



Making a world of difference
through Swazi gourmet food

Newsletter June 2010

Management changes at Eswatini Kitchen

As part of Eswatini Kitchen's commitment to empowering the local population, we welcome Musa Hlatshwayo as our new Operations Manager. We also say farewell to Pablo Garrido as our Business Manager and wish him the best of luck in his future endeavors.

Musa joined Eswatini Kitchen in February, bringing with him seven years of experience in operations, accounting, and finance with Cadbury Swaziland. He is leading the charge to improve manufacturing and food safety procedures at the factory and to foster a culture of continuous improvement with the staff. Additionally, Musa's work will focus on expansion into regional markets and product development. Musa has a Bachelor Degree in Commerce and a CIMA Business Accounting Certificate.



TechnoServe advisors (www.technoserve.org) have joined the Eswatini team, and they will be temporarily filling the Business Manager role while helping to recruit a qualified Business Manager. The management changes at Eswatini Kitchen are part a whole process that Manzini Youth Care is undergoing, with the objective of ensuring a strong social mandate with sound management practices for all their business units. Should you wish to have more information about this process, please do not hesitate to contact us.

Scrumptious **Jams**
Exotic **Atchars**

Delicious **Marmalades**
Spicy **Sauces**

Heavenly **Honey**
Tasty **Chutneys**

Because we do believe in a better world through Fair Trade...

We are certified by COFTA (Cooperation for Fair Trade in Africa) and WFTO (World Fair Trade Organisation).



Quality is our business

Through the continuous support of USDA and other US Government initiatives, Ally Lougher Clarke, a HACCP and Food Safety specialist, conducted an assessment on food safety systems at Eswatini Kitchen. In June, Eswatini's Operations team and TechnoServe will begin the process of implementing her recommendations, including updating the HACCP manual, conducting food safety training, and quality improvement training for the management and staff. These improvements will increase the efficiency and competitiveness of the factory, as well as the food safety. In this way we honour our commitment to offer our clients the yummiest of products with the highest quality standards.

This month we are craving...

Delicious Orange & Grapefruit Marmalade



With citrus fruits coming into season, this month we are craving Orange & Grapefruit Marmalade. Made with the freshest ingredients, sweet, but with a hint of tartness, this tropical marmalade will cheer up your breakfast

100% natural

No artificial flavours, colours or preservatives - just the good stuff!

Give us a buzz



Eswatini Kitchen

Po Box 1137, Manzini, Swaziland

Tel: (+268) 505 6699

Fax: (+268) 505 4073

Email: info@eswatinikitchen.com

www.eswatinikitchen.com