

**We see a world of change & motion**

**We believe food has the power to  
have a positive impact on people life**

**We commit to promote African gastronomy**



**LET'S SHARE  
TOGETHER A  
TASTE OF AFRICA**

# INGREDIENTS

**beans &  
Cereals  
/  
Musanze ,  
Rwanda**







## **RECIPES**

### **Fufu with Mama Titi / Kumasi, Ghana**





## **FARMERS**

**Nyariro ,  
with cheptel  
/  
Masai Mara,  
Kenya**





## **MARKET**

**Explore  
Spices**

**/**

**Buea ,  
Cameroon**





## **RESTAURANT**

**Meza  
Malonga  
/  
Kigali ,  
Rwanda**





**CHEFS**

**Team in  
kitchen**

**/**

**Dar Es Salam,  
Tanzania**



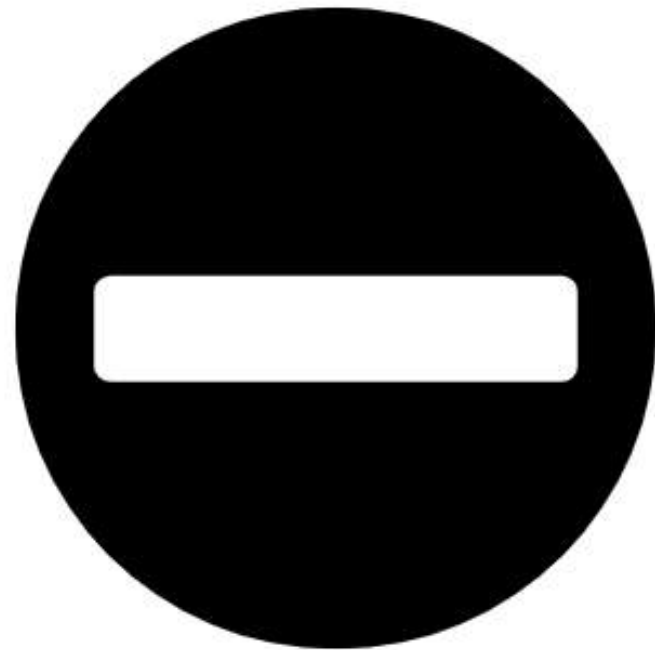
# Diverse & Rich Culinary Heritage in Africa





# CHALLENGES

1



**" Das Klischee" on  
African cuisines / restaurants**

2



**Training of talents  
on African gastronomy**

3



**Accessibility of informations  
on African food experience**

# **SOLUTION - *Connect & Create Contents***



**Chefs In Africa brings together Chefs from the African continent and the diaspora, local craftsmanship to write new narrative on African gastronomy**





Discover different recipes concocted by our chefs

[READ MORE](#)



# **SOLUTION - *Education of Talents***



**Educate and put talents from the continent at the forefront of a global culinary revolution**







# **SOLUTION - *Gastronomic Branding***

**Representing Africa's  
gastronomic destination  
through authentic  
storytelling and the  
peculiarity of local foods**











**VISION 2023**

**MUSANZE , RWANDA**

**A CULINARY DESTINATION**



# LOCATION



Image © 2021 CNES / Airbus

Google Earth



# SUSTAINABLE REGIONAL DEVELOPMENT



- **Culinary Innovation Village ( Educational restaurant, Culinary Training Center, Experimental Garden)**
- **Rural Development - Social, Economic, and Environmental impact (300 people living in the village )**
- **Culinary Tourism - Nature & Culture**



**We invite you to visit Africa**



**Thank you**