



The Program covers all major Theoretical (30%), practical (70%) and workplace components of kitchen operations and culinary practice. Including soft skill focuses such as kitchen supervision (management), self-development, and communication. Equipping chef candidate to enter the hospitality industry confidently upon completion.

**MINIMUM ENTRY REQUIREMENTS** Grade 10 and/or 18 years of age

**INTAKES** January & June

**DURATION** Two Years Full Time

**TUITION OVERVIEW**

- The Hospitality Industry
- First Aid and Fire Fighting
- Stock control
- Staffing and development
- Food production methods
- Basic food science principles
- Food photography and styling
- Hygiene and Safety
- Cost Control
- Communication skills
- Food preparation principles
- Kitchen procedures and controls
- Nutrition
- Industry Practical

**CERTIFICATION**

1. City & Guilds Diploma in Food Preparation and Culinary Arts Level 2: (8064-01)
2. City & Guilds Diploma in Food Preparation and Culinary Arts – Level 2: Patisserie (8064-02)
3. City & Guilds Certificate of Unit Credits – Food Safety in Catering (8064-207)
4. City & Guilds Hospitality Principles – Theory (8064-240)
5. City & Guilds Food Preparation & Culinary Arts – FPCA – Theory Test (8064-241)
6. City & Guilds Food Preparation & Culinary Arts – Patisserie – Theory Test (8064-242)
7. City & Guilds Food Preparation & Culinary Arts – Practical assessment (8064-246)
8. City & Guilds Food Preparation & Culinary Arts – Practical assessment – Patisserie (8064-247)

**PROGRAM INCLUDES:**

- Chef's Attire, excluding footwear
- All ingredients
- First Aid training level 1
- Introduction to Fire Fighting Training
- Introduction to Wine
- South African Chefs Association membership for 1 year
- Professional Knife set
- All City & Guilds examination fees (theory & practical)

***Excludes specialized culinary equipment to the value of R1500***

**ACCOMODATION:**

Onsite private accommodation available.



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