

**OCCUPATIONAL CERTIFICATE: CHEF**  
**SAQA ID: 94941**

**12 MONTHS FULL TIME**  
**LEVEL 1 CERTIFICATE IN FOOD PREPARATION AND COOKING**

**ABOUT SCS**

Steyns' Culinary School, situated in Hatfield, Pretoria, is a unique educational establishment in that it endeavours to create opportunities for any person with a love for good food to come and learn how to cook in a hands-on kitchen. There are many demonstration kitchens in Gauteng, but few, if any, hands-on-kitchens where the students can learn by experience.

**VISION**

To be the preferred provider of primary culinary arts training in the greater Tshwane region

**MISSION**

This SCS Primary Certificate in the Culinary Arts was established to provide hands-on-practical training to learners with the desire to enhance their own cooking skills and who has the desire to enter the Hospitality and Catering Industry. The comprehensive programme presented by SCS has as its purpose the transference of solid foundational underpinning of knowledge to prospective candidates in order that the successful students can enter the industry with mastered skills, self-assurance, and motivation.

**PERSONNEL**

The school is owned by executive chef Maritha Steyn. Periodically a guest lecturer or chefs, who are experts in their fields, can be asked to share their skills with the candidates

In this kitchen, Chef Suzanne, Chef Stephanie, Chef Nina, Chef Koketso will demonstrate and guide the students in acquiring the necessary know-how to master the most basic cooking skills, as well as more advanced techniques.

**12 MONTHS FULL TIME International Accredited Certificate      36 MONTHS FULL TIME Occupational Certificate: Chef**

6 Months intensive training at Steyns  
Culinary School  
+  
6 Months industry experience  
=  
International Accredited Certificate

18 Months intensive training at Steyns  
Culinary School  
+  
18 Months industry experience  
=  
International Accredited Certificate

This course is an **introduction** into the culinary arts with a major emphasis on **practical cookery**. Other components of the course include catering theory, food costing and menu planning.

- **Level 1 Certificate in Food Preparation and Cooking (12 Months)**  
The course runs over 6 months practical training at **Steyns' Culinary School**. After completing the 6-month intensive training at **Steyns' Culinary School**, at least 6 months work experience in the industry is required in order to obtain the international accredited certificate. (The Certificate for practical work can only be issued after the completion of internship)

- **Occupational Certificate: Chef SAQA ID NR 94941 (36 Months)**

The course runs over 18 months practical training at **Steyns Culinary School** and 18 months practical training. The course will run over the 36 months where you will have 6 months intensive training and 6 months practical training for your 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> year. After completing your 36 months you will need to complete your trade test to obtain your Diploma.

## OVERVIEW

### OCCUPATIONAL CERTIFICATE: CHEF

### MINIMUM CREDITS: 380

#### Level 1 (1<sup>st</sup> year)

Module	Code
Personal Hygiene and Safety	KM01
Food Safety and quality assurance	KM02
Workplace safety	KM03
Numeracy and units of measurement	KM05
Computer literacy and research	KM06
Environmental awareness	KM07
Introduction to Nutrition and diets	KM09
Basic ingredients	KM11
Theory of food production	KM13
Introduction to the kitchen, and the hospitality and catering industry	KM15
Theory of commodity resource management	KM18
Personal development as a chef	KM24
Food preparation methods and techniques	KM21
Food cooking methods and techniques	KM22
Theory of preparing, cooking, and finishing dishes	KM23
Cold Kitchen	KT01
Fruit dishes	KT02
Vegetable Dishes	KT03
Potato dishes	KT04
Pulses and Grains	KT05
Pasta and farinaceous starches	KT06
Meat, Poultry, game and offal	KT07
Fish and shellfish	KT08
Egg dishes	KT09
Soup, stock and sauces	KT10
Pastry and Bakery products	KT11
Hot and cold desserts	KT12
Prepare and cook food items using different methods and techniques,	PM01
Prepare, cook and finish dishes using different methods and techniques	PM02

**Level 2 (2<sup>nd</sup> year)**

Module	Code
Theory of safety supervision	KM04
Gastronomy, basic scientific principles, flavour construction and global cuisines	KM12
Nutrition and healthier food preparation and cooking	KM10
Operational cost control	KM19
Environmental sustainability	KM08
Menu planning and recipe costing	KM20
Theory of preparing, cooking, and finishing dishes	KM23
Cold Kitchen	KT01
Fruit dishes	KT02
Vegetable Dishes	KT03
Pulses and Grains	KT05
Pasta and farinaceous starches	KT06
Meat, Poultry, game and offal	KT07
Fish and shellfish	KT08
Egg dishes	KT09
Soup, stock, and sauces	KT10
Pastry and Bakery products	KT11
Hot and cold desserts	KT12
Prepare, cook and finish dishes using different methods and techniques	PM02

**Level 3 (3<sup>rd</sup> year)**

Module	Code
Theory of food production supervision	KM14
Theory of production facility and equipment resource management	KM17
Theory of staff resource management	KM16
Plan menus and cost recipes/dishes	PM03
Manage and maintain staff, facility, equipment, and commodity resources	PM04
Maintain food production systems	PM05
Implement and maintain cost control in catering	PM06

**Work Experience Module Specification**

Module	Code
Planning and preparation of processes and procedures to provide chef services within the hierarchy of the organisational structure	<b>WM-01</b>
Processes and procedures for organising food production area, commodities, staff and environment	<b>WM-02</b>
Processes and procedures for preparing and cooking a variety of food items using different methods and techniques, equipment's and utensils	<b>WM-03</b>
Processes and procedures for preparing, cooking and finishing a variety of dishes using the correct method and techniques to meet customer expectations	<b>WM-04</b>

## **FEE STRUCTURE**

1. Registration Fee for Certificate R8,000 and Diploma: **R 8,500-00** incl. VAT (Non-Refundable) yearly
2. The Tuition Fees payable to Steyns' Culinary School for these programmes are:

**LEVEL 1 CERTIFICATE IN FOOD PREPARATION AND COOKING (12months):** R 88,000 VAT incl.

This amount includes:

- Tuition fees R75,000
- Examination Fee and Exam Administration: R 5,000-00 VAT incl.
- Registration fee (See point 1) of: R8,000-00 incl. VAT

**Total amounts to R 88,000** VAT incl.

Prices are subject to change.

**OCCUPATIONAL CERTIFICATE: CHEF (36months):** Tuition fees

This amount included:

- Tuition fees of R188200.00
- Examination Fee and Exam Administration: R5000.00 VAT incl.
- Registration fee of: R16500.00 incl. VAT
  - First Year R8000,00 second year R8500,00

**Total amounts to R209700.00** VAT incl.

Included in the Registration Fee:

1 Chef's Knife	1 Utility Knife	1 Pair of long Chef's trousers
2 Chef's Jackets	2 Half Aprons	1 Beanie
1 Necktie	Study Material	T-Shirt

### **Payment Methods:**

<b>Fees</b>	<b>1st Year</b>	<b>2nd Year</b>	<b>3rd Year</b>
Non-refundable deposit / Registration fee upon acceptance	R8000,00	R8500,00	Included in the 2nd Year
Tuition Fees Term Option	R80 000,00 Monthly payment of R8000,00 x 10 months	R82 000,00 monthly payment of R8200,00 x 10 months	R31 200,00 monthly payment of R5200,00 x 6 months
<b>Grand Total for Certificate Course R88 000,00</b>			
<b>Grand Total for Diploma Course R209 700,00</b>			

**\*\*Prices are excluding the trade test. \*\*Prices are subject to change.**

**\*\* A non-refundable Registration fee of R8, 000-00 for the Certificate and Diploma Course is required upon acceptance by SCS.**

Terms option - monthly payments per Stop Order / Electronic transfer on or before the **1<sup>st</sup> of each Month**

Or:

Cash option – Full settlement of the full fees less a discount of 5% if payment is received on or before the course starting date.

An electronic payment can be made to the following account:

**Banking Details:**

Steyns Culinary School (Pty) Ltd  
First National Bank  
Cheque account: 625 379 28 634  
Branch: 252145 Hatfield.

Please send proof of payment to: [info@steynsculinaryschool.co.za](mailto:info@steynsculinaryschool.co.za)



## Enrolment Application Form

Year / Month of intake being applied for:

March 2021

or

July 2021

(Please indicate which MONTH your application is for)

**Full Time International Accredited Certificate  
/ 12 Months**

Yes	No
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OR

**Full Time Chef Diploma / 36 Months**

Yes	No
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This form should be completed **by the applicant**. All pages and sections **MUST** be completed in full.  
Please attach a **CLEAR** copy of your Identity Document or Passport.

### Personal Details

Surname			
First Name(s)			
Nickname			
Date of Birth			
Identity Number			Age: <input type="text"/>
Gender :	Male <input type="checkbox"/>	Female <input type="checkbox"/>	
Dependants			Married / Single <input type="checkbox"/>
Country of Birth			Nationality <input type="text"/>
Home Language			
Second Language			
Can you <b>read</b> and <b>write</b> English?	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
Postal Address			
Postal Code			
Physical Address			
Cellular Number			
Telephone (Home)			
Telephone (Buss)			
Email Address			
2nd Email Address			
Drivers License	Yes <input type="checkbox"/>	No <input type="checkbox"/>	Code <input type="text"/>

No. 1

**Additional Personal Details**

<b>Father / Legal Guardian Details:</b>	
Surname	
First Name(s)	
Identity Number	
Occupation	
Company Name	
Postal Address	
Postal Code	
Residential Address	
Cellular Number	
Telephone (Home)	
Telephone (Buss)	
Email Address	
2nd Email Address	
Where did you hear from us	

**Mother / Legal Guardian Details:**

Surname	
First Name(s)	
Identity Number	
Occupation	
Company Name	
Postal Address	
Postal Code	
Residential Address	
Cellular Number	
Telephone (Home)	
Telephone (Buss)	
Email Address	

**Reference Details**

Please provide details of a Reference (This person may not be a family member)	
Surname	
First Name(s)	
Relationship	
Telephone	
Cellular Phone	
Email Address	

**Sponsor Details**

Details of Person liable for payment of your studies			
Surname			
First Name(s)			
Relationship			
Company Name			
Postal Address			
Postal Code			
Residential Address			
Telephone			
Cellular Phone			
Email Address			
Sponsor's Signature		Date:	

**Basic Educational Details**

Please provide copy of matric certificate / or most recent school examination results

Matric Achieved	Yes	No	Year Achieved
Qualification Level			Year Achieved
School			
Town /City			
School Tel. No.			
Learning Disabilities			

**Tertiary Education**

Institution Attended	
Qualification Level	
Year of Qualification	
Other Qualifications	

**Work Experience**

1. Company Name		
Telephone		
Position Held		
Period Employed	From:	To:
2. Company Name		
Telephone		
Position Held		
Period Employed	From:	To:
3. Company Name		
Telephone		
Position Held		
Period Employed	From:	To:

**Where did you hear about Steyns Culinary School?**


**Please explain why you are considering a career as a Chef?**


**Required Documentation:** These items must accompany your application

ID Document (Copy) / Matric Certificate (Copy) / Tertiary qualifications (Copy)

**General Information**

Have you had any serious illness during the past 5 years?

Yes

No



Specify if Applicable:		
Have you had any serious injury during the past 5 years?	Yes	No
Specify if Applicable:		
Do you have any significant chronic condition requiring on-going treatment?	Yes	No
Specify if Applicable:		
Any medical/psychological conditions which may affect your studies?	Yes	No
Specify if Applicable:		
Allergies	Yes	No
Anaemia	Yes	No
Anxiety	Yes	No
Asthma	Yes	No
Back Injuries	Yes	No
Chronic Skin Problems	Yes	No
Diabetes	Yes	No
Epilepsy	Yes	No
Fainting Spells	Yes	No
Hand Injuries	Yes	No
Head Injuries	Yes	No
Heart Problems	Yes	No
High Blood Pressure	Yes	No
Irregular or Rapid Heartbeat	Yes	No
Kidney Problems	Yes	No
Learning Disabilities	Yes	No
Do you have a criminal record	Yes	No
If yes please explain:		
Specify if Applicable:		
Migraine Headaches	Yes	No
Operations - List:	Yes	No
Serious Accidents	Yes	No
Medication - List:	Yes	No

Applicant's Full Name

Parent/Sponsor/Guardian Full Name

Applicant's Signature

Parent/Sponsor/Guardian Signature

Date

Date

By my signature above, I understand that any false or misleading information provided on this Application form shall be considered sufficient cause for disqualification of applicant.