

## Catering Specification for Mthatha (EC) Farmers

| Day                     | Venue   | Number of people | Tea  | Lunch  |
|-------------------------|---|------------------|--|--|
| <b>20 November 2023</b> | <b>Mthatha,</b><br>Wonk' umntu<br>Community<br>Centre | 20               | Tea/coffee &<br>biscuits,<br>sandwiches<br><br>1 water<br>bottle per<br>person<br><br>Tea served<br>between<br>10:00-10:30 | Two starch (rice<br>& samp and<br>beans), two<br>meat (chicken<br>and beef) ,two<br>vegetables<br>(cabbage,<br>carrots)/salad<br>(beetroot<br>&potato salad)<br><br>1 drink/juice per<br>person<br><br>1 water bottle<br>per person<br><br>Lunch served<br>between 13:00-<br>14:00 |
| <b>21 November 2023</b> | <b>Mthatha,</b><br>Wonk' umntu<br>Community<br>Centre | 20               | Tea/coffee &<br>biscuits,<br>sandwiches<br><br>1 water<br>bottle per<br>person<br><br>Tea served<br>between<br>10:00-10:30 | Two starch (rice<br>& samp and<br>beans), two<br>meat (chicken<br>and beef) ,two<br>vegetables<br>(cabbage,<br>carrots)/salad<br>(beetroot<br>&potato salad)<br><br>1 drink/juice per<br>person<br><br>1 water bottle<br>per person<br><br>Lunch served<br>between 13:00-<br>14:00 |

## Catering Specification for Mthatha (EC) Farmers

| Day                     | Venue  | Number of People | Tea  | Lunch   | Points of |
|-------------------------|--|------------------|--|---|-----------|
| <b>22 November 2023</b> | <b>Mthatha, Wonk' umntu Community Centre</b> | <b>20</b>        | Tea/coffee & biscuits, sandwiches<br><br>1 water per person<br><br>Tea served between 10:00- | Two starch (rice & samp and beans), two meat (chicken and beef) ,two vegetables (cabbage, carrots)/salad (beetroot &potato salad)<br><br>1 drink/juice per person<br><br>1 water per person<br><br>Lunch served between 13:00-14:00 |           |

### Consideration:

1. Caterer to provide their own tables for setting up to serve the lunch and tea
2. Caterer to use a water urn to serve tea/coffee (not kitchen kettle)
3. Caterer to provide own provisions should there be load shedding
4. Adequate sugar basins and milk cartons should be supplied to avoid congestion and queuing
5. Caterer to supply their own cutlery, serviettes, cups etc
6. Lunch must be served hot from chafing dishes, and served in kaylite take away boxes
7. There are no cooking facilities at the venue, so caterer must cook offsite / organise alternative means to cook on site