



**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

PART TIME CERTIFICATE - 12 MONTHS

CERTIFICATE IN FOOD PREPARATION (CITY & GUILDS)

Course Includes:

- 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 and in the professional kitchen
- 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

Course Hours:

- Twice a week (Tuesdays and Thursdays from 16H00 until 19H00)
- 1 Hour Theory per class
- 2-3 Hours Practical per class

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

Director - Fransa Mouton – B.H.Ec





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

PART TIME DIPLOMA – 18 MONTHS

DIPLOMA IN CULINARY ARTS (CITY & GUILDS)

Course Includes:

- 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 and in the professional kitchen
- Introduction to nutrition
- Prepare food for cold presentation
- Techniques and skills in preparation, cooking and finishing vegetables, sauces and soups
- Techniques and skills in preparation, cooking and finishing poultry, meat and game
- Techniques and skills in preparation, cooking and finishing fish and shellfish
- Techniques and skills in producing frozen, cold and hot desserts
- Techniques and skills in baking and baked products

Bonus course material by West Coast Chef School:

- Fire- fighting course
- First aid course
- Function & Restaurant Experience

Course Hours:

- Twice a week (excluding school holidays)
- 1 Hour Theory per class
- 2-3 Hours Practical per class

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

Director - Fransa Mouton – B.H.Ec





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

PAYMENT STRUCTURE

SEMESTER	QUALIFICATION	UNIFORM	KNIFE SET	INCLUDES	EXCLUDES	FEES
Part Time Certificate (12 Months)	> INTERNATIONAL CERTIFICATE IN CULINARY ARTS	1 x CHEF JACKETS 1 x CHEF PANTS 1 x APRONS 1 x HEADGEAR	STARTER KNIFE SET	All Books All Notes All Exam Fees All registration Fees Ingredients for Practical	Photos for POE Ingredients for re-assessments Fees for re-assessments Re-exam Fees	R 38 000.00
Part Time Diploma (18 Months)	> INTERNATIONAL DIPLOMA IN CULINARY ARTS	1 x CHEF JACKETS 1 x CHEF PANTS 1 x APRONS 1 x HEADGEAR	STARTER KNIFE SET	All Books All Notes All Exam Fees All registration Fees Ingredients for Practical	Photos for POE Ingredients for re-assessments Fees for re-assessments Re-exam Fees	R 55 000.00

UNIFORM : EXCLUDES FOOTWARE

PAYMENT PLANS

Part Time Certificate (12 Months)

DEPOSIT / REGISTRATION	R 16 000	NON REFUNDABLE
MONTHLY INSTALLMENTS	<u>R 3000</u>	8 INSTALLMENTS
TOTAL	<u><u>R 40 000</u></u>	

Part Time Diploma (18 Months)

DEPOSIT / REGISTRATION	R 16 000	NON REFUNDABLE
MONTHLY INSTALLMENTS	<u>R 3 500</u>	12 INSTALLMENTS
TOTAL	<u><u>R 58 000</u></u>	

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

Director - Fransa Mouton – B.H.Ec

