



Makaron – Chef Tanja Kruger

Bio: Makaron at Majeka House

Tanja was born in the Kalahari and grew up in Plettenberg Bay. After high school she studied at the Institute of Culinary Arts in Stellenbosch. After finishing her studies she worked at Lanzerac in Stellenbosch.

Tanja then travelled to the UK and worked there to gain international experience. Back in SA she did private cheffing for a while before moving to the Radisson Hotel in Cape Town, working under chef Jeffrey Siew. After the Radisson she worked at Five Flies in Cape Town and then moved back to the Garden Route to join Hunter's Country House under chef Carmen Trutter. At Hunter's she worked her way through the ranks from chef de partie to jnr sous to snr sous and finally to head chef. Whilst there she became interested in culinary competitions and took part in her first in 2007 at Gastronomica, taking first place. She also went on to win the regional and national competitions of the chaine des rotisseurs young chef of the year (or jeune commis) and in 2008 represented SA in the international competition in Paris, where Tanja achieved 4th place. In 2009 she was also chosen for Culinary Team SA's training squad and, along with the 17 other chefs in the team and represented South Africa as part of the national team at the Culinary World Cup in Luxemburg in 2010 where the team brought home two silver medals.



In May of 2011 Tanja decided to spread her wings and move to Stellenbosch where she was executive chef of DeHuguenot Estate, but after the sad closure of this property moved to Majeka House in November 2011 to head up the team of Makaron restaurant.