

Bloemfontein Tel: 051- 451 9122

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Suite 276, Private Bag X01 Brandhof, 9324

## **ENROLMENT APPLICATION FORM**

PASSPORT SIZE PHOTOGRAPH OF APPLICANT Advanced Culinary Arts Training Program

RECEIPT				
FOR OFFICE ONLY				
Invoice no.				
Jacket Size				
ACCOMMODATION				

ACCOMMODATION			
YES	NO		

### Intake being applied for:

	QCTO. Occupational Certificate: Chef (101697) - NQF Level 5 Including City and Guilds Diploma in Food Preparation & Diploma in Patisserie		
City & Guilds Diploma		Food Prep = 1 Year on site	
		Patisserie = 6 months on site	

### Student Details

Surname	Sex: Male or Female	
First Name	Nationality	
Date of Birth	Home Language	
ID Number	Second Language	
Postal Address	Residential Address	
Postal Code	Cellular Number	
Telephone (Home)	Telephone (Work)	
E-Mail :	Fax	

#### Where / How did you find out about FBI Chef School Bloemfontein (tick one) School Current Web / Internet Teacher Social Media presentation student Previous Trade Show Advert Friend Referral student Other (please explain) Basic Educational Details School / Highest College Qualification Town/City Final Year School / Computer Literate: YES NO College Tel Please tick the programs you can operate: MS Excell MS Word **Power Point** Any physical or learning disabilities that could hinder your studies?: Work Experience Details Please indicate your work experience, beginning with the most recent (Include part-time or casual work if applicable) Company Position Name Period Telephone From: To: **Employed** Company Position Name Period Telephone From: To: **Employed** Sponsor Details Please indicate who will be paying for your studies **Employer Parent** Self Guardian Other Please provide the following details of your Sponsor, if applicable Surname Name ID Company Number Name Postal Physical Address Address Postal Postal Code Code Cellular E-Mail Number Tel Fax

## **Emergency Contact Details**

Surname			First Name	
Occupation			Company Name	
Telephone (Work)			Fax	
Telephone (Home)			Cellular Number	
E-Mail			Relation	
	Additional Edu Please provide details of your mos			ol Examination Results
Subject				Symbol
-				
			4	
Any Other (	Course/Training completed			
Contactable References  Please provide details of at least two references (These may not be direct family members)				
Name			Surname	
Relationship			Tel	
Name			Surname	
Relationship			Tel	

# General Medical Information If you have answered yes to any of the following questions, please specify

Have you had any serious illness during the past five years?	YES NO		
Have you had any serious injury during the past five years?	YES NO		
Are you presently undergoing any medical treatment?	YES NO		
Do you take any medication on a regular basis?	YES NO		
Do you have any allergies? Please provide details.	YES NO		
Do you have any medically diagnosed psychiatric conditions?	YES NO		
Are you covered by a registered	Medical Aid fund?		YES NO
Fund Name			
Membership Nr		Principal Member	
Why are you considering culinary	arts as a career? Explair	n	
The	Required E se items should be inclu	nclosures  ded with this application	
ID Copy (Certified) ID Copy of Sponsor (Certified) ID Copy (Uncertified) Reference letter 1 Reference letter 2 Curriculum Vitae	Grade 12 Co	oof of address (Certified Copy ertificate Copy (Uncertified) ertificate / Recent School Resu graphs (Colour) I Card copy (Certified) cate Copies	
I, for the applicant), hereby confirm is issued by a competent court for		the student is currently under	e for payment of student fees an administration order, tha
Sponsor Signature:		_	Date:
Applicant's Signature:			Date:

It is understood that any false or misleading information provided in this application form, shall be considered sufficient cause for the non-acceptance or disqualification of the applicant!

# QCTO Occupational Certificate: Chef 2 Year (101697)

#### City & Guilds Diploma Food Prep = 1 Year on site Patisserie = 6 months on site

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2025 Rates:	2025 Rates:				
Deposit: R45 000 payable on acceptance	Deposit: R45 000 payable o	on acceptance			
Remainder: R 173 300	Remainder Food Prep: R95 650 Remainder Patisserie: R77 650				
22 monthly instalment plan: R7880 Jan'25 – Oct'26 Per semester plan: R57 800 Jan'25, Jul'25 & Jan'26	Food Prep: 11 monthly instalment plan: R8700 Jan – Nov'25 Per semester plan: R47 825 Jan/July'25	Patisserie: 5 or 10 monthly			
Rates Include Uniform:  1 x Show Jacket  2 x Chef Jackets  3 x Aprons  2 x Skull Caps		instalment plan: R15 530 / R7 765 Exams only after full payment is received			
2 x Neck Ties Winter Jacket available at own cost – enquire at Reception	Rates Include Uniform:  1 x Show Jacket 1 x Chef Jackets				
Rates Include for class: All ingredients All study material SACA Membership for 2 years Professional Knife Set	2 x Aprons 2 x Skull Caps 2 x Neck Ties Winter Jacket available at own cost – enquire at Reception				
Rates Include for training: First Aid Training - Level 1 Introduction to Fire Fighting Training SARS Workshop Introduction to wine Chemical Training	Rates Include for class: All ingredients for practical classes All study material SACA Membership for 2 years Professional Knife Set				
Rates Include Exam Fees: All City & Guilds International Examination Fees (Theory & Practical) City & Guilds Certificate in Food Safety Rates EXCLUDE QCTO Trade test examination. (Rates not yet released)	Rates Include for training: First Aid Training - Level 1 Introduction to Fire Fighting Training SARS Workshop Introduction to wine Chemical Training				
All non – SA residents: Please make payment enquiries with Reception on Tel: 051 451 9122 or E: admin@fbibfn.co.za					
have you applied for a student loan? attach proo	f of confirmation please	YES NO			
WOULD YOU BE INTERESTED IN ON-SITE ACCOMMODATION?					
Banking details:					
Bank: Standard Bank					

Account Name: Burgandy Rose t/a Food & Beverage Institute

Branch Name: Brandwag
Branch Code: 055 534
Account Number: 041 305 361

Ref: Student Number; Account Number or Student Name