



## Advanced Diploma in Culinary Art

(Information correct January 2009 till 2010 intakes)

(2 Year Course)

On completion of the course Olive Chef School will provide you with an international City&Guilds Advanced Diploma or Diploma in Culinary Art

### COURSE LAYOUT

#### FIRST YEAR SUBJECTS

- In-service 101 & 201
  - Cooking Theory 101 & Baking Theory 101
  - Cooking Practical 101 & Baking Practical 101
  - Cooking Theory 201 & Baking Theory 201
  - Cooking Practical 201 & Baking Practical 201
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| <ul style="list-style-type: none"> <li>- Table and Drink Service</li> <li>- Buffet and Silver Service</li> <li>- Customer Service</li> <li>- Staff Organisation</li> <li>- Staff Development</li> <li>- General Management</li> <li>- Costing, Budget and Stock Control</li> <li>- Health and Safety</li> </ul> | <ul style="list-style-type: none"> <li>- Food Styling and product development</li> <li>- Nutrition</li> <li>- Menu planning</li> <li>- Culinary French</li> <li>- Formal Wedding Cake</li> <li>- Couverture Chocolate and Sugar Work</li> <li>- First Aid and Fire training</li> </ul> |
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#### FIRST YEAR PRACTICAL AND IN-SERVICE

The student confirms the theory in our practical kitchen. Working at Woodlands Function Venue kitchen and in the kitchens of selected restaurants and hotels in Bloemfontein.

#### SECOND YEAR

The student must complete monthly theses, assessments and a Grand Final Practical Exam. Students will have to return to Bloemfontein for the written Advanced Diploma Theory Examination.

#### SECOND YEAR IN-SERVICE

Working in the kitchens of selected restaurants and hotels. Students are placed at select five star hotels, boutique guest houses, five star lodges or top restaurants situated from Mpumalanga to the Western Cape.

\* *They are placed according to ability and interest. Most venues provide accommodation, meals as well as a basic salary.*

## RESOURCES

The course is presented at one training facilities.

- Woodlands Function Venue with banqueting kitchens and function facilities within a game populated secure environment.

This is all supported by a large library, internet connection and secure parking.

## FEES

Course Fees **R75 000.00**

This amount includes all course notes, practical and theoretical classes, external trainers, external examination fees as well as all equipment in practical class as may be required. The ingredients for Practical Sessions are included in the fees payable.

A registration fee of **R5 000.00** is payable to secure a position in the course and forms part of the tuition fees.

The balance of the fees are payable as follows:

- Once off R65 000.00, which includes R5 000.00 discount or
- R10 000.00 on starting the course with 12 instalments of R5500
- R10 000.00 on starting the course with 18 instalments of R3800

## ENTRY QUALIFICATIONS

Trainee chefs must have a Grade 12 certificate. Potential students will be required to complete an application form or attend an interview before selection can be considered.



### **Contact Details:**

**Olive Chef School, Woodlands Farm, Bloemfontein,**

**Phone (051) 433 1317, Fax (086) 609 8499, Cell 083 264 2664,**

**E-mail: [info@olivechefschool.co.za](mailto:info@olivechefschool.co.za)**

**See more of our students and their work on our website:**

**[www.olivechefschool.co.za](http://www.olivechefschool.co.za)**