

NEW ONE YEAR CHEF COURSE AT OLIVE CHEF SCHOOL STARTING MARCH 2012

International One Year Certificate in Classical Culinary Art

The Certificate in Classical Culinary Art introduces the student to the culinary side of the Hospitality Industry. During the period of training students will gain valuable experiential training by their involvement in functions and events presented at Woodlands Conference and Function Venue. The placement at 3 and 4 star venues in the second semester further improves the student's skills and knowledge.

- 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 South Africa.
- City and Guilds registration is recognised in more than 120 countries.
- Shuttle Service Daily (cost on request)
- The course content is General Cooking - Theory and Practical, General Baking – Theory and Practical, General Front of House and Table Setting, General Kitchen Management, Experiential Training in the kitchen and Front of House

Course Lay-out

First Semester

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.

Second Semester

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 theses 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, which includes a R 2 500.00 discount

Option 2: R 15 000.00 on starting the course with 6 instalments of R 6 095.83.

Option 3: R 15 000.00 on starting the course with 12 instalments of R 3 179.17

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.

www.olivechefschool.co.za  

View our web virtual tour at www.olivechefschool.co.za Join our twitter or facebook pages to receive regular updates.

Kind regards,

Chef Rinette Enslin