



3 Year Full Time Occupational Certificate Chef

2021



(previously known as Chef Diploma)

CHEFMLK SCHOOL OF COOKING

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3 Year Occupational Certificate Chef (previously known as Chef Diploma) incorporating the:

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

R192 287-91 including VAT for course commencing on:

Group A: 1 February 2021 until 1 December 2023

Group B: 3 May 2021 until 29 March 2024

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.

Accreditation

ChefMLK School of Cooking is accredited by QCTO (SDP01190618-1682) and City & Guilds International (Center Number 848483). We also hold a World Association of Chefs Societies Recognition of Quality Culinary Education award.

What does ChefMLK School of Cooking offer in 2021?

We offer three full-time qualification courses as detailed below.

Three Year Full Time Occupational Chef Certificate

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 offer 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 *Occupational Certificate: Chef* requirements of the new South African trade qualification (QCTO).

(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 a Trainee Chef will spend a considerable time actively gaining practical work experience in reputable establishments, when not attending lectures at ChefMLK School of

Cooking. These placement periods are arranged and monitored by ChefMLK School of Cooking lecturers with a network of professional partners.

Eighteen Month Full Time Occupational Certificate Cook

ChefMLK School of Cooking offer Trainee Chefs the opportunity to register for an eighteen month course which will meet the qualification requirements of the City & Guilds Certificate in Food Preparation and Cooking (Level 1), as well as the *Occupational Certificate: Cook* requirements of the new South African trade qualification (QCTO).

**Further information about this course is available upon request*

Four Month Full Time Occupational Certificate Kitchen Hand

ChefMLK School of Cooking offer Trainee Chefs the opportunity to register for a four month course which will meet the qualification requirements of the City & Guilds Skills Proficiency Certificate in Basic Food Preparation, as well as the *Occupational Certificate: Kitchen Hand* requirements of the new South African trade qualification (QCTO).

**Further information about this course is available upon request*

How are our courses presented?

School-based training

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

Classes are presented daily from Monday through to Friday (*except on Public Holidays*) from 09h00 until 16h00.

Trainees participate in applying the principles of Kitchen Management at the School. This includes the daily maintenance of a professional and clean School environment, ranging across all kitchens, lecture rooms, store rooms, fridges and freezers as well as public areas.

Practical Industry Placement and monitoring

ChefMLK School of Cooking lecturers will arrange progressive industry placements for registered Trainees in order to cover the practical work requirements as specified by the South African qualification authorities. ChefMLK School of Cooking lecturers will, by appointment, visit the Trainees in the establishments in order to check required workplace logbooks and assist with any queries. These visits will ensure continued educational endeavour by the Trainees and accessibility to ChefMLK School of Cooking. When in Placement, Trainees will be subject to the rules of the establishment and will work shifts as allocated, including evenings, week-ends and Public Holidays.

ChefMLK Events and Functions

Trainees are at times required to participate in function preparation, set-up, hosting and break-down. This offers the Trainee the opportunity to gain hands-on experience under the guidance of ChefMLK Chefs, whilst based at the School.

Curriculum Overview

ChefMLK School of Cooking uses a range of suitable study guides, materials, visual aids and excursions 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 Trainees 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.

Course schedule

Below is an overview of the 2021 Three Year course intakes:

Group A

COOK CERTIFICATE 2021	COOK CERTIFICATE / CHEF DIPLOMA 2022	CHEF DIPLOMA 2023
MODULE 1	MODULE 4	MODULE 08
CAMPUS: 01/02 UNTIL 21/05	HOLIDAY: 03/01 UNTIL 07/01	PLACEMENT: 02/01 UNTIL 20/01
HOLIDAY: 24/05 UNTIL 28/05	CAMPUS: 10/01 UNTIL 28/01	HOLIDAY: 23/01 UNTIL 27/01
MODULE 2	MODULE 5	MODULE 9
PLACEMENT: 31/05 UNTIL 01/10	PLACEMENT: 31/01 UNTIL 20/05	CAMPUS: 30/01 UNTIL 26/05
MODULE 3	MODULE 6	MODULE 10
CAMPUS: 04/10 UNTIL 10/12	HOLIDAY: 23/05 UNTIL 27/05	PLACEMENT: 29/05 UNTIL 22/09
HOLIDAY: 13/12 UNTIL 31/12	CAMPUS: 30/05 UNTIL 26/08	HOLIDAY: 25/09 UNTIL 29/09
	Cook finish and Chef continue	MODULE 11
	CAMPUS: 29/08 UNTIL 30/09	CAMPUS: 02/10 UNTIL 01/12
	MODULE 7	
	PLACEMENT: 03/10 UNTIL 30/12	

Group B

COOK CERTIFICATE 2021 / 2022	COOK CERTIFICATE / CHEF DIPLOMA 2022 / 2023	CHEF DIPLOMA 2023 / 2024
MODULE 1	MODULE 4	MODULE 08
CAMPUS: 03/05 UNTIL 20/08	PLACEMENT: 02/05 UNTIL 19/08	CAMPUS: 01/05 UNTIL 25/08
HOLIDAY: 23/08 UNTIL 27/08	HOLIDAY: 28/08 UNTIL 26/08	MODULE 9
MODULE 2	MODULE 5	PLACEMENT: 28/08 UNTIL 29/12
PLACEMENT: 30/08 UNTIL 31/12	CAMPUS: 29/08 UNTIL 25/11	MODULE 10
HOLIDAY: 03/01 UNTIL 21/01	Cook finish and Chef continue	PLACEMENT: 01/01 UNTIL 12/01
MODULE 3	CAMPUS: 28/11 UNTIL 09/12	HOLIDAY: 15/01 UNTIL 19/01
CAMPUS: 24/01 UNTIL 22/04	HOLIDAY: 12/12 UNTIL 30/12	MODULE 11
HOLIDAY: 25/04 UNTIL 29/04	MODULE 6	CAMPUS: 22/10 UNTIL 29/03
	HOLIDAY: 02/01 UNTIL 06/01	
	CAMPUS: 09/01 UNTIL 27/01	
	MODULE 7	
	PLACEMENT: 30/01 UNTIL 28/04	

*The Trainee Chef will complete approximately 370 days on Campus and 335 days in Placement.

Fees

As ChefMLK School of Cooking only offers a limited number of places, the School requires a non-refundable deposit in order to ensure availability of a place on a selected course. This deposit includes the course deposit, first monthly installment (if payment option 2, 3 or 4 is selected) as well as the *compulsory additional items* which the Trainee Chef will require for the first eighteen months of the course.

First Eighteen Months (Cook Certificate)	
Compulsory additional fee 2021	R 10 644-98 (incl. VAT)
Second Eighteen Months (Chef Certificate)	
Compulsory additional fee 2022	R11 097-22 (incl. VAT)

A range of payments options, inclusive of VAT, for the full time Chef Diploma course are available as set out below:

*Compulsory additional fees	
Payable upon registration	R10 644-98
Payable in July / October 2022	R11 097-22
Option One Course Fee	
Full Amount Paid Upfront	R170 545-71
Less 5% Discount (on exclusive fee)	R 7 415-03
Amount Payable	R183 760-61
Option Two Course Fee	
Non Refundable 20 % Deposit	R34 109-14
Balance - 28 x Monthly Instalments	R 4 872-73
Option Three Course Fee	
Non Refundable 15% Deposit	R25 581-86
Balance - 24 x Monthly Instalments	R 6 040-16
Option Four Course Fee	
Non Refundable 10% Deposit	R17 054-57
Balance - 20 x Monthly Instalments	R 7 674-56
Terms & Conditions	
1. Monthly Instalments are payable on or before the 1st of each month latest.	
2. Late Payment of Instalment - 2.5% penalty will be added to your account.	
3. Cancellation Fee: 75% of balance owing will be payable.	
4. Compulsory additional fee payable in July 2022 / October 2023 – R11 097-22	
5. Accounts in arrears 30 days – automatic suspension of Trainee Chef.	

**Note: Due to cost fluctuations from external suppliers, this additional fee is subject to change*

Compulsory additional cost (Cook Certificate) – payable upon registration

Chef uniform items (3 x jackets, 2 x trousers, 3 x aprons, 2 x beanies, 2 x neck ties, 1 x golf shirt and 1 pair of safety shoes)

Basic knife set and knife roll

Basic Fire training

Basic First Aid training

Compulsory additional cost (Chef Certificate) – payable in July 2022 for Group A or in October 2022 for Group B)

Chef uniform items (2 x jackets, 2 x trousers, 3 x aprons, 2 x beanies, 2 x neck ties and 1 pair of safety shoes)

Cape Wine Academy Certificate Wine Course

Included in course fee

City & Guilds Registration and Exam fee

Resource materials and ingredients for ChefMLK School of Cooking practical assessments

Study Guides and Log Books

ChefMLK School of Cooking Resource files

City & Guilds Portfolios

South African Chefs' Association membership (3 years)

Bill Gallagher autobiography

Basic on-site First Aid provided by ChefMLK lecturers

Excluded from course fee

Occupational Trade Test fees (pending confirmation by QCTO Accredited Trade Test Centers)

Transportation to and from School and Industry Placement

Accommodation

All stationary requirements

Replacement uniform items or knives

Tasting spoons and kitchen cloths (items are to be personalized)

Meals and refreshments at the School and Industry Placement

Printing of personal POE material and assignments

Industry visits and excursion costs

Costs incurred due to breakages and damage to ChefMLK School of Cooking property

Computer and Wi-Fi facilities

Professional Medical Assistance and related costs

Renewal First Aid and Basic Fire course

How do you enroll?

1. Request Application and Payment Option documents
2. Submit completed documents with colour photograph, copy of relevant Certificate and copy of ID
3. Receive booking date for interview, entry test and uniform fitting
4. Receive Acceptance Letter and deposit invoice if successful in application
5. Submit proof of payment of deposit
6. Receive confirmation of registration

This information pack is a working document and some content may be updated in 2020, excluding the course fees.