

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.
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 pay 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)



PASTRY & BAKERY DIPLOMA COURSE

1 - YEAR

WE START YOUR CAREER!

PASTRY & BAKERY COURSE **MODULE DATES**

INTAKE 41—13TH JANUARY 2025

Module 1 at TCCI

13th January —28th March 2025

Module 2 at TCCI

7th April —20th June 2025

Break : 23rd June -4th July 2025

Final Examination

1st July — 4th July 2025

In-training

7th July —18th December 2025

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

PASTRY & BAKERY COURSE **STRUCTURE**

Module 1 (11 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 and Food Safety, Bakery Knowledge, Industrial Visits & Computer studies

Module 2 (11 Weeks)

Practical :Demonstrations –English Cakes, Cookies and French Pasties, Sweet dishes (Hot & cold), Iced cakes & Cake decorations, Puff pastry 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

In-trainings

Practical In-training in a commercial Bakery or Pastry Bakery Shop in Nairobi

Final Examination

All subjects at Top Chefs Culinary Institute (4 days)

FEES STRUCTURE

Payment Scheme 1 - 2025

January – ksh. 125,000/-(Course Entry Fee)

March – ksh, 125,000/-

May – Ksh. 125,000/-

July – Ksh. 125,000/-

September – Ksh. 100,000/-

Payment Scheme 2 - 2025

Entry payment ksh 120,000

Each instalment – Ksh. 80,000/= (x 6)

Final Examination Fee: Ksh. 5,000/-

GENERAL INFORMATION

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

- 2 Pairs Chef's Trouser
- 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