AndBeyond details plans for Benguerra Island and more

KWV TRIUMPHS AT Old Mutual Trophy Wine show

INSIDE: FOLLOW THE GLOBAL TREND TO HEALTHIER RECIPES
DO YOU HAVE WHAT IT TAKES TO BE A McCaIN TRENDSETTER?

A Tribute to Good Taste #TRENDSETTER

ARE YOU A TRENDSETTER?
McCain Foods is challenging all South African Student and Professional Chefs to become the next #McCainTrendsetter. So, if you have what it takes to stand out from the crowd and make your very own Tribute to Good Taste, if you’re a talented, tenacious and tasteful individual with a passion for setting trends in the foodservice industry, then #McCainTrendsetter is for you!

THE CHALLENGE
Entrants will be required to develop a main course dish, which includes one McCain potato and one McCain vegetable product in the ingredients list. This dish must exude quality and freshness, be nutritious, convenient to prepare, appealing to the eye and delectable to the palette, of course!

The winning dish must stand at the forefront of menu innovation, oozing oomph as a symbol of modern food fashion and tantalizingly trendy ideas. Your innovative main course dish must evoke a plethora of sensory stimuli while still remaining practical – qualities for which McCain Foods is so well-known in the frozen food category.

Four finalists in each category will be selected by virtue of their entries to compete in the McCain Tribute to Good Taste cook-off at Infochef 2014, which will be held at the Nasrec Johannesburg Expo Centre on 2 October 2014.

THE PRIZE
TOP STUDENT CATEGORY
The winner in the Top Student category will win a grand prize of R10 000 in cash, the McCain Tribute to Good Taste floating trophy for their category and enjoy guaranteed publicity.

PROFESSIONAL CHEF CATEGORY
In the Professional Chef category, the winner will walk away with R15 000 in cash, the McCain Tribute to Good Taste floating trophy for their category and enjoy guaranteed publicity.

HOW TO ENTER:
1. For full competition details and to download your entry form simply visit www.mccaintrendsetter.co.za
2. Familiarise yourself with the terms and conditions of the competition.
3. Complete and submit by no later than 29 August 2014.
Opinion
3 Are these people fit to govern?

News
4 Hanekom calls for co-operation
5 Tough three months for Gooderson
6 Cronje heading north to Pretoria
7 Nelspruit concept conquers Middle East
8 From banking hall to banqueting

Hospitality management
11 Hotel Verde adds to green credentials
14 Finance for the future
16 Cliff Jacobs starts over
18 AndBeyond outlines plans for new wave

Online
20 What has excited readers

Foodservice
22 Leriba Lodge’s Nigrini takes title
24 Follow trend to healthier recipes

Beverage news
26 Fortuitous neglect delivers auction gems
27 Triumph for KWV and chenin blanc

At your service
30 What’s new
32 People

on the cover: AndBeyond, which operates game and safari lodges and camps all over Southern Africa, is planning to spend R230-million to revitalize them for a new wave of travellers. The pictures on the cover and with the feature on pages 18 and 19 were taken from the AndBeyond Image Library.
To book your stand and for sponsorship opportunities contact:
Africa
Cindy Stern, Tel: +27(0) 11 835 1565
E-mail: cindys@specialised.com

International:
Gayle Parker, Tel: +44(0) 207 886 3094
E-mail: gayle.parker@freshmontgomery.co.uk

www.ifea.co.za

Brought to you by:

IFEA, Africa’s first international food and drink trade show was launched successfully in September 2013 and is set to be even bigger and better in November 2014!
ARE THESE PEOPLE FIT TO GOVERN?

The millions of South Africans who think many, if not most, Members of Parliament are a bunch of fatcats, rather than representatives of democratic values with the interests of voters at heart, must have choked on their cornflakes when they heard that some blame the quality of food served in Parliament for the fact that they are obese.

Anybody who has seen Members of Parliament in hotels or restaurants will know that they are obese. There is photographic evidence as well.

But when parliamentarians start blaming their own greed for their obesity, everyone should be entitled to wonder how they dare to pontificate on the personal habits of others or pass laws that are intended to regulate food labeling, alcohol consumption, health and the smoking of cigarettes.

Obesity in South Africa is almost as big a problem as starvation and other forms of malnutrition.

When there is so much evidence that obesity is bad, it is quite disgraceful that parliamentarians should blame the food served in Parliament for their gross fatness.

And of course it is not just MPs who are fat, many elected officials and civil servants who draw their generous salaries and undeserved bonuses from taxpayers are obese. They should be ashamed of themselves and focus on reality, rather than the next subsidized or free meal.

If they really think the food served in Parliament (and Hotel & Restaurant has no idea whether it is fatty), or the food served in quick service restaurants is to blame for obesity, they could ask for smaller portions, ask for salads, eat less often, bring their own sarmies or take some exercise.

When so many people in South Africa are hungry as a result of parliamentary ineptitude, greed and laziness, people should be asking whether Parliament serves any real purpose other than as a feeding trough for people who cannot get proper jobs.

The DA’s parliamentary leader Mmusi Maimane said it all when he commented on the issue. “It is not only about the unhealthy food, but the quantity of the food. There’s a lot of food in Parliament and people eat a lot. They should decrease the amount of food.”

But ANC MP Sheila Sithole said the legislature’s unhealthy diet had long been a cause of a serious concern for many lawmakers. The obvious question for lawmakers is: “Why don’t you do something about it?”

WRONG AGAIN!

As debate about fat and useless politicians raged, another example of parliamentary stupidity came to the fore when details of the new Immigration Amendment Act became public. People under the age of 18 who wish to enter South Africa – even as tourists with their parents or guardians – are required to travel with an unabridged birth certificate.

One has to question the sanity of those who came up with this idea and those who failed to see the problem. The government department as the root of this bizarre thinking is the Department of Home Affairs. Need one say any more!

Some egg-dancing has seen time being bought to give people travelling to South Africa with children the opportunity to meet the requirement but these problems would not arise if those in government who should focus on these issues were paying more attention.

South Africa’s Board of Airline Representatives (Barsa) has warned that the new regulations will cost SA billions in lost tourism. Reports suggest 536 000 foreign visitors (based on 2013 numbers) could be denied travel.

According to Barsa, South Africa will be alone in requiring that young people travel with unabridged birth certificates, causing confusion and disruption to tourists and air travellers.

THE TRIPADVISOR PHENOMENON

A couple of months ago Hotel & Restaurant had the pleasure of two meetings with TripAdvisor executives. Having listened to what they had to say about the business and how it works, it has to be said that everyone in the South African hotel, restaurant and tourism attraction industries should bury any remaining doubts they have about the value of TripAdvisor.

TripAdvisor is very clearly now a global phenomenon that consumers and business should embrace. It can be abused by disgruntled guests who do not understand that one-star hotels cannot and do not offer five-star facilities and service, but the number of people that contribute to it now virtually ensures that malicious comments intended to damage rather than inform will stand out as misleading.

So congratulations to the 2 113 South African tourism-related businesses awarded a TripAdvisor Certificate of Excellence in 2014. More than half are in the Western Cape, where 1 169 accommodation establishments, restaurants and attractions were awarded the coveted certificate.

Hotel & Restaurant cannot mention them all by name, but there can be little doubt that they deserve the accolade and will benefit from it.

And to those outside the industry, especially consumers in Cape Town, who think South African restaurants are overpriced: You are wrong. Cape Town is the second best city in the world for restaurants. Only New York is better in the eyes of millions of TripAdvisor users.

Andrew Moth,
Editor of Hotel & Restaurant

@ Find out more at www.hotelandrestaurant.co.za

www.hotelandrestaurant.co.za JULY 2014 3
SHANGRI-LA HOTELS

Dubai’s The Palm to get ‘ultimate address’

Shangri-La Hotels and Resorts and Dubai-based real estate developer Nakheel have signed a letter of intent for Shangri-La to manage a 290-room hotel in The Palm Tower on Palm Jumeirah. The parties expect to sign a comprehensive hotel management agreement for the property soon.

Construction of The Palm Tower, part of the new Nakheel Mall and Hotel complex at the heart of the island, is slated to begin this year with the hotel expected to open in 2016.

The Shangri-La hotel will be located on the first 18 floors of the 52-level building. Hotel guests will have direct beach club access via a bridge and walkway to Club Vista Mare. They will also have direct access to The Palm Monorail and Nakheel Mall, a new retail, dining and entertainment destination for Dubai also opening in 2016.

“The Palm Tower’s strategic position at the heart of The Palm and alongside the Nakheel Mall makes the hotel the ideal location for anyone visiting Palm Jumeirah,” said Shangri-La president and CEO Greg Dogan. “The island is the ultimate address for a luxurious stay in Dubai for both visitors and UAE residents, and we are thrilled to partner with Nakheel to open a Shangri-La hotel in this must-visit destination.”

Nakheel chairman Ali Rashid Lootah said: “Palm Jumeirah is synonymous with luxury living and leisure. Our new partnership with Shangri-La further reinforces the island’s position as a global destination offering unrivalled, world-class facilities for Dubai’s residents and tourists.

“The Palm Tower will be our flagship hotel and the ultimate address on Palm Jumeirah. We are delighted to bring Shangri-La and its world-renowned service and hospitality to what will be the new centrepiece of Palm Jumeirah and a stunning new landmark for Dubai.”

Shangri-La’s new project on Palm Jumeirah, the world’s largest man-made island, is part of the group’s expanding Middle East portfolio. The group currently operates four hotels in Abu Dhabi and Dubai and a resort in Muscat, Sultanate of Oman. Two hotels are also under development in Qatar.

Nakheel is one of the world’s leading developers and a key player in realising the vision of Dubai for the 21st century: creating a world-class destination for living, business and tourism. Nakheel has delivered – and continues to enhance – an iconic portfolio of innovative landmark projects in Dubai across a range of sectors including residential, commercial and leisure.

TOURISM

Hanekom calls for co-operation

South Africa’s new Minister of Tourism, Derek Hanekom, says the development and growth of the tourism industry should take place at grassroots level and not exclude poor communities.

“Economic potential of tourism growth and also look at priorities that present good growth opportunities that can be exploited for the benefit of our people,” Hanekom said in an address to employees of the Department of Tourism in Pretoria.

“We must do our best to ensure that the lives of our people change for the better, and to ensure that even the poor in our society are not excluded,” he said.

Tourism could play an important role in job creation aspirations of the country. In the National Development Plan (NDP), tourism is identified as one of the six growth pillars of the country’s economy,” he added, before further emphasising the economic potential of the sector. “We must be bold in reaching our targets and objectives, and humble in listening to our stakeholders,” he said.

Hanekom also said special attention should be given to ensuring transformation in the tourism sector, to ensure inclusive participation of all. “Transformation has begun in the sector, but there is still a long way to go, so we have to identify areas that need improvement.”

The Department of Tourism has developed a National Rural Tourism Strategy to ensure a developmental approach to the packaging of rural tourism products and opportunities in South Africa.
GOODERSON LEISURE CORPORATION
Tough three months for Gooderson

Trading conditions for Gooderson Leisure Corporation in March, April and May were difficult, but the group posted good results for the year to the end of February as revenue rose 9%.

Executive chairman Alan Gooderson placed part of the blame for what he called “very difficult trading conditions” on business inactivity prior to the elections in May, but it’s likely that a plethora of public holidays also impacted on traditional corporate and function business.

Nevertheless, the Durban-based group continues to pursue “significant opportunities to invest capital in its growth strategy and is well positioned to take advantage of market improvements as they arise.”

In the year to the end of February revenue was up 9% to R120.25-million and EBITDA up 19%.

Commenting on the year, Gooderson said the trading performance of the group continued to reflect good growth with an increase in activity levels during the second half of the financial year as a result of strong sales, superior products and service quality.

The group purchased the remaining property of Bushlands Game Lodge (Pty) Ltd for R2.2-million Hluhlewe in December 2013 and introduced timeshare there from March.

Year-on-year growth was achieved by the acquisition of Monks Cowl Golf Resort in the central Drakensberg and the group added a further 18 rooms there in November 2013 as part of the group’s stated growth strategy.

The group has also launched an in-house timeshare points club (Gooderson Vacation Club) in January 2014 that will supplement revenue streams and increase profitability.

Looking ahead, Gooderson said phase two and phase three at Monks Cowl will include the construction of 16 new rooms and eight self-catering rooms, a new swimming pool and an 18-hole adventure golf course which will be ready before the end of 2014.

The group has also upgraded the entrance road to Kloppenheim Country Estate Hotel in Mpumalanga.

As reported by Hotel & Restaurant earlier this year, Gooderson Leisure has re-launched Dumazulu Game Lodge and Traditional Village and constructed a walk through the bird and reptile park at a cost of R1-million. This was officially opened by King Goodwill Zwelithini on March 27.

The group is also upgrading its Fabz Garden Hotel and making other changes to some of its properties to ensure that its assets reflect the group’s motto of “Good Value, Good Fun”.

ABOVE: King Goodwill Zwelithini kaBhekuzulu and Queen Mantfombi Zulu with Judith and Alan Gooderson at the official opening of the new facilities at Dumazulu.
**PROTEA HOTELS**

**Cronje heading north to Pretoria**

Protea Hotels’ 2012 General Manager of the Year Johan Cronje, who is currently running the Protea Hotel Fire & Ice! Cape Town, will lead the team at the group’s new hotel in Menlyn, Pretoria, when it opens early next year.

Protea says Cronje has lived, breathed, slept and eaten the art of “cool” since 2007 when he joined the new hotel in Cape Town as F&B manager. He then turned his hand to the rooms division before becoming GM in June 2010.

Cronje says the opportunity to launch the new Protea Hotel Fire & Ice! with its 178 rooms is one he simply can’t turn down.

“Protea Hotel Fire & Ice! is my passion. I love the brand and I’ve lived it for so long that I’m not entirely sure I’d even know how to manage a ‘normal’ hotel! Seriously, though, I don’t think I’ve ever been more excited about anything in my entire career.”

Mark Satterfield, who heads Marriott International SA, says Protea Hotel Fire & Ice! is a lifestyle brand like no other.

“It’s urban, young-thinking and playful. Each property offers a new-age take on comfortable and social hotels. It’s not home and it’s not a normal hotel; it’s a third space to work, stay and play and it’s a unique space that people love.”

Satterfield says there’s no question that Cronje is the right person for the job.

“Johan has helped to grow Protea Hotel Fire & Ice! into an internationally recognised brand that has won numerous awards and nobody else could do a better job at launching the new concept hotel.”

**INFLIGHT CATERING**

**Gourmet Boerie makes world top 10 burger list**

British Airways is serving gourmet burgers in its first-class cabins from this month and it has compiled a list of the world’s top 10 burger joints, which includes the Gourmet Boerie restaurant in Kloof Street, Cape Town.

Created to celebrate the introduction of flying gourmet burgers on the bistro menu in its First-class cabin and grounded burgers in its First and Concorde lounges, the list includes the world’s biggest, most exclusive and most indulgent hamburgers.

British Airways recommends the Gourmet Boerie’s Gorgonzola burger, served with poached pear, caramelised pecan nuts and rocket.

Others on the top 10 include the Absolutely Ridiculous Burger from Mallies in Detroit, the $5 000 burger served by the Fleur at The Mandalay Bay Hotel in Las Vegas and the Camel Burgers offered in the Local House in Dubai.

Mark Tazzioli, British Airways’ menu design manager, says that burgers are experiencing a renaissance, with pop-up burger bars and food trucks opening in major cities.

“Burgers are the ultimate tasty, satisfying treat and ‘comfort food’ we crave when flying.”

He explains that developing the Flying Burger took his team of chefs 10 months. Three different cuts of beef – chuck, cheek and onglet – are used to ensure maximum flavour, even at 35 000 feet where the sense of taste is reduced by 30%.

“We needed to ensure we got the perfect texture and succulence, not just for the British palate, but for the many other nationalities that fly with us. As altitude affects taste we created an original patty, which has proved extremely popular in taste tests.”
GALITO’S
Nelspruit concept conquers Middle East

Galito’s, a casual dining restaurant chain which opened its first store in Nelspruit in 1996, has signed an agreement with Tablez Food Company, the food and beverage arm of LuLu Group International in the United Arab Emirates, to develop the Galito’s brand across the Middle East, India and Sri Lanka.

With stores all over South Africa and in other African countries and Canada, Galito’s offers flame-grilled chicken.

In the UAE, the group is looking at locations to open its outlets, and is set to launch its first restaurant in the country in the fourth quarter of 2014. TFC aims to invest over $14.97-million in the launch of 15 outlets in the UAE within next four years. In India, TFC plans to invest $10-million to launch 10 outlets within the next five years.

TFC CEO Shafeena Yussuf Ali says: “TFC is continuously seeking to expand its portfolio by introducing world-class F&B brands that cater to the region’s diverse culinary preferences. Our choice of partners is backed by a profound understanding of customer preferences, and we are confident that Galito’s, an exceptional brand known for its healthy and delicious food options, will find a high uptake in the region.”

Louis Germishuys, CEO of Galito’s, said: “We are excited to partner with TFC, which has in-depth knowledge and experience of the region’s F&B scene and enjoys a significant international market presence.

“In our bid to provide customers with fresh made-to-order meals, we use the healthiest natural ingredients in our marinade and basting at Galito’s. We look forward to bringing our customised meal options to the Middle East’s health-conscious diners.”

ABOVE: Galito’s stores have opened in many parts of South Africa and in a number of African countries since major expansion began about 10 years ago.
TAJ CAPE TOWN
New identity for historic banking hall

The attention on Cape Town as one of the world’s must-see destinations has highlighted the need for more meeting and function rooms in the city and this prompted the Taj Cape Town to create a venue equipped to host up to 400 people for business or private purposes.

Hotel GM Michael Pownall says The Reserve at Taj Cape Town is set to become Cape Town’s pre-eminent venue for meetings, conferences and events.

“Housed in the original African Banking Corporation Building, which was constructed in 1894 and became a renaissance-styled branch of Standard Bank in the 1920s, The Reserve at Taj Cape Town stands proud in the historical precinct near Company Gardens and the Houses of Parliament, and exudes a sense of style and grandeur.

“The past century, this historic building has been woven into the culture and interests of Cape Town’s business elite, and now, with the investment and vision of the Taj Group, we are proud to present this legacy as the city’s most iconic venue for banquets and business functions,” Pownall said.

The entrance to the Reserve at Taj Cape Town is adjacent to the hotel on St George’s pedestrian walkway. The bronze doors open to a champagne bar that can be used for guest registration or as a reception room.

In the original banking hall, a total of 330m² on the ground floor allows The Reserve at Taj Cape Town to host up to 400 guests at a cocktail party, or up to 230 guests seated for a banquet. It can also host 300 delegates in cinema style and it can be subdivided.

There are two exceptional spaces within The Reserve at Taj Cape Town that echo the building’s illustrious past. “The Chairman’s Office with its original teak panelling and period fireplace can be a breakaway room or a cigar lounge now,” says Willie Williams, director of sales and marketing for the hotel.

“But perhaps the most unique function venue in Cape Town can be found in what was once the walk-in vault on the basement level. Now home to a wraparound 17 000-bottle wine cellar, this 120m² subterranean venue lends itself as a multi-function space where the only limits are the host’s creativity.

“Having a luxury hotel next to an event venue of such grandeur is the ultimate statement in style for banquet guests and conference delegates who are staying with us,” explains Williams.