

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 19:- 29TH JUNE 2020

Module 1

29th June—11th September 2020
Break : 14th—25th September 2020

Module 2

28th September—11th Dec. 2020
Break : 14th—1st January 2020

Industrial In-training 1

04th January 2020 –25th June 2021
Break : 28th—02nd July 2021

Module 3

05th July—17th September 2021
Break : 20th September—1st Oct 2021

Module 4

04th October-17th December 2021
Break : 20th-31st December 2021

Industrial In-training 2

03rd January 2022-17th June 2022

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. 230,000/-
Module 2 - ksh, 230,000/-
Module 3 – Ksh. 230,000/-
Module 4 – Ksh. 230,000/-

Scheme 2 Quarterly

Deposit- Ksh. 80,000/-
Each Quarter – Ksh. 105,000/= (x 8)
First Quarter due on or before 29th June 2020

Final Examination Fee: Ksh. 6,000/-

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

Exact uniform specification should be obtained from the Institute

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