

KAYLA OSBORN
CULINARY SCHOOL

Full Time Prospectus

Welcome to Kayla Osborn Culinary School

where passion meets profession,
and culinary dreams take flight.

WHAT WE OFFER

- In-service training under award winning chefs.
- Fine dining as well as artisanal skills like cheese making, chocolatier training, baking and sourdough, business studies, food photography, wine and beverages, commercial food production.
- Short courses and full programs designed to equip students with the skills they need to succeed.

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.

CONTACT

071 492 5647
info@kaylaosbornculinaryschool.com
Pennington

One of the hallmarks of Kayla Osborn Culinary School is our emphasis on in-service training. We believe that real-world experience is essential for culinary success. Our students will have the opportunity to intern and gain valuable industry experience.

Through our extensive network of industry connections, students have the chance to work alongside seasoned professionals, honing their skills in a professional kitchen environment. Whether it's mastering the art of plating in a Michelin-starred restaurant or learning the ins and outs of event catering, our in-service training program provides students with invaluable hands-on experience that sets them apart in the competitive culinary world, especially in our very own restaurant.



ACCOMMODATION

At Kayla Osborn Culinary School, we understand the importance of convenience and comfort for our students. That's why we offer on-site accommodation options for those who need it. Our modern and fully-equipped on-suite units provide a comfortable living space where students can relax and recharge after a day of culinary training.

Located on campus, our on-site accommodation ensures that students have easy access to all the amenities and resources they need to succeed in their culinary journey. Our on-site accommodation fosters a sense of community and camaraderie among our students, creating an enriching and fulfilling learning experience.

KAYLA OSBORN
CULINARY SCHOOL

OUR FULL –TIME CURRICULUM

At Kayla Osborn Culinary School, we pride ourselves on offering a comprehensive curriculum that combines traditional techniques with innovative culinary trends. Our courses cover a wide range of culinary skills

With small class sizes and hands-on training, students receive personalised attention from our experienced instructors, ensuring they develop the skills and confidence needed to excel in the culinary industry.

COURSE DURATION	MINIMUM ENTRY REQUIREMENT
Full-time (3 years)	Grade 10 (or equivalent)

Qualifications Included:

Highfield Diploma for Professional Chefs (UK RQF level 3)

- The objective of this qualification is to equip our students with the skills needed to thrive in a working environment. It is designed for learners employed in professional catering roles or for those wishing to develop their skills in the industry.
- This qualification covers a variety of topics including:
  - The principles of food safety and workplace health and safety
  - Nutrition, special diets and allergen awareness
  - Kitchen etiquette and professionalism
  - Workplace standards and professional development
  - Allergen awareness
  - Kitchen management and operations
  - Menu planning, budgeting and recipe costing
  - Preparing, cooking and finishing food groups
  - Entrepreneurial skills
  - Financial literacy, peer management and teamwork



Highfield Diploma for Professional Chefs in Supervision (UK RQF level 4)

- The objective of this qualification is to support a successful professional role in the industry. It is designed for learners employed in supervisory roles in the hospitality and catering industry.
- The qualification allows learners to broaden their existing knowledge and gain important supervisory and management skills, helping them to take on more responsibility.
- This qualification covers a variety of topics including:
  - Food safety, Health and safety and HACCP
  - Staff management, training and development
  - Resource management, financial planning and control
  - Environmental awareness and sustainability
  - Food production supervision
  - Gastronomy and global cuisines

KAYLA OSBORN
CULINARY SCHOOL

Occupational Certificate: Chef NQF Level 5 QCTO (SAQA ID 101697)

3-year Diploma

This program is tailored for individuals in the hospitality and catering sector, combining theoretical, practical, and workplace elements essential for food preparation and service. It offers a structured pathway from entry-level positions like Kitchenhand to achieving Chef status.

Recognizing the surge in demand for chefs and learner interest, the South African Chefs Association (SACA) identified this as an ideal starting point for developing the Chef qualification. The program emphasizes the versatility of chefs, ensuring they possess the specific skills required by employers regardless of their workplace environment.

Incorporating supervisory and financial components enriches the curriculum, providing a broader skill set to prepare individuals for career progression. Embedded within the qualification is a progressive learning pathway, allowing learners to gain hands-on experience as Kitchenhands or Commis /Cooks before advancing to Chef status.

Upon becoming a qualified Chef and accruing sufficient experience, individuals may pursue promotions to roles like Sous Chef or Executive Chef, which are formally recognized by the Professional Body.

This qualification aims to elevate industry standards and is relevant across all sectors of Professional Cookery, serving to professionalize the field and meet the evolving demands of the culinary industry.

KAYLA OSBORN
CULINARY SCHOOL

Modules include:



- Personal hygiene and safety
- Food safety and quality assurance
- Workplace safety
- Theory of safety supervision
- Numeracy and units of measurement
- Computer literacy and research
- Environmental awareness
- Environmental sustainability
- Introduction to Nutrition and Diets
- Nutrition and healthier food preparation and cooking
- Basic Ingredients
- Gastronomy, basic scientific principles, flavour construction and global cuisines
- Theory of food production / Theory of food production supervision
- Introduction to the kitchen, and the hospitality and catering industry
- Theory of staff resource management
- Theory of production facility and equipment resource management
- Theory of commodity resource management
- Operational Cost Control
- Menu planning and recipe costing
- Food preparation methods and techniques
- Food cooking methods and techniques
- Theory of preparing, cooking, and finishing dishes
- Personal development as a Chef
- Prepare and cook food items using different methods and techniques, equipment and utensils
- Plan menus and cost recipes/dishes
- Manage and maintain staff, facility, equipment and commodity resources
- Maintain food production systems
- Implement and maintain cost control in catering

KAYLA OSBORN
CULINARY SCHOOL



FEES AND INSTALMENTS

Timeline for course years:

- Year 1: January 2026 - December 2027
- Year 2: January 2027 - December 2028
- Year 3: January 2029 - December 2030

Fees inclusive of:

- Ingredients - all ingredients used in classes and examinations
- Tuition - for three diplomas facilitated by qualified chefs
- International course registration for three diplomas
- Examination fees
- Full uniform provided, embroidered with name on jackets
- Three full sets, scrub down jacket, safety shoe, warm jacket
- Equipment - 6pce knife set engraved with your name
- Additional courses and classes included (Basic Fire Fighting, Level 1 First Aid)
- 1 x QCTO Chef Trade Test

OUR ENROLMENT PROCESS

Upon application candidates will be contacted for an interview and will be interviewed thoroughly. The temperament and personality to succeed in the cheffing world is very specific and while we can teach you how to cook, if you do not have a good work ethic and the ability to adapt quickly in situations of change and stress, you will battle to cope as a chef.

We look for the following attributes:

- Honesty, Integrity, a strong work ethic and a pleasant and friendly demeanor
- A people's person, working as a team is paramount.
- The ability to adapt and stay calm under pressure and the ability to apply logical and critical thinking.
- A love for cooking and a passion for working with food.
- A sober and healthy lifestyle- we do not tolerate use of recreational drugs or excessive drinking.
- Self-control, clean, well-groomed and well presented.

Upon acceptance to Kayla Osborn Culinary School, an acceptance fee is due within 5 working days. Upon commencement of your course, you will be expected to attend all classes, in-service training shifts and all scheduled training/excursions etc. This is an all-encompassing course and the more enthusiasm you put in, the better results you will yield. By the end of your third year you will have completed all your course work, all your practical's, all your in-service training and attempted your national trade test with a QCTO accredited facility.

Monthly progress reports will be available to all guardians/ fee payers.

071 492 5647 info@kaylaosbornculinaryschool.com Pennington