

Nestlé And Worldchefs Join Forces To Promote Healthier Eating For Children

BRYANSTON, SOUTH AFRICA – 19 October 2018. Quality diet and good choice of food are essential for children's growth and mental development. This was an educational message shared with learners from Soweto at Nestlé South Africa Head Office, Bryanston earlier today.

Nestlé and World Association of Chefs' Societies (Worldchefs) hosted an educationally focused food preparation workshop for learners (aged between 6 – 12 years) from Tshebedisano Primary School in Soweto, as part of celebrating International Chefs Day – which is globally celebrated annually on 20 October.

"Children are the chefs of tomorrow. It is rewarding to educate them on healthier nutrition in our strong collaboration with SA Chefs. Nestlé Professional is proud to be part of this program which literally enhances the quality of life and contributes to a healthier future. It is also great fun to see the excitement on the faces of the children wearing their chef hats while they are learning about food," stated Roelof Stapel, Business Executive Officer for Nestlé Professional. "Our theme for this year: *"Heathy Foods for Growing Up"* is intended to encourage kids to think about what they would like to be when they grow up, and how healthy eating today can help them get there. At today's event, the children were afforded opportunities to not only prepare their own meals under the tutelage of professional chefs but further learned about the profession as well as the importance of food nutrition," added Stapel.

Since its creation, Worldchefs has committed to using International Chefs Day to celebrate the profession and to transfer culinary knowledge with a sense of pride and commitment to the future. The organization was created by the late Bill Gallagher who first founded the South African Chefs Association. His mission was to educate young people in the art of cooking.

Both organisations have collaborated since 2014, supporting the food service industry and helping to bring nutrition, health and wellness to chefs and the people they serve.

In addition, and in line with its commitment to provide better nutritional ingredients for foodservice professionals, Nestlé Professional has launched its Chef's Pantry initiative. As part of this, all products and ingredients Nestlé sells to out-of-home professionals are being reviewed against public health sensitive nutritional criteria, allowing Nestlé Professional to reformulate recipes with the same ingredients that chefs stock in their own kitchen pantries.