NEW Kitchen Management Qualification FOR PROFESSIONAL CHEFS MOVING UP



SWISS HOTEL

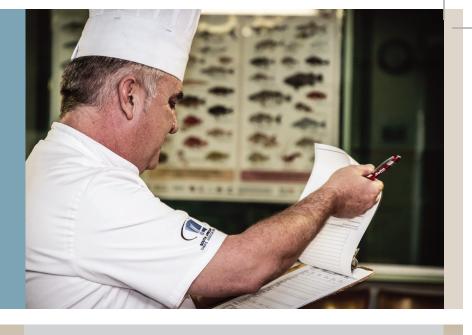
ESTABLISHED

SOUTH AFRIC

ADVANCED CERTIFICATE IN KITCHEN OPERATIONS PART TIME STUDY



Don't let the title fool you – this programme is designed for Professional Chefs making the step up into a management position within the kitchen.



The Swiss Hotel School, South Africa, opened its doors in 1995 and has produced graduates of the highest order ever since. Jurg Vontobel, the founder of the school, had previously led the Hotel School Belvoir Park in Zurich for 13 years. Turaco Hospitality (Pty) Ltd, trading as The Swiss Hotel School, is a South African company, registered with the Department of Higher Education and its programmes are accredited by the Council for Higher Education (CHE).

Its current premises in Ferndale offer space to breathe and all the facilities required to provide an outstanding hospitality degree programme.

Building on craft based learning this programme addresses:

- Food cost control
- Menu development
- Responsibility for safety and hygiene
- F&B sales and marketing
- Production management and control
- Professional purchasing
- Improving labour productivity

All these areas are fundamental to running a kitchen efficiently and profitably.

ENTRY REQUIREMENTS:

- Matric certificate which allows for Diploma study; or
- Certificate (NQF5) qualification in professional cookery; and
- Minimum three years' industry experience in quality kitchens.

OUR MISSION

To develop young professionals ready to flourish in the dynamic world of Tourism and Hospitality.



WHO SHOULD APPLY?

Chefs de Partie, Sous Chefs, Kitchen Supervisors, Food Entrepreneurs, Caterers and Small Business Owners, looking to move into or having recently taken up positions which require managerial skills. Culinary Trainers and Educators looking to deliver NQF level 5 Courses.





WHAT'S INVOLVED?

The part-time programme is delivered over 20 months with face-to-face tutorials every two months – designed for working professionals. Please refer to the schedule included on page 4. Full online support is provided for all students. Students require ongoing internet access, preferably via Notebook or Tablet. Modules are assessed by a variety of methods – assignments, tests, online tests, work-based projects.

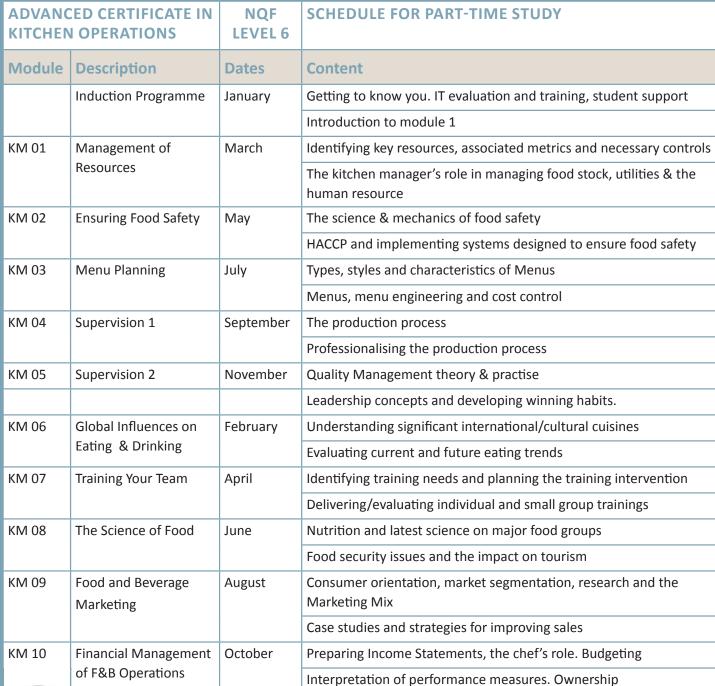
A WORD FOR EMPLOYERS

The programme has been designed for real return on investment not just for the student but also for their employer. A number of learning assignments require students to examine the way things are done within their workplace in contrast to school learning and create a review paper or proposal which must be presented to their employer, before being submitted to the school.

COUNCIL FOR HIGHER EDUCATION QUALIFICATIONS REGISTERED TO SHS

- Bachelor of Hospitality Management NQF level 7, Full time study, 3 years
- Diploma in Hospitality Management NQF level 6, Full time study, 3 years
- Advanced Certificate in Kitchen Operations NQF level 6, Part time, 20 months
- Higher Certificate in Professional Cookery NQF level 5, Full time study, 1 year
- Higher Certificate in Pastry and Bakery NQF level 5, Full time study, 1 year

WHEN DO WE START?





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