



DIPLOMA 2025

A Professional Start to a Creative Future

CELEBRATING OVER 33 YEARS OF TRAINING EXCELLENCE

The Warwick's professional chef training courses are aimed at enthusiastic people with a passion for fine cuisine, who are serious about pursuing a career as a chef in a restaurant or hotel, or aspiring to become a culinary entrepreneur.

Warwick's is one of the longest running chef training schools in South Africa with 30 years of training excellence behind our name.

In 1991, Kevin Warwick opened the doors of the Warwick's Chef School in Hermanus, and today, it is still recognized for its excellent personal culinary training standards.

Warwick's Chef School 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, during the practical lessons conducted in the schools fully equipped training kitchen.

Kevin Warwick held head chef positions and owned several restaurants & catering outlets over the years, and thus knows what skills a professional kitchen requires. With this in mind, he compiled the course content to focus on industry requirements. He has a firm believe in the 'hands-on' approach to tutoring, making sure that students receive daily practical training in a safe and secure learning environment.

FIND US

The school is situated in The Hemel-en-Aarde Village Centre, Sandbaai, just before Hermanus in the Western Cape. (approximately 120km outside Cape Town, on the Garden Route side)

Take the N2 from Cape Town/Airport, then take the R43 off-ramp to Hermanus.



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| www.warwickschefschooll.co.za

The Village Centre, Sandbaai, Hermanus, RSA

WHY SHOULD YOU ENROL AT WARWICK'S CHEF SCHOOL ?

Small classes ensures personal attention

Our Course content focuses on what the industry requires

Train under Kevin Warwick with his vast experience in the hotel and restaurant industry

Have industry chefs as guest lecturers and mentors

Daily practical training allows students to practice skills and master the craft

Internationally recognised qualifications to work all over the world

Study in Hermanus - a haven of nature, food, wine and activities

Most students are offered employment after their industry placements

Be part of the Warwick's family for career advise and a platform to find career opportunities

OUR COURSES

ONE YEAR INTERNATIONAL DIPLOMA FOR PROFESSIONAL CHEFS (Full Time Course)

- UK Level 3 Diploma
- Course intakes in February & July each year

NINE MONTHS INTERNATIONAL CERTIFICATE IN FOOD & CATERING PRINCIPLES (Part Time Course)

- UK Level 2 Certificate
- Course intakes in July every year
- Classes are once a week

INTERNATIONALLY ENDORSED FOOD SAFETY COURSE

- Short course
- UK Level 2 Award (endorsed by the Maritime Coast Guard Agency MCA)
- Course intakes throughout the year



PROFESSIONAL CHEF DIPLOMA

DIPLOMA 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 in the hospitality industry. The course covers all theoretical, practical and workplace components to enter the workforce with confidence after completion.

Students receive intensive practical & theoretical training on a daily basis 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 culinary fundamentals and skills needed to enter the hospitality industry as a commis chef.

DIPLOMA COURSE INTAKES AND MINIMUM REQUIREMENTS

Course intakes are in February and July every year. Students must be 18 years and older to enrol, and have a matric qualification. If you are hard working and passionate about the hospitality industry, then you will be a perfect candidate for this course.

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
- Practical: Knife Skills, Preparing & Cooking Dishes in all the food groups, Cold Kitchen (starters & salads), Hot Kitchen (stocks, soups, sauces, fish, shellfish, meat, poultry, offal, game, vegetables, grains, rice, pulses, pasta, farinaceous, eggs), Patisserie and Baking, Cake Decorating, Plating & Presentation
- Professional Development
- Work integrated learning

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 :

- Warwick's Chef School Commis Chef Diploma
- Highfield International UK Level 3 Diploma for Professional Chefs
- Highfield International UK Level 2 Certificate in Food Safety (endorsed by the Maritime & Coastguard agency)
- Highfield International UK Level 2 Certificate in Health & Safety in the Workplace

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 ?

- Daily 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 Professional Knife Set and Bag
- All ingredients for daily practical cooking
- Examination Costs
- Highfield Qualification Costs

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 2025 Diploma course intake : **R 98 675.00**

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 course fees and will be deducted from the total.

The balance is due at the start of the course.

The fees can also be paid off through a payment plan, including interest and administration cost as follows:

R 20 000.00 deposit upon acceptance, then 8 instalments at R 9 000.00 each and the 9th instalment at R 8 500.00.

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)

WHO WE ARE

Warwick's Chef School is an internationally approved centre to offer the UK Highfield International qualifications. These international programmes are not on the South African National Qualification Framework, but sits on the UK Qualifications Framework (RQF) and are regulated by Ofqual (England) and Qualifications Wales.

The school is also a training provider for the South African Chef's Association and a member of the South African Culinary & Hospitality Educators Forum.

Principal Kevin Warwick is a member of the Academy of Chefs, an honour society of the South African Chefs Association, recognising the achievements & dedication towards training in the hospitality sector in South Africa.

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 of the hospitality industry, including: restaurants / hotels / guest houses / game lodges / catering companies / cruise liners / yachts / industrial catering / development 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 and believe in teaching our students to work with accuracy while under pressure on a daily basis. This helps prepare the students for the internship period that they complete in the industry during the latter half 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.

ACCOMMODATION

Students are responsible to arrange for their own accommodation. The school will supply you with a list of available accommodation options and local rental agencies can also be used to arrange for suitable accommodation in the nearby neighbourhoods of Sandbaai, Onrus, Vermont, Hemel-en-Aarde or Hermanus.

STUDENT LIFE IN HERMANUS

The Hermanus area is well known for it's wonderful beaches, whale watching, many different recreational and adventure activities and the fantastic Hemel-en-Aarde Wine Route. Students also enjoy the vibey evening life and many festivals hosted in the town. Most students have bikes/ motorbikes/ cars while they are on course. Those without transport quickly fall in with a student lift club.

INTERNSHIPS

As part of the full time course, students 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. The school is affiliated with many top restaurants and hotels in the surrounding areas. Students have the opportunity to be mentored by successful chefs who share the school's passion for training. This work experience adds to the CV's of our learners and also 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 restaurants and catering businesses.