

Is Food Your Passion?

The Professional Cooking Academy is a training provider for people who want to prepare themselves for exciting job opportunities available in the hospitality industry. It has a dynamic approach to training - with a combination of hands-on, practical classes underpinned by sound theoretical content.

FULL-TIME PROGRAMMES

Classes are presented in state-of-the-art facilities - classrooms, computer studios, a well equipped kitchen as well as and other specific training facilities. Lecturers are industry experts - who have both the theoretical background and qualification, as well as experience in the industry.

The Professional Cooking Academy presents the following qualifications:

- Diploma in Food Preparation and Cooking Skills
- Diploma for Professional Chef's
- Diploma in Patisserie, Confectionery & Bakery
- Occupational Certificate: Chef Level 5 – QCTO

SHORT PROGRAMMES

Skills Proficiency Programme in Basic Food Preparation (3529-50)

CERTIFICATE/DIPLOMA IN PROFESSIONAL COOKING

These qualifications are for people who want to work in the catering industry, offering opportunities to develop skills as a chef to the highest international standards. The certificate level is suitable for someone who has no previous experience and who wants to learn about the principles behind food preparation and the diploma is suitable for someone who has already learnt and practised the basic skills as a chef in a good quality hotel.

DURATION AND TIMES

The Certificate course is based on a one-year (ten month) intensive training period where hands-on practical cooking, baking and theory classes are held. Students then also have to complete a two-month experiential learning at a restaurant or hotel in order to complete the qualification.

CITY & GUILDS - LONDON & HIGHFIELD INTERNATIONAL

The Professional Cooking Academy has successfully completed the accreditation process with City & Guilds. Our Centre number is 843305. The accreditation will allow students to write the international city and Guilds examination for the Certificate in Food Preparation and Culinary Arts and the Diploma in Food Production and Culinary Arts. This is entirely optional but recommended. These City and Guilds qualifications are internationally recognised and provide an international standard for both theoretical and practical skills.

QCTO - QUALITY COUNCIL FOR TRADES AND OCCUPATIONS

The mission of the Quality Council for Trades and Occupations (QCTO) is to effectively and efficiently manage the Occupational Qualifications Sub-Framework (OQSF) in order to set standards for, develop, and quality assure national occupational qualifications for all who want a trade or occupation and, where appropriate, for professions.

The QCTO is one of three Quality Councils (QCs) responsible for a part of the National Qualifications Framework (NQF). Collectively, the Quality Councils and the South African Qualifications Authority (SAQA), work for the good of both learners and employers. Another role for the QCTO is to accredit Skills Development Providers (SDPs) who wish to offer qualifications registered on the OQSF. Service Provider no: SDP1220/18/00253

SOUTH AFRICAN CHEFS ASSOCIATION

The Professional Cooking Academy is a member of the South African Chefs Association. The Chefs Association of SA is a non-profit organization, which represents the best chefs, restaurateurs, educators, students and food enthusiasts. TPSACA – 14756



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