



BASIC SKILLS CHEF'S CERTIFICATE COURSE OUTLINE 2018

Lecturer:	RALF HERRGOTT
Pre-requisite:	Working place in the industry, Grade 10, English module 2
Consulting hours:	By appointment
Timetable:	08h00 – approx. 14h00
Classroom:	Kitchen classroom / NUST training kitchen

Course aims and objectives:

Students should

- Be sufficient competent to compile basic menus
- Be able to calculate food costs.
- Be able to know the function and use of equipment.
- Be able to identify raw products and ingredients.
- Know the basic cooking methods.
- Be able to produce a 3-course menu to the required industry standard.
- Prepare meals with little supervision.
- Be conversant with proper working procedures and professional ethics in the kitchen.
- Be aware of the importance of hygiene.

Curriculum content

Module 1: 2 weeks, 70 hours, theory only

- Introduction
- Measuring
- Convenience food
- Equipment
- Kitchen organization
- Compiling menus
- Costing and control, basics
- Basic preparation
- Basic cooking methods
- Hygiene & Safety

Module 2 – 6: 2 weeks, 70 hours each, Practical cookery

Practical cooking and theory related to cooking, such as product knowledge.

Course evaluation

One hour theory test at the end of each module e.g. a minimum of 50% must be reached on average (all 5 tests together).

Final examination

1 x 2 hours theory paper, a minimum of 50% must be achieved to pass; overall counting 40 %.

1 x 4 hours practical, consisting of the preparation of a 3-course menu, a minimum of 50% must be achieved to pass; overall counting 60 %.

Textbooks Student manuals, Food production Theory and Practical, Product knowledge; compiled by Rudolf Imhof & Ralf Herrgott



SPECIFIC INDUSTRY TAILORED SHORT COURSES IN BASIC COOKERY SKILLS:

Meat and vegetables course: 3week course (3 days theory and 12 days of cooking) that covers all the mayor cooking methods for meat and vegetables, small theory component; includes theory and recipe manual with many basic recipes and methods

Bakery and Desserts: 2weeks course (10 days practical only) that covers an extensive range of bakery and dessert items as well as plenty of garnishes and decorations; includes recipe booklet

Menu Course: 1 week course; covers a 3 to 4 course menu every day and is ideal as starting point; includes recipe booklet

Vegetarian course: 1 week course covering a variety of vegetarian starters and main courses; includes recipe booklet

Short courses will be conducted as per our calendar for extra- curricular courses – teaching hours from 08 00 – ca 14 00 hours.

Application/ Registration of Basic Skills short courses must be done on the Registration of Basic Skills cookery courses form. The current prices and rules of payment are indicated on the application form.

Please note that the following rules apply:

PERMISSION TO PAY THE DEPOSIT HAS TO BE OBTAINED FROM THE LECTURER/ADMINISTRATOR (AVAILABILITY CHECK) - DEPOSIT OF 50 % FROM THE CHOSEN COURSE/S FFES HAVE TO BE PAID IMMEDIATELY AFTER PERMISSION HAS BEEN OBTAINED TO SECURE YOUR PLACE — 100% OF COURSE FEES TO BE PAID BEFORE OR ON THE DAY OF COMMENCEMENT OF COURSE – NO REFUNDS FOR UNAUTHORIZED PAYMENTS

BASIC SKILLS CHEF’S CERTIFICATE COURSE – see reverse for course outline

Application / Registration of Basic skills chef’s certificate course must be done on the provided form. The current prices and rules of payment are indicated on the application of Basic skills chefs certificate course form.

The following documents must be attached to the application:

Current CV, relevant testimonials e.g. work experience in a commercial kitchen, copy of ID, Grade 10 or higher certificate, support letter from employer and or place of internship.

Payments of fees:

PAYMENT ONLY AFTER SUCCESSFUL APPLICATION/ SELECTION PROCESS AND PERMISSION BY THE LECTURER/COURSE ADMINISTRATOR – NO REFUNDS FOR UNAUTHORIZED PAYMENTS

More information: email us on **Email to:** rherrgott@nust.na/ idevoss@nust.na