



Kabelo Segone

Motivation:

Chef Kabelo Segone has worked with some of South Africa's most renowned chefs. As head of Consultancy for the Hospitality Trainers and Associates (HTA) and a current SACA board member he delivers training to a number of hospitality clients.

Not far from the public eye himself, he has been featured in some of the country's leading national magazines, as well as on television sharing with viewers his culinary flair for excellence.

Should I be blessed enough to receive enough votes, to secure me a place on SACA's national Board I would continue to play a role in the transformation of youth education and social development programmers.

My Quote is " Change with Purpose"

Profile:

Kabelo Segone age 28 born in the North West Province. He attended Town View High School in Krugerdorp during this time he worked at a number of local restaurants in the area. After matriculating he went to further his studies at Birnam Business College where he obtained his 1st qualification in hospitality studies (Diploma in Hotel Management).

He then went to gain more knowledge and returned to North West to the School of Tourism (Tswane Branch). He did his apprenticeship at Damark Caterers as the Sous Chef as well as the Executive Sous Chef at Avon Justine. Damark placed Kabelo onto the 3-Year In-Service Apprenticeship Programme at Hospitality Trainer and Associates (HTA) to obtain more formal qualification in cookery. Kabelo was entered into the In-Service Chef of the Year Competition where he placed second. Kabelo having a passion in education and cooking upon completion of the course he was employed by HTA as a junior lecturer to assist in the deliverance of 3-Year In-Service Apprenticeship Programme.

Over the past few year's Kabelo has worked with some of the most renowned top chefs in South Africa, working in conjunction with these icons doing extremely large functions such as the Vodacom function for numbers of 5000 and assisting with the 702 Walk the Talk function for numbers of 16000.

Having been featured in some of the SABC cooking programmes and then the D.S.T.V Home Channel Kabelo is a rising star and has started to become recognised in the public's eye. He has also been featured in some of the top leading magazines.

With dedication and commitment in education and training, he has now gained himself a position as the Head of Department in the consultancy sector at HTA. He delivers training to a number of hospitality clients. Kabelo having discovered his passion for training currently is studying to improve his abilities as a trainer and as soon as possible to be registered as an assessor moderator in the hospitality industry.

The best part of my job is being able to impart culinary knowledge to others and see them succeed and the worst is seeing people not succeed.

How did you get started in the Industry and what inspired you to become a chef? I found my inspiration through my mother's cooking and hence I started working at the age of 14, working in local restaurants.

How did you first get involved with the South African Chefs Association? Through the In-Service apprenticeship programme with HTA.

What would you like to achieve for the SA Chefs Association while you're on the board? I would like to ensure that the association is a socially responsible and caring association.

Who do you admire, both locally and Internationally? Locally I have always admired Chef Stephen Billingham, and internationally Marco Pierre White.

What is the best thing about being a chef in South Africa? The wide diversity of different flavours that always makes our mouths linger.

If you couldn't be a chef, what profession would you ideally take up? An agriculturist which literally goes back to food.

Other than food and cooking, what inspires you? Reading and listening to music

Tertiary education

Institution : Birnam Business College (2002)

Course : Diploma in Hotel Management

Subjects : Cookery Theory

Front office

Housekeeping

Public relations

Introduction to computers

Business Management

Institution : Garankuwa Hotel School (2003)

Course : Certificate level 1

Subjects : Cookery Theory

Nutrition

Front office

Housekeeping

Institution : HTA (2004, 2005 & 2006)

Course : First, second and third year Professional Cookery programme (Diploma)

City & Guilds (Diploma)

Subjects : French terminology

Food costing
Cookery theory
Principles of kitchen management
Menu planning projects
Food & beverage service
Institution Aspiration (2008)
Course : Facilitator
Registration number Awaiting
Institution Corporate international college (CCI) (2008)
Course : Assesor
Registration number Awaiting

Employment History

Name of Company : **HTA (Hospitality Trainers & Associates)**

Position Held : Consultantcy (Facilitator)

Duties : Deliver a number of theory components

To clients such as Netcare, Bosasa

Southern Sun and RMB.

Deliver practical cookery demonstrations

Compiling shopping lists for practical

Components

Deliver and oversee practical

Components in the skills kitchen

Setting and marking theory tests.

Setting and marking final theory test

Judging and assessing practical exams

Assisting in-service apprenticeship

Programme and day-release programme

Marking and monitoring in service

Workbooks

Conduct assessment according to City &

Guilds requirements

References

Stephen Morris In Service moderator

(083) 284 2274

(011) 285 0937

Liezl Van Tonder In Service Principal

(083) 253 5374

(011) 285 0937

Name of company : **HTA'S Catering (Avon Justins)**

Period of employment : 10 January 2006 – 15 December 2006

Position Held : Executive Sous chef

Duties : Check data for food costing and menu

Preparation for section

Food and portion control

Planning, organizing and controlling of

The staff for the section

Knowledgeable staff, motivate staff

Staff cleanliness, grooming and hygiene
Assistance in NQ's for own staff
Quality control of food items
Food requisitions administration
Food requisition administration
Manage food stores, for section- fridges,
freezers, equipment, stock levels and control
Reference
Henk Bezuidhout
(083) 229 9239

Name of company : Damark Food Services
Period of Employment : 01 January 2004 – 31 December
Position Held : Sous chef
Duties : Delegation of duties to kitchen staff
Hot foods
Assisting with portion control
Assisting with training and development of
Student chef
Quality control
Assisting with stock control and
Requisitioning
Assisting with menu planning
Assisting with logistics and planning of off
Site function
Managed test kitchen and did customer
Tasting session