



## Company Profile.

Dikgaetsedi Tourism and Catering Primary Co-operative Limited | Reg.no 2011/004840/24

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# Background.

01

**D**ikgaetsedi Tourism and Catering Primary Co-operative was established in 2011 and is a 100% black women-owned, controlled, and managed organization that provides expert hospitality services in catering and related services to a portfolio of corporate and individual clients.

Going beyond simply rendering our core services, we explore cost-effective opportunities and ultimately deliver exceptional service to meet all our clients' needs and budget.

## VISION

To render satisfying and excellent catering and related services for our clients whilst creating value for the members thereby making positive change/difference to the world around us.

## MISSION

To provide the public with quality service, deliver on time and being realistic to undertakings by "under promising and over delivering".

To be the preferred service provider and related services business partner for our clients.

# Quality Assurance.

## 02

Quality is our daily commitment to our Clients. We have a dedicated team of highly trained Quality Assurance specialists who are responsible for ensuring the quality and safety of every product available through Dikgaetsedi Tourism and Catering.

For both private and nationally branded products, our mission is to ensure that each product meets a defined standard of food safety and product quality. We achieve this through industry-leading, repeatable processes that engage all aspects from farm/field to fork (including product creation, transportation, distribution, and end-user application.)

This process requires a team approach and key staff members who are professionally trained and strategically placed to maintain this standard throughout the business. We also utilize key metrics by supplier and customer to evaluate our performance and seek measurable ways to implement continuous improvements for delivery safety, sanitation, and consistency. With all the overall services offered, we have our service standards that we practice meeting our client's needs and requirements.

- *An overall quality of cooking using our secret recipes always.*
- *To meet the client's needs and deadlines on/or before the client's expectations.*
- *Maintaining an international standard of catering service.*
  - *Clean and constantly supervised cooking hygienic environment.*
- *High quality food warmers and stencils used for ready to dish meals as well as cold storage facilities for beverages.*

# We provide the following services:

## 03

- *Traditional South African Cuisine*
- *Continental & Full Meal Breakfast*
- *Buffet*
- *Carvery*
- *Platters*
- *Spit Braais*
- *Confectionary*
- *Events Management*
- *Hiring of Catering Equipment*
- *Venue Decor and Settings*
- *Transportation*
- *Gardening Services*
- *Supply of Goods*

Dikgaetsedi Co-operative

Marketing, Bookings & Contracts

Financial Management

Catering Services

Event Management

## Management and Staff.

04

**D**ikgaetsedi Tourism and Catering consists of 4 Directors, 15 full time staff members and 25 temporarily respectively.

We are all fully available and alert any time when and where duty calls. Both the owners and employees pride themselves with the professional reputation we have built so far. This stems from the experience we have acquired through work years of professional experience from different spaces in the food and beverages industry.

*Our Staff and management collectively are the pillars, which keeps Dikgaetsedi Tourism and Catering going from strength to strength.*

# Personal Background.

05

## 5.1 Lorraine Mashishi

Lorraine previously worked at Medscheme Holdings (Pty) Ltd as an Accountant Specialist for a period of 16 years. She gained a lot of experience in cooking from her passed mother who was cooking and selling food and Beverages to learners at the school. LM's passion in cooking had forced her to continue selling food and Beverages to the public while she was still working before deciding to start her own business of providing catering and event management services on a part time basis (i.e. weekends and holidays).

Lorraine had further extended her cooking knowledge and attended the following refresher courses:

- Assistant Chef Training
- HAACP

Lorraine Mashishi was trained by Liberty Mamombe under his capacity as Executive Chef and act as Dikgaetsedi Tourism Project Manager who is always available as and when basis depending on the size of the project.

## 5.2 Liberty Mamombe

Chef Mamombe was born on the 10th March 1973 in Zimbabwe. Relocated to South Africa in 2005. To pursue his dream and passion in the food and beverages industry. He is passionate about creating both sweet and savory dishes.

He has also opened himself up to train and groom aspiring chefs in and out of South Africa. In his career, Chef Liberty has cooked for prestigious events and high-profile individuals such as Nelson Mandela State Funeral in the Eastern Cape.



## Personal Background.

05

**C**hef Liberty is a brilliant private chef and offering his services to a widespread of corporate and private clients. Currently he is an Executive Consultant Chef for Blue Hill Private College (Boarding and Day School). He is providing catering services for the boarding school such as breakfast, lunch and dinner for total of 75 students daily and 60 staff members.

The meals include special dietary for sports during the week and weekends also for all school functions.

## Educational Qualification

- Chef Liberty has attended his school in St. Columbus Parish School and achieved his A Level British Exam Board.
- He has a National Diploma in Professional Cooking, a Certificate in Business Studies, a Degree in Hospitality Management and International Patisserie Diploma with City & Guilds London.
- His extended qualifications are in Food & Nutrition, Knowledge in Training Chefs, Kitchen & FOOD Hygiene Training, Moderation and Assessment Certificate and First Aid Certificate.
- He is currently studying for a degree in Hospitality Management.
- Other main subjects at Diploma level completed are supervisory management, hotel costing an accounting, computer application, food production larder, pastry, saucer and food presentation.

# Success Stories.

# 06

**D**ikgaetsedi Tourism has been appointed as the one of the stakeholders for been involved in the internship/leadership programs and empowered unemployed youth and successfully completed the following project with the assistance of Lorraine Mashishi as a Project Manager:

## 6.1 Table: Historical Training

Details	Starting Students	Successful Students	Success Rate
1st Seta Internship 2015/2016	10	5	50%
2nd Seta Internship 2016/2017	23	20	86,96%
3rd Seta Intership 2017/2018	40	40	100%

## 6.2 Breakdown of project Funded by Service Seta

- 1st project total cost in 2015/2016 was R320, 000.00
- 2nd project total cost in 2016/2017 was R720,000.00
- 3rd project total cost in 2017/2018 was R2, 620,000,00

## 5.2. Gardening Services of 9340m2 (May-November 2018)

Dikgaetsedi Tourism successfully completed a six months Social Development gardening services for seven Regions of Tshwane

## 5.3 Supply of School Uniform (March 2017)

Dikgaetsedi Tourism successfully delivered a once of SASSA school uniform project. Dikgaetsedi Tourism awarded a new eight months gardening (i.e 9340m2) serviced for seven (7) Regions of Tshwane which started currently (i.e. June2020- January 2021)

## 5.4. Food and Beverage (July-December 2019)

Dikgaetsedi Tourism successfully completed a six months NHRC food and Beverage project which was mainly for serving breakfast and lunch for the Board meetings.

**6. We are also and still offering our services to the following Major Government Clients as and when basis:**

# Work Experience.

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Client	Contact Person	Duration
Gauteng Department of Legislature	Thuli Daku (011 498 5431)	2016-Ongoing
Cape Town Department of Legislature	Charlene (071 354 7148)	2018 once off
Road Accident Fund	Tshilidzi Lithole (012 429 5886)	2017-Ongoing
Receiver of Revenue	Ellen Ntsie (012 647 9172)	2017-Ongoing
Office of the Premier	Thuli Zwane (011 355 6192)	2019-Ongoing
Cogta -Co-operative Government	Marvin Mashego (063 694 1177)	2020-Ongoing
Department of Human Settlement	Ephraim Muthumuni (012 444 9249)	2018-Ongoing
Department of Labour	Yoliswa Mhlonyane (012 313 6310)	2019-Ongoing
Department of Social Development	Whilemina Mothapo (012 312 3344)	2015-Ongoing
NHBRC	Nazi Khumalo (011 317 0050)	2018-Ongoing
NDA	Pertunia Kgaamedi (011 498 6371)	2016-Ongoing
NYDA	Ntombifuthi Nkaytshana (011 651 7000)	2016- Ongoing
MICSETA	Simphiwe Yende (011 207 2631)	2018-Ongoing
CETA	Nthabiseng Senkoto (011 265 5900)	2016-Ongoing
SAASTA	Happy Vilakazi (011 551 5949)	2017-Ongoing
CoGTA	Marvin Mashego (063 694 1177)	2019-Ongoing



***Dikgaetsedi Tourism and Catering Primary Co-operative Limited  
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