



Steyns' Culinary School (Pty) Ltd

Reg No: 2015/139167/07

10 Week Course PRETORIA (Part Time)

Skills Proficiency CERTIFICATE in Food Preparation

THE NATURE OF THE COURSE

This course is an introduction into the culinary arts with major emphasis on **practical cookery**. Other components of the course include catering theory, food costing and menu planning. The course runs over 10 Weeks (once per week every Tuesday evening and Saturday mornings for 10 consecutive weeks). On completion of the Course the successful candidates will be presented with a certificate issued by Steyns Culinary School.

VISION

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

MISSION

This Certificate in the Culinary Arts was established to provide hands-on practical training to learners with the desire to enhance their own cooking skills. The program presented by SCS has as its purpose, the transference of solid foundational knowledge to prospective candidates.

ABOUT SCS

Steyns' Culinary School, situated in Hatfield, Pretoria, is a unique educational establishment in that it endeavours to create opportunities for any person with a love for good food to come and learn how to cook in a hands-on kitchen.

There are many demonstration kitchens in Gauteng, but few, if any, hands-on-kitchens where the students can develop skills to become a chef.

PERSONNEL

The school is run by executive chef Maritha Steyn, Chef Suzanne Crozier, Chef Stephanie Maree and Chef Nina van Dyk are full time passionate lectures who devote individual attention to our students. Periodically a guest lecturer or chefs, who are experts in their fields, can be asked to share their skills with the candidates.

Duration: 10 Weeks

CURRICULUM VITAE – MARITHA STEYN

Maritha Steyn received a B. Domestic Science degree from the University of Stellenbosch as well as an Honours degree from the University of Pretoria. She was head of the Department of Hospitality Studies at Pro Arte Alphen Park High School for 10 years. For many years she trained teachers from all over the country to equip them to introduce Hospitality Studies into various schools.

Maritha lectured part time at the University of Pretoria in Professional Cookery.

Maritha, an accredited CATHSSETA assessor is a member of the South African Chefs Association

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10 Week Course PRETORIA (Part Time) Skills Proficiency CERTIFICATE in Food Preparation OVERVIEW

This part time course in *BASIC COOKING SKILLS* of 10 weeks will be concluded by the presentation of a Skills Certificate by *Steyns Culinary School*. **Note:** *To be able to qualify for your Certificate at the end of the Course, you have to attend at LEAST 80% of the classes.*

During this course the following modules will be presented:

TUESDAY Class	LESSON	PRACTICAL	ADDITIONAL THEORY
19 July 2022	1	Vegetables	Introduction, Knives & equipment
26 July 2022	2	Stocks, soups and sauces	Hygiene and safety
2 August 2022	3	Meat	Moist cooking methods
10 August 2022	4	Poultry	Dry cooking methods
16 August 2022	5	Fish and Seafood	Nutrition
23 August 2022	6	Pastas	Portioning
30 August 2022	7	Eggs, desserts	Menu planning
6 Sept 2022	8	Pastries	Kitchen maintenance
13 Sept 2022	9	Yeast	Storage
20 Sept 2022	10	Cake Baking	

As this is a part time course, the depth of training will be basic, but thorough. Each lesson will involve some theory but will mainly consist of a hands-on cooking lesson. During this lesson, the specific food commodity will be dealt with in such a way that each lesson end with a cooked meal.

ADDITIONAL COSTS: (OPTIONAL) **(Prices subject to change)**

These items are optional and for personal use.

SCS will provide all equipment necessary while attending your Course

- Professional Chef's knives:
 - Chef's Knife R 310.00
 - Utility Knife R 160.00

FEE STRUCTURE

- The tuition fee payable to Steyns' Culinary School for this programme is **R7,300.00 (VAT inclusive)**. A non-refundable 50% deposit (**R3,650.00**) is required to secure your space in the Course.
- The remainder of the fee must be paid before the starting date of the Course.
- Once the classes have started and you cancel your enrolment, all fees paid are non-refundable.

Upon completion of the Course, you will be awarded a Certificate in: ***Skills Proficiency in Food Preparation*** issued by **Steyns Culinary School**

Please provide us with a **clear copy of your ID document** to confirm your name and Date-of-Birth.

All Classes to be held at:

Steyns Culinary School
345 Glyn Street
Hatfield, Pretoria

TIME: Tuesday classes from **18:30am until ± 21:30pm**.

Contact Details:

Phone	+27 12 362 5340
Email	info@steynsculinaryschool.co.za

BANKING DETAILS:

Steyns Culinary School (Pty) Ltd
First National Bank, Hatfield
Cheque Account: 625 379 28 634
Branch code: 252 145

This course focuses on Basic Cooking Skills.

In the course of the evening a meal will be prepared and served.

Included in this course are all the ingredients of the dishes and the meal itself, all study material and manual, as well as a *Steyns Culinary School*-branded apron.

All other drinks are to be brought by the participant.