



# 8 Week Full Time Kitchen Assistant Certificate 2022



## CHEFMLK SCHOOL OF COOKING

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# 8 Week Highfield Qualifications Level 2 Kitchen Assistant Certificate

## *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 Culinary Trainees.

ChefMLK School of Cooking is based in Glen Marais, Kempton Park and accessible by both public and private transport.

ChefMLK School of Cooking is a private Training Provider and do not offer subsidized training or bursaries. Our focus is on quality, hands-on training with **small groups** (maximum 12) of Trainees who receive personal attention from our competent lecturers.

The various courses offered by a multitude of training providers can be confusing. What is key is to not only compare prices, but to ask if you are getting value for your money.

## *What does ChefMLK School of Cooking include in our Kitchen Assistant Certificate course fee?*

- British Highfield Qualifications Level 2 Certificate for Kitchen Assistants. (RQF)
- Chef uniform items - 2 x jackets, 2 x trousers, 2 x aprons, 1 x beanie, 1 x neck tie and 1 pair of safety shoes
- Basic knife set
- The South African Professional Chef Study Guide series (1 book)
- The South African Professional Chef Work Book series (1 book)
- ChefMLK Practical Recipe file
- All practical class ingredients (60 recipes prepared in this course)
- ChefMLK Resource file
- Highfield Qualifications electronic portfolio
- Basic on-site First Aid provided by ChefMLK Staff
- Complimentary tea and coffee station

## *Excluded from course fee*

Computer access and storage devices for portfolio evidence

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 portfolio material and assignments

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

Computer and Wi-Fi facilities

Professional Medical Assistance and related costs

**Total course fee for 2022: R21 130-00 (incl. VAT)**

**Course commencement dates will available upon enquiry**

## **Accreditation**

ChefMLK School of Cooking is accredited by the QCTO (SDP01190618-1682 / 310321-1216), **Highfield Qualifications (Centre Number: 21162)** and City & Guilds International (Centre Number: 848483).

We also hold a World Association of Chefs Societies Recognition of Quality Culinary Education award and are Training Provider members of both SACHEF and SA Chefs.

## **What does ChefMLK School of Cooking offer in 2022?**

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

### **Eight Week Full Time Highfield Kitchen Assistant Certificate**

*Applicants are required to be 16 years of age and have a sound English Literacy base.*

ChefMLK School of Cooking offer candidates the opportunity to register for an eight week course which will meet the qualification requirements of Highfield Qualifications Level 2 Certificate for Kitchen Assistants. The Highfield qualification sits on the Regulated Qualifications Framework (RQF) in Britain.

The qualification requires both basic academic and practical outcomes to be completed in the eight weeks of study. In order to enhance the learning experience, candidates will be required to complete 5 days practical work experience in a designated establishment. This placement period is arranged and monitored by ChefMLK School of Cooking lecturers with a network of professional partners.

### **What Trade qualifications do ChefMLK School of Cooking offer?**

We offer two full-time Trade qualification courses which require Grade 10 for application.

Upon completion of the eighteen month course, a Trainee can progress to the Chef Level.

*Many employers require job applicants to have Grade 12 and we highly recommend our applicants to have Grade 12 or National Senior Certificate, a Senior National Certificate or a National Certificate (Vocational) with Mathematics and English.*

### **Eighteen Month Full Time Occupational Certificate: Cook**

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

### **Three Year Full Time Occupational Certificate: Chef**

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

## **How are our full-time courses presented?**

### **School-based training**

Trainees attend lectures and practical classes with demonstrations done by lecturers who cook with the Trainees. Assessments are conducted throughout courses.

Classes are presented daily from Monday through to Friday (*except on Public Holidays*) from 09h00 until 16h00. Class times may vary dependent on scheduled activities.

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, storerooms, fridges and freezers as well as public areas.

## Practical Industry Placement

ChefMLK School of Cooking lecturers will arrange an industry placement for registered Trainees in order to enhance the course training received. 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.

## 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 Highfield Qualifications curricula.

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

## School Governance

All Trainees are expected to comply with School Code of 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 eight week course:

KITCHEN ASSISTANT CERTIFICATE				
WEEK 1 Monday	Tuesday	Wednesday	Thursday	Friday
THEORY	THEORY	PRACTICAL	PRACTICAL	PRACTICAL
WEEK 2 Monday	Tuesday	Wednesday	Thursday	Friday
THEORY	THEORY & PRACTICAL	PRACTICAL	PRACTICAL	PRACTICAL
WEEK 3 Monday	Tuesday	Wednesday	Thursday	Friday
THEORY	THEORY & PRACTICAL	PRACTICAL	PRACTICAL	PRACTICAL
WEEK 4 Monday	Tuesday	Wednesday	Thursday	Friday
THEORY	THEORY & PRACTICAL	PRACTICAL	PRACTICAL	PRACTICAL
WEEK 5 Monday	Tuesday	Wednesday	Thursday	Friday
THEORY	THEORY & PRACTICAL	PRACTICAL	PRACTICAL	PRACTICAL
WEEK 6 Monday	Tuesday	Wednesday	Thursday	Friday
PRACTICAL	PRACTICAL	PRACTICAL	PRACTICAL	PRACTICAL
WEEK 7 Monday	Tuesday	Wednesday	Thursday	Friday
PLACEMENT WEEK				
WEEK 8 Monday	Tuesday	Wednesday	Thursday	Friday
PRACTICAL	INTERNAL THEORY EXAM	INTERNAL PRACTICAL EXAM	PORTFOLIO COMPLETION AND SUBMISSION	HIGHFIELD SUMMATIVE EXAM

*\* Schedules are subject to change.*

## **Fees**

As ChefMLK School of Cooking only offers a limited number of places, and due to the short duration of the course, ChefMLK School of Cooking requires full payment or a non-refundable registration deposit in order to ensure availability of a place on a selected course.

Two payments options, inclusive of VAT, for this course are available as set out in the Payment Terms document.

*\*Note: Due to cost fluctuations from external suppliers, the uniform item fee is subject to change*

## **How do you enroll?**

1. Request Application and Payment Terms forms
2. Submit completed documents with colour photograph, copy of relevant Certificate and copy of ID
3. Receive booking date for uniform fitting
4. Receive Acceptance Letter and registration invoice if successful in application
5. Submit proof of payment of registration fee
6. Receive confirmation of registration and Trainee Number
7. Receive Contractual Payment Terms & Conditions document to complete

**NOTE: It is recommended that Trainees are vaccinated as we endeavour to keep our School environment as safe as possible.**

**This information pack is a working document and some content may be updated in 2021/ 2022, excluding the tuition fee.**