

NEW Kitchen Management Qualification

FOR PROFESSIONAL CHEFS MOVING UP



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?

ADVANCED CERTIFICATE IN KITCHEN OPERATIONS		NQF LEVEL 6	SCHEDULE FOR PART-TIME STUDY
Module	Description	Dates	Content
	Induction Programme	January	Getting to know you. IT evaluation and training, student support Introduction to module 1
KM 01	Management of Resources	March	Identifying key resources, associated metrics and necessary controls The kitchen manager's role in managing food stock, utilities & the human resource
KM 02	Ensuring Food Safety	May	The science & mechanics of food safety HACCP and implementing systems designed to ensure food safety
KM 03	Menu Planning	July	Types, styles and characteristics of Menus Menus, menu engineering and cost control
KM 04	Supervision 1	September	The production process Professionalising the production process
KM 05	Supervision 2	November	Quality Management theory & practise Leadership concepts and developing winning habits.
KM 06	Global Influences on Eating & Drinking	February	Understanding significant international/cultural cuisines Evaluating current and future eating trends
KM 07	Training Your Team	April	Identifying training needs and planning the training intervention Delivering/evaluating individual and small group trainings
KM 08	The Science of Food	June	Nutrition and latest science on major food groups Food security issues and the impact on tourism
KM 09	Food and Beverage Marketing	August	Consumer orientation, market segmentation, research and the Marketing Mix Case studies and strategies for improving sales
KM 10	Financial Management of F&B Operations	October	Preparing Income Statements, the chef's role. Budgeting Interpretation of performance measures. Ownership



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