

# AGREEMENT

Made and entered into by and between:

LIMPOPO CHEFS ACADEMY  
MOKOPANE CAMPUS & POLOKWANE CAMPUS  
(Registration Number 2014/163417/07)  
(Hereinafter referred to as "LCA" and/or "Training Provider")

And

Barthabile Mokgohle Hope Lenonyane

FULL NAMES AND SURNAME

011205 0296 089

ID NUMBER:

(Hereinafter referred to as "the Trainee" and/or "Applicant" and/or "Student")

Limopo Chefs Academy

for the

## CHEF QUALIFICATIONS / PROGRAMMES

1. Grande Chef Qualification (Occupational Certificate: Chef) – 36 Months (3 Years); X
2. Professional Patisserie (Pastry) Qualification – 18 Months;
3. Introduction: Professional Cookery & Food Preparation Qualification –  
10 Months

## PREAMBLE

WHEREAS LCA has been accredited by QCTO (Quality Council for Trades and Occupations) and CITY & GUILDS to conduct the training (theoretical & experiential) of the trainee in professional cookery (Chef), resulting in the award to the trainee after completion of the professional cookery course of a qualification in Food Preparation and Cooking (Chef) provided that the trainee achieves the minimum standards set.

AND WHEREAS LCA is the Training Provider to train the trainee for the purpose aforesaid.

AND WHEREAS the trainee intends registering for the chef course for the purpose aforesaid.

NOW THEREFORE THE PARTIES BEING ALL THE SIGNATORIES HERETO, ANY REFERENCE TO "TRAINEE" AND/OR "APPLICANT" AND/OR "STUDENT" TO INCLUDE SUCH SIGNATORIES FOR THE PURPOSES OF LIABILITY IN TERMS OF THIS AGREEMENT, AGREE AS FOLLOWS:

### 1. TRAINEE

1.1. The trainee acknowledges that he/she has attained the following minimum criteria for enrolment as a trainee in the course, refers to prospectus under minimum criteria, proof of such minimum criteria.

1.2. The training in respect of the chef course shall take place over a period of:  
Grande Chef Qualification 36 months  B.M.H-L R  
INITIAL  
Professional Patisserie 18 Months   
Introduction: Professional Cookery 10 months.

(please X select relevant course applied for)

The trainee acknowledges that he / she is available for the full period of the training.

1.3. By virtue of the rigorous nature of the training for the chef courses, the trainee confirms that he/she is physically fit as at the date of signature of this agreement. Moreover, the trainee (if feminine) acknowledges that she is not pregnant.

### 2. TRAINING

2.1. The Training Provider undertakes to provide training to the trainee in accordance with the standardized training manuals in respect of the chef course for the:

Grande Chef Qualification 36 months

Professional Patisserie 18 Months

Introduction: Professional Cookery 10 months.

(please X select relevant course applied for)

(hereinafter referred to as "the training"), subject generally to the terms of this Agreement, and subject specifically to the agreement concluded between LCA and the Practical Training Provider for the purpose aforesaid.

**2.2.** Provided that the trainee achieves the minimum standards set, he/she will receive

a:

Grande Chef Qualification

Professional Patisserie Qualification

Introduction: Professional Cookery Qualification

(please X select relevant course applied)

issued by QCTO and/or City & Guilds and/or LCA.

B.M.H.  
INITIAL R

**2.3.** Two sets of standard professional chef's uniform are compulsory, such uniform to be worn throughout the training, including the practical training. The trainee shall be provided with the following (against payment of the amounts mentioned herein later):

2.3.1. two basic chef jackets;

2.3.2. two pairs of chef trousers (blue and white checked);

2.3.3. two aprons;

2.3.4. two beanies;

2.3.5. two neckties;

2.3.6. A knife set and plastic toolbox;

2.3.7. One pair of safety shoes;

2.3.8. One formal tie/scarf (tie for men and scarf for ladies);

2.3.9. One name badge;

2.3.10. Two golf shirts;

2.3.11. One dry-mac jacket

**2.4.** The trainee shall be provided with a Portfolio of Evidence – which is to contain all written work of the trainee, attendance register, copies of the competency records and progress reports. It is the duty of the trainee to ensure that the Portfolio of Evidence is kept up to date and signed by the training provider and/or hospitality establishment when and where necessary as indicated in the Portfolio of Evidence. The Portfolio of Evidence is to be kept with LCA at all times during the training.

### 3. FEES (TUITION FEES / STUDY FEES)

**3.1.** The trainee/applicant and all the signatories hereto being liable as co-principal debtors *in solidum* for the purposes of this agreement and especially for payment are responsible for the payment of all tuition fees to the training provider, being:

(PLEASE SELECT COURSE APPLIED FOR WITH A "X")

**3.1.1. GRANDE CHEF QUALIFICATION 36 MONTHS**

**DURATION – 3 YEARS:**



B.M.H.  
INITIAL R

Once off Uniform fee of R7 000.00 (seven thousand rand) - (payable in the first year of studies)

**FIRST (1<sup>st</sup>) YEAR TUITION FEE of R65 500.00** (sixty five thousand five hundred rand), if not able to pay the full amount a deposit of R8 000.00 (eight thousand rand) will be paid before student commence with studies and thereafter 09 consecutive monthly instalments (*February to October – for January intake*) or (*August to April – for July intake*) of R6 388.89 (six thousand three hundred and eighty eight rand and eighty nine cents)

If once off payment is selected the discount amount of R61 000.00 (sixty one thousand rand) plus uniform amount of R7 000.00 (seven thousand

R

rand) is payable before student commence with first year of studies.  
Any indulgence not to detract from the rights of LCA in terms of clause 5;

**SECOND (2<sup>nd</sup>) YEAR TUITION FEE** of R49 000.00 (forty nine thousand rand), if not able to pay the full amount a deposit of R6 000.00 (six thousand rand) will be paid before student commence with studies and thereafter 09 consecutive monthly instalments (*February to October – for January intake*) or (*August to April – for July intake*) of R4 777.78 (four thousand seven hundred and seventy seven rand and seventy eight cents)  
If once off payment is selected the discount amount of R46 000.00 (forty six thousand rand) is payable before student commence with second year of studies.

Any indulgence not to detract from the rights of LCA in terms of clause 5;

**THIRD (3<sup>rd</sup>) YEAR TUITION FEE** of R38 500.00 (thirty eight thousand five hundred rand), if not able to pay the full amount a deposit of R5 000.00 (five thousand rand) will be paid before student commence with studies and thereafter 09 consecutive monthly instalments (*February to October – for January intake*) or (*August to April – for July intake*) of R3 722.23 (three thousand seven hundred and twenty two rand and twenty three cents)  
If once off payment is selected the discount amount of R36 000.00 (thirty six thousand rand) is payable before student commence with third year of studies.

Any indulgence not to detract from the rights of LCA in terms of clause 5.  
*(please note that all extra uniforms ordered in the second and third year of studies is for the student own account)*

### 3.1.2. PROFESSIONAL PATISSERIE (PASTRY) QUALIFICATION

INITIAL

Once off Uniform fee of R8 000.00 (eight thousand rand) - (payable in the first year of studies)

**FIRST (1<sup>st</sup>) YEAR TUITION FEE** of R64 000.00 (sixty four thousand rand), if not able to pay the full amount a deposit of R8 000.00 (eight thousand rand) will be paid before student commence with studies and thereafter 09 consecutive monthly instalments (*January to September – for January intake*) or (*July to March – for July intake*) of R6 222.23 (six thousand two hundred and twenty two rand and twenty three cents)

If once off payment is selected the discount amount of R59 500.00 (fifty nine thousand five hundred rand) plus uniform amount of R8 000.00 (eight thousand rand) is payable before student commence with first year of studies.

Any indulgence not to detract from the rights of LCA in terms of clause 5;

**SECOND (2<sup>nd</sup>) YEAR TUITION FEE** of R64 000.00 (sixty four thousand rand), 09 consecutive monthly instalments (*February to October – for January intake*) or (*August to April – for July intake*) of R7 111.12 (seven thousand one hundred and eleven rand and twelve cents)

If once off payment is selected the discount amount of R59 500.00 (fifty nine thousand and five hundred rand) is payable before student commence

with second year of studies.

Any indulgence not to detract from the rights of LCA in terms of clause 5.

**3.1.3. INTRODUCTION: PROFESSIONAL COOKERY & FOOD PREPARATION**

INITIAL

**QUALIFICATION**

**DURATION – 10 MONTHS**

Once off Uniform fee of R6 000.00 (six thousand rand) - (payable in the first year of studies)

**FIRST (1<sup>st</sup>) YEAR TUITION FEE** of R37 000.00 (thirty seven thousand rand) , if not able to pay the full amount a deposit of R5 000.00 (five thousand rand) will be paid before student commence with studies and thereafter 09 consecutive monthly instalments (*January to September – for January intake*) or (*July to March – for July intake*) of R3 555.56 (three thousand five hundred and fifty five rand and fifty six cents)

If once off payment is selected the discount amount of R34 500.00 (thirty four thousand five hundred rand) plus uniform amount of R6 000.00 (six thousand rand) is payable before student commence with first year of studies.

Any indulgence not to detract from the rights of LCA in terms of clause 5.

**3.2.** The student will not be registered for exams (theory and practical) if the student tuition fee is not paid up in full irrespectively of the year of studies. All tuition fees for the current year must be paid up before exams.

With regards to LCA 2 (two) and 3 (three)-year qualifications, should the first (1<sup>st</sup>)-year tuition fee not be paid up, this will result in the trainee to not continue with the 2<sup>nd</sup>/3<sup>rd</sup> (second/third) year of studies. The trainee can continue with studies as soon as the account has been settled.

**LCA has the right to place the trainee studies on hold should the account fall 2 (two) months behind (non-payment).**

**3.3.** Travelling expenses to and from the training provider (LCA), to and from practical training at establishments is at the trainee's own cost;

**3.4.** The trainee shall not be entitled to leave for the duration of the course;

**3.4** All the signatories hereto choose as their respective *domicilium citandi at executandi* for the service of all processes and notices the addresses set out in the paragraph which he/she completed his or her particulars including the email addresses and fax numbers, the particulars of LCA being those indicated below the signature on behalf of LCA;

**3.5 CANCELLATION**

**IF BY ANY MEANS THE STUDENT WISHES TO DROP OUT OF THE PROGRAMME THE TRAINEE/APPLICANT AND ALL SIGNATORIES HERETO WILL REMAIN RESPONSIBLE TO PAY THE FULL TUITION FEE FOR THE ANNUM (THE TUITION FEE HAS TO BE PAID IN FULL!!)**

### **4.3. REGISTRATION, RULES AND CODE OF CONDUCT**

- 4.3.1.** The trainee shall attend theoretical and practical training on time.
- 4.3.2.** The trainee shall wear the correct uniform at all times, which uniform shall be clean at the beginning of each day of training. In addition, the trainee shall:
  - 4.3.2.1.** ensure that he /she maintains impeccable personal hygiene, including clean and neat hair at all times;
  - 4.3.2.2.** wear a clean uniform each day and refrain from smoking and drinking alcohol whilst in uniform;
  - 4.3.2.3.** wear clean closed safety shoes
  - 4.3.2.4.** wear no jewellery, including watches, rings, earrings except for earring studs which are acceptable.
- 4.3.3.** The trainee shall have his / her attendance register signed each day by the training provider / hospitality establishment / practical establishment.
- 4.3.4.** The trainee accepts that neither LCA nor the hospitality establishment / practical establishment shall accept any liability for any negligence of the trainee during the training, including any personal injury suffered by the trainee, please refer to indemnity document signed during induction week.
- 4.3.5.** The trainee shall adhere to the health and safety regulations which govern the Training Provider and hospitality establishment respectively, and shall at all times adhere to the codes of conduct of the aforesaid.

### **4.4. PRACTICAL TRAINING**

- 4.4.1.** Whilst busy with practical training, the trainee agrees that he / she may be required to work unusual and irregular hours, over weekends, on public or religious holidays.
- 4.4.2.** During such practical training, the trainee shall fall under the supervision of the manager and/or supervisor of the hospitality establishment, and shall be required to carry out all reasonable tasks and instructions. The trainee shall, however, remain under the authority of LCA and will be subject at all times to these terms and conditions.
- 4.4.3.** The trainee shall not receive remuneration for any tasks or duties performed during practical work / practical training.

- 4.4.4.** No trainee shall be allowed to dismiss him / herself from any hospitality establishment without the written confirmation by both the training provider and the hospitality establishment's Head/Executive Chef / Supervisor / Owner.  
 Should the trainee dismiss him / herself from the hospitality establishment without written confirmation, actions will be taken which may lead to expulsion from studies and LCA.
- 4.4.5.** Practical Placement Allocations:  
 Practical establishment will be automatically allocated and the trainee shall not have the right to choose preferred establishment of choice unless otherwise agreed or if establishment falls outside the border of the Limpopo Province. Requests for practical training at establishments outside the Limpopo Province will be considered but can not be guaranteed.  
 No practical training outside the borders of South Africa will be allowed.
- 4.4.6.** Zero Tolerance for any illegal or criminal activities whilst on practical training (theft, drug abuse, etc). These actions will result in immediate suspension and possible expulsion from studies and LCA.
- 4.4.7.** While on practical training, any issues / problems should be communicated with LCA immediately for policies and procedures to take place to rectify the issue / problem. Examples of issues / problems are: harassment, racism, working hours, sleeping conditions, meal issues, etc).
- 4.4.8.** The trainee shall be issued with a workplace activity logbook for each practical training session attended / allocated during each year of study/ies. Upon completing each practical training session, the trainee will be requested to hand in the completed and signed (by head chef / supervisor / manager / owner) activity logbook no later than one week after returning back to LCA. Failure to do so will result in the practical session to be null and void which may lead to not completing the qualification.
- 4.4.9.** Travelling expenses to and from the training provider (LCA), to and from practical training at establishments is at the students own cost.

## 5. GENERAL:

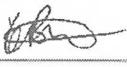
- 5.1.** The parties undertake to execute all and or any acts necessary or ancillary to execute properly the terms of this agreement;
- 5.2.** This agreement is the full and complete agreement between the parties and no guarantees, representations or other terms or conditions of whatsoever nature not herein contained, will be binding on the parties;

Mmachashene Thelma Lengwane

CO-SIGNATORY 1: (Full Names & Surname)



CO-SIGNATORY 1: (Signature)

1.   
SIGNED AS WITNESS

2. \_\_\_\_\_

N/A

CO-SIGNATORY 2: (Signature)

CO-SIGNATORY 2: (Full Names & Surname)

1.   
SIGNED AS WITNESS

2. \_\_\_\_\_

Limpopo Chefs Academy

N/A

CO-SIGNATORY 3: (Signature)

CO-SIGNATORY 3: (Full Names & Surname)

1. \_\_\_\_\_  
SIGNED AS WITNESS

2. \_\_\_\_\_

LEARNER AGREEMENT 2020 (Copyright)

Limpopo Chefs Academy  
Tel/Fax: 015 491 2226  
Email: info@limpopochefs.co.za  
www.limpopochefs.co.za  
Reg. No: 2014/158471/07  
Val: 4/2022/01/25  
City & Province: Bloemfontein

MTL

B.M.H.L

INITIALS

R  
14

\*All signatories on agreement

SIGNED AT: \_\_\_\_\_ on this \_\_\_\_\_ day of \_\_\_\_\_ 20\_\_\_\_

Rephoketane  
Setlmu

LIMPOPO CHEFS ACADEMY REPRESENTATIVE (Full names & surname)

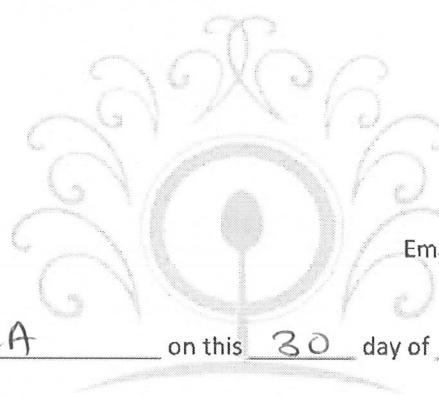
LIMPOPO CHEFS ACADEMY REPRESENTATIVE (Signature)  
SIGNATURE OF DULY AUTHORISED OFFICIAL

LIMPOPO CHEFS ACADEMY:

The Directors  
82 Rabe Street  
Mokopane  
0600

Tel No: 015 491 1226  
Email: info@limpopochefs.co.za

SIGNED AT: LCA on this 30 day of January 2020



1.

SIGNED AS WITNESS

2.

LEARNER AGREEMENT 2020 (Copyright)

Limpopo Chef Academy  
W/O Reg: 015 491 1226  
Email: info@limpopochefs.co.za  
www.limpopochefs.co.za  
Reg. No: 2010/34347/07  
Vol. 67002/M/201  
Copy & Guide Ref: 348730

mtv

B.M.A.L

INITIALS

R  
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\*All signatories on agreement





**City of  
Ekurhuleni**  
*a partnership that works*

## SPRINGS SERVICE DELIVERY CENTRE

P.O. Box 45  
Springs  
1560

Phone: 0860 543 000  
Email: callcentre@ekurhuleni.gov.za  
Twitter: @EMM\_Call\_Centre

**TAX INVOICE**

Vat Reg No. 4280193493

Invoice number: 3501484218/2020/01/12

Page 1 of 1

Name	PJ & MT LENONYANE			Account number	3501484218			
Ward number	72			Payments until	2020/01/12	Vat Reg. No.		
Street address			Electricity / Water deposit		Statement Date			
14 BOSBERG STREET			Cash	Guarantee	2020/01/11			
Township			430.00	0.00	Valuation			
MODDER EAST			Site	Improvements	Total Value			
				633000				
ERF Number	X20 000 00000289	Position	00000 0000 0000		Area m2	1036		
Date	Icon	Details			Charge (excluding VAT)	VAT		
19/12/11		BALANCE BROUGHT FORWARD			187.48	187.48		
20/01/10		PAYMENT - THANK YOU			-200.00	-200.00		
		SUB TOTAL			-12.52	-12.52		
		<b>PROPERTY RATES</b>						
20/01/10		PROPERTY RATES RESIDENTIAL			554.93	554.93		
20/01/10		VA-VALUE-EXCLUSION			-131.50	-131.50		
20/01/10		<b>REFUSE REMOVAL</b>			174.41	26.16		
20/01/10		REFUSE: DOMESTIC 240L BIN				200.57		
20/01/10		<b>WATER SERVICE</b>						
20/01/10		METER-NO CSKH9214 TARIFF: WATER-RESIDENTIAL						
		Curr = 2566 Prev = 2552 Cons = 14						
		Reading dates: Curr 19/12/13 Prev 19/11/15						
		6 k1 PER MONTH FREE			229.69	34.45		
		WATER 14 - 6 = 8 k1			-64.80	-9.72		
		FREE UNITS WATER 6 k1						
		<b>SEWERAGE</b>						
20/01/10		SEWER-RESIDE 14 k1			198.89	29.83		
20/01/10		FREE UNITS SE 6 k1			-89.90	-13.49		
		TOTAL CURRENT LEVY			938.95			
30 Days	60 Days	90 Days	90+ Days	Total charge (excluding VAT)	Total VAT	Total charge (including VAT)		
0,00	0,00	0,00	0,00	859.20	67.23	926.43		
SEE REVERSE SIDE FOR IMPORTANT INFORMATION		Amount in advance	0,00	Due date	2020/02/05	Amount payable		
						927.00		
ALTERNATIVE CHANNELS TO CONTACT EMM: FREE SMS CODE EMM TO 30788, TWITTER HANDLE @EMM_CALL_CENTRE, FACEBOOK PAGE: WWW.FACEBOOK.COM/CITYOFEKURHULENI, EMAIL: CALLCENTRE@EKURHULENI.GOV.ZA AND E-SIYAKHOKHA								



www.ekurhuleni.gov.za

## SPRINGS SERVICE DELIVERY CENTRE

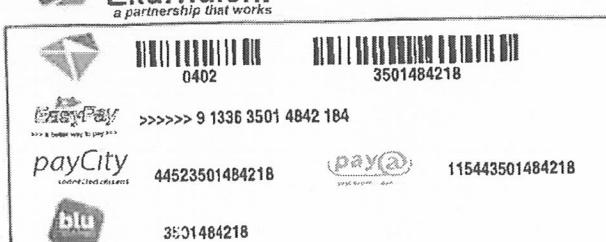
P.O. Box 45  
Springs  
1560

Phone: 0860 543 000  
Email: callcentre@ekurhuleni.gov.za  
Twitter: @EMM\_Call\_Centre

**REMITTANCE ADVICE**

Vat Reg No. 4280193493

X20 000 00000289



Name	PJ & MT LENONYANE	
Account number	3501484218	
Due date	2020/02/05	Amount Payable
	927.00	





SERTIFISEER DAT HIERDIE DOKUMENT 'N WARE AFDRUK (AFSKRIF) IS VAN DIE  
OORSPRONKLIKE DOKUMENT WAT AAN MY VOORGELÉ IS. EK SERTIFISEER  
VERDER DAT VOLGENDS MY WAARNEMINGS, DAAR NIE 'N AANWYSING OF  
VERANDERINGS OP DIE OORSPRONKLIKE DOKUMENT AANGEBRING IS NIE.

I CERTIFY THAT THIS DOCUMENT IS A TRUE REPRODUCTION(COPY) OF THE  
ORIGINAL DOCUMENT WHICH WAS HANDED TO ME FOR AUTHENTICATION.  
I FURTHER CERTIFY THAT FROM MY OBSERVATIONS, AN AMENDMENT OR A  
CHANGE WAS NOT MADE TO THE ORIGINAL DOCUMENT

HANDEKENING/SIGNATURE

MAGSNOMMER 873089 RANG WO  
FORCE NUMBER RANK

NAAM IN DRUKSKrif MWISI FOSER.  
NAME IN PRINT.....

SOUTH AFRICAN POLICE SERVICE

Q.R TAMBO INTERNATIONAL  
AIRPORT

2020-01-31

OUTER PERIMETER

SECTION: OPERATIONAL SUPPORT SERVICE  
SOUTH AFRICAN POLICE SERVICE  
SOUTH AFRICAN POLICE SERVICE

