



This program is for the candidate that identifies with creative & finer attention to detail and a definite passion for patisserie. The program covers all major theoretical (30%), practical (70%) and workplace components of kitchen operations, patisserie practice and the basics of advanced pastry applications with a huge focus on Sugar & Chocolate craft.

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

INTAKES January & June

DURATION One Year Full Time

TUITION OVERVIEW

- The Hospitality Industry
- Hygiene and Safety
- First Aid and Fire Fighting
- Cost Control
- Cakes: Speciality, Novelty and Wedding baking and decorating
- High Tea, Savoury & Sweet
- Breads & Pastries
- Hot & Cold Desserts
- Chocolate & Confections
- Sugarcraft
- Chocolate craft
- Decorative mediums
- Food photography & Styling
- Industry Practical



CERTIFICATION

1. City & Guilds Diploma in Food Preparation and Culinary Arts – Patisserie (8064-02)
2. Certificate of Unit Credits – Food Safety in Catering (8064-207)
3. City & Guilds Hospitality Principles – Theory (8064-240)
4. Food preparation & culinary Arts – Patisserie – Theory Test (8064-242)
5. City & Guilds Food Preparation & Culinary Arts – Practical assessment (8064-247)

PROGRAM INCLUDES:

- Chef's Attire, excluding footwear
- First Aid training level 1
- Introduction to Wine
- Mobile Photography 2-day program
- All City & Guilds examination fees (theory & practical)
- All ingredients
- Introduction to Fire Fighting Training
- South African Chefs Association membership
- Professional Knife set

Excludes specialized culinary equipment to the value of R1500

ACCOMODATION:

Onsite private accommodation available.

CONTACT US 011 462 8964 / 063 070 8648

w: www.fbichefschooll.co.za **e:** chef@fbichefschooll.co.za