

The course modules cover:

1. Personal hygiene and safety
2. Food safety and quality assurance
3. Workplace safety
4. Theory of supervision
5. Numeracy and units of measurement
6. Computer literacy and research
7. Environmental awareness
8. Environmental sustainability
9. Introduction to nutrition and diets
10. Healthier food preparation and cooking
11. Basic ingredients
12. Gastronomy , basic scientific principles, flavour construction and global cuisines
13. Theory of food production
14. Theory of food production supervision
15. Introduction to the kitchen, and hospitality and catering industry
16. Theory of staff resource management
17. Theory of production facility and equipment resource management
18. Theory of commodity resource management
19. Operational Cost Control
20. Menu planning and recipe costing
21. Food preparation methods and techniques
22. Food cooking methods and techniques
23. Preparing , cooking and finishing dishes
24. Self-development as a chef
25. Practical Modules

To underpin your practical studies you will also cover how to:

- Maintain a safe, hygienic and secure working environment
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food

Admission requirements:

Minimum Grade 10, matric highly advantageous, basic numeracy, be able to read, speak and write English. Passion for food. Good physical health, as this is a practical and demanding course ***Advantageous to have at Grade 12 Level:*** Consumer science, accounting or business studies

Where is the course currently?

Our chef course i.e. Occupational Certificate Chef has been awarded the accreditation with the Qcto (Quality Council for trade and occupations. We can now offer students a recognized qualification in par with other instutions

The accreditation number together with the 5 year accreditation period of our institution is:

Accreditation Number

QCTOSDP01200319-1984

Start date of Accreditation

2020/03/26

End date of Accreditation: 2025/03/26

For more information, call 0313096783 or email riaz.fakie@sanzaf.org.za