

DISCOVER OUR NEW CERTIFICATE COURSE

Level 2 Hospitality and Catering Principles

1000 Hills Chef School is excited to introduce our newest offering:

Certificate in Hospitality and Catering Principles (Food Production & Cooking) (RQF)

Accredited by Highfield International, a global leader in vocational training.

This course is designed to set you up for success in the culinary and hospitality industry!

Why Choose Us?

- Learn from industry professionals.
- Hands-on experience in a real-world setting. Small classes.
- Join a community passionate about hospitality and catering.

Course Details

- ✓ • Duration: 10 weeks
- ✓ • Schedule: Tuesdays to Fridays
- ✓ • Location: 1000 Hills Chef School

Course Dates

- ✓ • 25 Feb – 2 May
- ✓ • 20 May – 25 July
- ✓ • 26 Aug – 31 Oct



Principles of Food Safety

Gain critical knowledge for a safe and healthy working environment.



Food Production and Cooking

Master techniques in food preparation and presentation across all food groups.



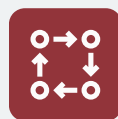
Effective Teamwork

Understand roles and responsibilities within the culinary environment.



Build your culinary knowledge

Meat, poultry, pasta, grains, vegetables, salads, sauces, breads, pastries.



Progression Opportunities

This qualification provides a pathway towards Level 2 NVQ Diploma in Food Production & Cooking (RQF)



On-Site Practical in-service training

Practical experience completed on-site at our state-of-the-art facilities.

How to Enrol

Visit www.thechefschool.com for more information. Limited spots available—apply now!

Call us for more info



031 - 777 1566



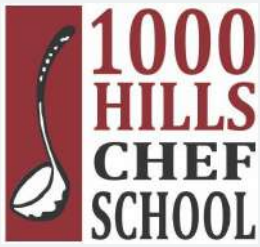
2 Wootton Ave, Bothas Hill, KZN.



thechefschool.com



info@thechefschool.com



Highfield Level 2 Certificate in Hospitality and Catering Principles (Food Production and Cooking) (RQF)

Fact Sheet:

The objective of this qualification is to support a role in the workplace. This qualification is suitable for learners employed in hospitality roles and who wish to develop their knowledge in food production and cooking. These may be chefs, kitchen assistants/porters or fast-food assistants. It is mainly concerned with those who deal with cooking or reheating food that requires little or no preparation.

This qualification covers a variety of topics including the importance of teamwork, safe and hygienic workplaces and food safety as well as the knowledge behind preparing basic food dishes. These are all key areas within the hospitality sector and in particular for those working in the kitchen environment. It forms the knowledge element of the Food Production and Cooking pathway of the Intermediate Catering and Professional Chefs Apprenticeship and can also be taken on a stand-alone basis.

This qualification can be taken by those aged 16 years and over.

This course runs from Tuesday to Friday over a 10-week period.

This qualification is assessed through a portfolio of evidence and learners must demonstrate they have met the required assessment criteria. A Multiple-Choice Examination must be passed at the end of the course.

Qualification Number: 603/5224/3 Credit Value: 16

What next?

Progression towards: Highfield Level 2 NVQ **Diploma** in Food Production and Cooking (RQF)

What is included?

- ✓ Uniform Set - sizes S, M, L - XL and above incur an additional fee:
2 x Chef Jackets, 2 x Chef Pants, 2 x Aprons, 2 x Chef Hats, 1 x Safety shoes.
- ✓ Basic Knife Set - Chef Knife, Paring Knife, Bread Knife, Sharpening Steel, Knife Bag.
- ✓ All course registrations, examination fees, ingredients, learning material. Lunch on each day of tuition.

What is excluded?

- ✓ Fees for supplementary exams if necessary.

How much does this course cost?

- ✓ Total course fee - **R 44 500.00**
Payment terms - Registration deposit R 19 000.00
Instalments starting 30 days prior to commencement - 3 x R 8 500.00 per month
- ✓ Limited accommodation on campus is available - R 14 000.00 for the duration of the course.

Contact us to apply.