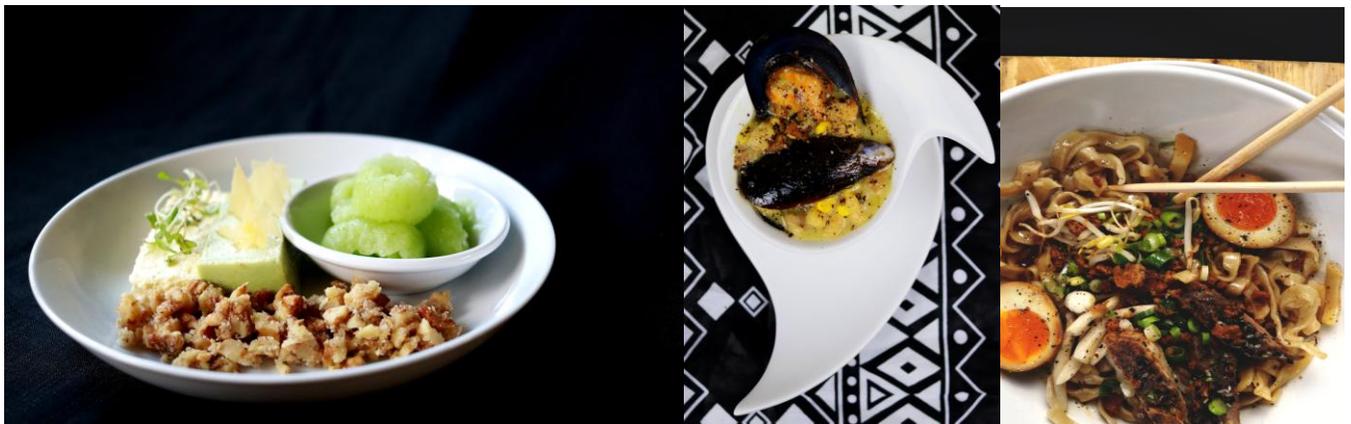




# 3 Year In-Industry Apprenticeship Occupational Certificate Chef 2021



## CHEFMLK SCHOOL OF COOKING

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## 3 Year In-Industry Apprenticeship Occupational Certificate Chef incorporating the following:

- Eighteen month Occupational Certificate Cook
- City & Guilds Level 1 Certificate In Food Preparation & Cooking
- City & Guilds Level 2 Diploma in Culinary Arts

### R86 429-07 including VAT for three year course

Group A commencing 1<sup>st</sup> Year Module in January 2021 until December 2021

Group B commencing 1<sup>st</sup> Year Module in May 2021 until April 2022

#### **Introduction**

ChefMLK School of Cooking was established by Chef Martin Kobald as a medium to share his passion for Food and the Culinary Industry with Trainee Chefs, who in turn inspire him.

The ChefMLK School of Cooking Main Campus is based in Glen Marais, Kempton Park and is ideally situated in the centre of Ekurhuleni and accessible by both public and private transport.

ChefMLK School of Cooking now offer Employers the opportunity to identify candidates to receive formal training as Apprentice Chefs and to contribute to the upliftment of the community. This means that an unemployed or currently employed person may gain both a recognized qualification and practical work experience, while earning a basic salary and contributing to the workplace. Such a person should display the desired attributes to be a part of the Hospitality and Catering Industry.

#### **What does this course offer?**

Applicants are required to be in possession of a Grade 12 or National Senior Certificate, a Senior National Certificate or a National Certificate (Vocational) with Mathematics and English.

Due to the development of a new South African qualification for chefs, ChefMLK School of Cooking is entering this new era with the presentation of a course aligned to this qualification which has been written for professionals by professionals in the Hospitality and Catering Industry. *The Occupational Certificate Chef* has been developed under supervision of the *Quality Council for Trades and Occupations* (QCTO).

ChefMLK School of Cooking offers Trainee Chefs the opportunity to register for a three year course which will meet the qualification requirements of the City & Guilds Certificate in Food Preparation and Cooking (Level 1), Diploma in Culinary Arts (Level 2) as well as the Chef requirements of the new South African trade qualification (QCTO).

A learning pathway is embedded within the **Three Year Chef Diploma** which will allow for an Apprentice Chef to work as a Kitchen-hand/ Commis during their first two years of enrollment and a Commis / Demi during their last year, to qualify as a Chef. (Note: An Occupational Trade Test will have to be passed before formally qualifying as a Chef).

The qualification requires both academic and practical work experience modules to be completed in the three years of study. This means that an Apprentice Chef will spend a considerable time actively gaining practical work experience in the establishment, attending lectures at ChefMLK School of Cooking and completing extensive theoretical and practical assignments as part of portfolio evidence gathering.

Imbedded in the first two years of this three year course, is the City & Guilds Certificate in Food Preparation and Cooking (Level 1), as well as the Cook requirements of the new South African trade qualification (QCTO). This does then enable an Apprentice Chef to achieve a recognized qualification, should further studies towards the full Chef qualification be discontinued.

### **How does it work?**

An Apprentice is a Trainee Chef in full-time employment of an establishment who receives a basic salary and is registered to receive professional tuition by a recognized Training Provider (ChefMLK School of Cooking). The cost of this is usually carried by the Employer, depending on contractual details.

The Employer will register the candidate with the Training Provider (ChefMLK School of Cooking) and ensure that the candidate meets all relevant requirements, which would include English literacy and academic ability. Upon acceptance to the School, the registered Apprentice will receive an information pack including a training schedule of the modules which are to be attended. The Apprenticeship academic years run from January to December or May to April of the following year, with registration open at any time.

To assist the Employer, the academic schedule is broken into seven five-day modules, presented during the first seven months of registration. When not required to be on-campus, the Apprentice Chef is based in the workplace where he/ she will be required to complete extensive theoretical and practical work-based assignments.

The Apprentice Chef will be required to return to ChefMLK School of Cooking for a revision and Exam period in the final month of each academic year in order to complete the internal Chef MLK School of Cooking Exams and also to prepare for the City & Guilds International Exams where applicable. These Exams and the required Workbooks have to be completed in order to progress to the next year of enrolment.

*\*The first two years of the Apprenticeship course culminates in the City & Guilds Certificate in Food Preparation and Cooking (Level 1) and meets the Cook Certificate requirements without further study. Completing the remaining year of study culminates in the City & Guilds Level 2 Diploma in Culinary Arts and will also meet the requirements of the Occupation Certificate: Chef.*

### **How are the courses presented?**

#### **School-based training**

Registered Apprentice Chefs attend boardroom-style presented lectures on the course material and participate in practical demonstrations and cooking classes. Scheduled assessments are conducted throughout courses.

Lectures are presented daily from Monday through to Friday (except for Public holidays), 09h00 until 16h00.

<b>1<sup>ST</sup> YEAR APPRENTICESHIP 2021 Group A</b>	<b>1<sup>ST</sup> YEAR APPRENTICESHIP 2021 Group B</b>
MODULE 1: 18 to 22 January	MODULE 1: 3 to 7 May
MODULE 2: 15 to 19 February	MODULE 2: 7 to 11 June
MODULE 3: 15 to 19 March	MODULE 3: 5 to 9 July
MODULE 4: 19 to 23 April	MODULE 4: 2 to 6 August
MODULE 5: 17 to 21 May	MODULE 5: 7 to 10 September
MODULE 6: 21 to 25 June	MODULE 6: 4 to 8 October
MODULE 7: 19 to 23 July	MODULE 7: 1 to 6 November
Summative Assessments: 6 to 8 December 2021	Summative Assessments: 6 to 8 April 2022

*\*Please note that the dates indicated are subject to change*

## **Industry monitoring**

ChefMLK School of Cooking will, by appointment, visit the Apprentice Chef in the establishment upon completion of the seven modules. This is in order to check required workplace assignments and assist with any queries prior to completion of the final Summative Assessments of the year.

These visits will ensure continued educational endeavour by the Apprentice Chef and accessibility to ChefMLK School of Cooking.

## **Curriculum Overview**

ChefMLK School of Cooking uses a range of suitable study guides, materials and visual aids to address the Knowledge, Practical and Workplace requirements as set out by both the QCTO as well as the City & Guilds curriculums.

*\* Detailed curriculum information and schedules will be available upon further enquiry.*

## **School Governance**

All Trainee Chefs are expected to comply with School Code and Conduct requirements, which include disciplinary codes, liability indemnification, Health and Safety procedures, etc.

*\* Information in this regard will be available upon further enquiry.*

## **Fees**

As ChefMLK School of Cooking only offers a limited number of places, the School requires a R5 000, 00 non-refundable deposit in order to ensure availability of a place on a selected course per year. Full settlement of all outstanding annual balances is due upon commencement of each year course.

The total course fee is broken down over the three years of study, with a set amount payable per year of registration.

<b>Year One 2021</b>	
Amount Payable	R26 111-50 (incl. VAT)
<b>*Year Two 2022</b>	
Amount Payable	R28 722-65 (incl. VAT)
<b>*Year Three 2023</b>	
Amount Payable	R31 594-92 (incl. VAT)

*\*Fees for 2022 and 2023 are for illustration purposes only and may be adjusted due to increases beyond the control of ChefMLK School of Cooking.*

## **Included in course fee**

City & Guilds Registration and Exam fee as applicable  
Resource materials and ingredients for ChefMLK School of Cooking practical assessments  
Study Guides and Log Books (issued per year of study)  
ChefMLK School of Cooking Resource file  
City & Guilds Portfolio/s  
South African Chefs' Association membership (1 year)  
Basic on-site First Aid provided by ChefMLK School of Cooking lecturers  
Monitoring visits on-site at establishments in Gauteng

### ***Excluded from course fee***

Occupational Trade Test fees – External providers will be referred  
Transportation to and from School  
Accommodation  
All stationary requirements  
All knives and uniform items  
Tasting spoons and kitchen cloths (items are to be personalized)  
Meals and refreshments at the School  
Printing of personal POE material and assignments  
Industry visits and excursion costs – if applicable  
Costs incurred due to breakages and damage to ChefMLK School of Cooking property  
Computer and Wi-Fi facilities  
Professional Medical Assistance and related costs

### ***How do you register your Apprentice Chef candidate?***

1. Contact ChefMLK School of Cooking to receive an application form
2. ChefMLK School of Cooking is able to advise on the selection of suitable candidates
3. Submit application form
4. Receive invoice and make payment of deposit or entire annual course fee
5. Receive confirmation of registration of candidate
6. Receive course schedule for your Apprentice

**This information pack is a working document and some content may be updated in 2021, excluding the course fees.**