

# TERM FEE SCHEDULE 2022

The Professional  
Cooking  
Academy



A Non Refundable Registration Fee Payable Per Course: R 750.00

## Fees for the FIRST Year – DIPLOMA FOR PROFESSIONAL COOKS

(FULL DEPOSIT NEEDS TO BE PAID BY 15TH JANUARY 2022)

Tuition Fees - Deposit:	R 8 600.00
Textbooks and Manuals:	R 5 900.00
Uniforms:	R 6 500.00
Chef's equipment:	R 4 860.00
<b>Total Deposit</b>	<b>R 25 900.00</b>
Tuition Fees - First Installment Payable End Of February 2022	10 x R 4 785.00
<b>TOTAL</b>	<b>R 73 750.00</b>

A deposit fee of R25 900.00 is payable to secure a position on the course. This amount will be deducted from your tuition fees once the course has commenced.

## Fees for the SECOND year - DIPLOMA FOR PROFESSIONAL CHEF'S

(DEPOSIT NEEDS TO BE PAID BY 15TH JANUARY 2022)

<b>Total Deposit</b>	<b>R 20 600.00</b>
Tuition Fees & Textbooks – First Installment – End of February 2022	6 x R 5 110.00
<b>TOTAL</b>	<b>R 51 250.00</b>

A deposit fee of R20 600.00 is payable to secure a position on the course. This amount will be deducted from your tuition fees once the course has commenced.

## Fees for the SECOND Year - Diploma in Food - Patisserie, Confectionery & Bakery

(DEPOSIT NEEDS TO BE PAID BY 09 JULY 2022)

<b>Total Deposit Inclusive of: 1 New Chef's Jacket &amp; Pastry Kit</b>	<b>R 20 600.00</b>
Tuition Fees & Textbooks - First Installment - End of Aug 2022	6 x R 4 550.00
<b>TOTAL</b>	<b>R 47 900.00</b>

A deposit fee of R 20 600.00 is payable to secure a position on the course. This amount will be deducted from your tuition fees once the course has commenced.

## Fees for the Skills Proficiency Programme (City & Guilds) 3529-50

<b>Registration Fee</b>	<b>R 350.00</b>
Tuition Fees & Textbook – 1 Week Programme	<b>R 5 200.00</b>
<b>TOTAL</b>	<b>R 5 550.00</b>

### PLEASE TAKE NOTE THAT THE ABOVE MENTIONED FEES ARE INCLUSIVE OF:

- Ingredients in the practical cooking kitchen
- Tuition Fees
- Introduction to South African Wine in-house course
- Flower arranging and table setting in-house course
- Beer Course at Brauhaus Africa & Light Lunch
- Text Books
- Uniforms – (Certificate only) - 2 Full Sets - 2 x jackets, 2 x trousers, 2 x full aprons, 2 x head attire, 2 x neckties)
- 14 Piece Knife Set (Certificate only) - 6 Piece Grunter knife set & bag, 3 Piece Victorinox knife set, Vegetable Peeler, Zester, Apple Corer, Digital Thermometer
- Pastry kit (only in Patisserie course)
- City & Guilds International Examination – (First Attempt only)
- City & Guilds Registration Fees
- City & Guilds portfolio of evidence
- PCA T-shirt
- PCA Name Badge
- PCA Branded Bag

### FEES EXCLUDES:

- Accommodation
- Transportation Fees
- Trade Examination where applicable – QCTO Qualification
- Safety Shoes for practical sessions

### BANKING DETAILS:

**Professional Cooking Academy**  
**Absa Bank**  
**Acc: 409 822 2274**  
**Reference: Name & Surname**  
**Branch Code: 632 005**

*Please note that all fees are subject to change as a lot of expenses are linked to an international exchange rate.*



For enquiries and more information, please contact Esther at 071 214 3557 or send us an email [info@cookingacademy.co.za](mailto:info@cookingacademy.co.za)