



City & Guilds

WOODLANDS
CONFERENCE & FUNCTION VENUE



VIEW OUR WEB VIRTUAL TOUR • JOIN OUR TWITTER OR FACEBOOK PAGES TO RECEIVE REGULAR UPDATES.
T 051 433 1120 C 083 283 2216 E info@olivechefschoo.co.za W www.olivechefschoo.co.za

INTERNATIONAL COOKING COURSES IN CLASSICAL CULINARY ART

Olive chef school has been training international chefs for the last 12 years. The school's vision is to train chefs of outstanding caliber while encouraging creativity and at the same time instilling high level of quality on all levels.

View all three courses presented by Olive Chef School:

- One Year in General Cooking
- One and a Half Year Diploma in Classical Culinary Art
- Two year Advanced Diploma in Classical Culinary Art

Our Chef Students are highly regarded and sought after upon obtaining their qualifications. All our courses are registered Internationally with City and Guilds which is recognized in more than 100 countries

WOODLANDS FUNCTION VENUE

Our Hands on training in Partnership with Woodlands Function Venue provide our students with knowledge and passion which has been, and will continue to be, passed on to learners for the last 12 years. Developing their skills while studying, produces a much more rounded and experienced Young Chef.

- Olive chef school is the sole supplier of food and beverages at Woodlands Function Venue.
- The functions form a very important part of all the chefs first year or semester training.
- Organic gardens – developing their own gardens yearly is a very important part of being a chef.
- Cooking library available for research.

OUR INDUSTRIAL TRAINING KITCHENS

- 300m² Industrial Kitchen.
- All products are included.
- Each students knives and chef uniforms is included.
- A Large selection of equipment to assist the students in their training.
- All recipes, notes and cooking books are included.

OUR PROFESSIONAL CHEFS AND MANAGERS

- Executive Chef Rinette Enslin a Grand Diploma in French Cordon Bleus and 25 years experience
- Head Chef Nico Augustyn a Advance Diploma in Classical Culinary Art with 9 years experience
- Sous Chef and Chef de Patisserie Adri Kruger Advanced Diploma in Classical Culinary Art with 9 years experience
- Kitchen Manager and Chef de Partie Ruanda Hewetson with 4 years experience
- General Manager and Front of House trainer -Ulrich Venter with 8 years experience



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OLIVE CHEF SCHOOL: INTAKE JANUARY 2012

ADVANCED DIPLOMA COURSE

There is always another level of perfection to achieve and another skill to master. Our advanced Diploma provides you with that extra stepping stone to master the best practice in the Culinary World.

International Advanced Diploma in Classical Culinary Arts provides the Chef Students with training in Classical Culinary Training on an Advanced Diploma Level 3. This Classical Cordon Bleu Style of Cooking is recognized all over the world.

COURSE LAY-OUT

First Year

The first year is presented at Woodlands Function Venue in Bloemfontein • The second year experiential training takes place at elite 5 star venues in South Africa. These placements are guaranteed.

- The first year consists of three parts: advanced diploma level -theory, practical and in-service experiential training. The student confirms the theory in our practical kitchen while further gaining valuable experience working at Woodlands Function Venue. The student will complete his/her written diploma during November. The course content is on the Advanced level of Cooking -Theory and Practical, Advance level of Baking - Theory and Practical, General Front of House and Table Setting, General Management, Experiential Training in the kitchen and Front of House (view our website for more detail)

Second Year

- Students will be placed at select Elite 5 star venues from Mpumalanga at top Game Lodges to Relais de Chateaux Hotels on the Coast, too some of the top 10 Restaurant in the Wine lands for twelve month practical experiential in-service training. During the second year the student must complete thesis and assessments relevant to the course lay-out. At the end of their twelve months practical students will need to complete a final GOURMET practical exam. The student also receives a basic salary during the last 12 months. They would need to travel to Olive Chef School in November to complete their written advanced Diploma examination.

FEES

Course Fees R 90 000.00

This amount includes all course notes, practical and theoretical classes, external trainers, external examination fees as well as the equipment needed during practical classes as may be required. A starter kit with chef clothes and a Wüsthof knife set is also included. A registration fee of R 10 000.00 is payable to secure a position in the course and forms part of the tuition fees. The balance of the fees is payable as follow:

- Option 1: A once-off payment of R 75 000.00, which includes a R 5 000.00 discount
- Option 2: R 25 000.00 on starting the course with 12 installments of R 4 541.67
- Option 3: R 25 000.00 on starting the course with 18 installments of R 3 152.78

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.





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OLIVE CHEF SCHOOL: INTAKE JANUARY 2012

DIPLOMA COURSE

International Diploma in Classical Culinary Arts provides the Chef Students with training in Classical Culinary Training on a Diploma Level 2. This Classical Cordon Bleu Style is recognized all over the world.

Our Chef Students are highly regarded and sought after upon obtaining their qualifications.

COURSE LAY-OUT

First Year

The first year is presented at Woodlands Function Venue in Bloemfontein • The second year is a six months experiential training which takes place at 4 & 5 star venues in South Africa. These placements are guaranteed with accommodation and a basic student salary.

- The first year consists of three parts: diploma level - theory, practical and in-service experiential training. The student confirms the theory in our practical kitchen while further gaining valuable experience working at woodlands function Venue. The student will complete his/her written diploma during November.
- The course content is on the Diploma level of Cooking -Theory and Practical, Diploma Level of Baking -Theory and Practical, General Front of House and Table Setting, General Management, Experiential Training in the kitchen and Front of House (view our website for more detail)

Second Year

- Students will be placed at selected four and five star venues for six months practical experiential in-service training. During the second year the student must complete thesis and assessments relevant to the course lay-out. At the end of their six months practical students will need to complete a final practical exam. The student also receives a basic student salary during the last 6 months...

FEES

Course Fees R 75 000.00

This amount includes all course notes, practical and theoretical classes, external trainers, external examination fees as well as the equipment needed during practical classes as may be required. A starter kit with chef clothes and a Wüsthof knife set is also included. A registration fee of R 5 000.00 is payable to secure a position in the course and forms part of the tuition fees. The balance of the fees is payable as follow:

- Option 1: A once-off payment of R 67 500.00, which includes a R 2 500.00 discount
- Option 2: R 20 000.00 on starting the course with 12 installments of R 4 541.67
- Option 3: R 20 000.00 on starting the course with 18 installments of R 3 152.78

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.



OLIVE CHEF SCHOOL: INTAKE MARCH 2012 AND FEBRUARY 2013

CERTIFICATE IN GENERAL COOKING

- The first semester is presented at Woodlands Function Venue in Bloemfontein
- The second semester is experiential training, which takes place at 3 & 4 star venues in Bloemfontein and South Africa
- These students classes will be presented in the afternoons.
- Our introduction to cooking is our new one year course which is perfect for those who wants to learn to cook while working half a day or those that have work in the kitchen and want to qualify.

COURSE LAY-OUT

First Year

- The first semester consists of three parts: theory, practical and in-service experiential training. The student confirms the theory in our practical kitchen while further gaining valuable experience working at Woodlands Function Venue. The student will complete his/her written certificate during July.
- The course content is on the General level of Cooking -Theory and Practical, General Baking -Theory and Practical, General Front of House and Table Setting, General Management, Experiential Training in the kitchen and Front of House (view our website for more detail)

Second Year

- Students will be placed at selected three star venues for six months practical experiential in-service training. During the second semester the student must complete thesis and assessments relevant to the course layout. At the end of the second semester the students will return to Olive Chef School for their final practical cooking exam.

FEES

Course Fees R 55 000.00

This amount includes all course notes, practical and theoretical classes, external trainers, external examination fees as well as all the equipment needed during practical classes as may be required. A starter kit with chef clothes and a Victorinox chef knife is also included. A registration fee of R 5 000.00 is payable to secure a position in the course and forms part of the tuition fees. The balance of the fees is payable as follow:

- Option 1: A once-off payment of R 47 500.00, which includes a R 2 500.00 discount
- Option 2: R 15 000.00 on starting the course with 12 installments of R 6 095.83
- Option 3: R 15 000.00 on starting the course with 18 installments of R 3 179.17

ENTRY QUALIFICATIONS

Trainee chefs must have a grade 10 certificate. Potential students will be required to complete an application form or attend an interview before selection can be considered.

