

LEVEL 2 - DIPLOMA FOR PROFESSIONAL COOKS

LEVEL 3 - DIPLOMA FOR PROFESSIONAL CHEF'S

ABOUT THE PROGRAMME

Description:

The Professional Cooking Academy offers a one-year as well as two-year professional chef programme, based on sound industry-oriented practical and theoretical training.

Both courses will enable you to become an expert at every aspect of cookery, whether it is cooking operation techniques and nutrition, to practical skills such as business management and bookkeeping. The focus of the course is very practical with at least fifty percent of class time being spent on practical subjects. A professional chef, however, also needs a solid theoretical background.

ADMISSION REQUIREMENTS

Student must have completed Grade 10 or be a minimum of 18 years old. Highfield does not have pre admission requirements as per age or the highest grade passed. Therefor the Professional Cooking Academy cannot be held responsible for general employee conditions required by South African Laws. The Student and the parent/sponsor must clearly understand this on Registration of the student not having a minimum of a Grade 12 / equivalent qualification. The Student must have a good command of English as all educational material and lectures are performed in English.

ENDORSEMENTS & ACCREDITATION | CITY & GUILDS

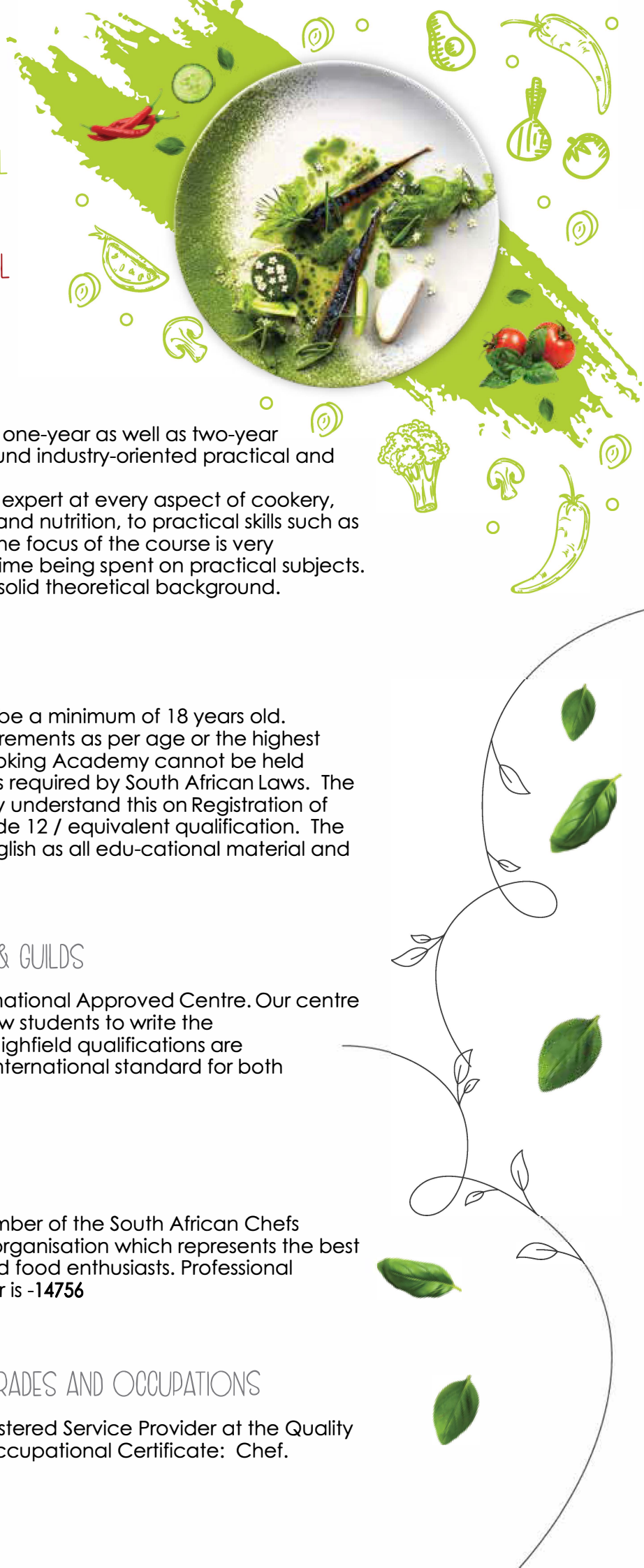
The Professional Cooking is a Highfield International Approved Centre. Our centre number is **20975**. The accreditation will allow students to write the International Highfield examination. These Highfield qualifications are internationally recognised and provide an international standard for both theoretical and practical skills. T

SOUTH AFRICAN CHEFS ASSOCIATION

The Professional Cooking Academy is a member of the South African Chefs Association. The association is a non profit organisation which represents the best chefs, restaurateurs, educators, students and food enthusiasts. Professional Cooking Academy training provider number is **-14756**

QCTO - QUALIFICATION COUNCIL FOR TRADES AND OCCUPATIONS

The Professional Cooking Academy is a registered Service Provider at the Quality Council for Trades & Occupations for the Occupational Certificate: Chef. Curriculum Code. 343401000 NQF Level 5.
SDP1220/18/00253



PROGRAMME OUTLINE

THE SUBJECTS FOR THE FIRST YEAR

Student's First Year - Diploma for Professional Cooks

SEMESTER 1: (2021)

- Food & Beverage Service
- Food Theory
- Practical Cooking 1
- Cooking Operation
- Customer Service
- Table Setting & Etiquette
- Basic Wine Theory & Practical
- Computer Skills for Windows & Office

SEMESTER 2: (2021)

- Theory of Catering 1
- Practical Cooking 2
- Science of Nutrition 1
- Basic Calculations
- Flower Arranging & Table Setting
- Beer Tour at Microbrewery
- City & Guilds International Exams

PROGRAMME OUTLINE

THE SUBJECTS FOR THE SECOND - YEAR COURSE ARE:

Student Second Year: (Diploma in Professional Chef's

SEMESTER 3: (2023)

- Food Theory
- Theory of Catering 2
- Practical Cooking 3
- Menu Science
- Practical Cooking Pastry 2
- Business Management
- Sales & Marketing Management
- City & Guilds International Exam

SEMESTER 4: (2022)

Experiential Training - (850 hours) +/- 5 Consecutive Months

The Professional Cooking Academy will assist (not arrange) each and every student in finding a suitable placement identified by the student. We do have local establishments that do accept our students for practical placement but if the student would like to complete their practical's abroad or in other cities the student must make contact with the establishment and the school will assist (not arrange) the student with the necessary paperwork.

Student activities and field trips may be arranged from time to time which might require the students to contribute – this will not exceed R 1000.00 for the year.



SP1220/18/00253

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

