We see a world of change & motion
We believe food has the power to have a positive impact on people's lives.
We commit to promote African gastronomy
LET'S SHARE TOGETHER A TASTE OF AFRICA
INGREDIENTS

beans & Cereals / Musanze, Rwanda
Fufu with Mama Titi / Kumasi, Ghana
Nyariro, with cheptel / Masaï Mara, Kenya
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
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
SOLUTION - *Education of Talents*

Educate and put talents from the continent at the forefront of a global culinary revolution
Representing Africa's gastronomic destination through authentic storytelling and the peculiarity of local foods
VISION 2023
MUSANZE, RWANDA
A CULINARY DESTINATION
LOCATION
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