

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 not 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**

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

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)



2 - YEAR

CULINARY ARTS

PROFESSIONAL

DIPLOMA

COURSE

WE START YOUR CAREER!!!

DIPLOMA COURSE – 2 YEARS

MODULE DATES

INTAKE 25:- 13TH JANUARY 2025

Module 1

13th January — 28th March 2025
Break : 31st March – 4th April 2025

Module 2

7th April — 20th June 2025
Break : 23rd – 27th June 2025

Industrial In-training 1

1st July – 5th December 2025
Break : 15th Dec 2025 – 2nd January 2026

Module 3

5th January – 20th March 2026
Break : 23rd - 27th March 2026

Module 4

30th March – 12th June 2026
Break : 15th– 26th June 2026

Industrial In-training 2

29th June 2026– 11th December 2026

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

Culinary Demonstrations, Culinary practical Cookery, Kitchen Knowledge, Safety & First Aid, Food Knowledge, Hygiene and Food Safety, Industrial Visits & Computer Studies

Module 2

Culinary Demonstrations, Bakery Demonstrations, Culinary practical Cookery & Bakery, Computer Studies, Kitchen Knowledge & Food Knowledge.

Industrial In-training 1 (24 Weeks)

Module 3

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

Module 4

Culinary practical Pastries & Desserts, Kitchen Maintenance, Menu Planning, Menu Costing & Pricing, Food Legislation

Industrial In-training 2 (24 Weeks)

In a commercial Kitchen of a Hotel, Lodge or Restaurant

1 Week

Final Examination

FEES STRUCTURE

Payment Scheme 1 Modular

Module 1 – ksh. 285,000/-
Module 2 - ksh, 285,000/-
Module 3 – Ksh. 285,000/-
Module 4 – Ksh. 285,000/-

Payment Scheme 2 Quarterly

Down payment - Ksh. 120,000/-
Each Quarter – Ksh. 130,000/= (x 8) as per Schedule
Due on or before 6th January 2025
Course Fee - Ksh 1,160,000

Final Examination Fee: Ksh. 7,000/-

GENERAL INFORMATION

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

- 2 Pair Chef's Trousers (Chequered black/white)
- 2 to 3 Chef's jackets
- 2 Necktie – 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