

Eddy House Kitchen places second in Culinary Competition.

On the 19th of October the Feedem team for Eddy House were finalists in the Feedem Inland Culinary Skills Competition. The Eddy House team did amazingly well by being crowned first runner up.

The theme of the event was “Celebration” and teams had to prepare a main and dessert course using unique flavour combinations. The Eddy House team chose Orange and Olive for the main course and Macha and Mint for the dessert.

The team were up against a number of excellent chefs who prepared food to a high standard, but Eddy House showed them that they are the “little kitchen that could”, by narrowly being beaten to the top spot.

Eddy House is very proud of the team especially since they had less than a month to get to know each other as a team. Recently Jolene Lombard left Eddy House for another facility and Jaco Du Plessis joined the team.

All of us at Eddy House are proud of our team and their accomplishments.



Jaco Du Plessis, Jolene Lombard, Andile Peloeahae of Eddy House with Basil Laurysen (Feedem CEO)



Certificate awarded to Eddy Hosue



Eddy House Table setting



Creative table mats incorporating Menu.