



18 Month Full Time Cook Certificate May 2020



CHEFMLK SCHOOL OF COOKING

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Eighteen Month Cook Certificate incorporating the City & Guilds Level 1 Certificate In Food Preparation & Cooking

**R88 727-10 including VAT for course commencing on 4 May 2020
until 26 November 2021**

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, who in turn inspire him.

The ChefMLK School of Cooking Main Campus is based in Glen Marais, Kempton Park and is ideally situated in the centre of Ekurhuleni and accessible by both public and private transport.

What does ChefMLK School of Cooking offer in 2020?

Applicants are required to be in possession of a Grade 11 with Mathematics and English for the Cook Certificate and Grade 12 for the Chef Diploma.

Eighteen Month Full Time Cook Certificate

Due to the development of a new South African qualification for chefs, ChefMLK School of Cooking is entering this new era with the presentation of a course aligned to this qualification which has been written for professionals by professionals in the Hospitality and Catering Industry. *The Occupational Certificate Chef* has been developed under supervision of the *Quality Council for Trades and Occupations (QCTO)*, incorporating the Cook qualification.

ChefMLK School of Cooking will now offer Trainee Chefs the opportunity to register for an eighteen month course which will meet the qualification requirements of the City & Guilds Certificate in Food Preparation and Cooking (Level 1), as well as the Cook requirements of the new South African trade qualification (QCTO). (Note: An Occupational Trade Test will have to be passed before formally qualifying as a Cook).

A learning pathway is embedded within the ***Eighteen Month Cook Certificate*** which will allow for a Trainee Chef to work as a Kitchen-hand/ Commis during their enrollment, with the option to continue further studies to achieve the **Chef Diploma**. (Further information on this course is available in the Chef Diploma prospectus.)

The qualification requires both academic and practical work experience modules to be completed in the year 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.

Three Year Full Time Chef Diploma

ChefMLK School of Cooking will offer Trainee Chefs the opportunity to register for the three year course which will meet the qualification requirements of the City & Guilds Certificate in Food Preparation and Cooking (Level 1), Diploma in Culinary Arts (Level 2) as well as the Chef requirements of the new South African trade qualification (QCTO).

**Further information about this course is available upon request*

How are courses presented at ChefMLK School of Cooking?

School-based training

Registered Trainee Chefs attend boardroom-style presented lectures on the course material and participate in practical demonstrations and cooking classes. Scheduled assessments are conducted throughout courses.

Lectures are presented daily from Monday through to Friday (*except on Public Holidays*) from 09h00 until 16h00.

Trainee Chefs 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, store rooms, fridges and freezers as well as public areas.

Practical Industry Placement and monitoring

ChefMLK School of Cooking lecturers will arrange progressive industry placements for registered Trainee Chefs in order to cover the practical work requirements as specified by the South African qualification authorities. ChefMLK School of Cooking lecturers will, by appointment, visit the Trainee Chefs in the establishments in order to check required workplace logbooks and assist with any queries. These visits will ensure continued educational endeavour by the Trainee Chefs and accessibility to ChefMLK School of Cooking. When in Placement, Trainees will be subject to the rules of the establishment and will work shifts as allocated, including evenings, week-ends and Public Holidays.

ChefMLK Events and Functions

Trainee Chefs are at times required to participate in function preparation, set-up, hosting and break-down. This offers the Trainee Chef the opportunity to gain hands-on experience under the guidance of ChefMLK Chefs, whilst based at the School.

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 City & Guilds curriculums.

** Detailed curriculum information and schedules will be available upon further enquiry.*

School Governance

All Trainee Chefs are expected to comply with School Code and Conduct requirements, which include disciplinary codes, liability indemnification, Health and Safety procedures, etc.

** Information in this regard will be available upon further enquiry.*

Course schedule

Below is an overview of the May 2020 18-month course:

COOK CERTIFICATE	COOK CERTIFICATE
MODULE 1	MODULE 4
CAMPUS: 04/05 UNTIL 21/08	PLACEMENT: 03/05 UNTIL 20/08
HOLIDAY: 24/08 UNTIL 28/08	HOLIDAY: 23/08 UNTIL 27/08
MODULE 2	MODULE 5
PLACEMENT: 31/08 UNTIL 01/01	CAMPUS: 30/08 UNTIL 26/11
HOLIDAY: 04/01 UNTIL 22/01	Cook finish and Chef continue
MODULE 3	
CAMPUS: 25/01 UNTIL 23/04	
HOLIDAY: 26/04 UNTIL 30/04	

*The Trainee Chef will complete 210 days on Campus and 170 days in Placement.

Fees

As ChefMLK School of Cooking only offers a limited number of places, the School requires a non-refundable deposit in order to ensure availability of a place on a selected course. This deposit includes the course deposit, first monthly installment (if payment option 2, 3 or 4 is selected) as well as the *compulsory additional items* which the Trainee Chef will require for the course.

A range of payments options, inclusive of VAT, for the full time Cook Certificate course are available as set out below:

* Compulsory additional fee	
Payable upon registration	R9 677-25
Option One Course Fee	
Full Amount Paid Upfront	R79 049-85
Less 5% Discount (on exclusive fee)	R 3 436-95
Amount Payable	R75 098-51
Option Two Course Fee	
Non Refundable 20 % Deposit	R15 809-97
Balance - 14 x Monthly Instalments	R 4 517-13
Option Three Course Fee	
Non Refundable 15% Deposit	R11 857-48
Balance - 12 x Monthly Instalments	R 5 599-36
Option Four Course Fee	
Non Refundable 10% Deposit	R 7 904-99
Balance - 10 x Monthly Instalments	R 7 114-49
Terms & Conditions	
1. Monthly Instalments are payable on or before the 1st of each month latest.	
2. Late Payment of Instalment - 2.5% penalty will be added to your account.	
3. Cancellation Fee: 75% of balance owing will be payable.	
4. Accounts in arrears 30 days – automatic suspension of Trainee Chef.	

*Note: Due to cost fluctuations from external suppliers, this additional fee is subject to change

*A full fee breakdown is to be found with the Payment Option Agreement

Compulsory additional cost – payable upon registration

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)

Basic professional knife set and knife roll

Accredited Basic Fire training

Accredited Basic First Aid training

Included in course fee

City & Guilds Registration and Exam fee

Resource materials and ingredients for ChefMLK School of Cooking practical assessments

Study Guides and Log Books

ChefMLK School of Cooking Resource File

City & Guilds Portfolio

South African Chefs' Association membership (1 year)

Bill Gallagher autobiography

Basic on-site First Aid provided by ChefMLK School of Cooking lecturers

Excluded from course fee

Occupational Trade Test fees (pending confirmation by QCTO)

Transportation to and from School and Industry Placement

Accommodation

All stationary requirements

Replacement uniform items or knives

Tasting spoons and kitchen cloths (items are to be personalized)

Meals and refreshments at the School and Industry Placement

Printing of personal POE 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

How do you enroll?

1. Request Application and Payment Option documents
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 deposit invoice if successful in application
5. Submit proof of payment of deposit
6. Receive conformation of registration

This information pack is a working document and some content may be updated, excluding the course fees.