



CHEF

ANDILE SOMDAKA

**PERSONAL PROFILE
&**

EUROPEAN - WEST AFRICAN TRIPS





PROFILE: Chef Andile Somdaka

Mr Andile Somdaka, the owner of Eziko Restaurant is a professional and highly regarded chef with three decades of experience.

He is an international judge and an active member of the South African Chef Association

His illustrious career includes being a personal chef for a global **icon Nelson Mandela and former president Thabo Mbeki**

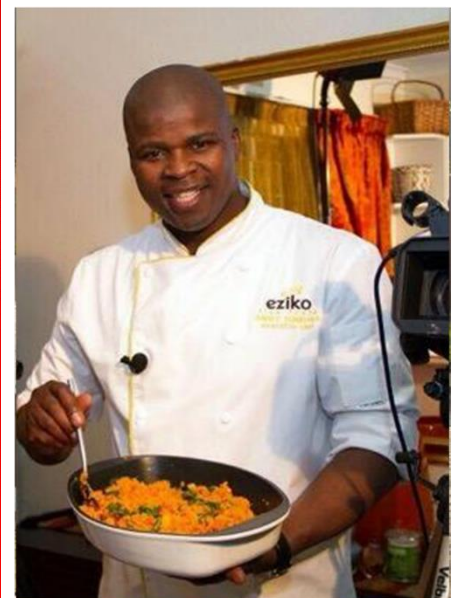
Andile is regular speaker at cooking schools, highly sought after judge in master classes, and like any other chef, he enjoys gastronomy tourism.

He is not just a chef but an entrepreneur with a passion for nurturing young talent and job creation.

A highly accomplished and results – orientated chef with more than thirty years experience of directing and beverage services for highly rated restaurants, Andile possesses a wide range of Knowledge and experience that will allow him to contribute to the success of any establishment or his own restaurant

Andile has an extraordinary ability of conceptualizing, Developing and implementing innovative menus to optimize guests satisfaction And retaining staff in his own restaurant

An established ability to prepare successful menus for special events



Because the culinary industry is cutthroat, Andile has been able to make himself stand out from all his competitors. He regularly receives great reviews on social media and this is mainly due to his winning formula:

- Oversee menu creation, food operations, and management of ingredient stocking.
- Boosted restaurant sales by 60% by introducing inventive menus and seasonal dishes.
- Increase productivity and efficiency in the kitchen by reorganizing kitchen operations



Welcome to EZIKO GOURMET

eziko ABOUT EZIKO RESTAURANT

Andile has propelled culinary excellence within his prestigious restaurants driving outstanding dining experiences while consistently surpassing guest and adhering to any necessary dietary restrictions.

Earning commendation for culinary achievement and excellence while creating dynamic menus for discerning clientele; adept at utilizing fresh, organic, and in-season foods to optimize meal taste and quality.

Under Andile's leadership, Eziko has acquired a reputation as a leader, able to forge and sustain excellent relationships with kitchen staff and customers.

Andile's proven success in managing all aspects of kitchen operations and budgets, along with comprehensive expertise in developing and managing innovative and refined menu fare, has contributed immensely to the success of Eziko in Midrand.

Eziko Restaurant is based in Midrand and has been running for six years now.

The restaurant specializes in traditional African cuisine. It offers its clients a polished, retro-urban dining environment.

Its customer segment include family groups, business associates and individuals who enjoy good food in a relaxed environment.

Eziko's recipe for success is the quality of food they serve and dedicated staff who offer high quality service.

It has also become a training school for young chefs

A Journey Begun



After he had successfully served both former presidents, Tata Nelson Mandela and Thabo Mbeki, Andile Somdaka established Eziko Caterers cc during the year 1999. He has well over 16 years of experience in the catering industry.

The close corporation has since been registered on the database of the Eziko Caterers has worked with a list of events management companies doing functions around the entire country (RSA) Eziko Caterers has entertained from school kids, man on street to local and international dignitaries.

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Denmark & Ukraine Tour

Celebrating SA's 25 Years of Democracy and Food Industry

Purpose of the tour

To promote South Africa's business and tourism opportunities to the Ukrainian and Danish markets. The other purpose was to specifically showcase South Africa's food products. The trip was facilitated by the South African Embassies in Ukraine and Denmark.

Programme Objectives and Speakers

1. To unlock untapped market potential.
2. Facilitate business opportunities between SA and Ukraine and Denmark.
3. Exhibition of African Art and food.

- Mr Gennadily Chyzykov, President of the Ukrainian Chamber of Commerce & Industry
- Mr Andre L Groenewald, South African Ambassador to Ukraine
- Chef Andile Somdaka on Business Opportunities in the retail sector
- Mr Dennis Ackulay, My Arts International
- Ms Zindzi Mandela, SA Ambassador to Denmark



Successes of the Ukraine/Denmark Tour

- Promoted South African brands, products and clothing
 - Local South African cuisine was adequately promoted
 - Most of the people who attended the events expressed an interest to
 - visit SA as tourists
 - Opportunities for investment
 - International exposure for Chef Andile and made food as one of the main motivations for travelling to SA (culinary tourism market)
 - Opportunity to host a master class at Kyiv University
 - Opportunity for food service providers and other culinary
 - tourism suppliers
- to get access to the large customer bases.



West African Tour



Purpose of the tour

- The tour included major countries in Western Africa: Nigeria, Ghana, Liberia, Gambia, Rwanda & Cote d'Ivoire
- The theme was Celebrating Africa Heritage through Cuisine.
- **Chef Andile** participated in most of the programmes as a chef, international judge and member of the South African Chef Associations.





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 - Mr Andre L Groenewald, South African Ambassador to Ukraine
 - Chef Andile Somdaka on Business Opportunities in the retail sector
 - Mr Dennis Ackulay, SA Tourism Board
 - Ms Zindzi Mandela, SA Ambassador to Denmark



Successes of the West African Trip

- Chef Andile appeared on national TV to talk about his experience as a personal chef to former Presidents Nelson Mandela and Thabo Mbeki
- Hosted a number of masterclasses
- Attended food workshops where SA food was promoted

See Video on Next Page.....

eziko

Career Highlights

Nelson Mandela's former Chef, Andile Somdaka and Jacob Zuma's former Chef Smith join us in the studio of heartily chat about African food



[View Video](#)

Interview at Power FM 98.7

[View tweet](#)



Career Highlights



#EuropeanKitchen This is what it means to me, talking about the food I grew up eating and now serving at our restaurant restaurant back home in South Africa. I'm proud to be what I am and our background.

[View Video](#)



Testimonials





CHEFS ASSOCIATION OF GHANA

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MR. ANDILE WILLIAMS SOMDAKA
JOHANNESBURG- SOUTH AFRICA
21st JULY, 2019

Dear Chef,

OFFICIAL INVITATION TO (WAFEST EXPO CULINAIRE) ACCRA GHANA

I write on behalf of the Chefs Association of Ghana to invite you, **MR. ANDILE WILLIAMS SOMDAKA** with passport number **A05532782** to participate in upcoming **WAFEST EXPO CULINAIRE 2019** in Ghana which is schedule to take place from the 1-6th October, 2019. **WAFEST EXPO CULINAIRE** is a festival that will highlight the practical ways of ensuring innovations, presentation and new approach to our local African cuisine. This inaugural event seeks to reposition Africa Cuisine to internationally acceptable standards.

It will also be use to celebrate indigenous African foods, exotic drinks, arts and heritage. There will be various activities during during this festival in Ghana, which includes cooking competition, Education Forum and Excursion to tourist Sites.

Thus, demonstrating and network with other people in the hospitality industry as well as creating awareness of repositioning of our indigenous food international.

As Ghana, through ministry of tourism Art and culture is organising Year of Return 2019 project, it is mandatory for every tourist to have city tour in the country which cost 40 dollars per person.

The Chefs Association of Ghana will bear for the Accommodation Expenses, Food and Internal transport

We therefore need your confirmation on your participation in June for further processes.

Please find attached **WAFEST EXPO CULINAIRE** concept proposal and competition categories

We hope our request will favorable be considered.

Thank you

Yours faithfully,

Chief Isaac Sackey

President





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*Thank
you*