



3 Year Full Time Occupational Certificate Chef

2026



CHEFMLK SCHOOL OF COOKING

44 Rietfontein Road (off Monument Road), Glen Marais, Kempton Park

Telephone: 076 296 6916

E-mail: enrol@chefmlk.com

Website: www.chefmlk.com



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 Occupational Certificate: Chef course fee?

- British Highfield Qualifications Level 3 Diploma for Professional Chefs (RQF)
- Year 1: 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
- Year 1: Basic knife set and knife bag
- Year 2: 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
- ChefMLK Practical Recipe files
- All practical class ingredients
- ChefMLK Resource files
- QCTO Portfolio files
- Year 1: South African Chefs' Association membership (1 year)
- Year 1: SA Culinary and Hospitality Educators Forum membership (1 year)
- Year 2: Basic First Aid Certificate (accredited and valid for 3 years)
- Year 2: Basic Fire Fighting Certificate (accredited and valid for 2 years)
- Basic on-site First Aid provided by ChefMLK Staff
- Complimentary tea and coffee station

Total course fee for 2026 Intake:

R285 000-00 (incl. VAT)

Annual Fee:

1st Year – R95 000-00; 2nd Year – R95 000-00; 3rd Year – R95 000-00

Expected starting dates 2026

Group A: February 2026 until December 2028

Group B: June 2026 until May 2029

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.

The Qualification

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 3 Diploma for Professional Chefs. The Highfield qualifications sit 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.

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.

* 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.

Semester breakdown

Below is an overview of the 2026 semesters:

Group A

QCTO CHEF (COOK) COURSE YEAR 1 2025	QCTO CHEF COURSE YEAR 2 2025/2026	QCTO CHEF COURSE YEAR 3 2027
SEMESTER 1 (2026)	SEMESTER 3 (2027)	MODULE 5 (2028)
CAMPUS: 02/02 UNTIL 24/07 (130 days)	CAMPUS: 11/01 UNTIL 25/06 (120 days)	CAMPUS: 10/01 UNTIL 30/06 (130 days)
HOLIDAY: 27/07 UNTIL 31/07 (5 days)	HOLIDAY: 28/06 UNTIL 02/07 (5 days)	HOLIDAY: 03/07 UNTIL 07/07 (5 days)
SEMESTER 2 (2026&2027)	SEMESTER 4 (2027 / 2028)	MODULE 6 (2028)
PLACEMENT: 03/08 UNTIL 18/12 (100 days)	PLACEMENT: 07/07 UNTIL 17/12 (120 days)	PLACEMENT: 10/07 UNTIL 15/12 (115 days)
HOLIDAY: 21/12 UNTIL 11/01/27 (15 days)	HOLIDAY: 20/12 UNTIL 07/01/28 (15 days)	
Note: In January 2027 QCTO Cook Trainees will finalise documentation and results (no formal classes)		Note: In January 2029 QCTO Chef Trainees will finalise documentation and results (no formal classes)
QCTO Cook exits and Chef continues		
QCTO Cook: Campus = 130 days (132 required) Placement = 100 days (99 required)		Total QCTO Chef: Campus = 380 days (360 required) Placement = 335 days (338 required)

Group B

QCTO CHEF (COOK) COURSE YEAR 1 2026/2027	QCTO CHEF COURSE YEAR 2 2027 / 2028	QCTO CHEF COURSE YEAR 3 2028 / 2029
SEMESTER 1 (2026&2027)	SEMESTER 3 (2027)	MODULE 5 (2028)
CAMPUS: 08/06 UNTIL 12/12 (130 days)	CAMPUS: 31/05 UNTIL 12/11 (120 days)	CAMPUS: 22/05 UNTIL 24/11 (130 days)
HOLIDAY: 15/12 UNTIL 08/01/27 (13 days)	PLACEMENT: 15/11 UNTIL 17/12 (25 days)	PLACEMENT: 27/11 UNTIL 22/12 (20 days)
SEMESTER 2 (2027)	SEMESTER 4 (2027 / 2028)	MODULE 6 (2028 / 2029)
PLACEMENT: 11/01 UNTIL 21/05 (100 days)	HOLIDAY: 20/12 UNTIL 03/01/28 (10 days)	HOLIDAY: 23/12 UNTIL 05/01/29 (10 days)
HOLIDAY: 24/05 UNTIL 28/05 (5 days)	PLACEMENT: 03/01 UNTIL 14/05 (95 days)	PLACEMENT: 08/01 UNTIL 18/05 (95 days)
	HOLIDAY: 15/05 UNTIL 19/05 (5 days)	
Note: In June 2025 QCTO Cook Trainees will finalise documentation and results (no formal classes)		Note: In June 2029 QCTO Chef Trainees will finalise documentation and results (no formal classes)
QCTO Cook exits and Chef continues		
QCTO Cook: Campus = 130 days (132 required) Placement = 100 days (99 required)		Total QCTO Chef: Campus = 380 days (360 required) Placement = 335 days (338 required)

* Schedules are subject to change.

Fees

A range of payment options for our courses are available as set out in our Payment Terms documents. These include an option to pay the entire course fee or select annual payment terms.

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 as well as the uniform fees per year which the Trainee Chef will require for the course.

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

This information pack is a working document and some content may be updated excluding the tuition fee.