KAYLA OSBORN
CULINARY SCHOOL

Kayla Ann's Fee / Tuition Breakdown – 1 year Professional Cook Course

Welcome to Kayla Osborn Culinary School
where passion meets profession ,and culinary dreams take flight.

ABOUT US

Our institution is dedicated to nurturing aspiring chefs, providing top-notch education, and fostering a supportive learning environment. In this prospectus, we'll delve into the heart of our school, detailing our comprehensive curriculum, unique approach to in-service training, and the convenience of on-site accommodation.

COURSE DESCRIPTION:

The 1-Year Professional Cook Course at Kayla Osborn Culinary School is designed to develop a strong foundation for industry ready cooks. With hands-on kitchen training and culinary theory, students are exposed to foundational skills that will set them up for a successful start. Graduates leave equipped to work in professional kitchens, or pursue further culinary courses.

Fee Structure / options available:

Once-Off Fees: Application fee: R1000 | Deposit: R30,000 | Registration Fee: R15,000

Monthly Tuition: R13,000 per month × 12 = R156,000

Payment Option	Total Payable	**Savings**
Monthly Plan	R156, 000.00	-
Yearly Plan	R148, 000.00	R 8,000.00 (5% Off)
Upfront Plan	R140, 400.00	R15,600.00 (10% Off)

All fees include tax, accommodation on site, knives, full chef uniform, food and transport to and from restaurants and classrooms daily. Acceptance is dependent on an interview with Kayla-Ann.

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