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Level 4 Diploma in Culinary Supervision and Management (RQF)

The objective of this qualification is to support a role in the workplace. It is designed for learners employed in supervisory roles in the hospitality and catering industry. The qualification allows learners to broaden their existing knowledge and gain important supervisory and management skills, helping them to take on more responsibility.

Course duration:	12 months
Cost:	R 55 000.00
Course includes:	Textbook, POE, Registration fees and ingredients
Course excludes:	Ingredients for re-assessments Fees for re-assessments Uniform & Knife Set
Intake dates:	January and July
Enrolment criteria:	16 years and older & Level 3 Diploma for Professional Chefs or sufficient experience.
Uniform:	Can be ordered for own account

Qualification received after successful completion:
Highfield Level 4 Diploma in Culinary Supervision and Management (RQF)
Highfield Level 2 Award in Food Safety for Catering

This qualification covers a variety of topics including:

- Food safety
- Health and safety
- HACCP
- Staff management, training and development
- Resource management
- Financial planning and control
- Environmental awareness and sustainability
- Food production supervision
- Gastronomy and global cuisines



West Coast Chef School is a small intimate culinary school that is an Internationally approved and accredited centre.

West Coast Chef School is the school for you if you want to be part of an intimate culinary family with lots of personal attention to guide you towards your culinary dreams.

Our school offers a variety of accredited courses as well as non accredited short courses.

CULINARY COURSES

2023



WEST COAST CHEF SCHOOL
 TRAINING THE CULINARY STARS OF THE FUTURE



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Your CULINARY ADVENTURE awaits you..

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CERTIFICATE in food preparation and cooking

This qualification is aimed at individuals that wants to enter the hospitality industry or employed in hospitality roles wishing to develop their knowledge and skills in food & beverage service and food production and receive a formal qualification.

This Course has been designed to give the students the opportunity to explore the different areas the restaurant and catering industry has to offer. The qualifications this course offers will give the individual the tools and skill set to enter the industry and to decide the career path they want to focus on.

Course duration:	6 months
Cost:	R35 000
Course includes:	1 x WCCS Golf Shirt 2 x Black Pants & 2 x Chef jackets 2 x Aprons 2 x Head gear Textbook, POE, Registration fees and ingredients & Basic Knife set
Course excludes:	Ingredients & Fees for re-assessments Any External Assessment Fees
Intake dates:	January and July
Enrolment criteria:	16 years and older
School days:	Tuesday - Sunday

Qualification received after successful completion:

QCTO Occupational Certificate: Kitchenhand
Highfield Level 2 Certificate for Kitchen Assistant
Highfield Level 2 Award in Food Safety for Catering

Topics Covered

- The principles of food safety and health and safety
- An introduction to the hospitality industry
- Kitchen equipment and knife skills
- Workplace standards and professional development
- Cold food preparation and presentation
- Personal hygiene and safety
- Food safety and quality assurance
- Workplace safety
- Numeracy, units of measurement and computer literacy
- Environmental awareness
- Introduction to nutrition and diets
- Basic ingredients
- Theory of Food Production
- Personal development as a cook
- Food cooking methods and techniques

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Highfield Level 3 Diploma for Professional Chefs

It is designed for learners employed in professional catering roles or for those wishing to develop their skills in the industry.

Course duration:	1 year
Cost:	R68 000 (Highfield Only) or R80 000 (Highfield & QCTO)
Course includes:	2 x Chef jackets 2 x Aprons 2 x black chef pants 2 x Head gear Textbook, POE, Registration fees and ingredients
Course excludes:	Ingredients & Fees for re-assessments Any External Assessment Fees, shoes & Basic Knife set
Intake dates:	January and July
Enrolment criteria:	16 years and older
School Days:	Tuesday - Sunday
Knife Set:	Is available for own account at R4500.00

Qualification received after successful completion:

Highfield Level 3 Diploma for Professional Chefs (RQF)
Highfield Level 2 Award in Food Safety for Catering
QCTO Occupational Certificate: Cook

This qualification covers a variety of topics including:

- the principles of food safety
- kitchen etiquette
- workplace standards and professional development
- allergen awareness
- kitchen operations
- menu planning and recipe costing
- preparing, cooking and finishing food groups

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Highfield level 3 International Diploma in Baking & Patisserie

The objective of this qualification is to provide a range of skills for a front-line worker or learner aspiring to specialise in pastry, desserts and cakes in a kitchen environment.

It is applicable to all catering sectors from small coffee shops, confectioners, bakeries, restaurants to large scale hotels; reflecting the international nature of the knowledge and skills and activities needed for different countries and cultures.

The qualification provides learners with the knowledge, understanding and skills covering food safety and health and safety, preparation of breads, pastry products, cakes and hot and cold desserts.

Course duration:	6 Months
Cost:	R55 000
Course includes:	2 x Chef jackets, 2 x Aprons 2 x Black chef pants, 2 x Head gear Textbook, POE, Registration fees and all ingredients for practicals & Highfield online exam
Course excludes:	Ingredients for re-assessments Fees for re-assessments
Intake dates:	January and July
Enrolment criteria:	17 years and older Level 3 Diploma for Professional Chefs or sufficient experience in baked goods, pastries etc.

Qualification received after successful completion:

Highfield Level 3 International Diploma in Baking and Patisserie
Highfield Level 2 Award in Food Safety for Catering

Topics Covered

- Health and safety within the workplace
- Principles of numeracy and measurement
- Preparing, cooking and finishing dough and bread products
- Preparing, cooking and finishing pastry and pastry products
- Preparing, cooking and finishing biscuits and cakes
- Preparing, cooking and finishing confectionary, sugar and chocolate
- Preparing, cooking and finishing hot, cold and frozen desserts
- Preparing, cooking and finishing Petit Fours and miniatures

