

COLLABORATIONS

UNIVERSITY COLLABORATIONS

National Collaboration:

University of Zululand – COVID-19:
University of the Western Cape – National Nutrition Survey

International Collaboration:

Texas Tech University, USA: National EFBDGs development
Munster University of Applied Science, Germany: staff and student exchange
Hamburg University of Applied Science, Germany: COIL, visiting professors
Hague University of Applied Science: COIL
Amsterdam University of Applied Science: COIL
Nasseau Community College, New York: COIL

INDUSTRY COLLABORATIONS

1. DUT and McCain Recipe Development 2020: FFSC301

Third year students from the Department of Food and Nutrition Consumer Science participated in a project led by McCain; in celebration of their 20 years in South Africa.

Objectives: Students are required to

As part of their birthday celebration, students were invited to:

- Create delicious and nutritious dishes that are loved by South African families.
- The recipe developed had to have a modern and healthier twist to SA's favourite dishes
- McCain products had to be the hero ingredients.
- Dishes had to reflect a South African link.

Motivation for the meals developed had to include:

- Findings from the survey conducted in the subject Food Communication III.
- Literature search based on current food trends, a survey of existing popular retail meals aimed at the same target market needs and could include a review of competitor brand offerings.

Mr Jabulile Gwala from McCain pitched the brief to the students.

2. DUT and The SPAR GROUP LTD. Recipe Development 2020: FFSC401

FFSC 401, Breech students from the Department of Food and Nutrition Consumer Science are currently participating in a project led by The SPAR GROUP LTD, for the development of application recipes using existing Smart Chef prepared meals to be used at Delis. Recipes will be launched at all regions at tradeshows.

Using the Smart Chef Catalogue Prepared Meals section (Beef Lasagne, Bolognese Mince, Boneless Beef Stew, Chicken a la King, Macaroni and Sauce, Mashed Butternut, and Creamed Spinach), student's ae required to:

- Develop standardised home meal replacement (HMR service department) recipes (including costings).
- Conduct food Styling and photography.

- Incorporate new trends that will fit in the Spar market.
- Recommend selling prices (RSP) and conduct competitor analysis in relation with similar products.

3. DUT and The SPAR GROUP LTD. Recipe Development 2020: FFOS 401

FFOS, Advance Diploma students from the Department of Food and Nutrition Consumer Science will be participating in a project led by The SPAR GROUP LTD in the second semester of 2020. The aim of the project is to develop unique recipes for the SPAR Bean Tree coffee shops/restaurant concept using the SPAR Smart Chef range.

Objectives: Students are required to

- Conduct formative research to determine recipes to be developed, through an online customer market survey, analyze the current menu and conduct a desktop review of current trend analyses.
- Conduct recipe trials (x 3) and sensory evaluation of the recipes in order to produce a recipe that is consistent, delicious and looks attractive as meal.
- Effectively communicate the recipes to the retailers.

The recipes should be:

- Competitive and cost effective – Ideal GP % (for the norm) for food 55-60% (40-45% food cost) and beverages 60-65% (35-40% cost).
- Quick and easy to prepare.

Student deliverables: Students are required to produce:

- Standardized recipe
 - Accurate yield, method (including cutting boards and other equipment used).
 - Image (styled photo of the product).
 - Recipe costings considering cooking loss and including packaging.
 - Include mostly SPAR ingredients and/or should be easily attainable.
- Incorporate current food trends.
- Trade presenter AND/OR Recipe Cards AND item menu presentation – Explaining or describing the concept behind the recipe.
- Recommended Selling Prices (RSPs) and Competitor price analysis – in relation to similar products in the market.

Spar's support towards the project:

- Provision of Smart Chef product catalogue (electronically), recipe development template and color-coded cutting board chart.
- Provision of all Smart Chef ingredients as the core recipe ingredients.
- Guidance and support throughout the process as well as one opportunity to submit a developed recipe for online Fresh Studio costings (AI).

- Experience in recipe development and a better understanding of the coffee shop/restaurant concept within retail stores.
- Prices for the 1st, 2nd and 3rd

What will happen with the developed recipes?

- Selected recipes will be loaded onto Fresh Studio – available to all stores to include within their menu offering.
- Store implementation of recipes within their coffee shop/restaurant.
- Customers would purchase and enjoy these unique