



International Approved Centre

Nine Month Full Time Cook 2023



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. *Trainees cook an extensive range of recipes individually in every course.*

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 course fee?

- British Highfield Qualification Level 2 Diploma for Professional Cooks (RQF) registration
- Chef uniform items - 3 x jackets, 2 x trousers, 3 x aprons, 2 x beanies, 2 x neck ties and 1 pair of safety shoes
- Basic 6-piece Knife Set
- The South African Professional Chef Study Guides
- The South African Professional Chef Work Books
- ChefMLK Practical Recipe files
- All practical class ingredients
- ChefMLK Resource files
- Highfield Qualifications portfolio
- Basic on-site First Aid provided by ChefMLK Staff
- Basic complimentary tea and coffee station

Total course fee for 2023 Intake:

R65 400-50 (incl. VAT)

Group A: 30 January 2023 until 01 September 2023

Group B: To be confirmed

Accreditation

ChefMLK School of Cooking is accredited by the QCTO (SDP01190618-1682 / 310321-1216) and Highfield Qualifications (Centre Number: 21162).

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 qualifications do ChefMLK School of Cooking offer?

Nine month Full Time Highfield Professional Cook Diploma

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 a nine month course which will meet the qualification requirements of Highfield Qualifications Level 2 Diploma for Professional Cooks. The Highfield qualification sits on the Regulated Qualifications Framework (RQF) in Britain.

NOTE: This qualification is not registered on the South African Qualification framework.

This course is ideal for amateur cooks who would like to improve on their skills and learn professional methods. As a base qualification it can assist individuals to decide if a Culinary Career is what they want to pursue and offers progression to the Occupational Trade qualification.

The course builds on knowledge gained in the Kitchen Assistant course and includes both basic and essential theory aspects, preparation and cooking techniques with a focus on both hot and cold food preparation.

Learners may progress to the QCTO Occupational Certificate Cook or Chef, immediately upon completion of the Highfield Cook course.

Should a Learner wish to continue with one of our Occupational Trade qualification courses, a minimum Grade 10 Certificate with English and Mathematics are required for acceptance.

Eleven 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 eleven-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.

NOTE: This qualification is not registered on the South African Qualification framework.

This course offers a progression option to the Highfield Level 2 Diploma for Professional Cooks.

Should a Learner wish to continue with one of our Occupational Trade qualification courses, a minimum Grade 10 Certificate with English and Mathematics are required for acceptance.

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

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).

This course includes experiential work placement in professional kitchens.

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

Three Year Full Time Occupational Certificate: Chef

ChefMLK School of Cooking offer Trainee Chefs the opportunity to register for a three-year course which will meet the qualification requirements for the QCTO *Occupational Certificate: Chef* as well as the Highfield Qualifications Level 2 Diploma for Professional Cooks and Level 3 Diploma for Professional Chefs.

This course includes experiential work placement in professional kitchens.

**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 (for Occupational Trade Qualifications only)

ChefMLK School of Cooking lecturers arrange industry placements for Trainees to meet the practical work requirements as specified in the qualifications. Lecturers meet monthly with the Trainees 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 for the specific qualifications.

** 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.*

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 a payment option is selected) as well as the uniform fee which the Trainee Chef will require for the course.

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

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, 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
 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

Course schedule

Below is an overview of the 2023 Group A intake:

Group A

KITCHEN ASSISTANT AND COOK COURSES 2023 TO 2024	
MODULE 1 (2023)	
CAMPUS: 30/01 UNTIL 14/04 (55 days)	QCTO & HIGHFIELD COOK / KITCHEN ASSISTANT COURSE
	Kitchen Assistant exit
HOLIDAY: 17/04 UNTIL 21/04 (5 days)	
MODULE 2 (2023)	
CAMPUS: 24/04 UNTIL 01/09 (95 days)	QCTO & HIGHFIELD COOK COURSE
	Highfield Cook exit
HOLIDAY: 04/09 UNTIL 08/09 (5 days)	
QCTO MODULE 3 (2023 / 2024)	
PLACEMENT: 11/09 UNTIL 15/12 (70 days)	QCTO COOK COURSE only
HOLIDAY: 18/12 UNTIL 12/01 (20 days)	
QCTO MODULE 4 (2024)	
PLACEMENT: 15/01 UNTIL 01/03 (35 days)	QCTO COOK COURSE only
QCTO MODULE 5 (2024)	
CAMPUS: 04/03 UNTIL 03/05 (45 days)	QCTO COOK COURSE only
Note: In May / June 2024 QCTO Cook Trainees will finalise documentation and results (no formal classes)	QCTO COOK exit
QCTO Cook exits and Chef continues	

* The breakdown above illustrates the progression modules to the 18-month QCTO Cook course as well.

* Schedules are subject to change.

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, excluding the tuition fee.