

## meet the TEAM

*shaping your career  
by sharpening your skills...*



**Head and Owner  
Selmarie Grobler**

*With years of experience, Selmarie will ensure that the student is equipped with valuable skills to succeed in the industry.*



**Chef Stephen Smith**

*Chef Stephen is a master of composition: it requires a lot of skill to create perfectly balanced flavours.*



**Chef Nathan Robinson**

*Culinary Guru:  
Chef Nathan is passionate about the science and art behind food appearance & taste.*

## CAREERS

*a future with many possibilities...*

Having a qualification as a Chef can open many doors in the hospitality industry. To become a Chef is not the only option. Here are a few possibilities:

product developer; blogger; food consultant, caterer/Restaurateur; lecturer; Food photographer or Food stylist; Food and Beverage Manager; Sales representative for a Food orientated company.



*This course equips the student in all major theoretical, practical and workplace components of culinary practice*

*interested in becoming  
**a CHEF?***

*Diploma in the culinary arts  
3 years full time*

[www.potchefstroomchefacademy.co.za](http://www.potchefstroomchefacademy.co.za)

## BACKGROUND

**FOR MORE  
INFORMATION**  
SCAN THIS QR CODE  
WITH YOUR PHONE



*the perfect platform  
to explore your  
talent*

*It is an art to prepare an excellent dish. If you have a passion for food and want to pursue it as a career, we invite you to come and study the culinary arts, and become a master!*

*Join us in exploring your talent and passion at the Potchefstroom Chef Academy, located at The Roots function venue in Potchefstroom.*

*The Academy offers a 3-year international Diploma in Food Preparation & Cooking (NQF Level 5).*

*This programme offers a variety of possible occupations, such as food stylist, caterer, chef, course presenter and many more.*

*The Academy is closely linked to The Roots function venue, as well as the daily operations of an on-site coffee shop. This top facility provides a platform for students to gain practical experience in the hospitality industry. This ensures that the students are industry ready after their studies.*

*The Potchefstroom Chef Academy will create the foundation for your career as a Chef!*

***Shaping your career by sharpening your skills!***

***954 M C Roode Drive, Potchefstroom***



2024  
FEES

**NON-REFUNDABLE DEPOSIT**

A non-refundable deposit is payable each year. The amount is half of the year's fee. **The deposit is payable over 3 months from January 2024.** The rest of the year fee is then payable in monthly installments from January.

**FEES INCLUDE THE FOLLOWING:**

Tuition; Learning material / Class notes & handouts; All kitchen ingredients for culinary modules; Chefs Uniform (One set); Safety Shoes (One set; Basic knife set; Sling bag; Orientation week; In-house internship at Roots function venue and Roots Café - Learning & work based learning; State of the art practical kitchens; Internet access on campus; Compulsory Field trips; Graduation; Access to Coffee Shop (on site) – does not include meals; Small classes with personalized attention; Qualified experienced Instructors; 2 year membership with the South African Chef's Association; Safe Parking.

**FEES INCLUDE THE FOLLOWING:**

Tuition; Learning material / Class notes & handouts; All kitchen ingredients for culinary modules; Chefs Uniform (One set); Safety Shoes (One set; Basic knife set; Sling bag; Orientation week; In-house internship at Roots function venue and Roots Café - Learning & work based learning; State of the art practical kitchens; Internet access on campus; Compulsory Field trips; Graduation; Access to Coffee Shop (on site) – does not include meals; Small classes with personalized attention; Qualified experienced Instructors; 2 year membership with the South African Chef's Association; Safe Parking.

Additional optional costs:

- \* Shuttle service to transport students daily
- \* Accommodation: Hostel, Little Hollywood

954 M C Roode Drive, Potchefstroom

Coordinates: S26° 41' 16" / E27° 07' 00"

info@potchefstroomchefacademy.co.za

www.potchefstroomchefacademy.co.za | 018 011 3600

CONTACT  
US

How to register

The Academy has 1 intake per year. Registration can take place right through the year until middle January 2024.

Step 1: Contact Lynn van Schalkwyk via 018 011 3600 or email info@potchefstroomchefacademy.co.za

Step 2: All the information, including the application form will be emailed to you. You are also welcome to visit us at 954 M C Roode Drive, Potchefstroom

Step 3: Submit, via email or by hand, your application form with all the additional documentation stipulated on page 1 of the application form.

Step 4: Lynn van Schalkwyk will contact you to arrange your interview with the Head of the Academy, Selmarie Grobler.

Step 5: You will be informed of the outcome of your application no later than 7 work days after the interview took place.

Step 6: If you have been accepted to the Academy, the deposit is payable 7 work days after the acceptance letter has been emailed to you.

The Potchefstroom Chef Academy offers the following qualifications

3 YEARS FULL TIME	FEE 1ST YEAR 2024: R87 000	FEE 2ND YEAR 2025: R92 000	FEE 3RD YEAR 2026: will be made available in 2025	1 YEAR FULL TIME	FEE 2025: R95 000
Diploma in Food Preparation & Culinary Arts				Diploma in Pâtisserie	
<div> <div> FIRST YEAR </div> <div> <p>The outcomes of the study year include:</p> <ul style="list-style-type: none"> <li>• Health and Safety</li> <li>• Numeracy</li> <li>• Nutrition and Menu Planning</li> <li>• Stocks, Soups and Sauces</li> <li>• Fish and Shellfish</li> <li>• Meat, Poultry and Offal</li> <li>• Vegetables</li> <li>• Fruit</li> <li>• Pulses and Grain</li> <li>• Egg dishes</li> <li>• Pastry Products</li> <li>• Hot and Cold Desserts</li> <li>• Employability</li> <li>• Food cooking methods &amp; techniques</li> <li>• Preparing, Cooking &amp; Finishing dishes</li> <li>• Industry Training</li> </ul> </div> </div>				<div> <div> SECOND YEAR </div> <div> <ul style="list-style-type: none"> <li>• Theory of safety supervision</li> <li>• Computer literacy &amp; research</li> <li>• Gastronomy basic principles</li> <li>• Global cuisine</li> <li>• Theory of food production and food supervision</li> <li>• Introduction to the kitchen, hospitality &amp; catering industry</li> <li>• Theory of staff resource management</li> <li>• Theory of production facility &amp; equipment resource management</li> <li>• Resource management</li> <li>• Operational cost control</li> <li>• Patisserie Principles</li> <li>• Cakes, Biscuits and Sponges</li> <li>• Meringue Products</li> <li>• Hot and Cold Desserts</li> <li>• Creams, Fillings, and Glazes</li> <li>• Decorative Mediums</li> <li>• Industry Training</li> </ul> </div> </div>	
<div> <div> THIRD YEAR </div> <div> <p>The student is required to work in the industry for an entire year under the supervision and guidance of a Chef.</p> <p>During this time the student will gain further essential industry experience</p> </div> </div>				<div> <p>After completing the second year, students have the opportunity to specialise in a one year Pastry Diploma (optional).</p> <p>By incorporating the latest industry trends and technology, this qualification prepares the student for international work, taking an advanced step towards a successful career.</p> <p>The qualification incorporates the preparation, cooking and finishing of pastry &amp; dough products, cakes, biscuits, sponge products, desserts and chocolate products.</p> <p>The learning process will take the form of workplace integrated learning</p> </div>	

BASIC REQUIREMENT FOR ENROLMENT: GRADE 12

ACCREDITATION

City & Guilds  
APPROVED CENTRE

QCTO

SOUTH AFRICAN CHEFS ASSOCIATION  
2016-2024

CERTIFICATION

International Diploma

All successful candidates will receive their international Diplomas in Food Preparation & Cooking at a formal Diploma Ceremony.