

INTAKE PROCEDURE

All applicants are required to:-

1. Study the Brochure and fees structure
2. Submit original certificates for verification
3. Submit original & copy of National ID
4. Sit for written test/oral test (Fee 1,000/=)
5. Sign legal provision at company lawyer's office
6. Fill registration form and pay ksh 1,000, non-refundable registration fee.
7. Submit 2 passport size photographs.
8. Read college rules and regulations.
9. Go for medical check up at approved test units and submit the results.

Test units:-

Nairobi Hospital
Kenyatta National Hospital
Aga Khan Hospital
MP Shah Hospital
Avenue Hospital
Mater Hospital
AAR Clinics
Dr. A.I. Desai's Clinic
Government Hospital

10. Fill in medical declaration form
11. Sign rules & regulations acceptance slip & fees payment declaration form.
12. Submit personal accident insurance cover
13. TCCI to give final confirmation.

Confirmed applications to pay deposit latest 2 weeks prior to commencement of the course.

No admission will be reserved for applications who do not pay deposit/School fees as required.



Payments should strictly be made through the institute bank accounts:

- ◆ **Paramount Universal Bank (Westlands Branch)**
Account No. 010002031429
- ◆ **Standard chartered bank (Ukay Centre branch)**
Account No. 0102011192600

Account name: Top Chefs Culinary Institute

Registration in progress now, contact the administration for more information.

Top Chefs Culinary Institute
5th Floor, Parklands Plaza,
Muthithi Road, Westlands.
P.O.Box 740-00606, Nairobi
Tel: 3740166, Fax: 3740266
Cell: 0700691427

E-mail: topchefs@tchefs.com

Website: www.tchefs.com



2 YEAR CHEFS COURSE

DIPLOMA

WE START YOUR CAREER!!!

CHEFS COURSE –MODULE DATES

INTAKE 17:- 3RD APRIL 2018

Module 1

3rd April—15th June 2018
Break : 18th—22nd June 2018

Module 2

25th June—7th September 2018
Break : 10th—28th September 2018

Industrial In-training 1

01st October 2018—29th March 2019
Break : 01st—05th April 2019

Module 3

08th April—21st June 2019
Break : 24th—28th June 2019

Module 4

01st July-13th September 2019
Break : 16th- 20th September 2019

Industrial In-training 2

23rd September 2019-20th March 2020

Final Examination : 1 week

Unforeseen situations like Public Holidays, Christmas Holidays may vary Module timings.

GENERAL INFORMATION

COURSE STRUCTURE

Diploma

Module 1 (11 weeks)

Cooking Demonstrations, Individual Stove Cookery, Kitchen Knowledge, Hygiene, Safety & First Aid, Food Knowledge, Industrial Visits

Module 2 (11 Weeks)

Cooking Demonstrations, Bakery Demonstrations, Individual Stove Bakery/ Cookery, Computer Studies, Kitchen Knowledge, Food Knowledge

Industrial In-training 1 (26 Weeks)

Module 3 (11 Weeks)

Cooking Demonstrations, individual Stove Cookery, Pastry Demonstrations, Individual Stove Pastry, Nutrition, Purchasing & Purchasing Control, Kitchen Cost Control, Kitchen Administration, Computer Studies

Module 4 (11 Weeks)

Individual Stove, Pastries & Desserts, Kitchen Maintenance, Menu Planning, Menu Costing & Pricing, Food Legislation

Industrial In-training 2 (26 Weeks)

In a commercial Kitchen of a Hotel, lodge or Restaurant

Final Examination

1-Week

FEES STRUCTURE

Scheme 1 Modular

Module 1 – ksh. 228,000/-
Module 2 - ksh, 228,000/-
Module 3 – Ksh. 228,000/-
Module 4 – Ksh. 228,000/-

Scheme 2 Quarterly

Deposit- Ksh. 38,000/-
Each Quarter – Ksh. 114000/- (x 8)
First Quarter due on or before 02 nd April 2018

Final Examination Fee: Ksh. 6,000/-

GENERAL INFORMATION

At the start of the course every student must bring the following:

- 2 Pairs Chef's Trouser
- 2 Pairs Chef's jacket
- 2 Pairs Necktie – white plain
- 2 Pairs Apron – white
- 2 Torchons (Heat cloth)
- 1 Pair of Black Heavy Duty Shoes

Exact uniform specification should be obtained from the Institute

Students are required to cater for their transport, meals and accommodation expenses