurant Mosaic

"Plum and Char Siu glazed pork belly, tataki fried Asian greens, pumpkin, carrot and star anise purée, roasted nori, chilli, cashew, sesame and black lava salt Dukkah."

Simon Kemp | Liberty's Restaurant at Double Tree by Hilton Cape Town, Upper Eastside

"The most challenging and successful dish for me was the duet of salmon, hot smoked with a passionfruit glaze, mascarpone, caper viege and pickled beetroot that we created for the Bidvest dinners in August. Being able to produce it for 1 250 people every night for three nights was an achievement in itself and the dish was a huge hit." *Garth Shnier | Sandton Sun, Sandton Convention Centre and InterContinental Johannesburg Sandton Towers*

"I managed to construct a cake for one of our regular guests who cannot eat most things due to having bowel cancer. It was an egg free, dairy free, gluten free, fat free, sugar free cake (which I did not think could be done!) and it still tasted fantastic!" *Jodi Gillespie | Beverly Hills Hotel*

"Squid ink spaghetti, roasted tomato sauce with a hint of chilli, served with Pan-fried squid, crispy pancetta, herb oil and pea shoots." *Bruce von Presentin | Delheim*

"Apple cider blanched beetroot Carpaccio, served with a horseradish mousse, apple and ginger jelly, and a walnut vinaigrette." *Gerhard van Niekerk | Gondwana Game Reserve*

"Smoked butter poached marron served with salmon coated with pork crackling, caramelized tamarind and tamari soy seed brittle with broccoli rabe." *Mike Bassett | Myoga*

"Pimped-out Springbok Tartare."

Lindsay Venn | Southern Sun The Cullinan

"Kingklip with a coconut and curry paste, buttered asparagus and sticky sweet potatoes."

Jerry Kennedy | The Franschhoek Cellar

"Baby Calamari Risotto - pearl barley risotto, roast calamari broth, crispy tentacles, cauliflower purée and squid ink cracker."

Christo Pretorius | The Twelve Apostles Hote & Spa

"Deconstructed milk tart. You will recognise the flavours, but be surprised at the presentation."

Chris Tustian | Roots Restaurant at Forum Homini

"Slow cooked and then shisa nyama spiced grilled brisket with fresh lime and crème fraiche."

Shaun Munro | Southern Sun Elangeni & Maharani

"This would probably have to be the Autumn Flavours of Rabbit dish that I did for a SecretEats event: Rabbit Fillet, Rabbit Liver Paté, Confit Portobelini Mushrooms, Carrot Purée, Peanut Crumble, Truffle Pearls and Rabbit and Chardonnay Jus." *Jason Whitehead*

"The Summer Risotto - it is simple yet elegant."

Garth Almazan | Catharina's Restaurant

"Beef cheeks with truffled mash: it reminded me of my mother's Sunday lunch." *Jerry Kennedy | The Franschhoek Cellar*

"Red Velvet Eton mess – it was a dish in my style, but with surprises." *David van Staden | Tsogo Sun*



Nelis van Heerden | Protea Hotel Fire & Ice Melrose Arch



Lindsay Venn | Southern Sun The Cullinan



Jason Whitehead



David van Staden | Tsogo Sun



WHICH TRENDS ARE YOU SICK OF?

"Focusing on cuisines that mean nothing in our country and which our consumer will never buy into or enjoy. Especially those which do not utilise our local ingredients or produce."
Jodi-Ann Pearton | Food Design Agency

"American BBQ." *Garth Almazan | Catharina's Restaurant*

"I'd like to see the back of commercial products and get back to the basics with cooking."
Gabriel Harkin | The Feedroom at Tintswalo at Waterfall

"The zigzag squiggle on a plate. It's so unimaginative."
Jodi Gillespie | Beverly Hills Hotel

"The whole "Carbs are bad for you" trend. Everything in moderation." *Kerry Kilpin | Bistro 1682*

"Braised pulled pork."
Sanel Esterhuysen | African Pride 15 on Orange

"Overcomplicated dishes with 16 components on the plate."
Bruce von Pressentin | Delheim

"In general, the bombardment of confusing information i.e. "Don't eat fat" "Eat fat!", "Don't eat carbs!" "Eat carbs!" Now everyone has their own mini-trends, making planning a menu a challenge when trying to find something that meets all the new dietary or health requirements."
Jason Scott | Protea Hotel Fire & Ice! Cape Town



Jake Coetzee | Tintswalo Safari Lodge



Simon Kemp | Liberty's Restaurant at DoubleTree by Hilton Cape Town, Upper Eastside

"Fad diets – it's as if they appear, peak and disappear in four month cycles." *Chris Tustian | Roots Restaurant at Forum Homini*

"Garnishing EVERYTHING, including desserts, with pea shoots." *Jason Whitehead*

"I would like to see Molecular gastronomy phase out and more real food surface." *Scot Kirton | La Colombe*

"Banting!" *Shaun Munro | Southern Sun Elangeni & Maharani*

"Smears, foams, flowers on plates, Banting and sliders."
David van Staden | Tsogo Sun

"Ketchup. I saw many variations of ketchup in restaurants this year- I'm not a fan."
Jackie Cameron | Jackie Cameron School of Food & Wine

"The use of chemicals to take shortcuts in food preparation. There's a lot to be said for doing things the classical way and I believe we need to get back to basics." *Garth Shnier | Sandton Sun, Sandton Convention Centre and InterContinental Johannesburg Sandton Towers*

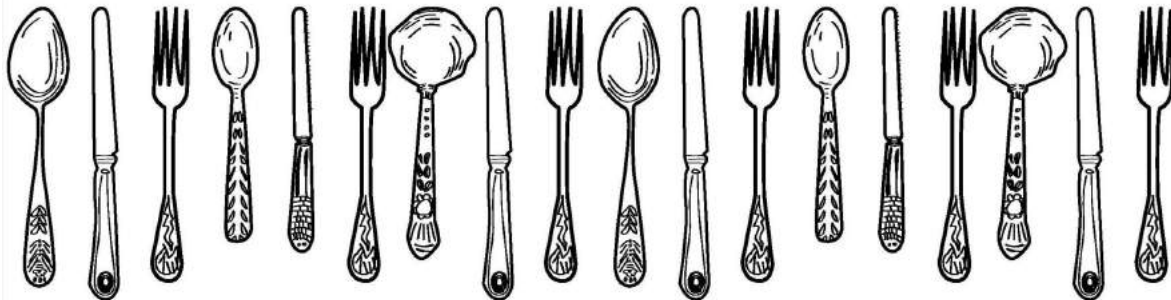
"Trends don't bother me too much, but if there is one thing I would not mind seeing the back of is bacon. I love it but bacon in almost everything is not doing it for me."
Gerhard van Niekerk | Gondwana Game Reserve



Gerhard van Niekerk | Gondwana Game Reserve



Benjamin Conradie | The Red Indigo and The Garden Restaurants at Grootbos Private Nature Reserve



UNFORGETTABLE MOMENT?

"Moving premises – it was memorable in a nostalgic way."

Jodi-Ann Pearton | Food Design Agency

"Doing my first service in my "new kitchen" after the renovations."

Kerry Kilpin | Bistro 1682

"Meeting my grandparents."

Gabriel Harkin | The Feedroom at Tintswalo at Waterfall

"My surprise 50th birthday party. It was such a special moment to celebrate it with so many old friends."

Garth Shnier | Sandton Sun, Sandton Convention Centre and InterContinental Johannesburg Sandton Towers

"When Garth Stroebel asked me to be part of a team of 7 chefs he selected out of the Overberg to cook at one of the Fyn Arts Festival's dinners at Benguela Cove Wine Estate. I loved the interaction with other well-known chefs in the area."

Benjamin Conradie | The Red Indigo and The Garden Restaurants at Grootbos Private Nature Reserve

"When I sold my bistro in June of 2015. As much as I loved it for the two and half years that I ran it, not having the responsibility and stresses of running your own business, looking after staff and physically having to be there every day, is and was a huge relief."

Jason Whitehead

"My team gave me a onesie for my birthday, which falls in the middle of winter, and it was just such a thoughtful, funny gift."

Sanel Esterhuyse | African Pride 15 on Orange

"Receiving feedback that the high tea buffet my team and I launched at the Beverly Hills Hotel is now the leading high tea in the country!"

Jodi Gillespie | Beverly Hills Hotel

"My television debut! I was invited to do a live demonstration on ENCA in preparation for Mother's Day. Although I was extremely nervous for this, I loved every moment of it!"

Nelis van Heerden | Protea Hotel Fire & Ice Melrose Arch

"The birth of my daughter Lily."

Christo Pretorius | The Twelve Apostles Hotel & Spa

"This has got to be getting news that I would be taking charge of a kitchen that I had just recently started working in. I had just started working at Tintswalo Safari Lodge and before my probation period was even up I received news that I would be the new head chef."

Jake Coetzee | Tintswalo Safari Lodge

"Launching my school in April this year."

Jackie Cameron | Jackie Cameron School of Food & Wine

"I worked on my birthday, which was quite stressful as we were launching the Grand Reserve and had a media launch. When I came to enquire if the food was ok, everyone sang happy birthday to me!"

Bruce von Pressentin | Delheim

"Cooking for a Berlin Chaîne de Rôtisseurs group and getting a standing ovation."

Lindsay Venn | Southern Sun The Cullinan



Mike Bassett | Myoga



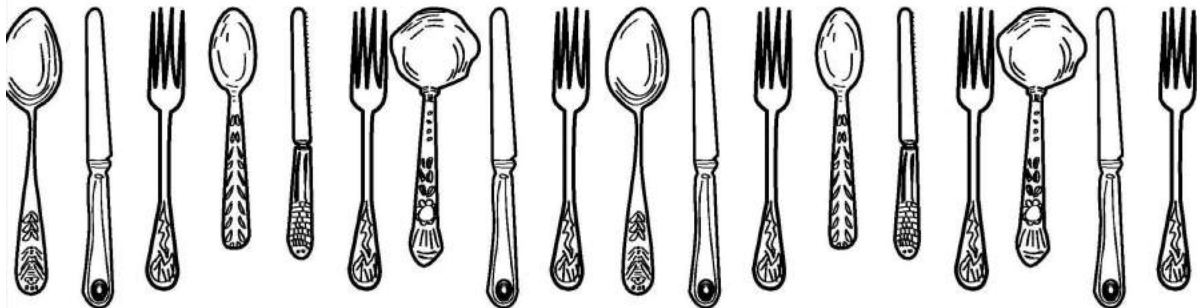
Jerry Kennedy | The Franschoek Cellar



Jackie Cameron | Jackie Cameron School of Food & Wine



Christo Pretorius | The Twelve Apostles Hotel & Spa



WHICH INGREDIENT GOT YOU THE MOST EXCITED?

"I found that cinnamon, as simple as it is, had so many more possibilities when experimented with."

Jason Scott | Protea Hotel Fire & Ice! Cape Town

"Stand-outs had to be the smoked items - smoked paprika, honey roasted smoked salmon, and smoked cream cheese."

Gerhard van Niekerk | Gondwana Game Reserve

"Ash, hibiscus, kimchi."

Jackie Cameron | Jackie Cameron School of Food & Wine

"The cauliflower – who knew it could be so many things to so many people!"

Zunia Boucher Myers | Avontuur Estate Restaurant

"Brisket and sumac."

Shaun Munro | Southern Sun Elangeni & Maharani

"Truffles! I had the most incredible pizza of my life in St Tropez – a plain margarita with freshly grated black truffle - I just wish you could get them locally!"

Jason Whitehead

"Matcha, Baobab and hempseed. I have been using them in some of our superfood specials and I love trying things that not only taste great but are also healthy."

Simon Kemp | Liberty's Restaurant at DoubleTree by Hilton Cape Town, Upper Eastside

"Honey butter that's locally made in our area. It's a spread that is so creamy, and sweet - you can spread it on anything and it will make you happy."

Jake Coetzee | Tintswalo Safari Lodge

"Sriracha – I'm addicted to it."

Christo Pretorius | The Twelve Apostles Hotel & Spa

"Tuna. Every time I see a fresh tuna loin, that perfect red gets me excited. It's just so beautiful and delicious."

Kerry Kilpin | Bistro 1682

"Arborio rice." Garth Almazan | Catharina's Restaurant

"Chilli – when I was younger I didn't like it at all, but lately I don't eat anything without chilli next to my plate."

Jerry Kennedy | The Franschhoek Cellar



Kerry Kilpin | Bistro 1682



Garth Almazan | Catharina's Restaurant

"Smoked garlic."

Gabriel Harkin | The Feedroom at Tintswalo at Waterfall

"I have recently been introduced to the art of foraging through Loubie Rusch. I've discovered the hidden treasures of Sandkool, Veldkool, Soutslaa, Dune Spinach."

Benjamin Conradie | The Red Indigo and The Garden Restaurants at Grootbos Private Nature Reserve

"Using fresh wild game shot on the Letamo Game Farm where we are situated."

Chris Tustian | Roots Restaurant at Forum Homini

"3 year old wasabi root being freshly grated before it was served with a delicate sliver of Wagyu Beef."

Chantel Darmall | Restaurant Mosaic

"Liquorice powder." Jodi-Ann Pearton | Food Design Agency

"Malemba (Baobab fruit) extract – it's called African yoghurt and is rich in vitamins, proteins and good for blood circulation."

Silvio Mindrea | Southern Sun Maputo

"Valrhona chocolate brought out a new hazelnut and milk blend called Azelia. It's absolutely delicious and a great product to work with!"

Jodi Gillespie | Beverly Hills Hotel

"Finally, after two years of growing for seed and planting a proper amount, I was able to serve fresh asparagus from the garden."

Bruce von Presentin | Delheim

"Spelt Flour... it actually works!" David van Staden | Tsogo Sun

"Almond milk." Lindsay Venn | Southern Sun The Cullinan

"Oysters!" Nelis van Heerden | Protea Hotel Fire & Ice! Melrose Arch



Sanel Esterbuyse | African Pride 15 on Orange



Gabriel Harkin | The Feedroom at Tintswalo at Waterfall

GOALS FOR THE YEAR AHEAD?

"To be consistent. To make guests happy. To keep loving my work." *Zunia Boucher Myers | Avontuur Estate Restaurant*

"Make my staff feel happy and proud to work on the beautiful Steenberg estate." *Kerry Kilpin | Bistro 1682*

"I would like to enlarge our herb and vegetable garden so that we can use more home grown produce in the restaurant." *Jerry Kennedy | The Franschoek Cellar*

"To build our local network of artisan suppliers, delve further into food art and see what opportunities present themselves." *Simon Kemp | Liberty's Restaurant at DoubleTree by Hilton Cape Town, Upper Eastside*

"My goal for the year ahead is to become more familiar with molecular gastronomy." *Gerhard van Niekerk | Gondwana Game Reserve*

"Working hard and pushing my team and myself to get into the Eat Out Top 20!" *Christo Pretorius | The Twelve Apostles Hotel & Spa*

"Huge goals, although I don't believe in setting yearly goals rather that it is an ongoing and fluid process that should not be influenced by months and days. Having said that, 2016 is going to be a massive year for The Food Design Agency and for me personally." *Jodi-Ann Pearton | Food Design Agency*

"Keep striving to be the best pastry team around. Push my team to take them to newer, better frontiers and keep expanding all our personal brands as well as that of the hotel." *Jodi Gillespie | Beverly Hills Hotel*

"Preparing the Team for their cold table entry into the IKA Culinary Olympics in October. And getting back to the basics of ingredients and produce." *Garth Shnier | Sandton Sun, Sandton Convention Centre and InterContinental Johannesburg Sandton Towers*



Silvio Mindrea | Southern Sun Maputo



Shaun Munro | Southern Sun Elangeni & Maharani

"I would like to enter and win Country Restaurant of the Year at the Eat Out Awards." *Bruce von Pressentin | Delheim*

"My goal for the year is to see what we can do with all the locally and sustainable food we can source. We want to be totally independent, using produce from our own farm and the local community." *Benjamin Conradie | The Red Indigo and The Garden Restaurants at Grootbos Private Nature Reserve*

"To try and place in the top restaurants in South Africa." *Chris Tustian | Roots Restaurant at Forum Homini*

"To finally shake the preconceived 'hotel restaurant' label, and to make certain Cape Town Tsogo Hotel restaurants are stand-out destinations." *David van Staden | Tsogo Sun*

"To lose 10kgs!" *Shaun Munro | Southern Sun Elangeni & Maharani*

"Possibly looking at not only attending, but participating in and demonstrating at prestigious food festivals around Gauteng during the course of 2016. I would love to have the platform to demonstrate my skills and show what the Protea Hotel Fire & Ice! is all about." *Nelis van Heerden | Protea Hotel Fire & Ice! Melrose Arch*

"To always strive to do better and improve on my personal best." *Gabriel Harkin | The Feedroom at Tintswalo at Waterfall*

"Our goal at La Colombe is to be the number one restaurant in the country." *Scot Kirton | La Colombe*

"Learn real artisan butchery: discover new cuts of meat, as well as curing, cooking techniques and sausage making." *Sanel Esterhuysen | African Pride 15 on Orange*



Chris Tustian | Roots Restaurant at Forum Homini



Jodi-Ann Pearton | Food Design Agency



TREND PREDICTIONS FOR 2016?

"I think that we will continue to see alternative flours and Banting-friendly ingredients become more mainstream and (hopefully) less expensive. Sugar is the new evil, so it will be interesting to see what happens there."

Zunia Boucher Myers | *Avontuur Estate Restaurant*

"Tapas and cocktails on a new level." Lindsay Venn | *Southern Sun The Cullinan*

"Simple, fresh food that has been prepared simply." Garth Abmazan | *Catharina's Restaurant*

"Fast casual. Small, trendy restaurants that serve exciting, tasty, wholesome foods, well presented, quickly and reasonably priced in a simple yet arty environment. Sounds simple, but some will get it right, others won't." Simon Kemp | *Liberty's Restaurant at Double Tree by Hilton Cape Town, Upper Eastside*

"Home-made artisan pickles, old world grains, new cuts of cheaper meats, and inspired breakfast dishes to take the place of the standard stuff we have been serving for too long."

Mike Bassett | *Myoga*

"It seems like the intoxicating flavours of the East are still captivating and inspiring chefs across the globe. I find that Oriental, but more specifically Japanese, ingredients are making their way onto more and more menus and I am anticipating that even plating styles will become slightly more Zen."

Chanel Dartnall | *Restaurant Mosaic*

"Infused butters served with your protein, as opposed to having classic sauces. I am also seeing a surge in veganism within the consumer market and see this as a trend to develop quickly within the year."

Nelis van Heerden | *Protea Hotel Fire & Ice! Melrose Arch*

"More and more curing and fermenting of food."

Scot Kirton | *La Colombe*

"Savoury elements in desserts."

Chris Tustian | *Roots Restaurant at Forum Homini*

"A lot more awareness of eating sustainably, diners questioning where their produce comes from and generally taking care of what they put into their bodies." Jason Whitehead

"Burnt, Smoke and Fire are words showing up everywhere on menus: in charred or roasted vegetable sides; black smoked butter, in desserts with charred fruits or burnt-sugar toppings; in cocktails featuring smoked salt, smoked ice or smoky syrups." Sanel Esterhuysen | *African Pride 15 on Orange*

"Restaurants that are value for money and cheerful. The standards of average neighbourhood restaurants are on the increase - people want good food and service but can't afford to eat in fine dining restaurants." Kerry Kilpin | *Bistro 1682*

"Cleaner food with low oil, low carbs and high protein with salad greens, staying as organic as possible."

Gabriel Harkin | *The Feedroom at Tintswalo at Waterfall*

"I think foraging for your own ingredients is making a big impact on the market and locally sourced and sustainable food." Benjamin Conradie | *The Red Indigo and The Garden Restaurants at Grootbos Private Nature Reserve*

"Cash flow and ecological factors are going to have a massive effect on morale in 2016 so we are going to see consumers eating for comfort and economic security. It is going to be interesting." Jodi-Ann Pearson | *Food Design Agency*

"More pop up restaurants and food trucks, abstract plating and small portions." Jodi Gillespie | *Beverly Hills Hotel*

"Even more focus on the source of our ingredients, using more locally produced and sustainably products."

Bruce von Presentin | *Delheim*

"Truly healthy kids menus and local, ethnic cuisine. And homemade everything." David van Staden | *Tsogo Sun*

"More natural, healthy styles of food, such as grains, fresh vegetables, more home-style food prepared to perfection."

Jerry Kennedy | *The Franschhoek Cellar*

"I think the "eating yourself toward a healthier future" trend still has to reach its peak, but I see variety becoming a big trend - consumers want many options, smaller portions and always value for money." Jason Scott | *Protea Hotel Fire & Ice! Cape Town*



BIGGEST CHALLENGE YOU'RE ANTICIPATING IN 2016?

"Financial. What makes a customer return? Consistency and value for money – you have to constantly strive to be better than your last plate of food."

Zunia Boucher Myers | *Avontuur Estate Restaurant*

"Every day at the moment is a challenge...but nothing in life is worth doing if it doesn't scare you."

Jackie Cameron | *Jackie Cameron School of Food & Wine*

"Unfortunately the greatest challenge that I am anticipating for 2016 is our ever turbulent electricity supply."

Chantel Dartmall | *Restaurant Mosaic*

"Understanding the role and influences that social media has on our industry." Sanel Esterhuysen | *African Pride 15 on Orange*

"Running a half marathon." Kerry Kilpin | *Bistro 1682*

"A big challenge working in a kitchen in the bush is always suppliers. And with the looming drought I think that supplies will be a big problem in the start of the year. Prices will rocket and quality will drop and we still need to send our best without guest satisfaction dropping." Jake Coetzee | *Tintswalo Safari Lodge*

"To stay relevant. That may sound a little weak but if you apply relevancy to everything you do, you will soon notice that, if you want to do something correctly, it is a challenge that should demand your real thought and attention."

David van Staden | *Tsogo Sun*

"Drought." Lindsay Venn | *Southern Sun The Cullinan*

"Keeping up with all the personal demands of the consumer. This year has seen a huge rise in glucose-, lactose- and wheat-intolerant consumers." Jason Scott | *Protea Hotel Fire & Ice! Cape Town*

"The availability of fresh seafood."

Garth Almazan | *Catharina's Restaurant*

"A more cautious international market. Economic and political stability which may come under further pressure with local elections, as well as an environment being threatened by the drought which will drive up food prices." Simon Kemp | *Liberty's Restaurant at DoubleTree by Hilton Cape Town, Upper Eastside*

"Managing my partnership at the royal hotel in Riebeeek Kasteel and my Cape Town restaurant." Mike Bassett | *Myoga*

"A huge shortage of young chefs with the right attitude for the hospitality industry." Garth Shnier | *Sandton Sun, Sandton Convention Centre and InterContinental Johannesburg Sandton Towers*

"The surge in food prices due to the drought that we are experiencing across the country, but ultimately I'm an optimist and am excited for what new things I can learn and create in the new year." Nelis van Heerden | *Protea Hotel Fire & Ice! Melrose Arch*

"The economy." Jodi-Ann Pearton | *Food Design Agency*

"Juggling work and a little one!" Bruce von Presentin | *Delbeim*



Zunia Boucher Myers | *Avontuur Estate Restaurant*



Chantel Dartmall | *Restaurant Mosaic*



Bruce von Presentin | *Delbeim*



Jason Scott | *Protea Hotel Fire & Ice! Cape Town*

