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/=)
- 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



1- YEAR

PASTRY & BAKERY

COURSE

DIPLOMA

WE START YOUR CAREER!!!

PASTRY & BAKERY COURSE MODULE DATES

INTAKE 35:- 4TH JANUARY 2021

Module 1 at TCCI

4th January —26th March 2021

Module 2 In-training

29th March —18th June 2021 Break: 21^{st-}25th September 2021

Module 3 at TCCI

 28^{th} June — 17^{th} September 2021

Module 4 In-training

20th September - 10th December 2021

Final Examination

14th December — 17th December 2021

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

GENERAL INFORMATION

COURSE SUBJECT OUTLINE

Diploma

Module 1 (12 Weeks)

<u>Practicals</u>: Bakery demonstrations and practical application in the Training Kitchen of Bread and Bread products, Assorted Pastries & Savoury products

<u>Theory</u>: Safety and first aid,Food Knowledge, Hygiene, Bakery Knowledge, Industrial Visits & Computer studies

Module 2

Practical intraining in a commercial bakery in Nairobi or Pastry Bakery Shops

Module 3 (12 Weeks)

Practical: Demonstrations – English Cakes, Cookies and French Pasties, Sweet dishes (Hot & cold), Iced cakes & cake decorations, Puffpastry products, pies, Special Breads, Flans - Practical application in the Training kitchen

Theory: Food knowledge,Bakery knowledge,Nutrition,Bakery Administration,Food costing & pricing,Industrial visit & Computer studies

Module 4

Practical In –training in a commercial bakery or Pastry shop or Hotel pastry or Cake shop

Final Examination

All subjects at Top Chefs Culinary Institute (4 days)

FEES STRUCTURE

Payment Scheme

Module 1 - ksh. 120,000/-(Course Entry Fee)

Module 2 - ksh, 120,000/-

Module 3 - Ksh. 120,000/-

Module 4 – Ksh. 120,000/-

Final Examination Fee: Ksh. 5,000/-

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
- 1 small padlock for personal locker

Exact uniform specification should be obtained from the Institute

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