

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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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

CERTIFICATE

COURSE

1 - YEAR

WE START YOUR CAREER!

CERTIFICATE COURSE—1 YEAR

MODULE DATES

INTAKE 3:- 14TH JULY 2025

Module 1

14th July — 26th Sept. 2025

Break : 29th Sept – 3rd October 2025

Module 2

6th October— 17th December 2025

Break : 17th December 2025 – 2nd January 2026

Final Examination : 1 week

5th – 9th January 2026

Industrial In-training

January 2026 – July 2026

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

COURSE STRUCTURE

Module 1- Academic Subjects

- 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

- Computer Studies

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

Module 2- Academic Subjects

- Cooking Demonstrations

French- , International- , Local - . National- and
Ethnic Cuisine Preparations ,

- Individual Stove Kitchen

Practical cookery as per previous Demo on own work
station.

Creative Cooking Competition

- 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

- Menu Knowledge

Fundamental knowledge about the major types of menus

- 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

Final Exam – 4 Days – Academic & Practical

Industrial Attachment - 6 months

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

FEES STRUCTURE

Payment Scheme

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

2 nd payment prior to 14 th July 2025	Ksh 65,000
3 rd payment prior to 1 st August 2025	Ksh 65,000
4 th payment prior to 1 st Sept. 2025	Ksh 65,000
5 th payment prior to 1 st October 2025	Ksh 65,000
6 th payment prior to 1 st Nov. 2025	Ksh 65,000
7 th payment prior to 1 st Dec. 2025	Ksh 65,000
8 th payment prior to 1 st January 2026	Ksh 65,000
Last payment prior to 1 st Feb. 2026	Ksh 65,000

Final Examination fee Ksh 5,000

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