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# Development & Operations Chef South & East Africa

*Menu Design – New Lodge Concept Menu Design – Chef  
Operations – Chef Hiring – Consulting – HACCP – Guest  
Experiences - Villa Concepts - Structure of Kitchen – Kitchen Design  
– Villa Kitchen Design*

*Experience in remote areas within Botswana, Namibia, Kenya,  
Tanzania, South Africa, Mackinac Island, UAE, Scottish Islands &  
Bahamas*

# Lodge & Villa Experiences

- Dhow experiences
- Island Picnics
- Live Cooking
- Teppanyaki Cooking
- Interactive Guest Experience Cooking
- Bush Dinners
- Bush Breakfasts
- Sundowners
- Bush Stops
- Guide Breakfast Stops
- Lunch Packs
- Hampers



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# Menu Development

Rotational Menu Implementation

Interactive Cooking Menus

Set Menu Rotation

Boma Dinner

High Tea Rotations

Family Style

Fine Dining

Wine Pairing Menus

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# Villa & Lodge Kitchen Design

- Specialised Designer
- Kitchen concepts tailored to your space, needs, and lifestyle
- 3D Renders and Floorplans
- Detailed material specifications
- *Our expertise extends beyond kitchens . We bring thoughtful concept design to any area.*



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# Farm to Table

- Sustainable cooking
- Minimising costs
- Assisting with garden design
- Minimising the carbon foot print
- Guest experiences through garden and chef bookings
- Importance of nutrition
- Encouraging biodiversity and lower food waste
- Transperancy & trust with consumers
- Connections between regional cuisine & food culture

# HACCP & Reducing Waste in Kitchen

- Training of cooks on awareness and practises of HACCP
- Allergen awareness
- Equipment maintenance records
- Food storage checks
- FIFO
- Closing and opening procedures
- Ensuring kitchens are ready for health inspections
- Creating a safe environment and understanding of kitchen operations
- Recipes built for food to be used and not discarded





# Front of House & Kitchen Allergy

## Training

- Front and Back team building exercises including allergy & intolerance awareness
- Menus focused on allergies and preferences
- Alternatives for top 14 allergens
- Procedures when guests have severe allergies or religious requirements

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# Stock Take, Costing & Kitchen Operations

- Assisting in stock take and consulting in procedures to follow for corrective actions
- Consulting on best cost effective practises and reducing waste
- Implementing a stock take control for the head chef
- Set up rosters and leave cycles for staff
- Prep Sheets
- Procedures
- Recipes
- Service Sheets
- Closing and opening procedures

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# Basic Scullery Training



Basic Scullery training,  
chemicals to use and not  
to use



Importance of scullery in a  
kitchen



Closing and opening  
procedures



Introduce tasks to scullery  
such as mise place to  
ensure there is promotion  
within the kitchen team

# Kitchen Audit & Succession Planning

- Current Workforce assessment
- Talent pipeline review
- Risk analysis
- Action plan – Identifying future head chef
- Creating development plans for junior chefs
- Introduce leadership training courses
- Build cross training systems to increase flexibility



# Contact



Kristine Moodie

[Kris.social.markets@gmail.com](mailto:Kris.social.markets@gmail.com)

27717057423

South Africa