

2023 KOSHER CATERING FACT SHEET

The River Club has not one, but **TWO dedicated kosher kitchens**. Each has its own set of equipment, crockery, cutlery, glasses, utensils, pots and pans etc. The two are entirely separate from each other, and nothing from the main lodge kitchen goes near either kosher kitchen and vice versa.

Each kosher kitchen has its own washing up facilities too – one for **parev**, and one for **milchik**.

Guest room doors lock with keys and that's because we are still quite old-fashioned by choice. This is not going to change and it's handy that it suits kosher guests too!



HOW KOSHER CATERING WORKS AT THE RIVER CLUB

GENERAL KOSHER INFORMATION

- Kosher guests are welcome at any time, to inspect the kosher kitchen they have booked.
- If they wish, kosher guests may light the gas stove in the morning before coffee is made or breakfast-cooking starts.
- The River Club regularly takes care of guests over **Shabbat** so, we know what is required.
- The River Club keeps a small range of **kosher wine** in stock, imported from South Africa. There are no suppliers in Zambia. Depending on brand, prices vary between **US\$ 20 and US\$ 45 per bottle**.

KOSHER MENU

- Mainly due to **seasonality** and unpredictable availability of certain things, we do not prepare kosher menus in advance. Indeed, the same is true of the main lodge kitchen! Menus are prepared on a daily basis.
- The chef on duty, an **expert** in kosher catering, has a general food discussion with guests during the check-in process to give them an outline of what can be offered during the stay according to availability at the time.
- Thereafter the chef spends time daily with guests, finalising meal-plans for each day.
- Ultimately, guests decide what they would like on their plates and whether a meal is parev or milchik.

BREAKFAST

- Consists of a **buffet** with fruit, muffins, kosher yoghurt (when available) and cereals, set out with the cereal boxes intact so guests can verify they are kosher products.
 - In addition, guests can also order whatever **freshly-cooked**, hot breakfast-food they like.
 - Guests usually eat from the buffet and from the hot menu combined.
 - **Fruit Juice** is Kosher Liqui-Fruit 100% Apple or any other kosher flavours available at the time.
- We are always scouting for anything kosher on the local shelves that we didn't know was there before. If we find any other kosher juice flavours, we snap them up as well. Liqui-Fruit Apple is one we know is usually in stock.

LUNCH and DINNER

- Both meals are prepared in line with daily discussions between the chef and the guests.

THE KOSHER FOOD ITSELF

- **MEAT** - Raisin Rib Beef and other popular cuts, as well as Lamb Chops, are especially imported from South Africa. All guaranteed 100% Glatt Kosher meat. Actual cuts in stock at time of stay depends on availability at that time.
- **FISH** - Delicious fresh whole skin-on indigenous Zambezi Bream comes from a fish farm nearby; always available.
- **CHICKEN** - Sadly, not available in Zambia. Chicken imports, kosher or otherwise, are barred by the Zambian Ministry of Health.
- **VEGETABLES** - Fresh vegetables and fruit are seasonal and in plentiful local supply, as are fresh eggs.
- **DAIRY** - All dairy is locally-purchased kosher product. Supply can be erratic and limited at times, so some items are subject to availability at the time of stay. Sadly, The River Club is **unable to offer cholov Yisroel** dairy.

KOSHER FOOD STORAGE

- All kosher food is kept separate from other food stocks in dedicated fridges, freezers and shelf-space.

Page 2 | Kitchen 1 (lite) – with or without a Mashgiach | Kitchen 2 (strict) – only with a Mashgiach

WITHOUT A MASHGIACH

KOSHER KITCHEN 1

- Aimed at smaller groups of 1 guest up to a **maximum of 10**.
- It is ideal for single travellers or families who are happy to have the option to enjoy kosher food without incurring the considerable extra expense of hiring a Mashgiach or Kosher Chef, which includes paying their accommodation and travel costs. This option is available in Kitchen 2 though, if required.
- Kitchen 1 is run by lodge kitchen staff trained in kosher catering. They are not Jewish themselves but take the art of kosher catering seriously.

COSTS OF KOSHER KITCHEN 1 – in addition to accommodation charges, and available only on **FULLY INCLUSIVE**

- **Kosher Surcharge**
US\$ 45.00 per adult per day
US\$ 22.50 per under-16 per day
- **Tourism levy**
US\$ 12 per adult per day
US\$ 6 per under-16 per day

KOSHER KITCHEN 1 – KOSHER SUPPORT STAFF – NOT MANDATORY

- If guests **do wish to hire a Mashgiach and/or Kosher Chef** for Kitchen 1, their accommodation and travel expenses will be for the guests' account.
US\$ 200 per person per day, minimum 4-nights in Guide Room accommodation
US\$ 12 per person per day, mandatory Tourism Levy

WITH A MASHGIACH

KOSHER KITCHEN 2

- Intended for larger groups of **up to 20 guests** who can afford to share the cost of **Mashgiach hire**, and possibly a Kosher Chef as well, their accommodation costs, as well as travel and transfer expenses.
- Kitchen 2 is only unlocked and used when there is a **Mashgiach present**.
- Each time a Mashgiach finishes with a group, Kitchen 2 is thoroughly cleaned, after which the Mashgiach locks the door and seals the keys with kosher tape.
- The sealed keys are placed by the Mashgiach in the lodge office safe and not brought out again until the next Mashgiach arrives for another group.
- It's worth noting lodge kitchen staff assist the Mashgiach in Kitchen 2, because it illustrates that The River Club staff is entirely capable of running Kitchen 1 without a Mashgiach, and are fully conversant with the art of kosher catering.
- The Mashgiach and/or Kosher Chef **MUST** arrive at least by the day before the rest of the group arrives.

COSTS OF KOSHER KITCHEN 2 – in addition to accommodation charges, and available only on **FULLY INCLUSIVE**

- **Kosher Surcharge** – applies as with Kitchen 1
US\$ 45.00 per adult per day
US\$ 22.50 per under-16 per day
- **Tourism levy** – applies as with Kitchen 1
US\$ 12.00 per adult per day
US\$ 6.00 per under-16 per day
- **Kitchen 2 Usage Fee**
US\$250.00 per day or part thereof; includes day of arrival of kosher support staff, and day of departure
- **COSTS FOR KOSHER SUPPORT STAFF - Mashgiach and/or Kosher Chef**
US\$ 200 per person per day, in Guide Room accommodation
US\$ 12 per person per day, mandatory Tourism Levy
US\$ TBA The River Club transfers if required for kosher support staff

ADDITIONAL COSTS FOR KOSHER KITCHEN 2 – paid direct to service providers – **not to The River Club**

- Payment for the services of a Mashgiach and/or a Kosher Chef.
- Payment for the Mashgiach and/or Kosher Chef travel expenses.
- If **special luxury kosher foods** are requested or required by the Mashgiach, the Mashgiach concerned will source independently, add these requirements to the costs, and **quote accordingly**. The River Club is not involved in the procurement or importation of special or luxury kosher foods.
- **NOTE:** The River Club's **DAILY KOSHER SURCHARGE** applies whether or not special food is added to the menu.



THE RIVER CLUB – RESERVATIONS CONTACT DETAILS

If there are any questions or queries, please feel free to contact The River Club by e-mail or by phone.

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