



# International Culinary Diploma

*A professional start to a Creative Future*

2022

083 978 3942

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| [www.warwickschefschoo.co.za](http://www.warwickschefschoo.co.za)

| The Village Centre, Sandbaai, Hermanus

## COURSE OVERVIEW

The course is specifically aimed at those who have a keen interest in cooking and wish to develop their culinary skills to start working as a commis chef. The course covers all theoretical, practical and workplace components to enter the workforce with confidence after completion.

Students receive intensive practical & theoretical training at the school, and also spend time at one of the school's approved professional hotel/restaurant partners to gain valuable realistic industry exposure, under the guidance of a mentor.

Only a limited number of students are accepted for each course intake to ensure optimal individual attention.

## DURATION

Our ONE YEAR full time chef training course focuses on the basic culinary fundamentals and skills needed to enter the hospitality industry as a commis.

## COURSE OUTLINE & SUBJECTS COVERED

Learners are provided with the knowledge and develop their skills in the following areas:

- Maintaining Food Safety
- Maintaining Kitchen Safety & Hygiene
- First Aid & Fire Fighting
- Team Work, Communication & Customer Service
- Minimising Loss in the Food Operations Industry
- Menu Planning & Costing
- Nutrition, Allergens & Special Diets
- Cooking Methods & Principals
- Hospitality Studies & Catering Operations
- French Terminology
- Preparing & Cooking Dishes in all the food groups
- Work integrated learning

## MINIMUM ENTRY REQUIREMENTS

18 Years of age

## INTAKES

Twice a year

## CERTIFICATION

This programme sits on the Qualifications Framework (RQF) and is regulated by Ofqual (England) and Qualification Wales. After successful completion of this programme, the learner will obtain a Warwick's Chef School Commis Chef Diploma and an international Highfield UK Level 3 Diploma for Professional Chefs.

## CAREER OPPORTUNITIES

When graduating from Warwick's, you will be industry ready and fully employable. This one year qualification will give you the opportunity to enter the hospitality industry as a Commis chef to work in a restaurant or hotel as well as in catering companies and on cruise liners. The individual will then be able to climb the ladder to higher positions in the kitchen through hard work and experience.

## WHAT IS INCLUDED IN THE COURSE FEES

- Theoretical and Hands-on Practical Training
- Recipes, workbooks, training manuals and printed notes.
- Files
- Portfolio of Evidence
- 3 Chef Jackets, 2 pairs of Chef Trousers, 2 Aprons, 1 Scull Cap
- Basic Knife Set and Bag
- All ingredients
- Examination Costs
- Highfield Qualification

## WHAT IS EXCLUDED

- Non-slip closed black safety kitchen shoes
- Stationary (pens / notebook or paper / calculator)
- Accommodation
- Transport
- Exam re-writes / re-do's

## COURSE FEES

Total Course Cost for the 2022 course intake : **R 78 500.00**

Once accepted by the school, a non-refundable enrolment deposit of R 20 000.00 is required to secure your place on the course. The deposit forms part of the total fees and will be deducted from the total. The balance is due at the start of the course.

A payment plan option is available.

## HOW TO APPLY

To start the process of application, we invite you to complete the Warwick's Chef School Application form. The following must please be submitted together with the completed form:

- A certified copy of your last school report / certificate
- A certified copy of your identity document (certified copy of passport for international students)
- 3 Colour ID size photographs
- Motivational letter
- R 300 Application administration fee

We will then arrange for a personal or telephonic interview. The interview is a great opportunity for you to visit the school and to also ask all the questions that you may have.

## TAKE NOTE OF THE FOLLOWING

It is the responsibility of international students to be in possession of a valid student visa / study permit before the start of the course. Students need to complete all units of the course. This also applies to religious or dietary limitations (eg. Vegetarians are also required to complete units on meat preparation and cooking)

