



School of Culinary Art

Winner of Fifteen National Culinary Awards
2005-2011

Be Inspired



Established to provide students with a comprehensive programme in all disciplines relating to the production of quality cuisine and the ability to manage a kitchen, the HTA School of Culinary Art offers realistic opportunities to acquire both theoretical knowledge and carefully monitored practical training.

City & Guilds
Approved Centre

HTA Training Partners:

*The Saxon; Michelangelo Hotel; The Grace; Rosebank; Sandton Hilton;
Mount Grace; Sandton Sun and Towers; Palazzo Inter-Continental; By Word of Mouth; Sheraton Pretoria;
Tintswalo; Westcliff Hotel; Emperor's Palace; The Protea Hotel Melrose Arch; The Sandton Indaba;
Airport Inter-Continental; Standard Bank Global Leadership Centre*



INTRODUCTION FROM THE FOUNDER

The HTA School of Culinary Art was established in 2003, using the extensive knowledge of a company that has been training chefs in industry for over a decade. As a school, we strive to offer a fundamental grounding course that will equip budding chefs with the skills to build a career in the challenging and globally competitive world of cuisine. Our promise to the Hospitality Industry is to produce chefs with not only the practical skills needed to perform well, but the theoretical knowledge and positive attitude expected by their superiors. The aim of the school is to be the preferred provider of chef and culinary arts training for the Hospitality and Catering Industry.

Stephen Billingham
Director of HTA
President South African Chefs Association

HTA School of Culinary Art: Business Strategy

Mission:

Developing World Class South African Chefs for a vibrant, exciting and challenging career

Vision:

Crafting a lasting culinary legacy of people, possibility and prosperity

Values:

Quality
Passion
Commitment
Learning
Response-ability

WHAT DOES THE PROGRAMME INCLUDE?

The programme includes relevant Catering Theory, Food Costing, Culinary French, Menu Planning, Food Production, Financial and Purchasing and Kitchen Management Principles. Students are exposed to safety and security, fire fighting, first aid and many other life skill lessons. Visits to food production establishments provide our students with valuable insight into all aspects of the industry.

WHY CHOOSE HTA SCHOOL OF CULINARY ART?

HTA has been training chefs in partnership with the Food & Beverage and Hospitality Industry, for the past fifteen years, producing some of the country's most talented chefs. HTA is accredited by City & Guilds International, ensuring international standards are maintained and credible qualifications are issued to our chef graduates. HTA School of Culinary Art has a very respectable reputation in industry as a training provider, and has the distinction of several competition winners and finalists amongst our present and past students, further to this, HTA is proud to announce that five of the current 20 squad members of the Olympic National Culinary Team South Africa are past recent graduates of the school.

The owner Stephen Billingham is the current President of the South African Chef Association (SACA).

HTA's training centre is situated in Randburg and its facilities include a number of modern classrooms, skills kitchens, administration centre, resource rooms and student recreational and entertainment areas.

HTA is registered with City & Guilds International (Centre Number: 843244) as well as provisionally accredited by Umalusi, Council for Quality Assurance in General and Further Education and Training

(FET 00576 PA), and is a Training Provider member of the South African Chefs Association. All programmes are aligned to the requirements of unit standards as registered on the NQF as well as the requirements of today's Industry "The Employer".

TRAINING TO INDUSTRY REQUIREMENTS

Stephen Billingham, whose knowledge of training for the Hospitality Industry is unequalled in South Africa, has done extensive research into the various options available to young people wishing to pursue a career in the field of Professional Cookery. Through his respective roles in industry, he has identified a tremendous need for chefs who are trained to the highest level expected in employment.

The Diploma in Professional Cookery and Culinary Arts offered by the school has been developed by HTA in collaboration with the Industry. The qualification has been designed for professionals in the food preparation industry, bringing together elements of food preparation, service and management. This Diploma is aimed at students wishing to learn all the fundamental, core and vocational skills required to enable them to excel in their chosen career. The qualification is registered with City & Guilds of London Institute, a worldwide awarding body for Vocational Qualifications. City and Guilds are themselves registered with the South African Qualifications Authority (SAQA).

THEORETICAL AND PRACTICAL TRAINING UNDER STRICT GUIDANCE

Professional cookery, like any skill requiring an element of creativity, is an art and requires a very hands-on approach. HTA School of Culinary Art has a strong philosophy of transferring knowledge to students in the theoretical components, and also to enable them to master the practical implementation of cooking. Practical classes are limited to 18 students per session. Qualified and experienced lecturers teach students the theoretical modules and practical elements at the School, as prescribed in the scheme of work, and students are placed in top establishments within the Hospitality Industry for the practical part of the programme. The time spent in the workplace is structured, planned and moderated to ensure that students are exposed to all aspects of cookery and kitchen management.

FAR MORE THAN JUST COOKING

On successful completion of this qualification the student will, over and above the Food Preparation and Cooking aspect of the programme, will also have proven competence in the following:

| | |
|---|--|
| • Drink and Table Service | • Food Handling and Storage |
| • Customer service | • Food costing / Stock control systems |
| • Business communication | • Recipe and menu development |
| • Workplace relationship skills | • Self and staff development |
| • Health, hygiene and safety | • Inducting, monitoring and assessing of staff |
| • Identify and apply for work opportunities | • Problem solving in the workplace |
| • First aid | • Cultural Diversity |

STUDENT LIFE ON CAMPUS

Although the studies of the students are our first priority HTA enforces a culture of "Work hard - Play hard" and constantly encourages through various student functions and events and other value added benefits for all full time students. Through our various connections with leading hotels, restaurants and catering companies, HTA offers each student ample opportunity to obtain additional paid work experience at some of the country's most prestigious shows and events. In recent time our students have gained valuable work experience and appreciated income at the following events, World Cup 2010, U2, Neil Diamond and Celine Dion concerts at the Coca-Cola Dome and the Top Gear Festival at Kayalami to name just a few.

MEMBERSHIP WITH THE AUTHORITY ON FOOD IN SOUTH AFRICA

Each student will be signed up as a member of the South African Chefs Association (SACA), with the objective of enhancing the Students' professional approach. Membership allows access to regional and national competitions, food festivals, chef conferences and networking opportunities with other professionals in the industry.

PROGRAMME OVERVIEW

| FIRST YEAR | SECOND YEAR |
|-------------------------------|---------------------------------|
| First Term: | Third Term: |
| History of Cooking | Biscuits and Cookies |
| South African Cuisine | Cakes and Sponges |
| Food Hygiene and Sanitation | Meat and Offal |
| Kitchen Planning and Design | Game and Poultry |
| Handle and Maintain Knives | Classic Fish Dishes |
| Cooking Methods | Quality Control Systems |
| Fruit Preparation | Indian Cuisine |
| Vegetable Preparation | French Cuisine |
| Egg Dishes | Thai Cuisine |
| Cold Preparation | Garnishing and Food Styling |
| Stocks, Soups and Sauces | Menu Writing |
| Fish Preparation | First Aid |
| Meat and Poultry Preparation | Fungi |
| Dessert Preparation | Advanced Cold Preparation |
| Culinary French | Culinary French |
| Food Costing | Food Costing |
| First Practical: | Third Practical: |
| Industry Placement – 10 Weeks | Industry Placement – 10 Weeks |
| Second Term: | Fourth Term: |
| Pulses | Italian Cuisine |
| Rice and Grains | Mexican Cuisine |
| Potato Dishes | Cheese Varieties and Production |
| Basic Dough Work | Frozen Desserts |
| Pastry Work | Sugar Work |
| Fresh and Dried Pasta | Chocolate Art |
| Shellfish Dishes | Advanced Dough |
| HACCP | Vegetarian Cookery |
| Elementary Nutrition | Dietetics |
| Sushi and Sashimi | Soufflés |
| Table Service | Organic Food |
| Drink Service | Petit Fours |
| Wine Service | Advanced SA Cuisine |
| Second Practical: | Fourth Practical: |
| Industry Placement – 10 Weeks | Industry Placement – 10 Weeks |

ADMISSION REQUIREMENTS

Only aspirant chefs who wish to excel in their chosen career and are committed, dynamic and have a passion to produce food of the highest standard and quality should apply.

The applicant must be between the ages of 17 and 26. A Grade 12 (Matric) certificate or recognised equivalent is preferred. Any previous experience in the industry is favorable, but not essential.

Applicants are to submit copies of any relevant results and certificates. Final selection is based on a personal interview with the student and his/her parents/guardian, and a HTA representative. Applicants are also required to complete an aptitude test, a mathematical competence test and a sensory perception test.

HTA only accepts a limited number of students per annum, thus to ensure that each student receives the personal attention and practical assistance required.

FEE STRUCTURE

The tuition fee payable to HTA School of Culinary Art for the first year is R44 000,00 and R44 000,00 for the second year. Upon successful interview and acceptance a non-refundable deposit of R4400.00 is required to secure your position on the course.

Fees include:

- All Tuition Fees
- Workbooks, Handouts and Resources
- All Raw Materials for Practical's
- Name Badge
- Student Card
- City & Guilds Examination Fees
- 2-Year registration with the South African Chefs Association
- On-site monitoring and evaluations.
- External First Aid Course

Fees Exclude:

- HTA Professional Chef's uniform: R600.00 per set, minimum 2 sets per student.
- 11 piece set of Victorinox Professional Chefs' Knives: R1 650.00 per set.
- Practical Text book R850.00
- 2x HTA White T Shirts R70 per T-Shirt
- Strong Non-slip closed black shoes (Self purchase)
- HTA Winter Jacket and Scarf. (Optional extra and prices to be confirmed).

ALL UNIFORMS, KNIVES & TEXTBOOK ARE ORDERED BY HTA ON BEHALF OF THE STUDENT

SUBMISSION OF APPLICATION

Please complete the attached application form and return, with a one-page letter of motivation, latest certificates, results and a copy of the applicants ID Document to:

E-mail: admin@htatrain.co.za

Postal Address: P O Box 1642, Ferndale, 2160

Physical Address: 128 Bram Fischer Drive, Ferndale, Randburg

Fax: (011) 285 0939 or 086 686 8247

Tel: (011) 285 0937

Website: www.htatrain.co.za