



**WEST COAST  
CHEF SCHOOL**  
TRAINING THE CULINARY STARS  
OF THE FUTURE

Agora Square,  
Club Mykonos Marina, Langebaan  
Tel: 022 772 0358  
Email: fransa@westcoastchefschoo.co.za  
Web: www.westcoastchefschoo.co.za

# COURSE OUTLINE

## SEMESTER 1 – ( 6 MONTHS )

### CERTIFICATE IN FOOD PREPARATION (CITY & GUILDS)

- Introduction to the kitchen and the hospitality & catering industry.
- History of cooking
- Kitchen Terminology & French
- Basic ingredients & Mise-en-place
- Personal Hygiene
- Safety at work
- Food Safety in catering
- Introduction to nutrition
- Prepare food for cold presentation
- Prepare, cook and finish foods by: frying, braising and stewing, boiling, poaching and steaming, baking, roasting and grilling
- Kitchen terminology
- Basic numeracy and kitchen accounting
- Personal Development
- Basic computer literacy and research
- Food Preparation methods and techniques
- Practical cookery, Test and Exams

#### ***Bonus course material by West Coast Chef School:***

- Fire- fighting course
- First aid course
- Basic barista introduction

West Coast Chef School PTY (LTD) – 2013/131681/07

Director - Fransa Mouton – B.H.Ec





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## Semester 2 & 3 - ( 12 MONTHS )

### DIPLOMA IN CULINARY ARTS (CITY & GUILDS)

During this 12 months, students continue with theory & practical classes at school and cover:

- Food safety in catering
- Safety at work
- Healthier foods and special diets
- Prepare, cook and finish:
  - stocks, soups and sauces,
  - fish and shellfish,
  - meat, poultry and offal,
  - vegetables, fruit and pulses,
  - rice, grain, farinaceous products
  - and egg dishes, bakery products, hot and cold desserts and puddings
- Prepare food for cold presentation
- Catering preparations, cost and menu planning
- Kitchen terminology

#### ***Bonus course material by West Coast Chef School:***

- Table settings
- Flower decoration
- Function and restaurant experience
- CV compilation and preparation for job interviews

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## Semester 4 – ( 6 MONTHS )

### DIPLOMA IN CONFECTIONARY AND PATISSERIE (CITY & GUILDS)

- Techniques and skills in producing frozen, cold and hot desserts
- Techniques and skills in baking and baked products
- Techniques and skills in producing fermented dough products
- Techniques and skills in producing decorative items and display products
- Techniques and skills in producing paste products and petit fours
- Food safety practices in the preparation, service and storage of food
- Kitchen organization
- Supervising the pastry section
- Prepare, cook and finish: cakes, biscuits and sponge products, pastry products, dough products, hot desserts and puddings, cold dessert

## Semester 5 & 6 – ( 12 MONTHS )

### ADVANCED DIPLOMA CULINARY ARTS (CITY & GUILDS)

- Kitchen and Food Safety Supervision
- Gastronomy
- Sustainability
- Human resource management
- Food production & supervision
- Staff resource management
- Production and equipment resource management
- Commodity resource management
- Menu planning, operational costing & Food cost control

#### ***Bonus course material by West Coast Chef School:***

- Food and wine appreciation
- Excursions to wine farms and suppliers
- Function and restaurant experience

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## PAYMENT STRUCTURE

SEMESTER	QUALIFICATION	UNIFORM	KNIFE SET	PÂTISSERIE KIT	INCLUDES	EXCLUDES	FEES
Semester 1 (6 Months)	> INTERNATIONAL CERTIFICATE IN CULINARY ARTS	1 FULL SET, EXCLUDING FOOTWEAR	STARTERS SET		ALL BOOKS AND NOTES, EXAM FEES, REGISTRATION FEES	PHOTOS FOR POE, INGREDIENTS FOR RE-ASSESSMENT, FEES FOR RE-ASSESSMENTS, RE-EXAM FEES	R 55 000,00
Semester 1-3 (18 Months)	> INTERNATIONAL CERTIFICATE IN CULINARY ARTS > INTERNATIONAL DIPLOMA IN CULINARY ARTS				ALL BOOKS AND NOTES, EXAM FEES, REGISTRATION FEES	PHOTOS FOR POE, INGREDIENTS FOR RE-ASSESSMENT, FEES FOR RE-ASSESSMENTS, RE-EXAM FEES	R 125000.00
Semester 1-4 (24 Months)	> INTERNATIONAL CERTIFICATE IN CULINARY ARTS > INTERNATIONAL DIPLOMA IN CULINARY ARTS > INTERNATIONAL DIPLOMA IN CONFECTIONARY AND PÂTISSERIE			FULL SET	ALL BOOKS AND NOTES, EXAM FEES, REGISTRATION FEES		R 165000.00
Semester 1-6 (36 Months)	> INTERNATIONAL CERTIFICATE IN CULINARY ARTS > INTERNATIONAL DIPLOMA IN CULINARY ARTS > INTERNATIONAL DIPLOMA IN CONFECTIONARY AND PÂTISSERIE > INTERNATIONAL ADVANCED DIPLOMA CULINARY ARTS	1 FULL SET, EXCLUDING FOOTWEAR	ADD ON SET		ALL BOOKS AND NOTES, EXAM FEES, REGISTRATION FEES, EXCURSIONS	PHOTOS FOR POE, INGREDIENTS FOR RE-ASSESSMENT, FEES FOR RE-ASSESSMENTS, RECIPE FILES, RE-EXAM FEES	R 235000.00

**UNIFORM FULL SET: 2 X CHEF JACKETS, 2 X PANTS, 2 X APRONS, 2 X HEADGEAR**  
**EXCLUDES FOODWARE**



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## DISCOUNT STRUCTURE

ONLY APPLICABLE IF FULL PAYMENT IS MADE

Course Taken	Course Fees	Pay in full before October prior to January intake	Pay in full before registration date	Semester Payment Schedule
Semester 1	R 55000.00	10% - R 49500.00	5% - R 52250.00	
Semester 1-3	R 125000.00	10% - R 112500.00	5% - R 118750.00	2.5% 3 x R 40625.00
Semester 1-4	R 165000.00	10% - R 148500.00	5% - R 156750.00	2.5% 4 x R 40218.00
Semester 1-6	R 235000.00	10% - R 211500.00	5% - R 223250.00	2.5% 4 x R 38187.00

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## PAYMENT PLANS

### Semester 1

DEPOSIT	R 10 000	NON REFUNDABLE
REGISTRATION	R 19 000	PAYABLE ON OR BEFORE DAY OF REGISTRATION
MONTHLY INSTALLMENTS	<u>R 6 500</u>	4 INSTALLMENTS
TOTAL	<u><u>R 55 000</u></u>	

### Semester 1-3

DEPOSIT	R 10 000	NON REFUNDABLE
REGISTRATION	R 40 000	PAYABLE ON OR BEFORE DAY OF REGISTRATION
MONTHLY INSTALLMENTS	<u>R 5 000</u>	15 INSTALLMENTS
TOTAL	<u><u>R 125000</u></u>	

### Semester 1-4

DEPOSIT	R 20 000	NON REFUNDABLE
REGISTRATION	R 35 000	PAYABLE ON OR BEFORE DAY OF REGISTRATION
MONTHLY INSTALLMENTS	<u>R 5500</u>	20 INSTALLMENTS
TOTAL	<u><u>R 165000</u></u>	

### Semester 1-6

DEPOSIT	R 20 000	NON REFUNDABLE
REGISTRATION	R 35 000	PAYABLE ON OR BEFORE DAY OF REGISTRATION
MONTHLY INSTALLMENTS	<u>R 6000</u>	30 INSTALLMENTS
TOTAL	<u><u>R 235000</u></u>	

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## FULL COURSE DURATION

### JANUARY INTAKE

1st Semester Phase 1: Jan – Jun: Theory and Practical \* International Certificates

2<sup>nd</sup> & 3<sup>rd</sup> Semester Phase 2: Jul – Jun: Theory and Practical and Industry placement - International Diploma

4th Semester Phase 3: Jul – Nov: Theory and Practical - Diploma in Confectionary and Patisserie

5<sup>th</sup> and 6<sup>th</sup> Semester Phase 4: Dec – Nov: Theory and Practical as well as in-service training and restaurant supervision experience - International Advance Diploma in Culinary Arts

### JULY INTAKE

1st Semester Phase 1: Jul – Nov: Theory and Practical \* International Certificates

2<sup>nd</sup> & 3<sup>rd</sup> Semester Phase 2: Feb – Jan: Theory and Practical and Industry placement - International Diploma

4th Semester Phase 3: Jan - Jun: Theory and Practical - Diploma in Confectionary and Patisserie

5<sup>th</sup> and 6<sup>th</sup> Semester Phase 4: Jul - Jun: Theory and Practical as well as in-service training and restaurant supervision experience - International Advance Diploma in Culinary Arts

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