



Office no. 02, Walter Sisulu Square of Dedication.
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www.sowetochefsacademy.co.za.
 Co. reg.: 2016/467619/07 – Accreditation no.: 613/P/00354/2017.
 City and Guilds approval no.: 848530.

Enrollment Guide.

<u>When do I enroll?</u>	<u>Application fee & Registration fee.</u>	<u>What do the fees include?</u>	<u>Payment method.</u>
Enrollments are available at the beginning of each term and can be done throughout the year for the consecutive term semester.	A non - refundable application fee of R1 500.00 and the registration fee is included in the course price.	<ul style="list-style-type: none"> • Theory training. • Practical training. • Practical assessment. • Practical moderation. • Practical material. • Internet research. • Work placement. 	<ul style="list-style-type: none"> • Payments are to be made as a bank transfer transaction, no cash will be accepted. • A full payment of the course is accepted. • 50% of the course must be paid if the course is to be paid in monthly installments throughout the course.
<u>How do I enroll?</u>	<u>Enrollment process.</u>	<u>What are the registration requirements?</u>	<u>Where can I get an application form?</u>
<ul style="list-style-type: none"> • Select a course, specifically the course you desire to complete. • Get an application form. • Complete the application and registration form. • Deposit the application and registration form. • Submit the application form along with the proof of payment. • Come through on the requested date after receiving the acceptance letter. 	<ul style="list-style-type: none"> • After receiving the acceptance letter, come through on the request date of the acceptance letter. • Attend the induction sessions and read the terms and conditions of the acceptance code of conduct. • Collect course accessories (chef hat, chef jacket, chef trouser, apron, mittens, etc.). 	<ul style="list-style-type: none"> • Grade 10 - 12 certificate or equivalent. • Certified copies of I.D. • Certified copies of proof of residence. • Certified copies of high school statement or certificate. • Certified copies of marriage certificate. • I.D. photos (parent, spouse). 	<ul style="list-style-type: none"> • E-mail us on: info@sowetochefsacademy.co.za admin@sowetochefsacademy.co.za Or • Visit our website on: www.sowetochefsacademy.co.za Or • Come through to our offices: Office no 02, Tourism centre, Walter Sisulu Square of Dedication, Kliptown, 1812.





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Courses offered.

Course.	Course duration.	Course fee.	Course fee plan.			
			Number of months for installment payments.	50% Deposit due prior to the commencement of the course.	Monthly installments.	Course fee.
Certificate in food preparation and cooking.	12 Months.	R45 000.00	11 months.	R22 500.00	R2 045.50	R45 000.00
Diploma in food preparation and cooking (culinary arts).	24 Months.	R80 000.00	23 months.	R40 000.00	R1 740.00	R80 000.00
Certificate in food preparation and cooking.			Diploma in food preparation and cooking (culinary arts).			
<ul style="list-style-type: none"> • Safety at work. • Introduction to nutrition. • Prepare food for cold presentation. • Prepare, cook and finish foods by frying. • Prepare, cook and finish foods by braising and stewing. • Prepare, cook and finish foods by boiling, poaching and steaming. • Prepare, cook and finish foods by baking, roasting and grilling. • Introduction to basic kitchen procedures. • Introduction to the hospitality and catering industry. • Food safety in catering. 			<ul style="list-style-type: none"> • Prepare food for cold presentation. • Safety at work. • Food safety in catering. • Healthier foods and special diets. • Prepare, cook and finish stocks, soups and sauces. • Prepare, cook and finish fish and shellfish dishes. • Prepare, cook and finish meat poultry and offal. • Prepare, cook and finish vegetables, fruit and pulses. • Prepare cook and finish rice, grain, farinaceous products and egg dishes. • Prepare cook and finish bakery products. • Prepare, cook and finish hot and cold desserts & puddings. • Catering operations, costs and menu planning. 			





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Short courses offered.

Course.	Course duration.	Course fee.	Course fee plan.			
			Number of months for installment payments.	50% Deposit due prior to the commencement of the course.	Monthly installments.	Course fee.
Theoretical and practical cookery.	10 Days.	R8 500.00	02 months.	R4 250.00	R2 125.00	R8 500.00

Theoretical and practical cookery.

- Prepare and cook vegetables for basic hot dishes and salads.
- Prepare basic vegetable and protein dishes.
- Cook sauces and soups.
- Prepare and cook meat, poultry, game and offal dishes.
- Prepare and cook basic fish dishes, rice dishes, pulse dishes, egg dishes and pastry dishes.
- Prepare and cook basic cold and hot dessert.
- Baking and dessert (short mix, quick mix and basics).
- Handle and store food.
- Food costing session.
- Clean and maintain food production areas, equipment and utensils.





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Short courses offered.

Course.	Course duration.	Course fee.	Course fee plan.			
			Number of months for installment payments.	50% Deposit due prior to the commencement of the course.	Monthly installments.	Course fee.
Theoretical and practical baking.	10 Days.	R8 500.00	02 months.	R4 250.00	R2 125.00	R8 500.00
Theoretical and practical cookery.						
<ul style="list-style-type: none"> • Prepare and bake vegetables for basic hot dishes and salads. • Prepare basic vegetable and protein dishes. • Prepare and bake basic savoury and sweet dishes. • Prepare and bake meat, poultry, game and offal dishes. • Prepare and bake basic fish dishes, rice dishes, pulse dishes, egg dishes and pastry dishes. • Prepare and bake basic cold and hot dessert. • Baking and dessert (short mix, quick mix and basics). • Handle and store food. • Food costing session. • Clean and maintain food production areas, equipment and utensils. 						

