



Company
Profile



Forging Hospitality Through Unity & Excellence.

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Who we are



is a hospitality and culinary skills development company dedicated to empowering the next generation of chefs across Africa.

Vision & Mission

Our mission is to bridge the divide between academic learning and professional industry practice in the African hospitality sector. Through **cross-border collaboration and cultural exchange**, we celebrate Africa's rich culinary heritage while aligning it with global standards of hospitality excellence.

We envision a unified continent where young culinary talent overcomes barriers such as limited access to modern facilities, mentorship, and international experience.

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What we do

- Culinary Training Programs
- Culinary Exchange Initiatives
- Workshops On African Fusion Cuisine
- Curriculum Development
- International Collaborations



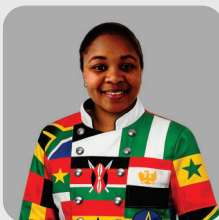
Forging Hospitality Through Unity & Excellence.

Africa

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Leadership team

The group is led by two accomplished culinary professionals serving as Programme Coordinators and lead chef trainers.



Chef Dibuseng Moshanyana

Head Chef & Culinary Development Advocate

With over a decade of experience, she has held leadership roles in high-end boutique hotels, casinos, and restaurants. Her expertise spans menu development, kitchen management, and diverse international cuisines.



Chef Anton Vermeulen

Head Chef & Culinary Development Advocate

Seasoned Master Butcher and Meat Specialist with over 40 years of experience in full carcass butchery, meat processing, equipment installation, and butcher training both locally and internationally. Red Seal Advanced Meat Cutting Technician with recent Grade IA Master Butcher certification (2023).

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Governance & Sustainability

An Advisory Board provides oversight, comprising the founding team, presidents of African chefs' associations, tourism department representatives, and senior academics.

Success is measured via industry satisfaction ratings, programme completion rates, and improvements in core culinary competencies. Through these efforts, we cultivate not only skilled chefs but also global ambassadors for African cuisine.



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Strategic Partnership Framework

We operate through a structured collaborative model uniting academic institutions and industry leaders.



Partnership Agreements

We establish 3–5-year Memoranda of Understanding (MoUs) between educational institutions and host hotels to ensure long-term commitment and streamlined logistics, including travel visas.



University Roles

Leading South African institutions, such as the Central University of Technology (CUT) and Tshwane University of Technology (TUT), provide facilities, academic oversight, and nominate candidates.



Hotel Roles

Partner hotels serve as practical training environments, offering students rotations across kitchen departments and front-of-house operations for 1–6 months.



Strategic Collaboration

The programme is centrally coordinated in partnership with leading African industry brands.

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Our Student Exchange & Culinary Training Programme

At the heart of our work is a comprehensive 12-month programme cycle.

Core Activities

Participants undertake cross-border exchanges, monthly skill-based workshops (emphasising African fusion and sustainability), and mentorship from professional chefs. Students maintain a culinary journal to track their professional development.

Programme Cycle

The annual cycle commences with planning and nominations (Months 1–2), followed by orientation and cultural readiness workshops (Month 3). Exchanges typically begin in Month 4.

Application and Selection

Students are nominated by participating institutions (5–10 per year) based on academic performance, practical skills, and passion. A joint selection panel from partner countries and hotels reviews candidates.

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