#### **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. o 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 5<sup>th</sup> 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 X: @topchefs\_Itd Instagram: topchefsculinary



# PASTRY & BAKERY DIPLOMA COURSE

# <u>1 - YEAR</u>

#### WE START YOUR CAREER!

# PASTRY & BAKERY COURSE MODULE DATES

# INTAKE 41-20TH JANUARY 2025

Module 1 at TCCI

20th 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)

<u>Practicals</u>: Bakery demonstrations and practical application in the Training Kitchen of Bread and Bread products, Assorted Pastries & Savoury products

<u>Theory</u>: 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

Upon registration (2 weeks prior to the Course -Ksh. 80,000/- as a deposit in January

| 2 <sup>rd</sup> payment prior to 1 <sup>st</sup> February 2025 | Ksh 65,000 |
|--|------------|
| 3 <sup>rd</sup> payment prior to 1 <sup>st</sup> March 2025    | Ksh 65,000 |
| 4 <sup>th</sup> payment prior to 1 <sup>st</sup> April 2025    | Ksh 65,000 |
| 5 <sup>th</sup> payment prior to 1 <sup>st</sup> May 2025      | Ksh 65,000 |
| 6 <sup>th</sup> payment prior to 1 <sup>st</sup> June 2025     | Ksh 65,000 |
| 7 <sup>th</sup> payment prior to 1 <sup>st</sup> July 2025     | Ksh 65,000 |
| 8 <sup>th</sup> payment prior to 1 <sup>st</sup> August 2025   | Ksh 65,000 |
| Last payment prior to 1st September 2025                       | Ksh 65,000 |

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