



IN PARTNERSHIP & INTERNATIONALLY APPROVED BY:



## 2019 - PROFESSIONAL QUALIFICATION CULINARY ARTS

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. 70% 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' & traditional 'veld kos'.



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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. "That's when we knew it's time to take on the next challenge...& that's how **The Mills Culinary Academy** came about!"

Students enroll in an intense **18 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, theoretical and managerial** aspects of food & food preparation.

We concentrate on a "**Final Exam – Food Service Establishment Project**", including:

- **Menu planning:** wine list, cocktails, spirits, micro-brewery and wine education classes
- **Business Management & Finance;** income statements, costing, purchasing, managing invoicing, suppliers and customers
- **Food Technology,** nutrition, hygiene and the **history of food**
- **Nutrition, Health & Special dietary needs**
- **Conceptual Elements** such as: food service establishment design, kitchen and restaurant layout, **food journalism and media** as well as **Professional food photography.**
- Our **Organic garden & 'Veldkos' programme** will keep students busy with 'The Seed to Plate' project of planting, picking, identifying & processing plants, herbs & flowers - to ensure that you know your dishes always contain the freshest local, seasonal & Organic elements
- **Raw Food & Fermented Foods** with local experts and passionate foodies who educates our students on all genres of alternate & quirky ingredients & how to use them
- We also conduct **extensive courses** in: Barista coffee making, Cheese making, Artisan bread baking, 'sugar art' and chocolate workshops, before doing both theoretical and practical final exams.

## 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
- Menu planning, compilation & Design
- Professional kitchen skills
- Yeast Products
- Food technology



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- French food terminology
- Nutrition
- Business management – catering & restaurant
- Extensive wine course – this will be running over the full 12 months
- First aid & Firefighting certificates
- Organic gardening
- Front Of House (F.O.H.) training (incl silver service)
- Pottery course & Food styling
- Cheese & Yoghurt making
- Sushi | Chacuterie | Veldkos
- Food photography and Food media
- Restaurant set-up & Design including layout
- Barista Course
- HACCP

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 business owner.

#### WHAT'S INCLUDED?

- CTH Student Registration & Examination Fees
- **The Mills Academy** certificate, silver spoons & black jacket
- Uniforms – standard issue with Chef knife-kit
- Pottery & Photography courses
- First Aid & Fire Fighting Certificate
- A Minimum of 1200 hours of supervised tuition and practical experience, during your 12 months of study with us.

#### ADDITIONAL COSTS

The cost estimates are based on the **minimum standard issue** required for each training programme of **The Mills Culinary Academy**. Costs will therefore vary according to the study programme selected as well as the student's personal choice in quantity of clothing and equipment, additional textbooks and equipment items.

#### ACCOMMODATION:

1. Accommodation for The Mills Academy students will be arranged with our realtor agent. Deposit and first month's rent will be required before student can move in, in some cases the students can share a flat and this makes it more affordable for the parents.

#### ACCOMMODATION:

##### WHAT'S NOT INCLUDED?

- Any meals | Laundry | Housekeeping | Lights and water / Wi-fi



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## 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
- Extensive wine & beer tasting with a paired meal only on lecture days
- Field trips & excursions – \* not all field trips are covered
- Refundable Deposit of **R3'000.00** 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'
- Unplanned voluntary excursions & field trips
- Mid-term exam: 'Round the World Food Festival' food, drinks and decor. Students are given a budget to work from, if they do go over their budgets they need to pay the difference in.
- 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.
- Any meals, other than that made on the practical cooking days
- Projects & POE (Portfolio of Evidence)
- Final Year-end exam – food, drinks and décor – Students are given a budget to work from, if they do go over the budget given then they need to pay the difference.

## STUDENT LOANS?

- Financial Institutions are able to provide Students up to R75'000.00 student/personal– kindly advise us should you want to go this route, and we can forward the relevant documentation to you.
  - *As we are not a financial institution we are unable to provide any form of financial loan.*
  - *Should there be any concern with regards to the fees please feel free to consult with us in order to find a mutually beneficial financial plan.*



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<p><b>Fee Option 1: Payment Upfront</b></p> <p><b>Course Fee</b> R159'000.00  <b>Refundable Equip Dep.</b> R 3'000.00  <b>Total Due</b> = <b><u>R 162'000.00</u></b></p> <p><b>Upfront:</b>          In order to qualify for the above fee structure tuition Fees are to be settled on or <b>before the 25.01.19</b></p> <p>please e-mail proof of payment to:          admin@millsacademy.co.za</p>	<p><b>Fee Option 2: Monthly Eighteen (18) month plan</b></p> <p><b>Course Fee</b> <b><u>R 159'000.00</u></b></p> <p><b>Deposit</b> R 30'000.00  <b>Equip Dep.</b> <b><u>R 3'000.00</u></b></p> <p><b>Balance Due</b> = <b><u>R 126'000.00</u></b></p> <p><b>Monthly:</b>          In order to qualify for the above monthly fees structure your' Deposit of R30'000.00 + R3'000.00 refundable equipment deposit needs to be paid before <b>25.02.19</b>.</p> <p>The monthly payments of: <b><u>18 x R7000.00</u></b> payments due on 1<sup>st</sup> day of every month from Feb '19 until / incl Jul '20</p> <p>please e-mail proof of payment to:          admin@millsacademy.co.za</p>
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**BANK ACCOUNT DETAILS:**



Acc. Name: The Mills Academy  
 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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[admin@millsacademy.co.za](mailto:admin@millsacademy.co.za)

Principle, Academic support. Finance  
CEO

E&O.E