

Sanzaf chef course is designed to equip individuals with the necessary skills to take up the opportunity to address the skill shortage in our country thus giving all graduates sound employment opportunities. Gain practical hands-on skills combined with all the theoretical knowledge you need on this dynamic course.

### **When it started!**

The SANZAF chef course has been in existence since 2010 and is one of our most empowered skills program. It provides school leavers, young adults, married and single individuals males and females of all race groups, the opportunity to empower themselves in a skill.

Cheffing is a scarce skill in the country's employment sector and SANZAF has seized this opportunity to provide hope to those individuals who want to change their lives and the lives of their loved ones for the better.

### **The Objective**

The purpose of this qualification is to prepare a learner to operate as a Chef. A Chef plans, organises and executes the preparation, cooking and finishing (presentation, holding and storing) of food in hotels, restaurants and catering (HORECA) establishments. A qualified learner will be able to:

- Plan and prepare for the provision of chef services.
- Organise food production areas, commodities, staff and environment for the execution of chef services.
- Execute the preparation, cooking and finishing of a variety of dishes using the correct method and techniques to meet customer and organisational requirements.

This qualification has been developed for professionals in the Hospitality and catering industry. It brings together theoretical, practical and workplace elements of food preparation and service. This qualification also provides for a direct pathway from entry as a Kitchenhand to qualifying as a Chef. The South African Chefs Association (SACA), the recognised professional body, felt that due to an increase in demand for chefs in the industry and an increase of uptake by learners it would be the most appropriate starting point to develop the Chef qualification. The Professional Body felt that no matter where a Chef worked, they should be able to do the specific skills that the employer requires. The supervisory and financial aspects have been included in this qualification, although not currently part of the responsibilities of the Chef. A learning pathway is embedded within the qualification which will allow for a learner to work as a Kitchenhand or Commis/Cook during their first and second year, and Commis/Cook during their second and third year to qualify as a Chef. Once qualified as a Chef, and gaining sufficient working experience it may lead to promotion and further career advancement as a Sous Chef and/or Executive Chef. These

occupations are registered designations with the Professional Body. This qualification will professionalise the industry and is applicable to all sectors of Professional Cookery.

**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

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