GIC International Catering on creating better meals for a brighter future

This is a special feature from the April 2025 WTCE issue of *PAX International* on page 42.



Bongi Tshazi, Commercial Director, GIC International Catering

With a passion for sustainability, innovation and a team that feels more like family than a workforce, GIC International Catering (GIC) is setting new standards for inflight dining. Its goal is to deliver meals that delight passengers, reduce waste and help airlines meet sustainability goals—while staying ahead of passenger needs.

At GIC, sustainability is foundational. The company is reducing waste by eliminating single-use plastics, using eco-friendly alternatives and focusing on biodegradable packaging. It is also working to shrink its carbon footprint.

But GIC's sustainability efforts go beyond packaging. The company is adopting renewable energy,

Copyright DutyFree Magazine. All rights reserved.

optimizing portion control to reduce food waste and collaborating with like-minded suppliers. Digital tools also help improve operations, from kitchen management to delivery tracking.

“By investing in technology, we are streamlining operations, reducing waste and boosting efficiency. Our commitment to responsible catering goes beyond compliance—it’s about shaping a greener, smarter future,” says Bongi Tshazi, GIC’s Commercial Director.



A main dish by GIC International Catering

GIC stays competitive by leveraging digital transformation. The company uses MPPITEC, a kitchen management system that plans production, manages inventories and tracks stock in real time. Data analytics also help predict meal demand, reduce waste and fine-tune offerings based on passenger feedback.

Behind every successful initiative is the heart of GIC: its people. The close-knit team has the agility to make quick decisions, solve concerns and maintain high quality. With fewer layers of bureaucracy, GIC creates a culture of leadership and innovation that drives the company forward.

One thing GIC knows for sure, passengers want personalized, healthy and more sustainable meal options. In response, GIC is expanding its plant-based menu, introducing locally sourced ingredients and using advanced preservation techniques to reduce waste. Customization is key and GIC works closely with partners to create meals that cater to passengers' preferences and regional tastes.

At the upcoming WTCE 2025, GIC will showcase its innovations at booth 4F50, combining technology, sustainability and personalization.

“We are confident in our ability to provide airlines with superior quality, efficiency and innovation,” says Goeksel Yildirim, GIC’s Managing Director. “Our commitment to responsible catering goes

Copyright DutyFree Magazine. All rights reserved.

beyond compliance—it’s about shaping a greener, smarter future, not just for airline catering, but for the planet, our kids and generations to come. Because in the end, they should inherit a world full of possibilities, not problems.”

Copyright DutyFree Magazine. All rights reserved.