



ABOVE & BEYOND | ISSUE 23 | Nov 2022

Newz Buzz

BIG Story

CROWN NATIONAL HONOURS THE

Supply Chain Staff

AT OUR 2022 CONFERENCE



Conference kicked off with some great inspiration from Scarra Ntubeni (DHL Stormers & Springbok Player), and Sinalo Jafta (WP Women's Cricket & Proteas Player).



SUPPLY CHAIN *Merit Awards*

MAINTENANCE SUPPLY CHAIN AWARD 2022 **MARLON RORICH**



There are some people who repeatedly go out of their way to help when no one else is willing to. Like Marlon Rorich, who always goes the extra mile even when faced with difficult tasks. He has become a friend and is a pleasure to work with.

Natasja Erasmus
CFG Manufacturing
Supply Chain Executive

WAREHOUSING, LOGISTICS, PROCUREMENT & CUSTOMER LIAISON AWARD 2022 **FAIRLENE MARTIN**

Fairlene Martin isn't just friendly. She consistently performs all her tasks with passion and drive, and requires minimal supervision. Over and above completing her own tasks daily as per her Role Clarification, she also serves the department as the Health & Safety Representative, caring for the staff's safety whilst performing their daily duties.

Natasja Erasmus
CFG Manufacturing
Supply Chain Executive



MANUFACTURING MERIT AWARD 2022 THULANI DADAMASI

Thulani is remarkable in that he goes about completing his responsibilities with minimal fuss and drama. He is quiet, yet confident and assertive when required. He can formulate a plan of action, no matter the challenge. Thulani is a genuine asset to his department and to the company.

Natasja Erasmus
CFG Manufacturing
Supply Chain Executive



WET PLANT MERIT AWARD 2022 ROMEO NKOANE

You will never hear a complaint from Romeo, only an inspirational flood of new ideas aimed at improving methods and processes for achieving higher efficiencies in the factory. Romeo is a true leader and out of the box thinker.

Natasja Erasmus
CFG Manufacturing
Supply Chain Executive

SUPPLY CHAIN

Merit Awards

TECHNICAL MERIT AWARD 2022

MADENEYA HARTLEY



This award goes to an outstanding achiever in performance excellence. Managing the manufacturing site's certifications and achieving an A-Star rating in BRC, not to mention the numerous rated customer audits that have resulted in passing grades, Madeneya's efforts to assist in root causes of process deviations, resolve customer complaints and assist in the efficient functioning of technical services, have all been of exceptional standards

Natasja Erasmus
CFG Manufacturing
Supply Chain Executive

Long Service Awards

HIGH FIVE AND HANG TEN TO THESE AMAZING PEOPLE

YEARS	NAME
5	SIKHOLIWE MANELI
5	JODY VAN NIEKERK
5	PRISCILLA CELU
5	RICARDO SPIELMAN
5	MPUMELELO QUMANE
5	MADENEYA HARTLEY
5	FRANCOIS BRINKHUIS
5	FAIRLENE MARTIN
5	SONWABILE NGQEKULA
5	VUYO GARANE



YEARS	NAME
10	MICHAEL KINSELLA
10	SIZIWE PAULA
10	XOLELWA NONGCA
10	ROBSON GQIBA
10	ANDILE MBULAWA
10	SHANEL SOLOMON
10	ROWENA HENDRICKS
10	BARRY ALEXANDER
10	ANDILE VELLE
10	BRENDEN KLEINSMIDT
10	IVAN MAARS
10	LUNGELO MANKOMO

Long Service Awards

WOOHOO TO 15 YEARS

YEARS	NAME
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15	RONALD DAMONSE
15	DEZLYN BOTMAN



30 Years

OF AMAZINGNESS



YEARS	NAME
30	ANTHONY JOSEPH
30	LAYLA JAFTHA
30	ELIZABETH HARTMAN

WHOOP WHOOOP TO
35 Years

FAEEZA APOLLES



SUPPLY CHAIN STAFF 2022

*Conference
highlights*



What's Cooking in the Kitchen?

SIX GUN GRILL® VENISON PIE

INGREDIENTS

FILLING

- 2kg Venison shoulder or leg
- 250ml Buttermilk
- 30ml Oil
- 1L Water
- 1 Onion, chopped
- 10 Cloves, whole
- 2 Bay leaves
- 5ml Coriander, ground
- 10ml Six Gun Grill® Seasoning

GRAVY

- 50g So Good Onion Gravy Mix
- 500ml Water

TOPPING

- 400g Puff pastry
- 1 Egg, beaten (for glazing)

METHOD

1. Put the meat into a dish and pour over the buttermilk. Refrigerate for 1 to 2 days.
2. Remove the meat from the buttermilk and pat the meat dry. Discard the buttermilk.
3. In a big pot, heat the oil and fry the meat, browning all over. Remove from the pot.
4. Add the rest of the filling ingredients to the pot and bring to the boil. Add the meat and simmer for 3 to 4 hours on a low heat till tender. Remove the meat from the pot and take off the bone. Keep the liquid.

5. Make the gravy by mixing the So Good Onion Gravy Mix and the water in a pot. Bring to the boil. Stir in the meat and pour into an oven-proof dish.
6. Roll out the pastry on a floured surface to the size of your ovenproof dish.
7. Cover the mixture with the pastry and brush with the beaten egg.
8. Bake for 45 minutes at 190°C. Serve with potato mash or rice and vegetables.



Do More Foundation

**Chief's
CHOICE**



**PROUDLY FEEDING
THE NATION
TOGETHER WITH THE
DO MORE
FOUNDATION**



Value at its best



We are thrilled to be able to support the DO MORE FOUNDATION on World Food Day and truly live our motto that, "We're here to help"!





CROWN FOOD GROUP

Product Management TEAM



Crown Food Group is very proud to represent Algaia in distributing Alginate which is made from brown seaweed extract. Interestingly, Alginate can be used to produce desserts, ice creams, reduced fat spreads, drink fruit beverages and beers, bakery creams, glazes, decorations, fruit prep and instant fillings, cold serve sauces and low-fat dressings, instant noodle, processed cheese, films, membranes and encapsulation, as well as restructured products.



OHS Corner

TOPIC: HOUSEKEEPING



Housekeeping is not just cleanliness. It includes keeping work areas neat and orderly; maintaining halls and floors free of slip and trip hazards; and removing of waste materials (e.g., paper, cardboard) and other fire hazards from work areas.

Good housekeeping is one item that can help improve, not only the safety on the job, but also the morale and productivity of the job.

When practised regularly, good housekeeping can :

- Prevent minor injuries like cuts and punctures
- Prevent major accidents like slips, trips, falls and fires
- Increase job productivity by speeding up the movement of workers and materials on the job.

Here are some housekeeping tips that will help you keep your work area safe:

- Immediately clean up anything on the floor that creates a slip hazard: water, grease, paper, dust or other debris (Get assistance if needed or required).
- Keep walkways clear of boxes and other obstructions.
- Close cabinets used for storage when not in use.
- Never block fire exits or fire equipment.
- Make sure stacked materials do not impede vision.
- Don't store items in or on electrical panels or control boxes.
- Pick up and store tools in their proper location immediately after use.
- Keep ventilation systems clear of dust and debris and stored materials.
- Make sure receptacles for waste and debris are conveniently located.
- Remove combustible waste often to minimise the fire hazard.
- Set a good example for other employees by maintaining good housekeeping in your work area.