



2019  
2020

BROCHURE

# COOKING & CATERING COURSE



NAIROBI, KENYA



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# WELCOME



## GENERAL COURSE INFORMATION

Our aim for this course is to nurture your interest in cooking and catering and empower your ambitions in pursuing a career in the hospitality industry.

We have developed a state of the art study programme designed to facilitate access to demanding and rewarding careers in the hospitality industry, or anywhere the knowledge and skills you will acquire are applicable.

Society has shifted towards a culture of eating out. Restaurants and hotel facilities both locally and globally demand competent cooking and catering professionals. This is a profession that will always exist and grow. People will always need to eat out or have catering provided at limitless events and occasions.

Graduating from a Cooking and Catering Course will position you for an industry and profession which has consistently grown each year since 1998. Take an exciting leap into the future and enrol with us today.

This course is recognised and accredited by the International Association of Private Career Colleges (IAPCC). It has been designed by industry professionals who have expertly balanced both the theoretical and practical aspects of cooking and catering, ensuring a fast start in that career you've always dreamed of.

## COURSE UNITS

A learner will have to complete the following units before receiving a diploma (see the next page for a detailed breakdown of how the units are distributed over the four terms of the course).

The students will take part in thorough practical sessions to mark the end of each unit. In essence, no student will proceed to the next unit until he / she has studied both the theoretical and practical aspects of each unit.

- 1** Human nutrition
- 2** Cooking
- 3** Kitchen and food nutrition
- 4** Planning a menu
- 5** Alcoholic beverages
- 6** Tea, coffee and non-alcoholic beverages
- 7** Scope and nature of catering
- 8** Personnel management
- 9** Management of catering services
- 10** Menu planning on a small scale
- 11** Menu planning on a large scale



## COURSE DURATION AND FEES

This is a 4-term course that will begin on 23rd April, 2019 and end on 3rd July, 2020, with proper breaks in between the courses.

The fee per term is **Ksh 120,000.00**, covering tuition, practicals, transport and meals. Here's a breakdown of the structure:

Culinary fee per term	<b>Ksh 70,000.00*</b>
Meals per term	<b>Ksh 20,000.00</b>
Transport	<b>Ksh 30,000.00</b>
<b>TOTAL</b>	<b>Ksh 120,000.00</b>

\* Covers food and equipment used during practical sessions

The following table displays the term dates together with the units covered in each term.

	2019		2020	
Term	ONE	TWO	THREE	FOUR
Date	23rd Apr - 4th July	3rd Sept - 28th Nov	7th Jan - 2nd Apr	5th May - 3rd July
Units covered (refer to unit name on previous page)	1, 2, 3	4, 5, 6	7, 8, 9	10, 11

Students will receive an internationally recognized diploma on the successful completion of the course.

On top of this the students will receive transcripts indicating units completed, letter of recommendation and validation for current and future employers and job search assistance via the Graduate Career Services Programme.