



ACTUAL CHEF'S DIPLOMA COURSE INFORMATION SHEET

Full Time / Part Time

Full Time:

6 months Theory & Practical
6 months Industry Placement

What will I be able to do when I qualify?

Junior chef

Additional courses:

Accredited Basic Fire Fighting
Accredited First Aid Level 1

Curriculum

Safety at work
Hygiene at work
Kitchen maintenance & design
Budget, costing & control
Nutrition and dietetics
Menu planning

Preparation, cooking & service of:

Meat & Poultry dishes
Fish & shellfish dishes
Stock, sauces & soups
Pulse & vegetable dishes
Pastry dishes
Farinaceous, pasta & rice dishes
Cold preparation dishes
Egg dishes & savouries
French terminology

Schooling level and/or age entry:

Grade 12 / over 18 years of age

Hours at SA School of Cookery and/or events:

Six months at school (480 hours)

Method of tuition:

Theory Lectures
Home Study
Kitchen Practical's
Industry placement
Industry visits
Portfolio

Fun at SA School of Cookery

- ☺ Mystery basket
- ☺ Exotic ingredients
- ☺ Social responsibility

Price also includes:

Student handbook
Chef clothing
Knife's
All course ingredients
Internet availability
Student outings
Examination fees

Price:
R 53,000.00