



2020 KOSHER FACT SHEET

HOW KOSHER CATERING WORKS AT THE RIVER CLUB

All kosher catering is done separately and not in the main lodge kitchen at all. The River Club has not one, but TWO separate **dedicated** kosher kitchens. BOTH are **dedicated to kosher catering only**. Each has its own set of equipment, crockery, cutlery, glasses, utensils, pots, pans etc. The two are not mixed and nothing from the lodge kitchen goes near either kosher kitchen. Each kosher kitchen has its own washing up facilities too – one for parev, one for milchik.

- Here at the lodge, we are used to kosher guests wishing to inspect the kosher kitchen and asking to light the gas before cooking starts.
- The River Club frequently takes care of guests over Shabbat and the lodge knows what they need.
- The River Club has kosher wine in stock. It's a premium brand so cost is US\$40 per bottle. Due to limited availability in Zambia we stock Backsberg Chardonnay and Merlot only.
Juice is Liqui-Fruit Apple which is kosher. We are always scouting for anything kosher on the local shelves that we didn't know was there before. So if we find any other kosher juices, we snap them up as well. Liqui-Fruit Apple is one we know is usually in stock.
- Breakfast consists of a buffet with fruit, muffins, yoghurt (when we can get kosher yoghurt) and cereals. Guests also order whatever they like for a hot meal. Guests usually eat from the buffet and from the hot menu combined. Kosher breakfasts are set out with things like the cereal boxes intact so guests can see they are kosher products.
- The lodge has a lunch menu and daily dinner menu, but kosher guests don't eat off the lodge menu. We have found preparing kosher menus does not work, so the Head Chef (who is an expert on Kosher catering), talks to guests, tells them what he has available at the time, and they decide what they want on their plates and whether a meal is parev or milchik.
- The Kosher Food itself:** Raisin Rib Beef and Lamb Chops are especially imported by the lodge from South Africa. It is 100% Glatt Kosher. Delicious fresh whole skin-on Zambezi Bream comes from a fish farm nearby. Sadly, kosher **chicken is not available in Zambia**. Fresh vegetables and fruit are seasonal and in plentiful local supply. All dairy products are kosher, purchased locally, so some items are subject to availability at the time of stay.
- Kosher food storage in the main lodge pantry is kept separate from other stocks in dedicated fridges, freezers and shelf-space.
- 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!

FULL EXPLANATION OF THE TWO KITCHENS

KOSHER KITCHEN 1 – for use without the presence of a Mashgiach

- Aimed at smaller groups of 1 to up to 10 (maximum). It's ideal for single travellers or families who are happy to have the option to enjoy kosher food without incurring the extra expense of hiring a Mashgiach (who comes at considerable extra cost).
- Kosher 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

- Apart from the usual costs of accommodation on the Fully Inclusive package at The River Club, kosher kitchen 1 requires only the **additional kosher catering surcharge of US\$40** per person per day. Children 16 and under pay US\$20 each per day.

KOSHER KITCHEN 2 – only used with a Mashgiach present

- Kitchen 2 is only unlocked and used when there is a Mashgiach present. Each time a Mashgiach finishes with a group, this kitchen is cleaned, the Mashgiach locks the door and seals the keys in kosher tape. The sealed keys are placed by the Mashgiach in the lodge office safe and not brought out again until the next Mashgiach comes.
- It's worth noting that lodge kitchen staff assist the Mashgiach in kosher kitchen 2 which proves the point about kitchen 1 being operated by lodge staff – they do know what they're doing when it comes to kosher catering.
- Kosher kitchen 2 is aimed at larger groups who can afford to share the cost of the Mashgiach hire, his accommodation, travel and transfer expenses.
- The **minimum stay** to book Kosher Kitchen 2 is **three nights**, the Mashgiach needs a minimum of **four nights** as he has to be here a day before.
- For Kosher Kitchen 2, The River Club puts guests in touch with the Beth Din in Johannesburg who make all the arrangements for the Mashgiach.
- Payment for the Mashgiach expenses is made direct to the **Beth Din**, not The River Club.
- If special luxury kosher foods are required, which have to be imported to Zambia, the Beth Din representative and the Mashgiach will work these requirements into their costs – over and above The River Club's kosher surcharge costs.

COSTS OF KOSHER KITCHEN 2 - Payable to The River Club:

- The daily kosher surcharge of **US\$40 per person per night** is applicable (as for kosher kitchen 1).
- An administration fee and daily kitchen hire fee are additional - **US\$1,100 for a 3-night stay**, plus **an additional US\$315 per day** thereafter.
- Mashgiach accommodation cost at The River Club – **US\$220 per day** (includes all his meals) for a guide room, plus the **daily Tourism Levy of US\$10** – for a minimum of 4 nights.
- Kosher Chef accommodation costs at The River Club – also in a guide room for the **same rate** as the Mashgiach
 - Note:** depending on the size and requirements of the group the Johannesburg Beth Din may want to use a Kosher Chef as well.
- Any River Club transfers requested for the Mashgiach and Chef.

ADDITIONAL COSTS OF KOSHER KITCHEN 2 Payable to the Beth Din in Johannesburg:

- All costs for the hire of the Mashgiach and/or Kosher chef, and all their travel expenses.
- Any extra speciality kosher foods the Beth Din sends up with the Mashgiach.

RESERVATIONS CONTACT DETAILS

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