

THE POWER OF PARTNERSHIP AND SHARED VALUE AT ONE OF SA'S LARGEST MINING HOUSES



INTRODUCTION

As one of South Africa's Top Five coal producers, Exxaro is proud to be recognised on the JSE Top 40 Index and the Socially Responsible Investment Index for its innovation, ethics and integrity; three core values which it shares with its catering partner, the Tsebo Solutions Group.

Exxaro originally contracted Fedics in 2015 as the canteen caterer for its headquarters in Centurion. However, when the company decided to move from its dated office block into a purpose built, state of the art 'green' office complex to better reflect its ethos as a future forward brand, it wanted a next level catering solution that would add to the health and wellbeing of its employees and create fine dining events to impress its customers. It was at this point that TsAfrika came on board to develop a next-level catering solution that would fulfil its client's expectations.

CHALLENGE

Exxaro's previous building was traditional and dated. The goal was to completely revolutionise the office experience for employees and clients in a new office space. This included living up to an environmentally sustainable and healthy lifestyle that Exxaro's new 'green' building encompassed.



TsAfrika was tasked with creating a variety of solutions that would cater to Exxaro's 850-strong workforce; from coffee and vending in pause areas to snack solutions for ad hoc meeting spaces, executive fine dining, client events and staff restaurants. Catering needed to celebrate the joy of healthy, tasty and nutritious food and encourage the positive and productive lifestyle comprehended by the brand. Exxaro also specified that nutritional education should play a part.

SOLUTION

To meet Exxaro's leading-edge expectations, TsAfrika was involved from day one of the office build; guiding and advising its client on the latest catering innovations and technology to include in the various kitchen and catering facilities. The facilities vary from employee restaurants and cafés, coffee and snack services for pause areas as well as executive boardroom functions and large-scale client events.

TsAfrika's solutions included advising on best practice health and safety protocol and adhering to the building's green requirements by ensuring energy efficient equipment and minimising waste at every point of production. A bottling plant was set up to provide safe, clean drinking water and alleviate the use of plastic bottled water. All snack and vending crockery and cutlery are biodegradable and decomposable, and TsAfrika staff have a dedicated area to sort recyclables.

A true sense of partnership has allowed the two businesses to weather challenges, such as the Covid-19 pandemic, and find innovative solutions to overcome them.

It's Boxed and boxed functions

Coffee and vending

A total of 25 coffee and vending machines are conveniently located around the building.

The conneXXion

TsAfrika serve a variety of meals. There are up to nine different choices to choose from. We serve around 450 meals per day, and this varies from graze bars to home cooked meals and some very traditional South African meals.

The conneXXion café

Where the Exxaro staff come together to connect over a cup of coffee and talk about the day's events. The conneXXion café serves around 100 cappuccinos per day and various grab-and-go meals for the executives and staff.

Executive dining

Since opening The conneXXion in 2019, TsAfrika has planned and executed numerous VIP events and functions.

Some highlights include:

- 2019 to 2022 Financial Year-end Results Function
- 2019 and 2021 Secretaries' Day
- 2019 and 2021 Long Service Awards
- 2021 Coal Awards

Chef of Steel Award winners

The TsAfrika Exxaro team is extremely proud to have produced two Chef of Steel Award winners over the last three years. The annual competition is held across TsAfrika's national business units to offer our chefs the creative space to continue growing and developing professionally. Winners receive prizes and their innovative dishes are rolled out across the business as part of its function concepts.



Senior Division Winner 2019: Chef Danie Joubert

Junior Division Winner 2021: Chef Nonhlanhla Rose Skosana

Serving the perfect cup of (local) Java

As part of its drive to support and grow local business, TsAfrika has partnered with the SME Asmara Coffee to provide its signature brew to Exxaro since 2019. Asmara Coffee frequently visits coffee farms to develop personal relationships with the farmers who supply them with their quality green beans, which are then roasted to perfection to create its unique artisanal brand of coffee.

BENEFITS AND RESULTS

The shared synergies and values held by Exxaro and TsAfrika have lent themselves to a smooth transition to the new building and the continued success of a variety of catering solutions and events.

- At capacity, about 23 TsAfrika employees create and serve in excess of 450 meals a day, excluding grab-and-go coffee and snack offerings.
- In excess of 22 kg of coffee beans recycled monthly.
- In excess of 2310 litres of water is bottled from the on site bottle plant into recyclable bottles monthly.



Exxaro CSI project – BrainLife

TsAfrika partnered with Exxaro on its corporate social investment initiatives (CSI) project with BrainLife; a Pretoria based NGO that supports people with acquired brain injuries. On Nelson Mandela Day TsAfrika will donate 200 litres of soup to BrainLife.