

MENU SPECIFICATIONS FOR FARMER WORKSHOPS

LOCATION: WONKUMNTU CENTER, MTHATHA, EASTERN CAPE

DATE: 12, 13 & 14 NOVEMBER 2024

Menu:

- 1. Light breakfast (Served at 10am)**
 - Tea/coffee
 - Sandwiches & biscuits / muffins
 - Water (30 bottles)

- 2. Lunch (Served at 1pm)**
 - Starch: Pap and Rice
 - Meat: Stew Beef and chicken
 - 1 veggie
 - 2 salads
 - Drinks: Cans of assorted soft drinks and fruit juice

Number of people: 30 each day

Compulsory Requirement:

Tax Pin

CSD Report

BEE certification

NB:

- 1. Caterer to provide their own tables for setting up to serve tea and lunch**
- 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 e.t.c**
- 6. Lunch must be served hot from chafing dishes, and served in plates or 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**