

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
Cell: 0700 691427

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)



CULINARY ARTS

PROFESSIONAL

DIPLoma COURSE

2 - YEAR

WE START YOUR CAREER!

DIPLOMA COURSE – 2 YEARS

MODULE DATES

INTAKE 25:- 20TH JANUARY 2025

Module 1

20th January — 28th March 2025
Break : 31st March – 4th April 2025

Module 2

7th April — 20th June 2025
Break : 23rd June – 4th July 2025

Module 3

7th July –19th Sept 2025
Break : 22nd Sept- 26th Sept 2025

Module 4

29th Sept – 11th Dec 2025
Break : 15th– 2nd Jan 2026

Final Examination : Jan 2026

Industrial In-training 1

Jan – 19th June 2026
Break : 22nd June 2026 – 3rd July 2026

Industrial In-training 2

July 2026– 18th December 2026

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.

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

Industrial In-training 1 (23 Weeks)

In a commercial Kitchen of a Hotel, Lodge or Restaurant

Industrial In-training 2 (23 Weeks)

Final Examination — 1 Week

FEES STRUCTURE

Payment Scheme 1

January – ksh. 171,000/-
March 1st _ ksh, 171,000/-
June 1st – Ksh. 171,000/-
October 1st – Ksh. 171,000/-

Jan13th 2026 – Ksh 152,000/-
March 1st 2026 – Ksh 152,000/-
June 1st 2026 – Ksh 152,000/-

Payment Scheme 2

Down payment – Ksh. 76,000/= in January 2025 prior to start of the course

14 Monthly payments of - Ksh 76,000 – on the 1st day of every month (starting 1st February 2025 until 1st March 2026)

Final Examination Fee: Ksh. 7,000/- (For both payment schemes)

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 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