



**2 -YEAR
CULINARY ARTS
DIPLOMA**

We start your career!!!

CHEFS COURSE - STRUCTURE

Module 1 (11 Weeks)

Culinary Demonstrations, Culinary Practical Cookery, Kitchen Knowledge, Safety & First Aid, Food Knowledge, Hygiene and Food Safety, Industrial Visits

Module 2 (11 Weeks)

Culinary Demonstrations, Bakery Demonstrations, Culinary Practical Bakery/Cookery, Computer Studies, Kitchen Knowledge, Food Knowledge

Industrial In-training 1 (26 Weeks)

Module 3 (11 Weeks)

Culinary Demonstrations, Culinary Practical Cookery, Pastry Demonstrations, Culinary Practical Pastry, Nutrition, Purchasing & Purchasing Control, Kitchen Cost Control, Kitchen Administration, Computer Studies

Module 4 (11 Weeks)

Culinary Practical, 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

CHEFS COURSE - MODULE DATES

INTAKE 21 : - 3RD JANUARY 2023

Module 1

3rd January - 17th March 2023

Break : 20th March - 30th March 2023

Module 2

3rd April - 16th June 2023

Break : 19th - 30th June 2023

Industrial In-training 1

03rd July - 08th December 2023

Break : 11th December 2023 - 05th January 2024

Module 3

08th January - 22nd March 2024

Break : 25th - 29th March 2024

Module 4

1st April - 14th June 2024

Break : 17th - 28th June 2024

Industrial Intraining 2

1st July 2024 - 06th December 2024

Final Examination : 1 week

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.
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

Scheme 1 Modular

- Module 1 - Kshs. 230,000/-
- Module 2 - Kshs. 230,000/-
- Module 3 - Kshs. 230,000/-
- Module 4 - Kshs. 230,000/-

Scheme 2 Quarterly

- Deposit - Kshs. 80,000/=
- Each Quarter - Kshs. 105,000/= (X 8)
- First Quarter due on or before 03rd January 2023

Final Examination Fee: Kshs. 6,000/-

GENERAL INFORMATION

At the start of the course every student must bring 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**
Paybill No. **329329**
Account No. **0102011192600**

Account Name: **Top Chefs Culinary Institute**

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

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