



IN PARTNERSHIP & INTERNATIONALLY APPROVED BY:



2019 - PROFESSIONAL QUALIFICATION CULINARY ARTS - INSERVICE

Welcome to **The Mills Culinary Academy**...more than just a chef academy, an experience!

There are many jobs in life, but I wonder how many give you the freedom to express yourself as you can here? Whether you are just out of school or wanting to pursue that **lifelong dream** filled with Culinary Adventure...the Mills Academy is the Culinary Academy for you! We offer a unique training experience in the heart of the beautiful Sunshine Coast, **Jeffrey's Bay, Eastern Cape, South Africa** where you can pursue your passion for **Hospitality and the Culinary Arts** in a safe, secure environment (and learn to surf some of the best waves in the world!)

As an **Internationally accredited** Culinary & Hospitality Academy with the **Confederation of Tourism & Hospitality (C.T.H.UK)**, **Institute of Tourism & Hospitality (ITHSA)** & developed in partnership with **GORDON RAMSAY'S Tante Marie Culinary Academy**. It provides our students with an excellent first set of skills in food preparation, in a professional environment...think of this as your entrée to your culinary career!

GORDON RAMSAY



TANTE MARIE

"Our professional qualification is designed in consultation with some of the industry's leading chefs. Throughout this qualification, students will learn the skills and knowledge required to cook in a professional kitchen environment, and gain the keys to a successful career in the industry."

GORDON RAMSAY and TANTE MARIE

The Mills Culinary Academy, offers custom designed chef practical and lecturing facilities. 90% of our tuition is towards the **practical training**, as we believe this provides students with the fundamental **Basic Skills Foundation** for the 'real kitchens' as well as allowing them the freedom to explore new techniques and trends within our fabulous food service industry. We impart on our student chefs the confidence to experiment more & more with 'home-grown flavors'.



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Executive Chef **Brent Mills** wrote: "Inquisitiveness? Imagination? Curiosity? Determination? Desire? Courage? Passion? Honesty? & Truth?... What is the correct word for that uniquely human quality that keeps pushing us to step out of the coziness of our everyday activities & jump into a world of a whole lot of hard work?" **Brent** has shown that jumping in 'at the deep end', complicating one's life & taking on hard-work can be tremendously rewarding.

Students enroll in an intense **12 month** course with us, The Professional Qualification in Culinary Arts (**CTH**). Daily "hands-on" practical cooking, intensive baking and theory classes are held. Our comprehensive and dedicated training is focused on **classic gastronomic principles**, coupled with our innovative thinking and your own creative flair. Our focus is on the **practical** aspects of food & food preparation.

SUBJECT'S COVERED

- Farinaceous dishes
- Fish & shellfish
- Hors d'oeuvres, cocktails & canapés
- Meat, poultry and game
- Pastries, desserts & confectionary
- Soups
- Stocks, sauces & dressing
- Terrine dishes
- Vegetables & salads
- Yeast Products
- Menu planning, compilation & Design
- Professional kitchen skills
- First aid & Firefighting certificates
- Front Of House (F.O.H.) training (incl silver service)

At the end of the day, it's not only a holistic, well trained, skilled, professional chef we are training...we also want a well-educated employee.

WHAT'S INCLUDED?

- CTH Student Registration & Examination Fees
- Uniforms – standard issue with Basic Chef knife-kit
- First Aid & Fire Fighting Certificate
- A Minimum of 1200 hours of supervised tuition and practical experience, during your 13 months of study with us.



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ADDITIONAL COSTS

The cost estimates are based on the **minimum standard issue** required for each training programme of the **Mills Culinary Academy**.

CULINARY:

WHAT'S INCLUDED?

- Course tuition with in-house & outsourced lecturers
- Practical training in both savoury & baking dishes
- All standard issue ingredients for weekly cooking and baking sessions
- Field trips & excursions – * not all field trips are covered
- Refundable Deposit of R1 '500.00 for equipment which belongs to The Mills Academy – refundable at the end of the course, provided all standard issues have been returned in the condition in which they were issued (fair wear & tear taken into consideration).

CULINARY:

WHAT'S NOT INCLUDED?

- Personal Journal (for notes, costings, remarks and comments)
- 3 Lever arch files
- 2 Flip files for baking and cooking recipes
- Any Internal food: 're-makes or re-dos' will be charged at R480.00 per 're-make'
- Any internal written: 're-writes' on tests or exams will be charged at R300.00 per 're-write'
- Any other uniforms, textbooks, files, note pads, uniforms, knife bag, chef's knives and chef's equipment which needs to be replaced, if lost or kept in an unhygienic state will be charged at replacement value.
- Projects & POE (Portfolio of Evidence)



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FEES AND PAYMENT OPTIONS: '19

<u>Option 1: Payment Upfront</u>	<u>Option 2: Monthly Thirteen (13) month plan</u>
<p>Course Fee R+95'600.00 Refundable Equip Dep. R 1'500.00 Total Due = <u>R 97'100.00</u></p> <p>Upfront: In order to qualify for the above fee structure tuition Fees are to be settled on or before the 01.02.19</p> <p>please e-mail proof of payment to: admin@millsacademy.co.za</p>	<p>Course Fee <u>R 95'600.00</u></p> <p>Less Deposit R 10'000.00 Plus Equip Dep. R <u>1'500.00</u></p> <p>Balance Due = <u>R 84'100.00</u></p> <p>Per Month x 13mnths R6470.00</p> <p>Monthly: In order to qualify for the above monthly fees structure your' Deposit of R10'000.00 + R1'500.00 refundable equipment deposit needs to be paid before 01.02.19.</p> <p>The monthly payments of: <u>13 x R6470.00</u> payments due on 1st day of every month from Feb '19 until / incl Feb'20</p> <p>please e-mail proof of payment to: admin@millsacademy.co.za</p>

- The above Fees are structured around a basic model, should you not be able to afford the option above we are able to structure it according to your specific needs, (18) or (24) months. * **Please note however you will only be able to write your exams once your fees have been paid in full.**

BANK ACCOUNT DETAILS:



Acc. Name: The Mills Academy(Pty)Ltd
 Acc No.: 627 9455 5379- Chq account
 Branch Code: 210-515, Jeffrey's Bay
 Ref: Your Name & Surname



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FOR MORE INFORMATION CONTACT;

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Principle, Academic support.

E&O.E