



Accreditation No. 613/P/000262/2015

City & Guilds Centre No. 848522

087 004 1310/ 071 179 0610

www.ndsacademy.co.za, email: info@ndsacademy.co.za

The tuition fee will include:

1. Administration Fees

- Work Placement Moderation
- NDS Chefs Academy Workbooks and Resources
- All raw Materials for Practical Cookery classes
- City & Guilds Examination Fees
- Morning tea / coffee station
- Registration with the South African Chefs Association
- First Aid & Fire Fighting as part of the course
- Guest Lecturers
- Students visit to the industry and Recreational areas
- NDS Chefs Academy Branded Chefs Uniform (1 pair)
- NDS Chefs Academy Golf Shirt
- All raw materials for Practical Examinations
- Certification

2. A separate fee will be levied for the following: **(Not covered in the cost)**

- Re-write of the City and Guilds Exams
- "Victorinox" / equivalent brand Chefs Knives
- Black Safety Shoes
- All Necessary Text Books

Certificate in Food Preparation (Professional Cookery) Course Fee for the year RR57 500,00 and registration fee R1840,00 and year two Diploma in Culinary Arts R63 250,00 and registration R1840,00. If you register for Diploma in year one you benefit by pay same fees as Certificate fees for Diploma. You save R5750,00 on your year two fees.

Requirements:

Grade 11 or Grade 12 results.

Certified ID Copies for students and parents

Proof of Address

Student CV and the students will be interviewed before resuming into the course.

Year one	Year two
Semester 1	Semester 1
History of Cooking, South African Cuisine,	Biscuits and Cookies, Cakes and Sponges, Meat and Offal, Game



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<p>Food Hygiene, Kitchen Planning and Design, Handling Knives,</p> <p>Cooking Methods, Fruit Preparation, Vegetable Preparation, Egg Dishes, Cold Preparation,</p> <p>Stocks, Soups and Sauces, Preparation Meat and Poultry,</p> <p>Preparation Basic Dessert,</p> <p>Culinary French Food Costing, Theory & Practical Assessment and Examinations.</p>	<p>and Poultry, Quality Control,</p> <p>Cuisines Around The World, Menu Writing, First Aid, Fungi, Advanced Cold Preparation Culinary French, Food Costing, Theory & Practical Assessment and Examinations.</p>
Work Placement (1 Month)	Work Placement (1 Month)
Year one	Year two
Semester 2	Semester 2
<p>Wine Service Course</p> <p>Pulses Rice and other Grains, Classic Potatoes,</p> <p>Preparation of Fish,</p> <p>Basic Dough Work, Soft Dough Work,</p> <p>Fresh and Dried Pasta, Shellfish, Intro to HACCP, Nutrition</p> <p>African Cuisines</p> <p>Theory and Practical Assessment and Examinations.</p>	<p>Preliminary Wine Course</p> <p>Cheese, Frozen Desserts,</p> <p>Preservatives</p> <p>Advanced Dough,</p> <p>Vegetarian Cookery, Dietetics,</p> <p>Soufflés,</p> <p>Organic Food,</p> <p>Sweets,</p> <p>Advanced SA Cuisine,</p> <p>Theory & Practical Assessment and Examinations.</p>
Work Placement (2 Months)	Work Placement (2,5 Months)