



2027

SIX MONTHS PART TIME INTERNATIONAL CERTIFICATE IN FOOD PREPARATION



Warwick's Chef School - We give you a Professional Start to a Creative Future

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 Chef School is one of the longest running chef training schools in South Africa with 35 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 and personalised training approach.

The school is situated in the Hemel-en-Aarde Village Centre, in Sandbaai, Hermanus

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, during the practical lessons conducted in the schools fully equipped training kitchen and the course content focuses on skills that are required in a professional kitchen.

Warwick's Chef School is an 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.

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.

We value a high level of professional pride and believe in teaching our students to work with accuracy while under pressure. 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.

To enrol for one of our training courses, 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 ID / Passport document
- R 300 Application administration fee
- 3 Colour ID size photographs
- CV
- Motivational letter

We will arrange an interview appointment once we receive your completed application form and supporting documentation. The interview is a great opportunity for you to visit the school and to also ask all the questions that you may have.



083 978 3942

| warwicks@hermanus.co.za

| www.warwickschefschool.co.za

The Village Centre, Sandbaai, Hermanus, RSA

INTERNATIONALLY RECOGNISED

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COURSE OVERVIEW

This Part Time Certificate Programme is aimed at individuals with a keen interest in food preparation to enhance their kitchen skills and knowledge while obtaining a formal qualification.

It is suitable for those who are currently working as a prep cook or sculler in the kitchen, and wishes to obtain a recognised qualification as an assistant chef / junior chef in the kitchen while they are employed.

Grade 10—12 learners are also welcome to enrol in this course as an extramural subject, achieving an international qualification while still at school. It will then also be a stepping stone when enrolling for a diploma qualification in the hospitality field.

The course is also suitable for those taking a gap year and are focused on mastering life skills, and anyone who loves cooking and would like to learn new techniques.

Theory and practical components are covered with the focus on basic kitchen fundamentals.

COURSE STRUCTURE

This course is offered as a blended learning programme.

The theory components are completed online at home on a device like a cellphone / tablet/ computer, and the practical components are covered in our training kitchen at the school in the Hemel-en-Aarde Village Centre in Sandbaai, Hermanus.

COURSE OUTLINE AND SUBJECTS COVERED

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

- Food Safety and Hygiene
- Kitchen Safety, First Aid and Fire Fighting
- Basic Knife and Preparation Skills
- Cooking Methods and Principles
- Basic Costing and Food Waste Prevention
- Basic Nutrition
- Sectors of the hospitality industry
- Theory and practical training in the different food groups

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 to 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 & cooking)

COURSE DURATION & INTAKES

This is a 6 month, part time course.

Course intakes every January and July.

Classes are once a week, on a Tuesday from 14:00 to 20:00

MINIMUM REQUIREMENTS

Students must be 16 years or older to enrol for this course, and have a national grade 10 qualification or equivalent thereof.

If you are hard working and wish to enter the hospitality as a junior chef, then you will be a perfect candidate for this course.

CERTIFICATION

This programme sits on the Qualifications Framework (RQF) and is regulated by Ofqual (England) and Qualification Wales.

After successful completion, the learner will obtain :

- Warwick's Chef School Certificate in Food Preparation
- Highfield International UK Level 2 Certificate in Hospitality & Catering Principals (Food Production & Cooking)
- Highfield International UK Level 2 Certificate in Food Safety (endorsed by the Maritime & Coastguard agency)

WHAT IS INCLUDED IN THE FEES ?

- Access to the online theoretical learning platform.
- Hands on practical training at the chef school
- Online workbooks and training manuals
- Printed recipes
- Chef Jackets, Pair of Chef Trousers, Aprons, Scull Cap
- The use of the schools knives, equipment and tools
- All ingredients for practical classes
- Examination Costs
- Highfield International 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

CAREER OPPORTUNITIES

When graduating from the Part Time Certificate programme, you will have a sound knowledge and skill set of basic kitchen preparation methods and operations, and you will be able to apply for a junior level positions in a kitchen.

With the right attitude, hard work and dedication you will be able to climb the ladder in a kitchen brigade while building experience.

In time, should you wish to further your studies, you could enrol for a professional chef diploma course.

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2027 COURSE FEES

APPLICATION FEE

R300.00 non-refundable application administration fee should accompany this application form.

6-MONTHS PART TIME CERTIFICATE IN FOOD PREPARATION

The course fees include:

- Access to the online theoretical learning platform
- Hands-on practical training at the chef school
- Chef Jacket, pair of Chef Trousers, Apron, Scull Cap
- Use of the school's knives, equipment and tools
- Highfield International Qualification
- Online workbooks and training manuals
- Printed recipes
- All ingredients for practical classes
- Examination Costs

2027 COURSE FEES WITH MONTHLY PAYMENT PLAN

R 25 700.00

6-MONTHS PAYMENT PLAN OPTION A:

The sponsor will be signing a payment plan agreement which is subject to the approval of the school.

The Payment Plan will be structured as follows:

	<u>January Intake</u>	<u>July Intake</u>
R 2 000.00	Deposit payment	Deposit payment
R 3 950.00	1st January 2027	1st July 2027
R 3 950.00	1st February 2027	1st August 2027
R 3 950.00	1st March 2027	1st September 2027
R 3 950.00	1st April 2027	1st October 2027
R 3 950.00	1st May 2027	1st November 2027
R 3 950.00	1st June 2027	1st December 2027

8-MONTHS PAYMENT PLAN OPTION B:

(starting payments before the start of the course)

The sponsor will be signing a payment plan agreement which is subject to the approval of the school.

The Payment Plan will be structured as follows:

	<u>January Intake</u>	<u>July Intake</u>
R 2 000.00	Deposit payment	Deposit payment
R 3 000.00	1st November 2026	1st May 2027
R 3 000.00	1st December 2026	1st June 2027
R 3 000.00	1st January 2027	1st July 2027
R 3 000.00	1st February 2027	1st August 2027
R 3 000.00	1st March 2027	1st September 2027
R 3 000.00	1st April 2027	1st October 2027
R 3 000.00	1st May 2027	1st November 2027
R 2 700.00	1st June 2027	1st December 2027

2027 ONCE OFF PAYMENT DISCOUNT OPTION

Discounted Course fee total:

R 24 700.00

Deposit: R 2 000.00 non-refundable deposit is payable upon acceptance.

Balance of the course fees: The balance of R 22 700.00 is payable **2 weeks prior to the course starting date**