



## The Purple Fig Cooking School Diploma in Culinary Arts

### Instructor

Roelien Esterhuizen

### E-mail

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### Location & Hours

Pro Corp Park  
Dante Street  
Prosperity  
Windhoek

### General Information

#### Course Description

### Purple Fig Cooking School Diploma in Culinary Arts

In the highly competitive and dynamic world of the culinary industry there is always the next level of perfection to reach or another skill to master. Purple Fig Cooking School's Diploma in Culinary Arts equips you with the stepping-stone to master the best practices in the culinary world. A Diploma in Food Preparation provides Chef students with exceptional culinary and catering skills through classical culinary training.

#### Course layout

The first component of the course, 14 months, chef training is presented at Purple Fig Cooking School, situated at No 3 Pro Corp Park Dante Street, Prosperita, Windhoek.

The second component, 16 months, which consists of experiential training, is conducted at elite venues across Namibia. Furthermore, these placements are guaranteed.

#### **FIRST COMPONENT**

The first year consists of three parts:

- Theory, which includes cooking 101, pastry 101 and kitchen management,
- Practical

- And experiential in-service training. Students' theory is further enhanced and skills honed in our practical kitchen. Students also complete basic first aid and fire training.

## **SECOND COMPONENT**

Students are placed at selected venues, as well as at some of the top ten restaurants in the Namibia, in order to receive experiential in-service training for a period of twelve months. During the second-year students are also expected to complete a thesis as well as an assessment relevant to the course layout, which consists of a seven-course gourmet practical. During this period, the student does not receive a salary.

### Olive Chef School industrial training kitchen

- Industrial kitchen
- All products for practical classes included
- Knife Set and complete Chef uniform included
- All recipes, notes and on-line cooking book are included
- A large selection of equipment to assist the students in their training
- Shuttle Service available at a Monthly fee.

### Qualifications received upon completion of chef training

- Certificate, Diploma Culinary Arts – Purple Fig Cooking School
- Food Safety Certificate – Purple Fig Cooking School

### Olive Chef School management and professional chef

- Executive chef Roelien Esterhuizen – Advanced Diploma in Food Service Management.
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### MINIMUM QUALIFYING CRITERIA:

- Must be 16 years or older.
- Must be in grade 9 or have a grade 9 certificate.
- An application form must be completed.
- A main course recipe accompanied by a photo there of.
- A short CV accompanied by a motivational letter.
- Potential students must be available for an interview with chef Roelien before final selection is made.

## Expectations and Goals

All students **MUST** maintain an 80% attendance record throughout the course.

The "Pass-Requirement" for both the Practical & Theoretical Parts of the Diploma is 50%

**Registration fee: N\$6 000.00 per year per student**

### Class Fees:

**First year per year** (payable at Registration for the Course) N\$ 40000.00

(Course fees may, upon SPECIAL REQUEST, be split-up in 12-Monthly payments of N\$ 3333.33 per month - payable on the 1<sup>st</sup> day of each new calendar month)

**Second Year per year** (payable at Registration for the Course) N\$ 40000.00

(Course fees may, upon SPECIAL REQUEST, be split-up in 12-Monthly payments of N\$ 3333.33 per month - payable on the 1<sup>st</sup> day of each new calendar month)

**Third Year per year** (payable at Registration for the Course) (Pastry) N\$ 40000.00

(Course fees may, upon SPECIAL REQUEST, be split-up in 12-Monthly payments of N\$ 3333.33 per month - payable on the 1<sup>st</sup> day of each new calendar month)

Students are obliged to pay for a full year. If they do decide not to continue with the course, they will still be Liable to pay for the year.

Please note that we are not NQA accredited. But we are accredited by the American Culinary Intuition as well as the Namibian Chef Assosiation.

### Course Materials:

- All products/ingredients for practical classes will be provided by the Purple Fig Cooking School
- Students will be provided with a basic 3-piece Knife Set and 1 Chef's Uniform  
(Should students require extra Chef's Uniforms, they may purchase it at Gerdes Univere)
- All students must have a laptop or a tablet and must have access to the internet.
- A selection of equipment to assist the students in their training are included (but remain property of the Purple Fig Cooking School)
- The Professional Chef 9<sup>th</sup> edition, is required for the Course and can be ordered via Amazon.com
- Each student should have his/her own clean wash cloth and dish towel as well as a set of oven mittens - please ensure that these are clean and replaced regularly should it become necessary

