

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



1- YEAR

PASTRY & BAKERY

COURSE

DIPLOMA

WE START YOUR CAREER!!!

PASTRY & BAKERY COURSE

MODULE DATES

INTAKE 34:- 30TH SEPTEMBER 2019

Module 1 at TCCI

30th Sept. —20th December 2019
Break : 23rd-3rd January 2020

Module 2 In-training

6th January —27th March 2020

Module 3 at TCCI

30th March —19th June 2020
Break : 22nd-26th June 2020

Module 4 In-training

29th June - 11th September 2020

Final Examination

15th—18th September 2020

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

GENERAL INFORMATION

COURSE SUBJECT OUTLINE

Diploma

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, 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

Module 6

Practical intraining in a commercial catering operation (Pastry shop, Restaurant or Hotel operation) in Nairobi

Final Examination

All subjects at Top Chefs Culinary Institute (4 days)

FEES STRUCTURE

Payment Scheme

Module 1 – ksh. 142,000/- (Course Entry Fee)

Module 2 - ksh, 142,000/-

Module 3 – Ksh. 142,000/-

Final Examination Fee: Ksh. 5,000/-

GENERAL INFORMATION

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

- 2 Pairs Chef's Trousers
- 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