

# The Fusion Cooking School



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**Interactively teaching the art & science of cooking for the Global Kitchen**

## Full-Time Courses

### **International Grande Chef de Partie Diploma (3 Years) NQF Level 5**

- includes the **NEW SA Chef QCTO** National Occupational Certificate: Chef Qualification
- includes official registration as a **Qualified Professional Chef de Partie** in South Africa
- includes the international City & Guilds Certificate, Diploma, Pastry Diploma and Advanced Diploma

### **International Commis-Chef Diploma (18 Months) NQF Level 4**

- includes the **NEW SA Chef QCTO** National Occupational Certificate: Cook Qualification
- includes official registration as a **Qualified Cook** in South Africa
- includes the international City & Guilds Certificate in Food Preparation

### **Kitchen-Hand Certificate (3 Months) NQF Level 3**

- includes the **NEW SA Chef QCTO** National Kitchen-hand Occupational Certificate Part-Qualification NQF level3

### **Food Handler Certificate (6 weeks) NQF Level 2**

- includes the **NEW SA Chef QCTO** National Food Handler Occupational Certificate Part-Qualification NQF level2

### **International Diploma in Patisserie (6 Months)**

- includes the international City & Guilds Diploma in Patisserie

## Part-Time Courses

### **International Commis-Chef Diploma (18 Months) NQF Level 4**

- includes the **NEW SA Chef QCTO** National Occupational Certificate: Cook Qualification
- includes official registration as a **Qualified Cook in South Africa**
- includes the international City & Guilds Certificate in Food Preparation

### **International Diploma in Patisserie (7 Months)**

- includes the international City & Guilds Diploma in Patisserie

### **Kitchen-Hand Certificate (6 Months) NQF Level 3**

- includes the **NEW SA Chef QCTO** National Kitchen-hand Occupational Certificate Part-Qualification NQF level3

### **Food Handler Certificate (2 Months) NQF Level 2**

- includes the **NEW SA Chef QCTO** National Food Handler Occupational Certificate Part-Qualification NQF level2



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## Modern Cuisine and the Professional Chef

Never before has there been such interest in food, restaurants, eating out and home entertaining. Chefs are hot celebrities and cookbooks a favourite bedtime read. And thanks to the likes of Jamie, Nigella, Gordon and Ainsley, there are many new challenges for the world of the professional chef.

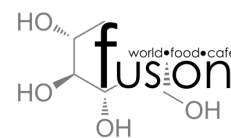
Diners are not just demanding and fussy, but are now also well informed – craving new flavours, exotic ingredients, global-ethnic culinary styles and trendy twists on traditional cuisine. People are looking for hot new-style Thai, Oriental, Indian, Mexican, Japanese and Moroccan restaurants – so studying Coq au Vin and Escalope of Veal simply doesn't cut the grade anymore. Also, many kitchens are now open-plan, offering customers an interactive dining experience – where the Chef performs as Culinary Artist.

People nowadays are also extremely health conscious, and, for the chef, that means new challenges to create and serve cleaner, lighter, nutritious food. Special diets, allergies and intolerances also create new challenges for the Chef. Customers are opting for smaller portions using the best ingredients and less additives and preservatives, which is affecting what appears on menus. There is a general shift from red meat, to white meat and fish. Vegetarianism is no longer seen as fringe, but is now quite accepted - again affecting what appears on menus. No wonder the tourism and hospitality industry is the fastest growing sector with an insatiable demand for well-trained chefs who are able to go beyond the foundation of formal classical French training.

**The Fusion Cooking School** prepares students precisely for this modern culinary environment. Chefs who understand the basic physical properties of food are free to create countless dishes without the use of recipes. You don't simply learn recipes – you are trained in the art and science of flavour dynamics, seasoning profiles and aromatic combinations. Few careers offer such inspiration and personal satisfaction as being a chef – and **The Fusion Cooking School** is dedicated to training a new generation of chefs who are both equipped and capable to meet these challenges confidently.

## About Us

The Fusion Cooking School was started in 2002 by Chef Shaun Smith who was later joined in 2005 by Chef Caryn England. They opened their restaurant **Fusion World Food Café** in 2009, and in 2015 they opened **Fusion French Café** in the Alliance Française de Durban. Students benefit from the experience of working in real operational restaurants and kitchens as well as training in front of house, coffee barista, cocktails and bar service. After this initial exposure, students are placed in various other kitchens to gain valuable workplace experience. Besides our intensive teaching and training methods, we pride ourselves in our high level of integration with industry which produces chefs who are both highly trained and industry-ready.



There are two intakes each year, one in **January** and one in **July**. To ensure that each student receives personal attention, classes are limited per intake which guarantees hands-on teaching. We accept non-matriculated students who show a flair for cooking, an aptitude for entertaining and a passion for food

## Training Facilities

The Fusion Cooking School operates 2 campuses.

The original **Westville campus**, equipped with both a Practical Kitchen and Pastry Kitchen, is used mainly for our lifestyle Evening Classes, Corporate Teambuilds, Photoshoots, Food Styling, and other Research & Development work.

Our new **Musgrave campus**, equipped with a Skills Kitchen, Practical Kitchen and Lecture Room is where the majority of the training takes place for the 1st and 2nd year students. Diploma, Occupational Trade Certificate, Saturday Part-Time Certificate and Pastry Diploma students are all trained here. There is also a Skills Development Kitchen for Industry training and up-skilling.

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## Accreditations and Affiliations

The Fusion Cooking School is a long-standing member of our Professional Body as a recognised **South African Chefs Association (SACA)** Training Provider. The School is closely involved with many of SACA's high profile events which keep both students and the school up-to-date with the latest industry trends. Furthermore, one of our Principals, Chef Shaun, was the SACA Director of Education 2015-2017.



Fusion Chefs and students have been regional chairs of the **SACA Young Chefs Club** and also sat on the **regional KZN SACA committee**. Our chefs and students have also been, or are currently, part of the **SA Junior Culinary Team**. At the Culinary Olympics in Germany 2016, two of our chefs represented South Africa where they won Bronze medals.



Chefs Shaun, Caryn and Candice are all professional members of the International **Chaîne des Rôtisseurs**, the world's largest gastronomic organization, spanning over 80 countries. Chef Shaun also sits on the South African National Board. Both Chefs Shaun and Caryn hold the rank of Maître Rôtisseur, and Chef Candice holds the rank of Rôtisseur. We are also *Blazon holders* of the prestigious brass plaque for our restaurant *Fusion World Food Café*. Students benefit from the international networking and participation in related events and competitions. Chef Zazz represented South Africa in 2016 in Manchester, UK.



The Fusion Cooking School is internationally accredited by **City & Guilds** of London, and nationally accredited with the **QCTO (Quality Council for Trades & Occupations)** under the DHET (Department of Higher Education and Training).



Both Jamie Oliver and Gordon Ramsay began their careers with a City & Guilds qualification. Our Principal Chef Shaun is an expert on City & Guilds requirements as not only is he an international consultant on Qualifications & Curriculums but also consults as an Examination Moderator and Examination Editor to City & Guilds.



Chef Shaun was appointed in 2013 the **DHET/QCTO** representative of the **CEP (Community of Expert practitioners)** to **NAMB (National Artisan Moderation Body)** to develop the new South African national Chef qualification, curriculum and Trade Test. Chef Shaun has therefore been instrumental in developing this new South African qualification and an expert on its requirements.



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All our assessors and moderators are SAQA ETPD qualified and registered with **Cathseta**. We are also registered to operate Apprenticeships and Learnerships against the new national Chef and Cook qualifications. All exams are moderated by external verifiers and the School's advisory board continually reviews the curriculum and performance to ensure that the School maintains standards and keeps abreast with current international culinary trends.



The Fusion Cooking School is also involved in promoting Artisan Skills Development in South Africa. One of these initiatives includes **Worldskills South Africa** under the Department of Higher Education and Training (DHET). Worldskills International (WSi) is the largest and longest running skills competition in the world, and Chef Shaun is the Cooking Expert appointed for South Africa. Two of our chefs have represented South Africa in the Sao Paulo, Brazil (2015) and Abu Dhabi (2017) competitions. Chef Shaun is the current World Chief Expert for the 2019 competition in Kazan, Russia.



*We are dedicated to providing the best culinary education and professional training to a new generation of chefs*

- by **interactively teaching the Art & Science of Cooking**, focussing on Global Cuisine, Modern food styles and Innovative culinary trends
- by providing a learning environment that facilitates **personal individual attention** and development in **small classes**; and
- by **practical exposure to industry** which realistically prepares our students to be hardworking, responsible, adaptable and capable chefs in real-life kitchens, as well as physically, mentally and emotionally equipped to meet the demands and rigours of industry.

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## School Principals

Chef **Shaun Smith** sits on the national board of the *Chaîne des Rôtisseurs* as the Conseiller Culinaire, is the South African National Expert as well as the international Chief Expert for Worldskills (cooking), is a Worldchefs (WACS) accredited level B judge, as well as a CATHSSETA registered assessor. Shaun was previously the SAChefs (SACA) Director of Education as well as the Vice-Chairman of the SAChefs KZN committee. His background also includes being Regional Chef for *Woolworths* and Executive Chef at *Juara Conference Centre* specialising in Thai-Fusion Cuisine. Chef Shaun also holds the City & Guilds Diploma, Diploma in Patisserie and Advanced Diploma in Culinary Arts with Distinction. He is also a *Chaîne des Rôtisseurs* Maître Rôtisseur, and the DHET CEP representative to NAMB for the new chef occupational certificate qualification and trade test Technical Work Group.

Chef **Caryn England** has worked both locally and internationally, including *Buitenverwachting* (Cape Town), *Wentworth Golf Estate* (UK), Unilever R&D Foodsolutions as an R&D Innovation Chef, and as Executive Chef of *Quarters* hotel. Chef Caz also contracted to the EatFresh Group for a year as the Headchef of RCL Corporate Canteen feeding over 800 people a day. She trained directly under *Christina Martin*, is a level B SACA accredited judge and holds both the City & Guilds Diploma in Patisserie and Advanced Diploma in Culinary Arts with Distinction. She was the City & Guilds International Gold Medal winner for earning the **top mark in the world**. Chef Caz is also a CATHSSETA registered assessor, our Internal Moderator, and holds the rank of Maître Rôtisseur in the *Chaîne des Rôtisseurs*.

## School Management Team

Chef **Louise De Beer** is the *School Administrator and Exams Secretary* and is a Grande Diploma graduate of the prestigious *Silwood Cooking School* in Cape Town. Chef Louise has over 25 years of kitchen and hospitality experience.

Chef **Candice Jordaan** is a registered assessor and senior lecturer. Candice also oversees the training at *Fusion World Food Café* where students experience real-life restaurant work. Chef Candice holds the rank of *Chef Rôtisseur*, has a City & Guilds Diploma and Advanced Diploma in Culinary Arts, and has been a South African Chef of the Year winner. Chef Candice spent time working at the *Blue Elephant Cooking School* in Thailand as part of her prize. Chef Candice has won many competitions and is also a past chair of the *SACA KZN Young Chefs Club*.

Chef **Sarah McCleod** is a full-time lecturer, facilitating & assessing theory and kitchen practicals. Sarah has over 10 years of industry experience, graduating from the 1000 Hills Chefs School under Chef Dixi and holds has a City & Guilds Diploma in Culinary Arts and Diploma in Patisserie.

*Pastry Chef Zandria Platt (née De Nobrega)* is a registered assessor, lecturer and a pastry specialist. Chef Zazz holds both the City & Guilds Diploma in Culinary Arts and the Diploma in Patisserie with Distinction. She is also Captain of the *South African National Junior Culinary Team* and has represented South Africa in Namibia and at the Culinary Olympics in Germany where she won a bronze medal. Chef Zazz has also represented South Africa in Manchester at the *Chaîne des Rôtisseurs* international young chef competition. As a SA Chef of the Year winner, Zazz has also spent time working at the Singapore Airport Terminal Catering Services as part of her prize. Chef Zazz also oversees the student training at *Fusion French Café* where students experience real-life restaurant work.

## Timetable

Part-Time Certificate & Part-Time Pastry Diploma Classes are held on Saturdays only.

Full-time classes are held Tuesday to Saturday each week. Students are also required to attend evening classes and functions, and work the occasional Monday. Students spend their evenings every second week in the restaurants (*Fusion World Food Café* and *Fusion French Café*) learning kitchen, front of house, coffee barista and bar service. This is an opportunity to see and experience a real restaurant and kitchen in operation and counts towards practical notional hours.

This 6 month PART-TIME course is designed to teach the basic chef fundamentals – ideal for any foodie who is passionate about cooking and wants to hone their skills and learn “the right way”. It is also for those wanting a formal qualification who are already working in industry, or starting out and wanting to test the waters first. There is very little industry related experience in this course – mainly theory and practicals.

<b>PART – TIME</b>	<b>Induction</b>
	<b>Kitchen Fundamentals – Kitchen Safety</b> Kitchen Safety – Cleaning and Sanitation The Kitchen Brigade, Professional ethics, Culinary Terminology, Knife skills & Vegetable cuts
	<b>Kitchen Fundamentals – Food Safety</b> Personal Hygiene, HACCP, First Aid, Fire Equipment Food Safety – Hygienic Food Preparation, Hygienic Food Storage Cold Kitchen Preparations
	<b>Kitchen Fundamentals – Protein Preparations</b> Basic Food Preparations – Protein (Beef, Lamb, Pork, Venison) Basic Food Preparations – Protein (Chicken, Duck, Eggs, Seafood, Cheese) Protein Fabrication and portioning
	<b>Kitchen Fundamentals – Starch, Veg and Fruit Preparations</b> Basic Food Preparations – Fruit, Vegetables & Starch (Potato, Rice, Pulses), Herbs & Spices
	<b>Fundamental Cooking Techniques</b> Boiling, Blanching, Poaching, Steaming, Stewing, Braising, Frying, Grilling, Roasting, Baking
	<b>The Art &amp; Science of Cooking – Pastry &amp; Cakes</b> Basic Breadmaking Basic Pastries & Cakes
	<b>Nutrition</b> Basic Nutrition & Food Pyramids, Religious Dietary Considerations – Kosher/Halaal, Food Allergies
	<b>Flavour Dynamics &amp; Flavour Construction – Stocks, Soups, Sauces</b> The Physiology of taste & flavour; Flavour Triangle Deconstruction, Stocks, Soups & Sauces Basic Sauces (Bechamel, Veloute, Demi Glace, Hollandaise, Mayonnaise, Anglaise, GASTRIQUE)
	<b>2 days Practical Experiential Learning component in Industry</b>
	<b>Mid Term Exams</b> - Theory and Practical Assessments (70% pass mark required) Spanish, Portuguese, French, Italian, Greek, Turkish, Moroccan & North African cuisine
	<b>Cuisine Studies</b> Mediterranean, North-African & Middle-Eastern Cuisine, South-East Asian Cuisine, Asian Cuisine, Mexican, Caribbean, American & Latin American Cuisine, Oriental Cuisine, South African Cuisine
	<b>Recap &amp; Final Exams</b> - Theory and Practical Assessments (70% pass mark required)
	<b>17 days of Practical Experiential Learning component in Industry</b>

## Part time International Diploma in Patisserie (7 months)

This 7 month PART-TIME diploma course is open to students who have completed the Certificate in Food Preparation & Culinary Art, or any equivalent culinary qualification and moves beyond the basics into more advanced Patisserie. There is very little industry related experience in this course – mainly theory and practicals.

<b>PART – TIME</b>	<p><b>Induction</b></p> <p><b>Kitchen Fundamentals and The Art &amp; Science of Baking</b></p> <p><b>Cakes, Biscuits and Sponge Products</b> Biscuits, shortbread, sponge fingers, tuile, brownies, batters, flap jacks, crumpets, scones, muffins, fruit cakes, sponge cakes, Madeira, Victoria, Genoise, fat-free sponge, Swiss roll, roulade, cupcakes, gateaux, tortes, macaroons, lamingtons, high tea fancies, petit fours, icings, butter creams, fillings, dustings, glazes</p> <p><b>Pastry Products</b> Choux paste, puff pastry, short pastry, sweet pastry, sablee, phyllo, strudel, sausage rolls, pies, vol au vents, bouchees, flans, pies, pasties, tarts, tartlets, slices, crumbles, profiteroles and éclairs</p> <p><b>Dough Products</b> Flat breads, soda bread, yeasted breads, sourdoughs, ciabatta, polish pre-ferment, brioche, buns, doughnuts, savarin</p> <p><b>Mid Term Exam</b> Theory and Practical Assessments (70% pass mark required)</p> <p><b>Hot Desserts</b> Sponge puddings, malva, fondant, cape brandy, fruit puddings, tarte tatin, clafoutis, egg puddings, bread &amp; butter, milk puddings, sago, rice pudding, soufflé, egg custards, fruit coulis, jam sauces, ganache, chocolate sauces</p> <p><b>Cold Desserts</b> Meringues, crème brulee, crème caramel, pannacotta, bavaroise, jellies, mousses, cheese cakes, ice-cream, granitas, sorbets, parfaits, semi-freddo</p> <p><b>Practical Experiential Learning</b></p> <p><b>Exams –</b>      <b>Internal Patisserie Diploma Exam</b>                          <b>Set Practical Exam (70% pass mark)</b>                          <b>International City &amp; Guilds NQF Level 5 Patisserie Diploma Exam</b></p>
	<p><b>The content of this course is also offered in a Modular Certificate format as follows:</b> <i>You can join us for the specific module you are interested in</i></p> <p><i>Part-Time Modular Cake &amp; Biscuit Baking Certificate (4 days)</i> <i>Part-Time Modular Pastry Certificate (4 days)</i> <i>Part-Time Modular Breadmaking Certificate (4 days)</i> <i>Part-Time Modular Hot Desserts Certificate (2 days)</i> <i>Part-Time Modular Cold Desserts Certificate (2 days)</i> <i>Part-Time Modular Confectionary &amp; Decorative Mediums Certificate (2 days)</i></p>

This 18 month qualification is the **international standard for any Cook** (Commis Chef). This course is designed with integration to industry in mind – not just daily theory and practicals, but lots of industry related experience. 16 weeks orientation is spent in our own restaurants, 16 weeks experiential learning is spent in 6 other different types of kitchens, and then 6 months in-service in one kitchen – exposing you to a variety of kitchens, head-chefs, management methods and food styles. Not only will you meet chefs in industry, but you have a chance to impress them and be offered a job and career path.

### **First Twelve Months: (incl City & Guilds Certificate and Diploma):**

#### **Kitchen Fundamentals (4 weeks)**

Intro to the kitchen, hospitality & catering industry - Kitchen Brigade, Professional ethics, Culinary Terminology  
 Personal Development as a cook, Numeracy and units of measurement  
 Personal Hygiene and Safety in the Kitchen  
 Food Safety and Quality Assurance  
 Kitchen and Workplace Safety – Cleaning & Sanitation, First Aid, Fire, HACCP  
 Basic Kitchen Equipment, Fundamental Cooking Techniques, Knifeskills & Vegetable cuts  
 Basic Food Ingredients – Starches & Thickeners, Flavourings, Fats & Oils, Leaveners, Additives & Preservatives  
 Food Preparation Methods - Protein, Vegetable, Fruit and Starch Preparations  
 Food Production and the Principles of Mise en Place – Prep Lists, Prep Plans, Ingredient Lists, Portion Control

#### **The Art & Science of Cooking and Baking (2 weeks)**

The Science of Cooking – Taste, Aroma, Colour, Sound & Texture  
 Introduction to Molecular Gastronomy, Case Study – Breads & Baking, Chocolate and Sugar  
 The Art of Cooking – Cooking without recipes, Introduction to Fusion Cuisine, Case Study – Thai Cuisine

#### **Nutritional Studies, Dietetics, Environmental Awareness and Sustainability (1 week)**

Basic Nutrition & Food Pyramids, Grains & Starches; Vegetables & Fruits; Proteins & Dairy; Fats & Oils  
 Religious Dietary Considerations – Kosher/Halaal, Modern Slimming Diets, Glycaemic Index  
 Food Additives & Preservatives, Food Allergies, Intolerances & Eating with Health Conditions  
 Environmental Awareness – Water & Air Pollution, Climate Change & Global Warming, Waste Production  
 Food Miles, Fair-Trade, Slow-Food Movement, Traceability, Waste Management, Recycling  
 Fishing and Wildlife – Poaching and sustainability, Aquaculture  
 Farming Techniques – GM & Hybridization, Hydroponics, Organic, Fertilizers, Pesticides and Herbicides  
 Animal Husbandry – Free-Range, Barn-reared, Battery and Feedlot farming, Grain-fed/Grass-fed, Organic  
 Healthier Food Preparation and Cooking; Low Fat Cooking – without Oil, Butter & Cream

#### **Fundamentals of Flavour Dynamics & Flavour Construction (2 weeks)**

The physiology of taste and flavour; Basic Stocks, Soups and Sauces  
 Flavour from **stocks and sauces** - bones, fats (oil, butter, cream) & blood  
 Flavour from **herbs and spices** - rubs, pastes, vinegars, infusions and marinades  
 Flavour from **fruit** - preserves, jams, chutneys, reductions and gastriques

**INDUSTRY PLACEMENT #1** - Two weeks experiential learning in industry

#### **Mediterranean, North-African & Middle-Eastern Cuisine Studies (3 weeks)**

**INDUSTRY PLACEMENT #2** - Two weeks experiential learning in industry

#### **Asian & South-East Asian Cuisine Studies (3 weeks)**

**INDUSTRY PLACEMENT #3** - Two weeks experiential learning in industry

#### **Exams – Including International City & Guilds Certificate Exam (2 weeks)**

**Un-set Practical Exam** (65% pass mark), **Theory Exams** (75% pass mark)

#### **Kitchen Fundamentals RECAP (9 weeks)**

**INDUSTRY PLACEMENT #4** - Two weeks experiential learning in industry

#### **Mexican, Caribbean, American & Latin American Cuisine Studies (1 week)**

#### **Oriental Cuisine Studies (1 week)**

#### **South African Cuisine Studies (1 week)**

**INDUSTRY PLACEMENT #5** - Four weeks experiential learning in industry

#### **Exams – Including International City & Guilds Diploma Exam, Un-set Practical Exam (65% pass mark) (2 weeks)**

**INDUSTRY PLACEMENT #6** - Four weeks experiential learning in industry

Minimum of **150 Function Hours**, 16 weeks in restaurant orientation in our restaurant kitchens.

### **Six Months In-service:**

**Industry INSERVICE Experience** - Six months industry experience is required to qualify for Graduation

**Final Assignment** - Research on topic of choice (submitted within 6 months after final exams)

### **Graduation**

This 3 year qualification is the **INTERNATIONAL STANDARD for any CDP** (Chef de Partie). Our Grande Diploma is designed to incorporate **FOUR international qualifications** as well as prepare you for the new SOUTH AFRICAN industry standard **TRADE TEST**, which will grant you official registration as a Qualified Professional Chef de Partie in South Africa. This course offers maximum integration into industry as well as exposure to pastry and management/supervisory skills. It is the most comprehensive qualification available. All our students graduate with guaranteed job opportunities.

### **1<sup>st</sup> YEAR: (incl City & Guilds Certificate and Diploma):**

#### **Kitchen Fundamentals PART1**

Including Introduction to the kitchen, hospitality & catering industry, Personal Development as a Chef, Numeracy and units of measurement, Personal Hygiene and Safety in the Kitchen, Food Safety and Quality Assurance, Kitchen and Workplace Safety, Basic Kitchen Equipment, Fundamental Cooking Techniques, Knifeskills & Vegetable cuts, Basic Food Ingredients, Food Preparation Methods, Theory of Food Production, Nutritional Studies & Dietetics, Environmental Awareness and Environmental sustainability, The Art & Science of Cooking and Baking, Fundamentals of Flavour Dynamics and Flavour Construction (9 weeks)

**INDUSTRY PLACEMENT #1** - Two weeks experiential learning in industry  
**Mediterranean, North-African & Middle-Eastern Cuisine Studies** (3 weeks)

**INDUSTRY PLACEMENT #2** - Two weeks experiential learning in industry  
**Asian & South-East Asian Cuisine Studies** (3 weeks)

**INDUSTRY PLACEMENT #3** - Two weeks experiential learning in industry  
**Exams – Including International City & Guilds Certificate Exam** (2 weeks)

**Un-set Practical Exam** (65% pass mark), **Theory Exams** (75% pass mark)

#### **Kitchen Fundamentals PART2**

Including Theory of safety supervision, Computer literacy and research, Healthier Food Preparation and Cooking, Theory of food production supervision, Menu planning and recipe costing, Operational Cost Control (9 weeks)

**INDUSTRY PLACEMENT #4** - Two weeks experiential learning in industry  
**Mexican, Caribbean, American & Latin American Cuisine Studies** (1 week)

**Oriental Cuisine Studies** (1 week)

**South African Cuisine Studies** (1 week)

**INDUSTRY PLACEMENT #5** - Four weeks experiential learning in industry

**Exams – Including International City & Guilds Diploma Exam, Un-set Practical Exam** (65% pass mark) (2 weeks)

**INDUSTRY PLACEMENT #6** - Four weeks experiential learning in industry  
 Minimum of **150 Function Hours**, 16 weeks in restaurant orientation in our restaurant kitchens.

### **2<sup>nd</sup> YEAR: (incl City & Guilds Pastry Diploma):**

**Cakes, Biscuits and Sponge Products** (3 weeks)

**Pastry Products** (3 weeks)

**The Art & Science of Cooking and Baking** (2 weeks)

**Dough Products** (3 weeks)

**INDUSTRY PLACEMENT #1** - Two weeks experiential learning in industry  
**Hot Desserts** (3 weeks)

**INDUSTRY PLACEMENT #2** - Two weeks experiential learning in industry  
**Cold Desserts** (3 weeks)

**INDUSTRY PLACEMENT #3** - Two weeks experiential learning in industry  
**Confectionery, Chocolate, Sugar and Decorative work** (2 weeks)

**INDUSTRY PLACEMENT #4** – Four weeks experiential learning in industry

#### **Kitchen Management and Supervision:**

Theory of staff resource management, Theory of production facility and equipment resource management, Theory of commodity resource management, Operational Cost Control, Menu planning and recipe costing (12 weeks)

**INDUSTRY PLACEMENT #5** – Eight weeks experiential learning in industry

### **3<sup>rd</sup> YEAR: Six Months In-service:**

**Industry INSERVICE Work Experience**

### **3<sup>rd</sup> YEAR: Six Month Trade-Test Preparation (incl City & Guilds Advanced Diploma):**

**Exams – Including International City & Guilds Advanced Diploma Exam, Set Practical Exam** (65% pass mark)

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## Full time International Diploma in Patisserie (7 months)

This 6 month post-graduate course is open to students who have completed the City & Guilds Certificate in Food Preparation, or any equivalent culinary qualification and moves beyond the basics into more advanced Patisserie. This Diploma is designed with integration to industry in mind – not just daily theory and practicals, but lots of industry related experience. Orientation is spent in our own restaurants, 6 weeks experiential learning is spent in 3 other pastry kitchens – exposing you to a variety of head-chefs, management methods and food styles. This qualification is offered both FULL-TIME and PART-TIME.

### **Kitchen Fundamentals and The Art & Science of Baking (2 weeks)**

#### **Cakes, Biscuits and Sponge Products (4 weeks)**

Biscuits, shortbread, sponge fingers, tuile, brownies, batters, flap jacks, crumpets, scones, muffins, fruit cakes, sponge cakes, Madeira, Victoria, Genoise, fat-free sponge, Swiss roll, roulade, cupcakes, gateaux, tortes, macaroons, lamingtons, high tea fancies, petit fours, icings, butter creams, fillings, dustings, glazes

#### **Pastry Products (4 weeks)**

Choux paste, puff pastry, short pastry, sweet pastry, sablee, phyllo, strudel, sausage rolls, pies, vol au vents, bouchees, flans, pies, pasties, tarts, tartlets, slices, crumbles, profiteroles and éclairs

#### **Dough Products (3 weeks)**

Flat breads, soda bread, yeasted breads, sourdoughs, ciabatta, polish pre-ferment, brioche, buns, doughnuts, savarin

#### **INDUSTRY PLACEMENT #1 - Two weeks experiential learning in Commercial Pastry Kitchen**

#### **Hot Desserts (2 weeks)**

Sponge puddings, malva, fondant, cape brandy, fruit puddings, tarte tatin, clafoutis, egg puddings, bread & butter, milk puddings, sago, rice pudding, soufflé, egg custards, fruit coulis, jam sauces, ganache, chocolate sauces

#### **Cold Desserts (2 weeks)**

Meringues, crème brulee, crème caramel, pannacotta, bavaroise, jellies, mousses, cheese cakes, ice-cream, granitas, sorbets, parfaits, semi-freddo

#### **INDUSTRY PLACEMENT #2 - Two weeks experiential learning in a Deli Pastry Kitchen**

#### **Confectionery, Chocolate, Sugar and Decorative work (2 weeks)**

Chocolate compounds, couvertures, pastillage, soft icing pastes, marzipan, sugar work, marshmallows, Turkish delight, decorative mediums

#### **INDUSTRY PLACEMENT #3 - Two weeks experiential learning in a Hotel Pastry Kitchen**

#### **Exams – International City & Guilds NQF Level 5 Patisserie Diploma Exam**

**Internal Patisserie Diploma Exam (75% pass mark)**

**Set Practical Exam (70% pass mark)**

Minimum of **100 Function Hours**, incl 16 weeks in our restaurant kitchen.

## How do I apply?

### **STEP 1**

Complete the application form  
Write a short motivational letter as to why you wish to do the course  
Fax or email this to us  
We will then contact you and call you in for an interview

### **STEP 2**

At your interview:  
Bring along  
R200 Application Fee  
Original signed application form  
Certified copy of your ID book  
Certified copy of your matric certificate or highest qualification  
View our kitchens and facilities  
Ask all the questions you wish to ask

### **STEP 3**

If successful you will receive an acceptance letter and statement of account  
Payment of the non-refundable deposit will confirm your place

## Accommodation

There is plentiful accommodation to be found in the Musgrave, Berea, Morningside and Glenwood areas of Durban around the school campus. Students find no difficulty in finding accommodation nearby.

## Fee Structure 2018

*Full-Time International Grande Chef Diploma (incl Cert, Dip, Pastry, Adv Dip) R150 400 (3 Years)*  
includes the **NEW SA Chef QCTO National Chef Occupational Trade Certificate Qualification NQF level5**  
official registration as a **Qualified Professional Chef de Partie** in South Africa

*Full-Time International Commis-Chef/Cook Diploma (incl C&G Cert) R 82 400 (18 months)*  
includes the **NEW SA Chef QCTO National Cook Occupational Certificate Qualification NQF level4**  
official registration as a **Qualified Cook** in South Africa

*Full time International Diploma in Patisserie R 43 700 (6 months)*

*Full-Time Kitchen-hand Qualification R 20 300 (3 months)*  
includes the **NEW SA Chef QCTO National Kitchen-hand Occupational Certificate Part-Qualification NQF level3**

*Full-Time Food handler Qualification R 8 250 (6 weeks)*  
includes the **NEW SA Chef QCTO National Food Handler Occupational Certificate Part-Qualification NQF level2**

*Part-Time Kitchen-hand Qualification R 29 245 (6 months)*  
includes the **NEW SA Chef QCTO National Kitchen-hand Occupational Certificate Part-Qualification NQF level3**

*Part-Time International Diploma in Patisserie R 36 900 (7 months)*

*Part-Time Modular Cake & Biscuit Baking Certificate R 7 960*

*Part-Time Modular Pastry Certificate R 7 960*

*Part-Time Modular Breadmaking Certificate R 5 970*

*Part-Time Modular Hot Desserts Certificate R 3 980*

*Part-Time Modular Cold Desserts Certificate R 3 980*

*Part-Time Modular Confectionary & Decorative Mediums Certificate R 3 980*

*Part-Time Kitchen Safety Certificate (2 days – minimum numbers apply)\* R 1 950*

*Part-Time Foundation Certificate (3 days – minimum numbers apply)\* R 3 980*

*Part-Time Proficiency Certificate (4 days – minimum numbers apply)\* R 4 980*

### Included Costs:

- All ingredients. A lunch practical is provided each day.
- Membership fee to the South African Chefs Association (SACA) for Full-Time students.

### Additional Costs:

- Study guides, text books, Professional Chef's Knife kit and Uniforms
- City & Guilds external Exam fees
- Black closed lace-up or clog-style chef shoes.

## Payments Structure 2018

### Part-Time Courses:

#### **Part-Time Kitchen-hand Certificate in Food Preparation and Culinary Art (6 Months)**

##### **First Intake (January) / Second Intake (July)**

Non-Refundable Deposit payable by 30 November / 31 May	R 4 500.00
Uniform, knives, books – Payable by 31 December / 30 June	R 4 750.00
9 Monthly Instalments - Payable from 31 January / 31 July	7 x <b>R 3 535.00</b>

#### **Part-Time International Diploma in Patisserie (7 Months)**

##### **First Intake (January) / Second Intake (July)**

Non-Refundable Deposit payable by 30 November / 31 May	R 4 500.00
Uniform, knives, books – Payable by 31 December / 30 June	R 4 750.00
9 Monthly Instalments - Payable from 31 January / 31 July	9 x <b>R 3 600.00</b>

**A Late Application Fee of R400 is charged if Deposit is paid after 30 November (January) or 31 May (July)**

### Full-Time Courses:

#### **Full-Time International Grande Chef de Partie Diploma (incl. Cert, Dip, Pastry, Adv Dip) (36 months)**

##### **First Intake (January) / Second Intake (July)**

Non-Refundable Deposit payable by 31 October / 31 May	R 8 000.00
Uniform, knives, books (approx) – Payable by 31 December / 30 June	R12 950.00
32 Monthly Instalments - Payable from 31 January / 31 July	32 x <b>R 4 450.00</b>

#### **Full-Time International Commis-Chef/Cook Diploma (incl. Cert) (18 months)**

##### **First Intake (January) / Second Intake (July)**

Non-Refundable Deposit payable by 31 October / 31 May	R 8 000.00
Uniform, knives, books (approx) – Payable by 31 December / 30 June	R 9 950.00
16 Monthly Instalments - Payable from 31 January / 31 July	16 x <b>R 4 650.00</b>

#### **Full-Time International Diploma in Patisserie (6 months)**

##### **First Intake (January) / Second Intake (July)**

Non-Refundable Deposit payable by 31 October / 31 May	R 8 000.00
Uniform, knives, books (approx) – Payable by 31 December / 30 June	R 6 550.00
6 Monthly Instalments - Payable from 31 January / 31 July	6 x <b>R 5 950.00</b>

#### **Full-Time Kitchen-hand Certificate (3 Months)**

##### **First Intake (January) / Second Intake (July)**

Non-Refundable Deposit payable by 30 November / 31 May	R 4 500.00
Uniform, knives, books – Payable by 31 December / 30 June	R 4 750.00
5 Monthly Instalments - Payable from 31 January / 31 July	4 x <b>R 3 950.00</b>

**A Late Application Fee of R800 is charged if Deposit is paid after 31 October (January) or 31<sup>st</sup> May (July)**

5% discount is offered on Full Payment of Fees on Acceptance. 5% fee charged on creditcard payments

### Contact us

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**City & Guilds**  
London

