



3 Year Full Time Occupational Certificate Chef

2022



CHEFMLK SCHOOL OF COOKING

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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 and Cooks.

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 Occupational Certificate: Chef course fee?

- British Highfield Qualifications Level 2 Diploma for Professional Cooks (RQF)
- British Highfield Qualifications Level 3 Diploma for Professional Chefs (RQF)
- Basic First Aid Certificate (accredited and valid for 3 years)
- Basic Fire Fighting Certificate (accredited and valid for 2 years)
- 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
- Upon registration: Basic knife set and knife bag
- Chef level: 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
- Chef level: Basic garnishing tool kit
- The South African Professional Chef Study Guide series (7 books)
- The South African Professional Chef Work Book series (3 books)
- Work experience Log Books (3 books)
- ChefMLK Practical Recipe files
- All practical class ingredients (over 240 recipes prepared in this course)
- ChefMLK Resource files
- QCTO Portfolio file
- Highfield Qualifications electronic portfolio
- South African Chefs' Association membership (1 year)
- SA Culinary and Hospitality Educators Forum membership (1 year)
- Basic on-site First Aid provided by ChefMLK Staff
- Complimentary tea and coffee station

Total course fee for 2022 Intake:

R201 902-30 (incl. VAT)

Group A: 31 January 2022 until 29 November 2024

Group B: 18 July 2022 until 30 May 2025

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 Trade qualifications do ChefMLK School of Cooking offer?

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

Three Year Full Time Occupational Certificate: Chef

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.

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 QCTO. Included is the Highfield Qualifications Level 2 Diploma for Professional Cooks and Level 3 Diploma for Professional Chefs. (Optional additions: Level 3 Diploma in Patisserie, Confectionary and Bakery; Level 4 Diploma for Professional Chefs in Supervision (RQF). Cost available on request). The Highfield qualifications sits on the Regulated Qualifications Framework (RQF) in Britain.

(Note: A National 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 for the QCTO *Occupational Certificate: Cook* as well as the Highfield Qualifications Level 2 Diploma for Professional Cooks (RQF).

**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 and monitoring

ChefMLK School of Cooking lecturers arrange industry placements for Trainees to meet the practical work requirements as specified in the qualifications. Lecturers visit the Trainees in the work environment to monitor logbooks and assist with any queries. These visits 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 establishments and will work shifts as allocated, including evenings, week-ends and Public Holidays.

**Note: Trainees are not paid by establishments during placements as this forms part of the curriculum.*

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 and serves as additional evidence for portfolio purposes.

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 2022 Three Year course intakes:

Group A

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

Group B

COOK CERTIFICATE 2022 / 2023	COOK CERTIFICATE / CHEF 2023 / 2024	CHEF CERTIFICATE 2024 / 2025
MODULE 1	MODULE 4	MODULE 08
CAMPUS: 18/07 UNTIL 04/11	PLACEMENT: 26/06 UNTIL 13/10	CAMPUS: 24/06 UNTIL 18/10
HOLIDAY: 07/11 UNTIL 11/11		HOLIDAY: 21/10 UNTIL 25/10
MODULE 2	MODULE 5	MODULE 9
PLACEMENT: 14/11 UNTIL 17/03	CAMPUS: 16/10 UNTIL 08/12	PLACEMENT: 28/10 UNTIL 27/12
HOLIDAY: 20/03 UNTIL 24/03	HOLIDAY: 11/12 UNTIL 29/12	MODULE 10
MODULE 3	MODULE 6	PLACEMENT: 30/12 UNTIL 13/03
CAMPUS: 27/03 UNTIL 23/06	HOLIDAY: 01/01 UNTIL 05/01	HOLIDAY: 17/03 UNTIL 21/03
	CAMPUS: 08/01 UNTIL 09/02	MODULE 11
	Cook finish and Chef continue	CAMPUS: 24/03 UNTIL 30/05
	CAMPUS: 12/02 UNTIL 15/03	
	HOLIDAY: 18/03 UNTIL 23/03	
	MODULE 7	
	PLACEMENT: 25/03 UNTIL 21/06	

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

** Schedules are subject to change.*

Fees

A range of payment options for our courses are available as set out in our Payment Terms documents. ChefMLK School of Cooking requires payment of the selected Registration Fee in order to ensure a place on a selected course.

The total course fee is split into a Tuition Fee and a Uniform fee as noted in our Payment Terms document.

The registration fee includes the non-refundable tuition fee deposit, first monthly installment (if payment option 2, 3 or 4 is selected) as well as the uniform fee which the Trainee Chef will require for the first eighteen months of the course.

The second uniform item fee is due prior to commencement of the Chef Modules.

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

Excluded from course fee

Occupational Trade Test fees (fees determined by QCTO Accredited Trade Test Centers)

ChefMLK School of Cooking Winter jacket

Computer access and storage devices for portfolio evidence

Transportation to and from School and Industry Placement

Accommodation

All stationary requirements

Replacement uniform items, knives and Academic material issued to Trainees

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

Meals and refreshments at the School and Work Placement

Printing of personal portfolio 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 courses

Renewal of Professional Body memberships

Reassessment of both theoretical, practical and portfolio work if requirements are not met upon first assessment

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 interview, entry test and 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.