



JUST SAY CHEESE.....

THE CHEF'S TABLE



SEALED ESPECIALLY FOR YOU!

THE CHEF'S TABLE

Company Profile

Championing Dairy Products



24 Skool Street, Marister, Benoni, 1501



011-894 2310 | 074 813 6208



sales@the-chefs-table.co.za



www.the-chefs-table.co.za

We are committed to understanding our clients needs and requirements and are dedicated to providing the very highest levels of Service in all that we do.



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Welcome

The Chef's Table is a private company established in 2018 and based in Gauteng.

Our passion has been to source and supply a quality range of cheese and dairy products to the hospitality industry.

As a family run business, we believe in building personal relationships with clients and suppliers, and this has been a critical element to our success. We aim to develop enduring relationships, built on a solid understanding of our clients needs.

We are one company and one team. Our ambition is to lead the market and enable our clients to grow and maximize on opportunities. Our Team is committed to building strong bonds based on transparency and trust by offering a dedicated support team.

Over the years we have improved and expanded our operational environment which has assured our expansive range of quality products and enabled us to offer products that are tailor-made to meet our clients individual requirements.

We invest in new product developments which makes us exceptionally unique in our product offerings.



Sealed Especially for You !



Quality | Service Excellence | Consistency

Mission & Vision

Quality, Service Excellence and Consistency



It is of extreme importance to source and supply quality products that we are confident to give our own children.

All our products are carefully selected and sourced from reliable and ethically aligned suppliers.

We are proud to be able to show our support and appreciation by sourcing a large portion of our Speciality Cheeses from Local Artisanal Cheese Makers.

Our dedicated team is trained to respond to your requests promptly and efficiently.



Our promise to deliver Service Excellence is supported through the dedication, expertise and loyalty of our staff.

Every client receives a personal and individual approach showing our appreciation for their valued support.

Our product range is hand picked and often developed especially for our clients specific needs.

We keep an eye on things, regularly evaluating our processes to make sure we maintain our high standards.



We have implemented a thorough and robust Food Safety Management Program ensuring that every aspect of Food health and Safety is followed to ensure the quality of our products are kept preserved and consistent.

We have expanded on our fleet of delivery vehicles enabling us to keep our on-time deliveries and expand our routes which were initially out of reach.

Meet the Team



Olivia Diacou-George

Director - Finance
olivia@the-chefs-table.co.za



Scott Vowles

Director - Operations
scott@the-chefs-table.co.za



Thomas George

Sales Manager
thomas@the-chefs-table.co.za



Silvia Theron

Sales Representative
silvia@the-chefs-table.co.za



tbc

Sales Representative
@the-chefs-table.co.za



tbc

Client Relationship Manager
@the-chefs-table.co.za



Jordyn-Lee Gradwell

General Manager
jordyn@the-chefs-table.co.za



Sales Support


sales@the-chefs-table.co.za



Quality Control

Quality Control Supervisor
qc@the-chefs-table.co.za

QC Assistant
Cleaner



Warehouse & Logistics

Warehouse Supervisor
warehouse@the-chefs-table.co.za

Drivers – 7
Warehouse Assistants - 5



Procurement & Production

Procurement & Production Administrator
info@the-chefs-table.co.za
Production Team Leaders – 2
Production Assistants – 9