

Cape Town International Convention Centre (CTICC) press release

For immediate release

6 March 2017

CTICC appoints Roberto de Carvalho as new Executive Chef

The CTICC is delighted to announce the appointment of its new Executive Chef, Roberto de Carvalho. With over 20 years' experience in the culinary industry, de Carvalho joins the centre's food and beverage team with an accomplished and rich history.

Born and raised in Johannesburg, de Carvalho joins the CTICC from the One & Only Cape Town where he held the position of Resort Executive Chef for over three years. He served as Executive Head Chef at The Twelve Apostles Hotel for more than eight years, and was also Senior Chef de Partie at the Park Hyatt Rosebank. Prior to joining the One & Only, Roberto ran his own restaurant, Roberto's Signature Restaurant, in Long Street, Cape Town.

"Roberto has a wealth of experience in the hospitality sector. We're confident that his expertise in fine-dining and running his own business will ensure the CTICC's culinary offering is always in line with the latest cuisine trends. The CTICC's kitchen offers an Executive Chef with a unique challenge. Food plays a significant part of any memorable event and we're confident that his creativity will further enrich our catering services to clients," said Julie-May Ellingson, Chief Executive Officer at the CTICC.

De Carvalho's passion for food developed from a young age and he has worked in the food industry since his teenage years. He holds qualifications in Professional Cookery from the Hospitality Industries Training Board, has a Diploma in Professional Cookery from the then Cape Technikon (now Cape Peninsula University of Technology), and has a Certificate in Food Preparation and Cooking from City and Guilds of London.

"I would like to ensure that the already high standards of the CTICC culinary department are maintained and over the next few months I would like to also start pushing the boundaries and ensuring that the food remains on a high international level, making sure that we are globally competitive with our presentation and flavour combinations," said de Carvalho.



We are a green conscious convention centre.

Cape Town International Convention Centre

He added: "I am excited and anxious all at the same time, but after more than 20 years in the culinary industry, this is a position that I would like to prove that I can do."

-Ends-

Note to editors:

The kitchen at the CTICC is one of the largest in the Western Cape Province and is linked to fourteen satellite kitchens strategically located around the centre. Due to the size of the events it hosts, the CTICC's Food & Beverage department requires an executive chef that is not only talented in producing excellent food but one who demonstrates superior catering operations skills as well. The CTICC kitchen offers Halaal-certified cuisine and caters all events - whether for 20 people or 6 000 - held at the centre. It holds the SANS 10330 Certification for HACCP (Hazard Analysis and Critical Control Points) and follows the seven principles as set out for food hygiene and safety.

For more information, contact Susan Davis, Corporate Communications Manager at the CTICC, at media@cticc.co.za or +27 (0)21 410 5000.



We are a green conscious convention centre.

Cape Town International Convention Centre