

ABOUT STEYNS CULINARY SCHOOL

Founded by Maritha Steyn in 2003, Steyns Culinary School embarked on a mission to enhance the foundational culinary abilities of kitchen staff across South Africa.

For over two decades, Steyns Culinary School has dedicated itself to empowering students with essential skills vital for thriving in the culinary realm. Graduates from our institution have ascended to become accomplished chefs, with many assuming leadership roles, including head chef positions. Notably, one of our alumni has even been bestowed with the prestigious Michelin star accolade.

Nestled in Hatfield, Pretoria, Steyns Culinary School stands out as a distinctive educational hub, offering inclusive opportunities for individuals passionate about gastronomy to immerse themselves in hands-on culinary learning. While numerous demonstration kitchens dot Gauteng, our institution distinguishes itself by providing an immersive experiential learning environment seldom found elsewhere.

VISION

To be the preferred provider of primary culinary arts training in the greater Tshwane region

MISSION

At Steyns we focus on hands-on skills development. With this in mind, we focus on smaller classes with a bigger emphasis on individualised attention. This allows our chefs to ensure that the skills being taught is fully mastered by the students which ensures that our students enter the industry fully equipped, confident, and able to perform well under industry expectations. Our full-time professional chef course is registered in South Africa with the QCTO. Internationally, full-time qualification is registered with Highfield International. Our students are therefore ensured of both nationally and internationally recognised qualification.

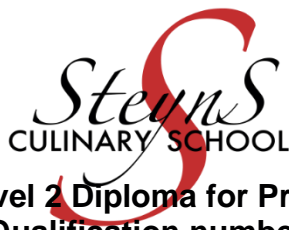
PERSONNEL

All the lecturers at Steyns are qualified chefs who have a passion for educating the next generation with the skills they will need in the kitchen.

Chef Jaen-Mari Breythenbach completed her qualification at Capsicum Culinary School and has spent most of her career in the industry before joining the Steyns team.

Chef Reinate van den Berg-Lord is a Steyns Culinary School alumnus who has a degree in Archaeology as well. She spent time in the industry, working at catering companies before deciding that she wants to help guide young chefs into the same love of the kitchen that she has.

Chef Previn Bower completed his qualification at HTA School of Culinary Art and has spent most of his career in the industry before joining Steyns culinary school



Highfield Level 2 Diploma for Professional Cooks (RQF)
Qualification number 603/7117/1
Highfield Level 2 Award in Food Safety in Catering & Workplace Safety

12 Months Full Time

6 Months intensive training at Steyns Culinary School
+
6 Months industry experience
=
International Accredited Certificate

Highfield Level 2

Diploma for Professional Cooks (12 Months) The course runs over 6 months practical training at **Steyns' Culinary School** After completing the 6-month intensive training at **Steyns' Culinary School**, at least 6 months' work experience in the industry is required to obtain the international accredited Diploma. (The Certificate for practical work can only be issued after the completion of internship)

Highfield Level 3 Diploma for Professional Chefs (RQF)
Qualification number 603/6949/8
12 Months Full Time

6 Months intensive training at Steyns Culinary School
+
6 Months industry experience
=
International Accredited Diploma

The course runs over 6 months practical training at **Steyns Culinary School** and 6 months industry training. You can exit the course after 24 months.

Highfield Level 2 Diploma for Professional Cooks (RQF)
QCTO Occupational Certificate Cook
Qualification number 603/7117/1

Highfield Level 2 Award in Food Safety in Catering & Workplace Safety
Credit Banking part time.
Duration 24 Months

24 Months of training at Steyns Culinary School.
Theory classes online.
Practical modules hands on at Steyns Culinary School.
Minimum of 4 practical modules to be completed over a period of 6 months.



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18 Months intensive training at Steyns Culinary School

+

18 Months industry experience

=

National Accredited Diploma and Red Seal

The course runs over 18 months practical training at **Steyns Culinary School** and 18 months practical training. The course will run over the 36 months where you will have 6 months intensive training and 6 months practical training for your 1st, 2nd, and 3rd year. After completing your 36 months you will need to complete your trade test.

Highfield Level 2 Diploma for Professional Cooks

Qualification Number: 603/7117/1

Unit reference	Unit title	Level	Credit
L/617/7261	Principles of Food Safety for Catering	2	1
L/615/5244	Health and Safety within the Workplace	2	1
L/618/6316	Introduction to the Hospitality and Catering Industry	1	1
F/618/5793	Principles of Kitchen Equipment and Knife Skill Techniques	1	2
J/618/5794	Workplace Standards and Professional Development in the Catering Industry	1	2
L/618/5795	Culinary Numeracy and Units of Measurement	2	1
R/618/6317	Introduction to Nutrition and Diets	2	2
L/618/5800	Environmental Awareness in the Catering Industry	3	1
R/618/5801	Cold Food Preparation and Presentation	2	8
Y/618/6318	Cooking Methods: Frying	2	6
D/618/6319	Cooking Methods: Stewing and Braising	2	12
R/618/6320	Cooking Methods: Boiling, Poaching and Steaming	2	15
Y/618/6321	Cooking Methods: Baking, Roasting and Grilling	2	15

Highfield Level 3 Diploma for Professional Chefs

Qualification Number: 603/6949/8

Unit reference	Unit title	Level	Credit
L/617/7261	Principles of Food Safety for Catering	2	1
L/615/5244	Health and Safety within the Workplace	2	1
T/600/1059	Principles of Customer Service in Hospitality Leisure Travel and Tourism	2	1
F/618/5793	Principles of Kitchen Equipment and Knife Skill Techniques	1	2
J/618/5794	Workplace Standards and Professional Development in the Catering Industry	1	2
L/618/5795	Culinary Numeracy and Units of Measurement	2	1
R/618/5796	Nutrition, Special Diets and Allergen Awareness	3	3
Y/618/5797	Kitchen Operations and Food Production Preparation	3	7
H/618/5799	Menu Planning and Recipe Costing	3	8
L/618/5800	Environmental Awareness in the Catering Industry	3	1
R/618/5801	Cold Food Preparation and Presentation	2	8
Y/618/5802	Preparing, Cooking and Finishing: Stocks, Soups and Sauces	3	3
D/618/5803	Preparing, Cooking and Finishing: Fish and Shellfish Dishes	3	4
H/618/5804	Preparing, Cooking and Finishing: Meat, Poultry, Game and Offal Dishes	3	14
K/618/5805	Preparing, Cooking and Finishing: Vegetables, Fruits, Pulses and Vegetable Protein Dishes	3	4
M/618/5806	Preparing, Cooking and Finishing: Rice, Grain, Pasta and other Farinaceous Dishes	3	3
T/618/5807	Preparing, Cooking and Finishing: Egg Dishes	3	2
A/618/5808	Preparing, Cooking and Finishing: Pastry and Bakery Products	3	4
F/618/5809	Preparing, Cooking and Finishing: Desserts	3	3

Highfield Level 4 Diploma in Culinary Supervision and Management

Qualification Number: 610/0250/1

Unit reference	Unit title	Level	Credit
H/502/0390	The Principles of Food Safety Management for Catering	4	6
K/602/1647	Health and Safety in the Workplace	3	3
T/616/6769	Principles of HACCP for Management	4	4
H/650/1070	Staff management, training and development in the hospitality and catering industry.	4	8
J/650/1071	Resource Management in the hospitality and catering industry	4	4
J/650/1072	Financial planning and cost control in the hospitality and catering industry	4	8
L/650/1073	Environmental awareness and sustainability in the hospitality and catering industry	4	3
M/650/1074	Supervision of food production in the hospitality and catering industry	4	4
R/650/1075	Gastronomy and Global Cuisines	4	8

OVERVIEW OCCUPATIONAL CERTIFICATE
Qualification Number: SAQA ID NR 101697
Level 1 (1st year)

Module	Code
Personal Hygiene and Safety	KM01
Food Safety and quality assurance	KM02
Workplace safety	KM03
Numeracy and units of measurement	KM05
Computer literacy and research	KM06
Environmental awareness	KM07
Introduction to Nutrition and diets	KM09
Basic ingredients	KM11
Theory of food production	KM13
Introduction to the kitchen, and the hospitality and catering industry	KM15
Theory of commodity resource management	KM18
Personal development as a chef	KM24
Food preparation methods and techniques	KM21
Food cooking methods and techniques	KM22
Theory of preparing, cooking, and finishing dishes	KM23
Cold Kitchen	KT01
Fruit dishes	KT02
Vegetable Dishes	KT03
Potato dishes	KT04
Pulses and Grains	KT05
Pasta and farinaceous starches	KT06
Meat, Poultry, game and offal	KT07
Fish and shellfish	KT08
Egg dishes	KT09
Soup, stock and sauces	KT10
Pastry and Bakery products	KT11
Hot and cold desserts	KT12
Prepare and cook food items using different methods and techniques,	PM01
Prepare, cook and finish dishes using different methods and techniques	PM02

Level 2 (2nd year)

Module	Code
Theory of safety supervision	KM04
Gastronomy, basic scientific principles, flavour construction and global cuisines	KM12
Nutrition and healthier food preparation and cooking	KM10
Operational cost control	KM19
Environmental sustainability	KM08
Menu planning and recipe costing	KM20
Theory of preparing, cooking, and finishing dishes	KM23
Cold Kitchen	KT01
Fruit dishes	KT02
Vegetable Dishes	KT03
Pulses and Grains	KT05
Pasta and farinaceous starches	KT06
Meat, Poultry, game and offal	KT07
Fish and shellfish	KT08
Egg dishes	KT09
Soup, stock, and sauces	KT10
Pastry and Bakery products	KT11
Hot and cold desserts	KT12
Prepare, cook, and finish dishes using different methods and techniques	PM02

Level 3 (3rd year)

Module	Code
Theory of food production supervision	KM14
Theory of production facility and equipment resource management	KM17
Theory of staff resource management	KM16
Plan menus and cost recipes/dishes	PM03
Manage and maintain staff, facility, equipment, and commodity resources	PM04
Maintain food production systems	PM05
Implement and maintain cost control in catering	PM06

Work Experience Module Specification

Module	Code
Planning and preparation of processes and procedures to provide chef services within the hierarchy of the organisational structure	WM-01
Processes and procedures for organising food production area, commodities, staff and environment	WM-02
Processes and procedures for preparing and cooking a variety of food items using different methods and techniques, equipment's and utensils	WM-03
Processes and procedures for preparing, cooking and finishing a variety of dishes using the correct method and techniques to meet customer expectations	WM-04

Additional Information

1. Students are required to assist with functions during the course, which will add to the required practical experience. Students are required to work in the evening or on a weekend. This work experience is part of your required practical outcomes. Ample notice will be given, and this work will be done on a rotation basis. These are mandatory sessions.
2. ****Prices are excluding the trade test. **Prices are subject to change.
** A non-refundable Registration fee of R10, 000-00 is required upon acceptance by SCS.**
3. Terms option - monthly payments per Stop Order / Electronic transfer on or before the **1st of each Month**
Or:
Cash option – Full settlement of the full fees less a discount of 5% if payment is received on or before the course starting date.
4. An electronic payment can be made to the following account:
Banking Details:
Steyns Culinary School (Pty) Ltd
First National Bank
Cheque account: 625 379 28 634
Branch: 252145 Hatfield.
5. Steyns Culinary school registration number: 2015/139167/07

Please send proof of payment to: info@steynsculinaryschool.co.za