

## CHEF'S PROFILE



**VANIE PADAYACHEE**  
Executive Chef fu.shi, BoMa  
Terrace & Chef's Bar &  
Maitre Rôtisseur

**V**anie Padayachee's (executive chef at fu.shi, BoMa Terrace & Chef's Bar & Maitre Rôtisseur) cuisine is influenced not only by the international flavours she has experienced on her travels, but also by the rich diversity of cultures that is only found in South Africa.

When asked how she sees food and what her style is, she wholeheartedly says: "It should be complicated simplicity, yet fun - a simple and fresh approach using traditional methods prepared from local fare, and flavoured with global influences both modern and classical."

A prize-winning dish to Vanie is characterised by simple, fresh ingredients, because she says she lives in a town where she is spoiled for choice in fresh vegetables and herbs, which are mostly organic.

Vanie counts the blending of spices among her most impressive kitchen skills, because of her Indian heritage, which makes spices a major part of her life. The best advice that she can give to someone who wants to improve their cooking skills is that practice is important and to never give up. She says it is also important to have fun with what you are doing in the kitchen.

Vanie was named "The Five Star Chef" in 2004 by Wine Magazine. She has been part of the Knysna Oyster Festival and The Nederburg Wine Auction, both of which being prestigious events on

the South African culinary calendar. In 2006 she was invited to be part of the prestigious, Chaîne des Rôtisseurs and holds the title of Maitre Rôtisseur.

She was born and educated in Durban, KwaZulu-Natal and after matriculating she enrolled at the ML Sultan Hotel School to study Hotel and Catering Management, where she obtained her diploma in 1994.

Her passion for food was born as a result of watching her parents; both great cooks themselves, preparing exotic Indian dishes for family gatherings.

Upon graduation, she was offered a position to complete her on-the-job-training at the Tropical Restaurant in Durban.

This was followed by positions at establishments such as The Halyards Hotel, Port Alfred; The Plettenberg, Plettenberg Bay; and Le Quartier Français, Franschhoek.

While working at Le Quartier Français she was fortunate enough, to take a working holiday in the United Kingdom and worked at The Avenue, The Stafford Hotel, Chez Bruce and Stephen Bull in London, which gained her international experience, exposed her to the latest trends and assisted in her overall knowledge of the industry.

In 2003 she was offered the position as executive chef at Phantom Forest, where she stayed until 2005. Due to her solid reputation in the industry as one of South Africa's up-and-coming leading chefs, she was approached to be part of the opening team as executive chef at Grande Provence Estate in Franschhoek.

Vanie then joined the development team at fu.shi in Plettenberg Bay, where she is responsible, not only for designing unique menus to suit the various eateries, but also for consulting to the architects and designers during the development phase.

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### Team



### South Africa

It is the culinary world's Olympic year, and what better way to show your support for our boys and girls in white, who will be representing South Africa in the IKA Culinary Olympics in Germany during October, than by joining the National Team Supporters Club?

The Supporters Club consists of a database of national colleagues, friends, family and members of industry who are interested in hearing all about the team's activities and

supporting their events.

The National Team Supporters Club provides members with the latest news and updates on the team, the practice schedule and events in which they are participating around the country. Members qualify for exclusive special offers to join the team at some of these events.

To join, e-mail your name, phone, fax, postal address and e-mail to [lindelwa@saca.co.za](mailto:lindelwa@saca.co.za)