



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



BASIC CULINARY TRAINING

Including Bakery & Barista Skills

HOW TO APPLY



ONLINE

www.cooktastic.co.za

for more information including a detailed course outline



WHAT TO BRING

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



CONTACT

**The Palms, Unit 102, 145 Sir Lowry Road,
Woodstock, Cape Town, 8000**



CALL

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EMAIL

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The Cooktastic Hub NPC 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. This training is publicly accredited with QCTO.



www.cooktastic.co.za

YOU LOVE
cooking
AND
SERVING
FOOD

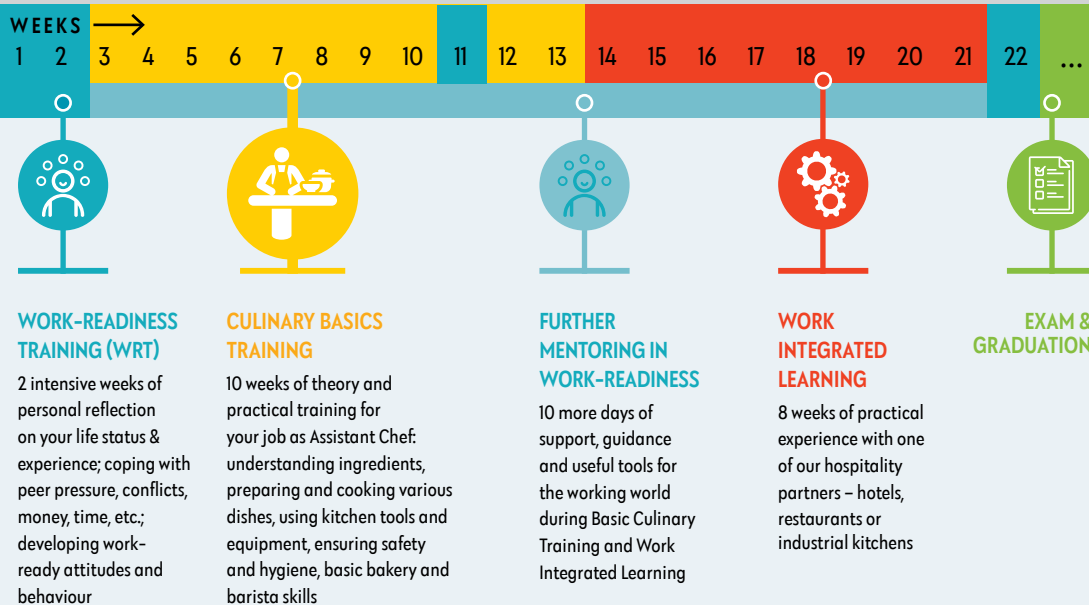
YOU ARE
talented
AND JUST NEED
A HELPING
HAND

BASIC CULINARY TRAINING,
including Bakery and Barista Skills,
is a **5 MONTH, FULL-TIME** entry
level course, that combines the
knowledge, skills and attitude you
need to succeed as a Chef.
The training is accredited by QCTO.



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



Admission criteria

- Your age is between 18 – 26. In special cases we may extend the age limit up to 35.
- You are in **NEET** status (Not in Employment, Education or Training).
- 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.
- Female / male; all nationalities; all races.
- First priority is given to students that come from low income families. This is assessed through a baseline survey.
- Most importantly, you have a passion for cooking, a bubbly personality, great interpersonal skills and you are willing to learn and take responsibility.

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.

Our selection includes:

- Application for a Police Clearance Certificate is a requirement.
- An assessment of your communication ability, interpersonal style, personal appearance, English, literacy and numeracy skills.
- 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 is **R4,500.00 for the whole course**.

Of course, the actual cost is much higher and as a registered Non-Profit Organisation, we raise funds to cover the balance and will also generate our own income from the new **CHUMANI Bakery, Bistro & Catering**.

