

HIGHFIELD PART-TIME LEVEL 3 DIPLOMA FOR PROFESSIONAL CHEFS

West Coast Chef School presents a part time Diploma in Culinary Arts Course. Practical exams throughout the course.

During the course, students attend the school 2 evenings a week which will include theory and practical classes. 600 hours industry work, at a restaurant or hotel, is required in order for the student to obtain the diploma.

These hours do not apply to students who are already employed and working in the industry.

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

Course Hours:

- 2 Evenings per week - 4 Hours Classes that includes theory and practice

COURSE DURATION
Jan 2021 - Dec 2021

PRICE
R55 000-00

STARTING DATE
MONDAY 18 JANUARY 2021

(022) 772-0358
www.westcoastchefschoo.co.za
www.fb.me/westcoastCS
Agora Square, Club Mykonos Marina
Langebaan, 7357



City & Guilds



UNIFORM & EXTRAS

- 1x CHEF JACKETS
- 1x CHEF PANTS
- 1x APRONS
- 1x HEADGEAR
- STARTER KNIFE SET

COURSE INCLUDES

All Books, All Notes
All Exam & Registration Fees
Ingredients for Practical

COURSE EXCLUDES

Photos for POE
Ingredients for re-assessments
Fees for re-assessments
Re-exam Fees