



TOTAL CATERING CONCEPTS @ YOUR SERVICE



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### **BIO DATA OF MARKUS BÄNZIGER TOTAL CATERING CONCEPTS @ YOUR SERVICE**

Markus Bänziger originated from the mountainous terrain of Eastern Switzerland, where he started his Hotel career in the late 70's. After the 3-year apprenticeship in a seasonal environment, he graduated successfully.

Once he completed his study he has worked for several smaller gourmet restaurants within the area of St. Gallen in Eastern Switzerland, alongside Lake of Konstanz.

Then he was given the opportunity to go from one month to the other to Hawaii, where he worked in Oahu near Waikiki. He stayed for two years until he returned home to Switzerland. But not for long, he soon grabbed the offer to work for Swiss International Hotels in Jeddah, Saudi Arabia, the two tough years went by not as fast as he had wished, however he insists to say that Saudi Arabia was very fruitful and interesting experience

After the Middle Eastern experience, paradise called him, which was not difficult to turn down. The Fiji Islands would be his new home where he worked for Regent International "The Regent of Fiji" a five-star Hotel, where he was employed as Executive Sous Chef for three years; this was probably his most unique experience, especially having met his wife to be there.

From the South Pacific he made a big jump over the Pacific to the Far East, where he worked for two years as Executive Sous Chef for the Furama Hotel under the Management of Kempinski Hotels a four-star property

After Hong Kong his real career started with the employment at the Manila Inter-Continental Hotel as Executive Chef, in Makati, Philippines and followed by a transfer to the Siam Inter-Continental Hotel Bangkok (five and four Star establishments) in the same position. Bangkok was very special to him, since he had the opportunity for the first time to be exposed hands on to cook-chill. He was given the chance to set up the first cook-chill banquet operation in South East Asia in a Hotel environment where we have been able to cater at that time for up to 1800 Guest in one go he said.

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He became desperate for a bit of nature, which was rather difficult to find within Asian Metropolitan City's. He made the choice to come to South Africa, for a possible "two-year assignment" to the famous Sun City Hotel in Sun City.

He, his Wife Sapeta and then three-year-old son Moiro arrived in South Africa during the month of May in 1996. In the meantime, the family has grown by two more girls, Tiara and Keona which were both born in South Africa in the year 2000 and 2002 respectively.

After Sun City, I have been offered the position to open The International Convention Centre, Durban as the Executive Chef.

Having been appointed Executive Chef of the ICC Durban was one of his greatest achievements since he has entered the International Hospitality industry. He says that the ICC kitchens were most likely one of the most modern kitchens in the world at that time. The food was prepared on the principle of cook-chill (Also called "Total Catering Management System"), which is probably the most modern and safe way large volume of food can be prepared in today's cooking world. There are no limits to menus, selection and preparation methods, we were able to cater for most if not all culinary requirements. The kitchen was fully H.A.C.C.P. registered and to date has been also awarded an I.S.O. certification.

After having worked for 6 years in command at the ICC's kitchen, he felt it was time to change his life. Markus has opted to set up his own company called Total Catering Concepts @ your service or (TCC) in short. He is able to offer a wide range of services to the hospitality and allied industry, backed over 35 years of International Hospitality experience.

Some of our key projects included the following:

Rehabilitation of the catering facilities of the Durban Country Club

Designing the catering facilities for the Polokwane International Convention Centre

Designing the Catering facilities for the Kigali International Convention Centre, Rwanda

Designing the Catering facilities and start-up operation of the Moses Mabhida Stadium, including hosting the FIFA World Cup 2010

Conversion of one of the largest catering facilities in the Middle East, from a cook and serve system to a cook chill operation for Abu Dhabi National Hotels, producing in excess of 25,000 meals a day

Designing the complete catering facilities of the Double Tree by Hilton Hotel in Kinshasa

And so many more.

Since he has specialised in the cook-chill technology and H.A.C.C.P. protocol, he is able to assist businesses having to change to become H.A.C.C.P. compliant as per the government gazette. Research and development in the direct food and allied industry, setting up of new catering concepts in existing and new establishments, start-up of new ventures from small restaurants to extensive contract caterings, specialized large volume catering logistics and consulting to existing establishments to implement new vibes and concepts, complete and specialized food and beverage related training, as well as general review of existing operational aspects and new designs of facilities.

During his many years abroad from Switzerland he has been able to achieve some extraordinary awards and commendations, to name but a few.

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- ◆ Unilever “By Invitation only” competition invitee; March 2011 at HOSTEX Trade Show Johannesburg
- ◆ South African Chef’s Association – Weber Braai Provincial Braai competition 2010, 3<sup>rd</sup> place
- ◆ South African Chef’s Association – Weber Braai Provincial Braai competition 2009, Winner
- ◆ Member of the International judging board, young Commis Rotisseur competition 2015, Durban
- ◆ Organiser of the provincial young Commis Rotisseur competition KZN 2003/04
- ◆ Project Manager in charge for the co-ordination of Africa’s biggest Cake sponsored by MTN, 16 by 16 meters in length and width weighting almost 17.000 kg
- ◆ Member of the judges board for the International Young Commis Rotisseur Competition held in September 2003 in Cape Town
- ◆ Bailli (Provincial President) of the Chaine des Rotisseur, Chapter Kwa Zulu Natal for 4 years
- ◆ Member of the board (1998-2001), and member of the South African Chefs Association (FMSACA)
- ◆ Initiator and executing project Manager for the World’s longest cake, Durban 6<sup>th</sup> February 2000, in conjunction with the South African Chefs Association to raise funds for the needy (Guinness Book of World record entry)
- ◆ Initiator for one of the largest Cakes ever baked in South Africa, in aid of the Nelson Mandela Children’s Fund and Oprah Winfrey for their Christmas Party held in December 2002
- ◆ Noted as the “naked Chef” of South Africa during the public cooking demonstrations at DECOREX Exhibition (The Mercury)
- ◆ Best Restaurant Award “Avenue One” Restaurant Siam Inter-Continental Hotel Bangkok, Thailand 1996 (Bangkok Post)
- ◆ Member of the board Thailand Chef’s Association, portfolio overseas promotion and education
- ◆ Multiple Medal winner Thailand food fair (Team Captain Siam Inter-Continental Hotel) 1994 & 1995
- ◆ Overall winner Manila International Food Fair (Team Captain Intercontinental Hotel Manila) 1992 & 1993
- ◆ *Most Medal’s won in various categories Hong Kong Food Festival (Team Captain Furama Kempinski Hotel) 1990 & 1991*
- ◆ Overall winner Chain des Rotisseur Culinary gathering Fiji Island, (Exhibitor and Team Captain), The Regent Hotel Fiji 1998 to 1990

*Markus Bänziger*

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