

Our  
**PASSION**  
*for Local Flair.*



# WHO WE ARE

Welwitschia Catering and Cleaning Services (Pty) Ltd hereafter referred to as "WCCS" started trading in 1995. The company was originally established to service the needs of the Namibian Government school catering. The company's name was changed in 2014 from Welwitschia Rural Caterers to Welwitschia Catering and Cleaning Services (Pty) Ltd.

Our team have close to two decades of experience and offer a complete management package, delivering all the noncore services our clients need that are outside of their core function. WCCS has received an excellent rating towards empowerment in terms of the equity ownership of the

company for previously disadvantaged Namibians who currently have 40% ownership represented by Nami Nus investments (20%) 7 Series Investment CC (15%) and JRGG Investments Eight CC (5%). WCCS is a 100% Namibian owned company. WCCS is committed to growing Namibia's corporate outsourced catering solutions. Our supply chain partners, **Smart Cater**, facilitates our vision for 100% procurement through Namibian suppliers

with emphasis on empowerment of previously disadvantaged individuals and local businesses. We are a proud and active member of the Namibian Chefs Association and the NCCI (Namibia Chamber of Commerce and Industry). At the core of our process is a dedication to innovation. Our chefs are creative professionals and constantly challenge themselves to create new culinary experiences.

# WCCS CATERING

GIVES YOU

- Standards that deliver a memorable experience
- Creative dining and satellite catering
- Cuisine for every need, function and budget
- Skilled professionals who can impress
- Progressive innovation of meals and menus
- Namibia's best ingredients
- Local flavors and trends embracing traditional cuisine



# WHAT WE DO

We provide Hospitality and Foodservice offerings across a range of industry catering needs.



## OUR RECIPE FOR EXCELLENCE

### VISION

To entice our patrons with gratifying food creating an experience that they love.

### MISSION

To keep you coming back for more.

### MANTRA

We love what we do.

### OUR SECRET

Respect, hard work, perseverance and team work.

WCCS possess the understanding and capability to create a memorable dining experience for your staff and clients, promoting your company image.

Our goal is to always be one step ahead of changing food trends, creating a dining experience for your staff and clients that is exciting and modern with local flair and flavor of Namibia cuisine.



### CORPORATE CATERING

Our premium foodservice offering.



### COMMERCIAL CATERING

Provision of meals on a menu cycle.



### BEVERAGE SOLUTION

Provision of tea, coffee and water services for your facility.



### VENDING

Provision and management of snacks delivered via a vending machine.



### FUNCTIONS & EVENTS

Provision of catering for meetings, workshops or bespoke events.



### ONSITE FOOD OUTLETS

Design, construction and management of standalone food offerings.





## OUR DELICIOUS FLAVOURS

### CORPORATE DINING WITH A DIFFERENCE (LOCAL IS LEKKER)

- Numerous corporate head offices
- We cater for everyone's needs
- Full-service catering and convenient food solutions for companies
- Satellite catering for events and functions

### FUNCTION CATERING

Functions afford our chefs the opportunity to exercise their creative flair to bear and produce a constantly changing array of vibrant canapés and intricate snacks.

### MEMORABLE EVENTS

Whether traditional functions such as product launches, Press Events, Corporate dinners and much, much more, **WCCS** can cater for all.

# WHAT SETS US APART

## OUR QUALITY

- Skilled, experienced and trustworthy staff
- The best Namibian ingredients, cooked to perfection
- Superior service, performed with choice
- Progressive innovation

## OUR SUSTAINABILITY VALUES

- **Using less** – we strive to find ways of using less oil, gas, electricity and other finite resources in our processes.
- **Smart sourcing** – we never use inputs that could be considered irresponsible. All produce is sourced locally.
- **Managing waste** – we seek measures to minimize wastes, disposing thereof in a responsible manner.
- **Chemicals** – we use biodegradable chemicals and to the best of our ability avoid all traditional chemicals
- **Packaging** – we always encourage our clients and customers to make use of environmentally safe packaging alternatives.
- **Staff** – our staff are trained and measured on compliance to these initiatives.

## OUR NON-NEGOTIABLES

- Quality control at all times
- Only the best ingredients
- Skilled and experienced staff
- Progressive innovation
- Understanding your needs
- Local sustainability and upliftment

## HEALTH & SAFETY

In our industry, health and safety is a top priority in everything we do. **WCCS** has a national health and safety manager who ensures that each contract manager and all staff members are properly inducted and that they comply with our comprehensive health and safety policies and procedures. **WCCS** have experience and compliance in the following policies and procedures:

- ISO 22000: 2018 (Food safety – HACCP)
- ISO 45001: 2018 (Occupational Health and Safety)
- ISO 14001: 2015 (Environmental Management)
- ISO 9001: 2015 (Quality Management)



FOOD THAT

# EMPOWERS

For the Welwitschia Group, transformation has never been a compliance requirement; it is part of our DNA and is weaved into our business model, business processes, cultural values, and business strategy.

**WCCS** pursue initiatives designed to provide skills, develop, and promote people, create opportunity within and outside of our business.

The creation of great food is an equalising and recuperative endeavour. We love the fact that we are able to use our business to build bridges in our society and create new beginnings. By engaging **WCCS**, our clients are enriching the recipe of our wonderful Southern African melting pot.

# QUALITY YOUR ORGANISATION DESERVES

**WCCS** offers you a dining experience in your company that builds your corporate image in the eyes of your employees, clients and customers.

# HEALTH & SAFETY

**WCCS** upholds the Welwitschia Group's policies for Occupational Health and Safety in order to ensure that our staff and customers always work in environments that are safe.

**WCCS** supports Occupational Health and Safety. To ensure compliance in our business, we engage in continuous training on accident prevention and constantly update our GMPs in accordance with the latest practices in this field. Over and above all this, we have an internal team that audits operational practices on Occupational Health and Safety in order to drive continuous improvement.

SUSTAINABLE

# FLAVOURS

**WCCS** is committed to running its business in a responsible manner so that impact on the environment is minimized and the wellbeing of all stakeholders is ensured.

Sustainable food practices promote health as well as good environmental and social practices in the food chain. When producing food, we do not ignore any potential source of benefit and always take our responsibility for our part of the food chain very seriously.





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