

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
Kenya 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 29:- 19TH JANUARY 2026

Module 1

19th Jan — 3rd April 2026

Break : 6th March– 10th April 2026

Module 2

13th April— 26th June 2026

Break : 29th June – 3rd July 2026

Final Examination : 1 week

6th July – 8th July 2026

Industrial In-training

9th July 2026 – 18th December 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 (November 10th 2025 - sh. 80,000/- as a
deposit)

2 nd payment prior to 19 th Jan 2026	Ksh 65,000
3 rd payment prior to 1 st March 2026	Ksh 65,000
4 th payment prior to 1 st April 2026	Ksh 65,000
5 th payment prior to 1 st May 2026	Ksh 65,000
6 th payment prior to 1 st June 2026	Ksh 65,000
7 th payment prior to 1 st July 2026	Ksh 65,000
8 th payment prior to 1 st August 2026	Ksh 65,000
Last payment prior to 1 st Sept. 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