



CHUMANI  
[let's thrive!]

A unique chance for talented young people to thrive in hospitality and their lives



# CULINARY BASICS TRAINING

## HOW TO APPLY



### ONLINE

[www.cooktastic.co.za](http://www.cooktastic.co.za)

for more information including a detailed course outline



### IN PERSON

Come to our premises to complete the application forms:

**The Salt Orchard, Unit B7, 12 Briar Road,  
Salt River, Cape Town 7925**



### CALL

**079 640 3113**



### EMAIL

[chumani@cooktastic.co.za](mailto:chumani@cooktastic.co.za)



### WHAT TO BRING

- 1. A certified copy of your ID document**
- 2. Proof of your highest grade achieved**
- 3. 1-page motivational letter**



COOKtastic Hub is a new Social Enterprise, founded in March 2019 and registered in South Africa as a Non Profit Company (NPC), Registration Number 2019/287104/08. The public accreditation of our entry-level culinary training with CATHSSETA is in progress. © March 2020.

YOU LOVE  
*cooking*  
AND  
SERVING  
PEOPLE

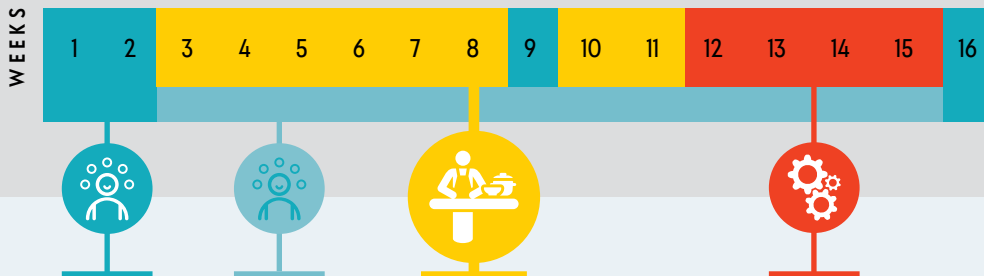
YOU ARE  
*talented*  
AND JUST NEED  
A HELPING  
HAND

**CULINARY BASICS TRAINING** is a **4-MONTH FULL-TIME** entry-level course that combines the knowledge, skills and attitude you need to succeed as a Chef.



Cape Town is one of the world's tourism and culinary capitals. **COOKtastic** – the first Social Enterprise in the City's hospitality industry – offers talented and willing young people from disadvantaged backgrounds **Culinary Training, Job Placement Support** and a **Springboard to Entrepreneurship**.

### WEEKLY COURSE OUTLINE:



#### WORK- READINESS TRAINING

2 intensive weeks of personal reflection on your life status & experience; coping with peer pressure, conflicts, money, time, etc.; developing work-ready attitudes and behaviour

#### FURTHER MENTORING IN WORK- READINESS

10 more days of support, guidance and useful tools for the working world during Culinary & In-Service-Training

#### CULINARY BASICS TRAINING

8 weeks of theory & practical training for your job as Assistant Chef or Waiter: understanding ingredients, preparing and cooking various dishes, using kitchen tools and equipment, ensuring safety and hygiene, learning professional service

#### IN-SERVICE TRAINING

4 weeks of practical experience with one of our hospitality partners – hotels, restaurants, fast food outlets or industrial kitchens.

### Admission criteria

- o Your age is between 18 – 26. In special cases we may extend the age limit up to 35.
- o You are in **NEET** status (Not in Employment, Education or Training).
- o You have completed at least Grade 10. Again, in special cases and if you pass our special literacy and numeracy test, we may accept you if you have passed Grade 9.
- o Female / male; all nationalities; all races.
- o Most importantly, you have a passion for cooking, a bubbly personality, great interpersonal skills and you are willing to learn.

### Selection process

Hospitality is an exciting industry that offers many and varied opportunities. It is also a demanding place to work. We carefully select students with the right attitude, skills, passion and commitment for the work and working environment. The conditions for success are set up from Day 1.

We build a team culture and mutual responsibility as a platform for learning. We look for people who will rise to the challenge of learning and who are willing to contribute to other people's learning and employers' demands.

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#### Our selection includes:

- o Application for a Police Clearance Certificate is a requirement.
- o An assessment of your communication ability, interpersonal style, personal appearance and language, literacy and numeracy skills.
- o An interview so we can both be sure the course is right for you, and you are right for the course.

### Course cost

The fee contribution you will need to pay in 2020 is **R2,400.00 for the whole course**.

Of course, the actual cost is higher and as a registered Non-Profit Organisation, we raise funds to cover the balance and will also generate our own income from the upcoming COOKtastic Restaurant and Agency concept.

