



6 MONTH DIPLOMA QUALIFICATION IN FOOD PRODUCTION AND COOKING

STARTS 15 JULY 2019 UNTIL 5 DECEMBER 2019

**HOW ABOUT A SPEEDY AND COST EFFECTIVE SOLUTION TO
OBTAIN YOUR CULINARY QUALIFICATION BEFORE CHRISTMAS?**

WHY CHOOSE THE HURST CAMPUS?

- 1. You get to join our family – we become your “home away from home”**
- 2. We like having FUN so prepare yourself for lots of laughter**
- 3. We will look after you. Our true value will be delivered in the quality of your overall campus experience and how belonging to our family will make you feel. We are known for changing our student’s lives and inspiring greatness**
- 4. Our experienced team of Chefs, Lecturers and Mentors will surround you with their care and expertise and INSPIRE YOU TO LIVE BIG and be successful**



All classes and practicals will be conducted between Mondays to Thursday
Classes will be scheduled between 07h30 and 15h30 unless you are in the bakery where you will have an earlier start.

You will be taught by our dedicated team of Professional Chefs and Academic Lecturers in our state of the art facilities:

- ***Hands-on demonstration and practical kitchen with 24 individual and fully equipped cooking stations***
- ***Our dedicated bakery under the guidance of maestro Chef Pierre***
- ***The Hot Kitchen where you will whip up breakfasts and lunches***
- ***Air conditioned lecture rooms for theoretical sessions***

QUALIFICATION STRUCTURE

To complete the Level 2 Diploma in Food Production and Cooking, learners must complete the following (totaling a minimum of **40 credits (approximately 400 hours overall)**):

- all units in the mandatory group totaling 10 credits
- a minimum of 16 credits from Optional Group A
- a minimum of 14 credits from Optional Group B. However, no more than 12 credits can come from the Level 1 units in Group B

MANDATORY GROUP

Learners must achieve **all units** in this group.

Unit No.	Unit Reference	Unit Title	Level	Credit
1	F/601/4218	Maintenance of Safe, Hygienic and Secure Working Environment	1	3
2	T/601/4216	Working Effectively as Part of a Hospitality Team	1	3
3	D/601/6980	Maintain Food Safety when Storing, Preparing and Cooking Food	2	4



OPTIONAL GROUP A

Learners must achieve a **minimum of 16 credits** from this group.

Unit No.	Unit reference	Unit Title	Level	Credit
4	H/601/4938	Produce Basic Fish Dishes	2	4
5	H/601/4941	Produce Basic Meat Dishes	2	4
6	R/601/7303	Produce Basic Poultry Dishes	2	4
7	R/601/4949	Produce Basic Vegetable Dishes	2	4
8	L/601/4755	Cook-Chill Food	2	3
9	D/601/4758	Cook-Freeze Food	2	3
10	F/601/7328	Produce Basic Hot Sauces	2	4
11	K/601/4861	Produce Basic Rice, Pulse and Grain Dishes	2	3
12	F/601/7331	Produce Basic Pasta Dishes	2	3
13	K/601/4925	Produce Basic Bread and Dough Products	2	4
14	F/601/4946	Produce Basic Pasta Products	2	5
15	J/601/4964	Produce Basic Hot and Cold Desserts	2	3
16	L/601/4934	Produce Basic Cakes, Sponges and Scones	2	4
17	H/601/4955	Produce Cold Starters and Salads	2	3



Learners must achieve a **minimum of 14 credits** from this group. However, no more than 12 credits can come from the level 1 units in this group.

Unit No.	Unit reference	Unit Title	Level	Credit
19	K/601/48444	Prepare Hot and Cold Sandwiches	1	2
20	L/601/7333	Produce Basic Egg Dishes	1	3
21	A/601/4962	Produce Healthier Dishes	2	3
22	J/601/4768	Maintain an Efficient Use of Food Resources	2	4
23	A/601/4766	Maintain an Efficient Use of Resources in the Kitchen	2	3
24	J/601/4849	Prepare Operate and Clean specialist Food Preparation and Cooking Equipment	2	4
25	Y/601/4760	Liaise with Care Team to Ensure that an Individual's Nutritional Needs are Met	2	3
26	M/601/4845	Prepare Meals for Distribution	1	2
27	F/601/4770	Modify the Content of Dishes	2	4
28	T/601/4782	Prepare and Cook Food to Meet the Requirements of Allergy Sufferers	2	3
29	F/601/5000	Prepare Meals to Meet Relevant Nutritional Standards Set for School Meals	1	4
30	R/601/4966	Promote New Menu Items	2	3
31	Y/601/4855	Present Menu Items According to a Defined Brand Standard	1	3



32	L/601/0933	Give Customers a Positive Impression of Yourself and Your Organisation	2	5
33	M/601/5039	Maintain and Deal with Payments	2	4
34	L/601/5016	Provide a Counter and Takeaway Service	1	3
35	M/601/4697	Convert a Room for Dining	2	3
36	L/601/5372	Complete Kitchen Documentation	2	3
37	L/601/4996	Set Up and Close Kitchen	2	4
38	T/601/7214	Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector	2	2

WHO IS THE QUALIFICATION AIMED AT?

This qualification is suitable for learners wishing to develop their skills in food production and cooking. These may be trainee chefs, cooks and food service assistants.

HOW LONG WILL IT TAKE A LEARNER TO ACHIEVE THIS QUALIFICATION?

The total qualification time for this qualification is 400 hours, of which, a minimum of 329 hours is recommended as guided learning.

HOW IS THE QUALIFICATION ASSESSED?

This qualification is assessed through a portfolio of evidence and learners must demonstrate they have met the required assessment criteria.

PROGRESSION OPPORTUNITIES:

On successful completion of this qualification, learners may wish to continue their development by completing an additional Highfields Qualification.

Should learners wish to migrate to another qualification offered by campus, recognition of prior learning and credits will be given for this qualification.

Where possible the campus will also assist with industry introductions using their network of contacts.



CERTIFICATION AND ACCREDITATION:



HIGHFIELD

Highfield is a global leader in compliance and work-based learning and apprenticeship qualifications, regulated by Ofqual. Their head office is in the United Kingdom and they also have a Middle East Asian Head office in Dubai, UAE.

They provide over 250 qualifications to thousands of approved training centres, spread across 50 countries. These cover multiple sectors such as retail, health and social care, finance, customer service, rail and engineering, hospitality and catering, logistics, aviation and many more. Since 1982 Highfield has been renowned for providing high quality support to their customers and learners.

For more information on Highfield visit www.highfieldqualifications.com

WANT TO ENROL AND GET ONE OF THE LAST FEW SEATS IN THE CLASS OF 2019?

STARTING DATE: 15 JULY 2019

TO APPLY YOU NEED TO:

- Love cooking and baking
- No experience is necessary – we will teach you everything you need to know
- Read, write and speak English
- Have a winning smile, be team orientated and love working with people
- Creative and willing to learn

TO COMPLETE THE APPLICATION PROCESS, YOU NEED TO SEND:

- Signed and completed application form (including the terms and conditions)
- One passport sized photograph
- A copy of your ID or passport
- Application fee of **R7950.00**

All foreign students are required to apply for their own Student Visa once they have been accepted for the course.

WHAT'S INCLUDED IN THE COURSE?

- Your high-quality theoretical sessions, complemented with hands on practical training including ingredients, recipes, workbooks and all printed notes.
- Highfields certification
- 3 Chefs Jackets, 2 Checked Pants, 3 Aprons and Skull Caps.
- You will also receive a knife kit – the tools of your trade.
- Don't forget that as a registered learner, you gain access to our resources.
- The fun part is thrown in too - your personal access to our family life at the Cape's number 1 Super Cool Culinary School. You will get to make friends for life.



WHAT ELSE DO YOU NEED AND HAVE TO PAY FOR?

- Flat, black enclosed safety shoes with a steel cap toe for all practical sessions (no crocs). You need to choose a shoe that suits the shape of your foot.
- Purchases for any meals and drinks in the cafeteria and coffee bar, personal printing/photocopies and stationery, filing, project work and assignments.
- Accommodation and transport costs to and from the school, repeating any part of the curriculum, replacement of lost or broken items, including items of value supplied by us such as your knife kit, student visas and any medical aid/bills and personal insurances.

YOU WILL EAT WELL...

The Hurst Campus operates a bakery and coffee bar which stocks fresh pastries, cakes, snacks, hot and cold beverages and sandwiches and a fast casual cafeteria serving bistro style food and ready-made take away meals.

THE HURST CAMPUS IS A REGISTERED AND ACCREDITED INSTITUTION WITH:

- **Registered as a Private College with DHET (Department of Higher Education & Training)**
(Registration Number: 2018/FE07/010)
- **Registered as a Skills Development Provider for QCTO (Quality Council for Trades & Occupations)**
(Accreditation Number: SDP1228/17/008)
- **A Member of APPETD – The Association of Private Providers of Education Training and Development**
- **Highfield**



You can view our great testimonials on www.thehurstcampus.co.za