

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 & Interview(Fee 1,000/=)
5. Fill registration form and pay Ksh 1,000,non-refundable registration fee.
6. Submit 2 passport size photographs (Coloured)
7. Read college rules and regulations.
8. 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 Hospitals

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

Confirmed applications to pay deposit latest 2 weeks prior to commencement of the course.

Admission will be reserved for applicants who do default on deposit/School fees as required.

Management reserves the right of admission.



Payments be made through the Institute's Bank accounts:

- ◆ **Paramount Universal Bank (Westlands Branch)**
Pay bill No. **907950**
Account No. **010002031429**
- ◆ **Standard chartered bank (Westland rd Branch)**
Pay bill No. **329329**
Account No. **0102011192600**

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

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Muthithi Road, Westlands.
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Please visit our

Website: www.tchefs.com

And Follow us on Social Media:

Facebook: [TopChefsCulinaryKenya](https://www.facebook.com/TopChefsCulinaryKenya)

X: [@topchefs_ltd](https://twitter.com/topchefs_ltd)

Instagram: [topchefsculinary](https://www.instagram.com/topchefsculinary)



1 - YEAR

CULINARY ARTS

PROFESSIONAL

CERTIFICATE

WE START YOUR CAREER!!!

CHEFS COURSE –MODULE DATES

INTAKE 24:- 15TH JULY 2024

Module 1

1st July — 13th September 2024

Break : 16th September – 27th September 2024

Module 2

1st October — 13th December 2024

Break : 11th – 31st December 2024

Industrial In-training

6th January – 20th June 2025

Final Examination : 1 week

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

(Such may be subject to change without notice)

COURSE STRUCTURE

Module 1- Academic Subjects - (11 weeks)

- Safety & First Aid

Elementary knowledge of , Safe Kitchen Premises ,
Accident Prevention

- Hygiene & Food Safety

Personal Hygiene , Kitchen Hygiene , Food Hygiene

- Cooking Demonstrations

Basic Culinary Technics , Mise en place ,
Cooking Methods applied to all food groups, food
plating and decoration

- Individual Stove Cookery

Practical cookery as per previous Demo on
own work station.

- Kitchen Knowledge

- History of cookery , Kitchen Organization , Energy ,
Materials & Equipment

- Food Knowledge

Food Product variety , Food Quality Aspects –
Food Groups - Utilization

- Industrial Visits

To Fruit & Vegetable Markets , Food Processors &
Hotel operations

- Computer Studies

Effective use of IT technology , - systems &
- Programs (Word & Excel , CV development ,

Module 2- Academic - (11 weeks)

Subjects

- Cooking Demonstrations

French- , International- , Local - . National- and
Ethnic Cuisine Preparations ,
for Buffets , Breakfast , A la Carte Menus

- Individual Stove Kitchen

Practical cookery as per previous Demo on own work
station.

- Bakery & Pastry Demonstrations

Basic Pastes , Doughs & Batters and its use for
Bread and Pastry Products and Desserts

- Bakery & Pastry Practical

Individual preparation of the products demonstrated

- Kitchen Knowledge 2

Equipment , Kitchen production & Processing methods.

- Food Knowledge 2

Milk Products , Beverages , Seasonings & Spices ,
Pastry & Bakery Products , Convenience foods

- Industrial Visits to Food Processing plants

- Computer Studies-

Design of Recipe , Recipe Costing , Menu Design

General acquired Skills & Knowledge

Function of F & B Departments , Career development ,
Aspect of Leadership , Creativity in Food preparation
&Recipe development .

Industrial Attachment - 6 months

Allocated to 4 & 5 Star Hotel and Restaurant Kitchens
in Kenya - Attachment based on an Internal Rotation
Plan

Final Exam – 4 Days – Academic & Practical

FEES STRUCTURE

Payment Scheme

Deposit- Ksh. 100,000/-

Each Quarter – Ksh. 60,000/= (x 8)

First Quarter due on or before 1st July 2024

Final Examination Fee: Ksh. 6,000/-

GENERAL INFORMATION

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

- ⇒ 2 Pair Chef's Trouser (Chequered
black/white)
- ⇒ 2 to 3 Chef's jackets
- ⇒ 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 specification should be
obtained from the Institute

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