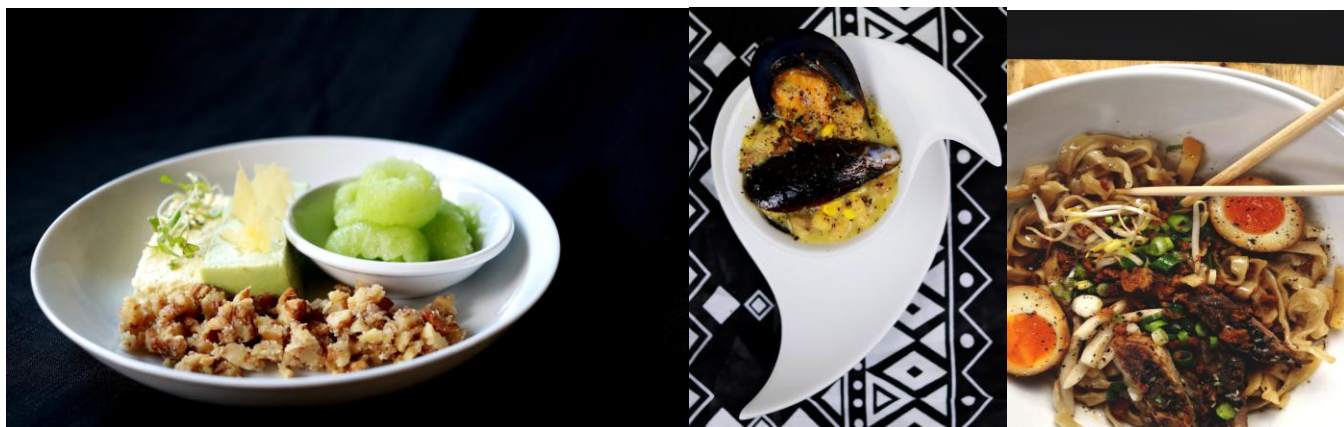




18 Month Full Time Occupational Certificate Cook 2021



(previously known as Cook Certificate)

CHEFMLK SCHOOL OF COOKING

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Website: www.chefmlk.com



Eighteen Month Occupational Certificate Cook **(previously known as Cook Certificate)**

incorporating the:

- City & Guilds Level 1 Certificate in Food Preparation & Cooking

R97 599-81 including VAT for course commencing on:

Group A: 1 February 2021 until 26 August 2022

Group B: 3 May 2021 until 25 November 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.

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.

Applicants are required to be in possession of a Grade 11 with Mathematics and English for the Cook Certificate and Grade 12 for the Chef Certificate.

Eighteen Month Full Time Occupational Certificate Cook

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)*, incorporating the Cook qualification.

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).

(Note: An Occupational Trade Test will have to be passed before formally qualifying as a Cook).

A learning pathway is embedded within the **Eighteen Month course** which will allow for a Trainee Chef to work as a Kitchen-hand/ Commis during their enrollment, with the option to continue further studies to

achieve the **Occupational Certificate Chef**. (Further information on this course is available in the Chef prospectus.)

The qualification requires both academic and practical work experience modules to be completed in the year 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.

Three Year Full Time Occupational Certificate Chef

ChefMLK School of Cooking offer Trainee Chefs the opportunity to register for the 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).

**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.

Lectures 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 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.*

Course schedule

Below is an overview of the 2021 18-month course intakes:

Group A

COOK CERTIFICATE 2021	COOK CERTIFICATE 2022
MODULE 1	MODULE 4
CAMPUS: 01/02 UNTIL 21/05	HOLIDAY: 03/01 UNTIL 07/01
HOLIDAY: 24/05 UNTIL 28/05	CAMPUS: 10/01 UNTIL 28/01
MODULE 2	MODULE 5
PLACEMENT: 31/05 UNTIL 01/10	PLACEMENT: 31/01 UNTIL 20/05
MODULE 3	HOLIDAY: 23/05 UNTIL 27/05
CAMPUS: 04/10 UNTIL 10/12	MODULE 6
HOLIDAY: 13/12 UNTIL 31/12	CAMPUS: 30/05 UNTIL 20/05
	Cook finish and Chef continue

Group B

COOK CERTIFICATE 2021/2022	COOK CERTIFICATE 2022
MODULE 1	MODULE 4
CAMPUS: 03/05 UNTIL 20/08	PLACEMENT: 02/05 UNTIL 19/08
HOLIDAY: 23/08 UNTIL 27/08	HOLIDAY: 22/08 UNTIL 26/08
MODULE 2	MODULE 5
PLACEMENT: 30/08 UNTIL 31/12	CAMPUS: 29/08 UNTIL 25/11
HOLIDAY: 03/01 UNTIL 21/01	Cook finish and Chef continue
MODULE 3	
CAMPUS: 24/01 UNTIL 22/04	
HOLIDAY: 25/04 UNTIL 29/04	

**The Trainee will complete approximately 210 days on Campus and 170 days in Placement.*

Fees

As ChefMLK School of Cooking only offers a limited number of places on each intake, 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 will require for the course.

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

* Compulsory additional fee	
Payable upon registration	R10 644-98
Option One Course Fee	
Full Amount Paid Upfront	R86 954-83
Less 5% Discount (on exclusive fee)	R 3 780-65
Amount Payable	R93 819-15
Option Two Course Fee	
Non Refundable 20 % Deposit	R17 390-97
Balance - 14 x Monthly Instalments	R 4 968-85
Option Three Course Fee	
Non Refundable 15% Deposit	R13 043-22
Balance - 12 x Monthly Instalments	R 6 159-30
Option Four Course Fee	
Non Refundable 10% Deposit	R 8 695-48
Balance - 10 x Monthly Instalments	R 7 825-94
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. Accounts in arrears 30 days – automatic suspension of Trainee.	

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

Compulsory additional cost – 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 professional knife set and knife roll

Accredited Basic Fire training

Accredited Basic First Aid training

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 File

City & Guilds Portfolio

South African Chefs' Association membership (1 year)

Bill Gallagher autobiography

Basic on-site First Aid provided by ChefMLK School of Cooking 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

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 conformation of registration

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