

MUSE

Simone Bezuidenhout:

I studied at Capsicum Culinary studio in Port Elizabeth where I got my diploma in food preparation, pastry and management.

During my time there I also furthered my knowledge by doing chocolate courses at the Lindt studio in Cape Town.

After my studies I started working at the Boardwalk Hotel as part of the opening team of the 5 star property. I started off as a commis chef and in my 3 years there I worked myself up the Pastry Sous chef.

My food philosophy is that food brings people together and that when you have a meal, dessert is the last memory of your food experience. You need to make a lasting impression on your guests and they need to leave with a warm fuzzy feeling of satisfaction.

Allan Bezuidenhout:

After I left school I did a very short stint studying Accounting, and very quickly realized that it was definitely not for me.

I decided to travel the UK and started working at the Angel Hotel as a barman. I did a couple of extra shifts as a steward in the kitchen, I fell in love with the craziness, from there on out I wanted to be a chef. From steward I became a commis at the same property.

After returning to South Africa I worked at some small properties and worked my way up to Head chef.

While working I studied part time at Capsicum Culinary Studio to get my diploma in food preparation.

I then had the opportunity to be part of the opening team for the Boardwalk Hotel 5 star property as a Sous Chef. I worked my way up to Executive Sous chef before I decided to open my own restaurant called Muse.

My food philosophy is that you need to make use of fresh produce and change your menu's according to the seasons and what is available. I believe that we should look after nature and the oceans as they supply us with food produce. The best way to enhance a meal is to incorporate the habitat of what you are putting on a plate.