KAYLA OSBORN
CULINARY SCHOOL

Fee / Tuition Breakdown – 3 year Professional Chef Diploma

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 3-Year Professional Chef Diploma at Kayla Osborn Culinary School is designed to develop confident, skilled, and industry-ready chefs. The programme blends hands-on kitchen training with culinary theory, menu development, food costing, and real-world hospitality exposure.

Students progress through foundational skills in Year One, advanced techniques and service execution in Year Two, and leadership, menu design, and industry readiness in Year Three. Graduates leave equipped to work in professional kitchens, launch food ventures, or pursue further culinary specialization.

Fee Structure / options available:

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

Monthly Tuition - Shared Room: Year 1: R13,000 per month × 12 = R156,000 | **Year 2:** R14,300 per month × 12 = R171,600 | **Year 3:** R15,730 per month × 12 = R188,760

Monthly Tuition - Own Room: Year 1: R15,500 per month × 12 = R186,000 | **Year 2:** R16,800 per month × 12 = R201,600 | **Year 3:** R18,230 per month × 12 = R218,760

Payment Option	Total Payable (Own room)	**Savings**	Total Payable (Shared room)	**Savings**
Monthly Plan	R606,360	-	R561,360	-
Yearly Plan	R576,042	R30, 318 (5% off)	R490,542	R25,818 (5% Off)
Upfront Plan	R545,724	R60, 636 (10% Off)	R464,724	R51,636 (10% Off)

All fees include tax, accommodation on site, knives, full chef uniform, ingredients, single meal during in-service training and transport to and from restaurants and classrooms daily. Acceptance is dependent on an interview with Chef Kayla-Ann.

071 492 5647 info@kaylaosbornculinaryschool.com Pennington