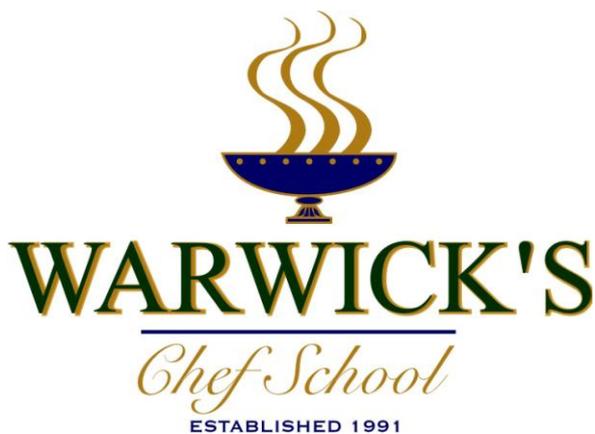


# COURSE PROSPECTUS FOR JULY 2018



## *A Professional Start to a Creative Future*

### **CELEBRATING 27 YEARS OF TRAINING EXCELLENCE**

The Warwick's professional chef training course is aimed at enthusiastic people with a passion for fine cuisine, who are serious about pursuing a career as a chef, whether in a restaurant, guest house, hotel, cruise liner, yacht or industrial style catering.

Warwick's is one of the oldest running chef training schools in South Africa with 27 years of training excellence behind their name.

In 1991, Kevin Warwick opened the doors of the Warwick's Chef School, in Hermanus (approximately 120 km outside Cape Town, on the Garden Route side) and today, it is still recognized as one of the forerunners of culinary training in our country.

Warwick's Chef School is situated in the Hemel-en-Aarde Village and has given hundreds of students the first stepping stone to successful careers in the hospitality industry.

Students are equipped with the knowledge and skills to be confident and competent in the chemistry of French Classic Cuisine, embracing the modern food trends and contemporary style cooking.

The course is structured so that the students get enough hands-on experience on a daily basis through theory and practical lessons, conducted in the school's fully equipped training kitchen, pastry kitchen and function outlet.

Principal Kevin Warwick is supported by his full time and part time instructors and assessors who share his passion for training students for the hospitality industry with a firm belief in the 'hands-on' approach to tutoring, making sure that students receive daily practical training in a safe and secure learning environment.



## THIS IS HOW WE ROLL

Warwick's Chef School is an approved QCTO (Quality Council of Trades and Occupations) training centre to offer the National Occupational Certificate: Chef, as well as an approved training centre to offer the City & Guilds International qualifications.

The school is also a training provider for the South African Chef's Association.

Principal Kevin Warwick is a member of the Academy of Chefs, an honour society of the South African Chefs Association, recognising the achievements & dedication of its members.

The school is proud to have many graduates working in some of the finest establishments in the country, as well as many who have succeeded in this industry abroad.

Students build their careers in all aspects for the hospitality industry, including: restaurants / hotels / guest houses / game lodges / catering companies / cruise liners / yachts / industrial catering etc.

As each field is suited to specific students, Warwick's help to guide graduates in the right direction to build a career path by gaining the right experience along their journey through the culinary industry.

We value a high level of professional pride. Each member of our team of tutors is an expert in their own field and are eager to share their knowledge and expertise to mould young and upcoming chefs.

We believe in teaching our students to work with accuracy while under pressure on a daily basis, when doing practical training and gaining experience at the school's restaurant & function venue.

This helps prepare the students for the internship period that they complete in the industry during the latter part of the diploma course.

We encourage our students to be creative during their practical sessions and experiment with different techniques and trends.

Our aim is to guide our students to have a solid knowledge of the 'cheffing' field and to equip them with a wide range of perfected skills to ensure their success in the hospitality industry.

## INTERNSHIPS

As part of the curriculum, students are placed in the industry at different establishments during their 3 year training programme.

The school is affiliated with many top restaurants and hotels in the surrounding areas and students have the opportunity to be mentored by successful chefs who share the school's passion for training.

All students enjoy supervised paid internships during their studies.

This work experience secures employment opportunities and references for our graduates.

## AFTER THE COURSE

When graduating from Warwick's, you will be industry ready and fully employable.

With such a need for qualified chefs, our students have no trouble finding employment after their course.

The school also has a good relationship with many recruitment agencies, and even a cruise liner company who assist our students in finding suitable positions.

We are proud of all our students who work successfully in all the different sections of the hospitality industry and many of them have their own successful restaurant and catering businesses.

With a love for the culinary arts, cheffing is not a job... it's a way of life !

Warwick's Chef School

The Village Centre, Sandbaai Hermanus

028 316 1166 | [info@warwickchefschoo.co.za](mailto:info@warwickchefschoo.co.za) | [www.warwickchefschoo.co.za](http://www.warwickchefschoo.co.za)

# 3 - YEAR QCTO OCCUPATIONAL CHEF QUALIFICATION

The QCTO Occupational Chef Certificate will run alongside the City & Guilds International program, allowing the learner to obtain an international qualification whilst completing this national qualification. This qualification is registered on the South African Qualification Authority Framework with Qualification ID 101697. This qualification is at NQF Level 5 and has a minimum of 553 credits.

The course is designed with maximum integration to industry in mind - and includes daily theory and practical classes as well as industry related exposure.

In the three-year full time programme, students receive intensive practical & theoretical training on a daily basis during the **first year** at the school with the focus on:

- Introduction to the kitchen and the hospitality & catering industry.
- History of cooking
- Kitchen Terminology & French
- Basic ingredients & Mise-en-place
- Personal Hygiene, Kitchen Safety & First Aid
- Food Safety
- Cooking Methods & Principals
- Ingredients
- Basic numeracy and kitchen accounting
- Personal Development
- Basic computer literacy and research
- Food Preparation methods and techniques
- Introduction to nutrition
- Practical cookery, Test and Exams

In the **second year**, students are placed in the industry for the first semester for a paid internship, exposing them to a variety of kitchens, head-chefs, management methods and food styles. This industry placement is coordinated by the school and will further equip students with the necessary knowledge and experience for them to make the correct decisions when choosing the right direction in this industry. Not only will you meet chefs in the industry, but you have a chance to impress them and be offered a job and career path. During their second semester of the second year, students continue with theory & practical classes at school and cover:

- Menu Planning
- Environmental awareness
- Kitchen management
- Pastry work
- Chocolate & Confectionary Work
- Cake baking & decorating
- Plated Desserts
- High teas
- Wine Studies
- Commodity resource management

In the **third year**, students will be placed for a paid internship semester in the industry.

During the second semester, theory & practical classes will continue in the following subjects:

- Kitchen and Food Safety Supervision
- Operational & Food Cost control
- Gastronomy
- Food production
- Sustainability
- Human resource management

This semester also focus on preparation for the National Trade Test (Theory & Practical) that will take place over 2 days at an off site examination centre at the end of the course.

This course is specifically aimed at those who want to make a career as a chef in the hospitality industry. Classes also run over weekends and certain evenings.

The progress of students are continually monitored through tests and assessments throughout the course.

## **QUALIFICATIONS (Nationally and Internationally recognised):**

- Occupational Certificate: Chef (Level 5)
- City & Guilds International Certificate in food preparation & cooking (8065-01)
- City & Guilds International Diploma in food preparation (Culinary Arts) (8065-02)
- City & Guilds International diploma in patisserie

Warwick's Chef School

The Village Centre, Sandbaai Hermanus

028 316 1166 | [info@warwickchefschoo.co.za](mailto:info@warwickchefschoo.co.za) | [www.warwickchefschoo.co.za](http://www.warwickchefschoo.co.za)

# WHAT DOES IT COST

## **3-YEAR FULL TIME QCTO OCCUPATIONAL CERTIFICATE: CHEF**

<u>Course fees amount to:</u>	1st Year	R 75 000.00	
	2nd Year		R 53 000.00
	3rd Year		R 38 000.00

This amount covers: Course tuition and practical training, Examination and course facilitation fees, ALL ingredients for daily practical sessions, ALL ingredients for practical examinations, Industry placements and assessments. International registration & examination fees, 1 year South African Chef's Association Membership fees.

Deposit of R 5 000.00 is required upon acceptance, to secure your place on course.

An additional cost of R 7 850.00 is payable to the school with the course fees, to cover the cost of:

Text / Reference books , Knife set & bag , Cake Decorating equipment, Chef Uniforms, Files & Clipboard, Printed Recipes, Theory notes & manuals.

### PAYMENT OPTIONS AVAILABLE:

#### **DISCOUNTED SETTLEMENT**

##### 1st Year

R 5 000.00 deposit payment upon acceptance  
R 70 000.00 course fees payable before the start of course.  
R 7 850.00 for equipment, payable before start of course.

##### 2nd Year

R 53 000.00 course fees payable before the start of the course.

##### 3rd Year

R 38 000.00 course fees payable before the start of the course.

#### **PAYMENT PLAN OPTION**

##### 1st Year

R 5 000.00 deposit payment upon acceptance  
R 7 850.00 for equipment, payable before start of course.  
R 21 000.00 course fees payable before the start of course  
10 x monthly instalments of R 5 000.00 per month

##### 2nd Year

R 11 000.00 course fees payable before the start of the course.  
10 x monthly instalments of R 4 300.00 per month.

##### 3rd Year

R 9 000 course fees payable before the start of the course.  
8 x monthly instalments of R 3 750.00 per month

### **CURRENT PROMOTION**

Receive R 2 000.00 off your student knife kit.  
Cost of additional extras is thus R 5 850.00 instead of R 7 850.00

# DIPLOMA IN PROFESSIONAL COOKERY

In this one-year full time programme, students receive intensive practical & theoretical training on a daily basis at the school with the focus on basic culinary fundamentals and skills.

This course is specifically aimed at those who have a keen interest in cooking and wish to learn more about the science of cooking and basic kitchen operations.

The Warwick's 1-year Full Time Diploma in Professional Cookery covers the following curriculum:

Practical cookery in all the food groups including:

- Cold Food Presentation
- Meat, poultry & offal
- Egg dishes
- Soups, stocks & sauces
- Rice, grains & farinaceous products
- Bakery products
- Fish & Seafood
- Fruit & Vegetables
- Hot & Cold Desserts

Theory of catering in all the food groups  
Cooking Methods & Principles  
Hospitality Studies & Catering Operations  
French Terminology  
Menu Planning  
Kitchen Structure & Organization  
Kitchen Accounting  
Classical & Traditional Dishes  
Nutrition & Special Diets  
Food Safety  
Hygiene, Kitchen Safety & First Aid

On successful completion of the course, graduates receive a certificate of attendance for the Warwick's Chef School Diploma in Professional Cookery.

Evidence will be collected during this course and students are able to migrate to the full 3 year Occupational Chef Qualification thereafter.

## WHAT DOES IT COST

### ONE YEAR WARWICK'S CHEF SCHOOL DIPLOMA IN PROFESSIONAL COOKERY

Course fees amount to: 1st Year R 71 000.00

This amount covers: Course tuition and practical training, Examination & course facilitation fees, ALL ingredients for daily practical sessions, ALL ingredients for practical examinations, Industry placements & assessments. International registration & examination fees, 1 year South African Chef's Association Membership fees.

Deposit of R 5 000.00 is required upon acceptance, to secure your place on course.

An additional cost of R 7 850.00 is payable to the school with the course fees, to cover the cost of:

Text / Reference books, Knife set & bag, Chef Uniforms, Files & Clipboard, Printed Recipes, Theory notes & manuals.

#### DISCOUNTED SETTLEMENT

##### 1st Year

R 5 000.00 deposit payment upon acceptance  
R 66 000.00 course fees payable before start of course.  
R 7 850.00 for equipment, payable before start of course.

#### PAYMENT PLAN OPTION

##### 1st Year

R 5 000.00 deposit payment upon acceptance  
R 7 850.00 for equipment, payable before start of course.  
R 17 000.00 course fees payable before start of course  
10 x monthly instalments of R 5 000.00 per month

Warwick's Chef School

The Village Centre, Sandbaai Hermanus

028 316 1166 | [info@warwickschefschooll.co.za](mailto:info@warwickschefschooll.co.za) | [www.warwickschefschooll.co.za](http://www.warwickschefschooll.co.za)

# FINANCIAL ASSISTANCE

Should you need assistance with a student loan, then you can contact FUNDI [www.fundi.co.za](http://www.fundi.co.za)  
Banks like ABSA and STANDARD BANK are also good alternatives for student loan applications.

## WHAT YOU GET

Our full time students receive:

- A high level of tutoring from our experienced lecturers, focusing on personal attention and motivation
- Comprehensive theoretical sessions and hands-on practical training
- Chef Jackets
- Chef Trousers
- Neck ties
- Aprons
- Chefs Toque
- Text/Reference book
- Files, Clipboard and Portfolio of Evidence
- Set of Victorinox Knives
- Knife Bag
- Cake Decorating box and tools
- Access to the school's library
- All your ingredients for practical session and examinations
- Daily meal at the school
- Certification that will open doors to your future.
- One year membership with the South African Chefs Association

### **CURRENT PROMOTION**

Receive R 2 000.00 off your student knife kit.

Cost of additional extras is thus R 5 850.00 instead of R 7 850.00

## WHAT YOU NEED TO BRING

- Lots of enthusiasm, an eager attitude to learn, and strong legs
- Closed, non-slip black shoes for the kitchen
- Stationary (pens/calculator /notebook or paper)
- Black trousers/skirt when working in the dining room for functions

# HOW TO APPLY

Warwick's chef school has an intake for our full time courses every January & July.

All applicants for the full time courses are required to have a Matric Certificate or an equivalent thereof, and must be very enthusiastic about becoming a chef.

Candidates with lesser qualification will however be considered, based on an entry exam, interview and approval by the committee.

Applicants must be able to read & speak English, and also have a healthy positive attitude.

It is the responsibility of international students to be in possession of a valid student visa / study permit before starting the course.

**To start the process of application, we invite you to complete the Warwick's Chef School Application form.**

This form can be completed online, or you can request it from our office.

The following must please be submitted together with your application form:

- A certified copy of your last school report / certificate
- A certified copy of your Identity document (copy of passport for international students)
- 3 Colour ID size photographs
- Motivational letter
- One written reference (not from a family member or personal friend)
- R150.00 application fee

Once you have submitted your application and all the necessary documents, your application will be processed.

