



**OCCUPATIONAL
CERTIFICATE**


CHEF

BOOKINGS & ENQUIRIES: 011 568 4967 | info@guvonacademy.co.za

CENTRAL RESERVATIONS: 08611 48866 | cro@guvon.co.za | www.guvonacademy.co.za

Terms & conditions apply | Bookings essential
Subject to availability | All rates are inclusive of VAT | Packages and promotions non-commissionable

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Culinary professionals are creative, have a strong work ethic, have manual dexterity and a great deal of physical endurance. This programme will assist you to gain entry into the exciting world of culinary art.

Chefs fulfil a number of exciting roles across the globe which may include:

- Executive, Sous Chef or Chef de Cuisine
- Pastry Chef
- Catering Manager
- Head Cook
- Personal Chef
- Bakers
- Recipe or Menu Developer


ABOUT GUVON ACADEMY

Guvon Academy, a proud member of the Guvon Hotels and Spas Group, and is committed to ensuring that we produce graduates who have the skills and knowledge to be successful in the world of work. Accredited as a Skills Development Provider (SDP) by the Quality Council for Trades and Occupations (QCTO); our programmes cover the knowledge, practical and work-based learning required by industry. The institution is also registered as national examinations centre with the Department of Higher Education and Training (DHET).

Our international accreditation with Highfield Qualifications and Confederation of Tourism and Hospitality (CTH) in the United Kingdom (UK) as well as the Chartered Institute of Tourism and Hospitality (ITH-SA) means our programmes are endorsed by industry leaders and globally recognised. Our students are placed in the Guvon Group as well as other exceptional hotel properties.

WHAT IS THE COURSE ABOUT?

This programme is suitable for those individuals wishing to achieve a qualification as a Chef. The programme covers a variety of topics including the importance of teamwork, safe and hygienic workplaces and food safety as well as how to prepare and finish a variety of food dishes.



WHO IS THE COURSE AIMED AT?

This programme is suitable for all individuals who want to work in the hospitality industry as a professional chef.

WHAT IS THE ENTRANCE REQUIREMENT?

National Senior Certificate (NSC) or National Senior Certificate Vocational (NCV) or Equivalent.

WHAT MODULES ARE COVERED?

Students will complete knowledge, practical and work experience modules including:

- Personal hygiene and safety
- Food safety and quality assurance
- Workplace safety
- Numeracy and units of measurement
- Computer literacy and research
- Environmental awareness and sustainability
- Nutrition and healthier food preparation and cooking
- Basic Ingredients
- Gastronomy, basic scientific principles, flavour construction and global cuisines
- Theory of food production and food production supervision
- Introduction to the kitchen, and the hospitality and catering industry
- 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
- Food preparation and cooking methods and techniques
- Theory of preparing, cooking, and finishing dishes
- Personal development as a Chef

WHY SHOULD I TAKE THIS COURSE?

In order to start your career in the hospitality industry you need a qualification that will provide you with skills and knowledge to get ahead. Consisting of theory, practical and work experience modules ensures we produce well-rounded graduates that have skills and knowledge to be successful chefs.

HOW IS IT ASSESSED?

Students develop a portfolio of evidence consisting of tests, assignments, formal examinations, menus, recipes and photos. Upon successful completion of the programme, students will complete the National Trade Test to achieve their qualification.

HOW LONG WILL IT TAKE?

Three years consisting of 18 months theory and practical and 18 months work experience.

WHAT IS INCLUDED?

Chef uniform, knife set, and all textbooks.

WHAT WILL I GET AFTER COMPLETION?

Upon successful completion of the programme students will graduate with Occupational Certificate: Chef (NQF Level 5, SAQA ID 101697)

CAN I GET AN INTERNATIONAL QUALIFICATION?

Yes, as an additional option students can elect to simultaneously enrol for the international awards in Professional Cookery offered by the Confederation of Tourism and Hospitality (CTH) in the United Kingdom.

HOW DO I GET STARTED?

Complete the application form and send to info@guvonacademy.co.za or phone 011 5684967. Visit us at www.guvonacademy.co.za.



ITHSA

Five star qualifications for first class careers

