



1 - YEAR

PASTRY & BAKERY

COURSE

DIPLOMA

We start your career!!!

**PASTRY BAKERY COURSE -
STRUCTURE**

Module 1 (12 Weeks)

Practicals : Bakery Demonstrations and Practical application in the Training Kitchen of Bread and Bread products, Assorted Pastries, Savoury products.

Theory : Safety and First Aid, Food Knowledge, Hygiene and Food Safety, Bakery Knowledge, Industrial Visit, Computer Studies

Module 2 (11 Weeks)

Practical In-training in a Commercial Bakery or Pastry Bakery shop in Nairobi

Module 3 (12 Weeks)

Practicals : Demonstrations - English Cakes, Cookies, French Pastries, Sweet dishes (Hot & Cold), Iced Cakes and Cake decoration, Puffpastry products, Pies, Special Breads, Flans - Practical application in the Training Kitchen

Theory : Food Knowledge, Bakery Knowledge, Nutrition, Bakery Administration, Food Costing and Pricing, Industrial Visit, Computer Studies

Module 4 (11 Weeks)

Practical In-training in a Commercial Bakery or Pastry Shop or Hotel Pastry or Cakeshop.

Final Examination

of all Subjects at Top Chefs Culinary Institute
(4 Days)

PASTRY & BAKERY - MODULE DATES

INTAKE 37 : 3RD JANUARY 2022

Module 1 at TCCI

3rd January - 25th March 2022

Module 2 In-training

28th March - 17th June 2022
Break : 20th - 24th June 2022

Module 3 at TCCI

27th June - 16th September 2022

Module 4 In-training

19th September - 9th December 2022

Final Examination

13th December - 16th December 2022

Unforeseen situations, Public Holidays, Christmas Holidays, may vary Module timings. (such may be subject to change without notice)

INTAKE PROCEDURE

All applicants are required to :

1. Study the Brochure and fee structure
2. Submit original certificates for verification
3. Submit original & copy of National ID
4. Sit for written test and interview (Fee 1,000/=)
5. Fill registration form and pay 1,000/= non refundable registration fee.
6. Submit 2 passport size photographs (in colour).
7. Read College rules and regulations
8. Go for medical check up at approved test units and submit the result.

Test units :-

- Nairobi Hospital
- Kenyatta National Hospital
- Aga Khan Hospital
- M P Shah Hospital
- Avenue Hospital
- Mater Hospital
- AAR Clinics
- Dr. A. I. Desai's Clinic (at MP. Shah)
- Government Hospitals

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

Confirmed applicants to pay deposit latest 2 weeks prior to commencement of the course. No admission will be reserved for applicants who do not pay deposit / school fees as required.

Management reserves the right of admission.

FEE STRUCTURE

Payment Scheme 1

Module 1 - Kshs. 120,000/= (Course entry fee)
Module 2 - Kshs. 120,000/=
Module 3 - Kshs. 120,000/=
Module 4 - Kshs. 120,000/=

Payment Scheme 2

Deposit Kshs. 30,000/= (Refundable)
Each Installment - Kshs. 80,000/= (X6)
Entry Payment Kshs. 110,000/= due on or before 3rd January 2022

Final Examination Fee: Kshs. 5,000/-

GENERAL INFORMATION

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

- 2 Pairs Chef's trouser - (Chequered black/white)
- 2 to 3 Chef's jacket
- 2 Neckties - white plain
- 2 Aprons – white plain
- 2 Torchons (Heat cloth)
- 1 pair of Black Heavy Duty Shoes with thick Grip soles
- 1 small padlock for personal locker

Exact uniform specifications should be obtained from the Institute.

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



Payments should strictly be made through the Institute's Bank accounts:

- ◆ **Paramount Universal Bank**
(Westlands Branch)
Account No. 010002031429
- ◆ **Standard Chartered Bank**
(Westlands Rd. Branch)
Account No. 0102011192600

Account Name: **Top Chefs Culinary Institute**

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

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