



*Willem Krugel (left) and Clint Groenewald,  
former students at Olive Chef School  
Culinary Education*

### ***From the horse's mouth...***

**If you're still not convinced about furthering your chef career at Olive Chef School, read on to see what some of the former students have to say...**

"The most important thing I learnt during my studies with Rinette, was that food is a taste experience and that people also eat with their eyes. I thoroughly enjoyed acquiring new skills from Rinette who, although strict, is a more than competent instructor. The long hours are sometimes a bit stressful, but I found the course to be a perfect learning experience for any aspiring chef. A word of advice to new students: be serious, passionate and dedicated!" *Willem Krugel - Lecturer: Hospitality & Catering Services, Bloemfontein College*

"You must really want to do this for a living, because your whole life will change! I sometimes found the hours stressing, but the rewards are worth every minute. I not only learnt how to master different cuisine, but also to be proud of myself and to portray this pride in the preparation and presentation of my dishes. An attribute of Rinette which I admired most was that, even with her extremely high standards, she was always understanding when you made a mistake in the kitchen." *Clint Groenewald - Lecturer: Hospitality and Catering Services, Bloemfontein College*