**INFORMATION PACK 2024/2025**

**ABOUT THE FBI BLOEMFONTEIN CAMPUS**

Thank you for taking time and showing interest in studying with the FBI – Bloemfontein campus.

Feel free to book your free personal information session with one of our very competent staff members so that we can help and guide you in making one of the most important and rewarding decisions of your life!

The Food & Beverage Institute Bloemfontein (FBI), was formed in 2005 in the Free State.

As a **City & Guilds** approved training and examination centre, (Centre number 843 284) the FBI has trained many students who have excelled and are now running their own kitchens and food and beverage outlets both nationally and abroad.

The Food and Beverage Institute also holds full accreditation for various **CATHSSETA** qualifications (Training Provider Number 613/P/000305/2016). With changes to national training rules and regulations and **DHET** guidelines, the FBI is also an **accredited QCTO** training provider (Training Provider Numbers SDP1221/18/00315 & 04-QCTO/SDP171120). The only registered NAMB trade test centre in the Free State to assess the QCTO Occupational Chef Trade Tests.

Should you require formal confirmation of training provider certificates with regards to centre approvals / accreditations, please contact the office.

Our syllabus is all encompassing of the industry and is testament to the experience and skills of the staff and lecturers. Students are trained ‘hands-on’ in both practical lectures and actual real-life functions to prepare them for the amazing international hospitality arena.

**CONTACT US:**

Contact: Debbie Nell

Email: admin@fbibfn.co.za

Tel: 051 - 451 9122

**FULL-TIME TRAINING PROGRAMS**

1. **Professional Chef Program**

The syllabus as prescribed by our main examination body, City & Guilds, is adapted to train students in the field of not only culinary arts, but also food and beverage practical operations and services.

**This program consists of the following formal qualifications / certifications:**

* City & Guilds Diploma in Food Preparation and Culinary Arts Level 2: (8064-01)
* City & Guilds Diploma in Food Preparation and Culinary Arts – Level 2: Patisserie (8064-02)
* City & Guilds Certificate of Unit Credits – Food Safety in Catering (8064-207)
* City & Guilds Hospitality Principles – Theory (8064-240)
* City & Guilds Food Preparation & Culinary Arts – FPCA – Theory Test (8064-241)
* City & Guilds Food Preparation & Culinary Arts – Patisserie – Theory Test (8064-242)
* City & Guilds Food Preparation & Culinary Arts – Practical assessment (8064-246)
* City & Guilds Food Preparation & Culinary Arts – Practical assessment – Patisserie (8064-247)
* QCTO Occupational Certificate: Chef; SAQA ID 101697, NQF Level 5

**Additional training included in this program:**

* First Aid Level 1
* Fire Training
* Chemical safety training
* SARS Workshop
* Introduction to wine

**Professional Membership:**

* 2 year Junior membership with the South African Chefs Association

This is a 3 year, full-time training program – the first 18 months are spent at the FBI for theoretical and practical training and the last 18 months the student is placed at a pre-determined exclusive establishment in South Africa or abroad for experiential training.

**Fee structure – Advanced Culinary Arts Training Program:**

**R45 000.00** - **Deposit**

**R173 300.00 Remainder** (from 3 – 22 month payment plans)

Tuition fees include the following uniforms (3 personalised chef’s jackets, 3 aprons, 2 neckties, 2 skullcaps), a Victorinox professional knife set, all ingredients used by the student for practical classes, all study material and recipes and assessment packs as well as all City & Guilds registration and examination fees. (QCTO trade test costs excluded and rates to be determined in the year of your trade test).

**Syllabus**

Our syllabus is all encompassing of all the relevant examination bodies’ prescribed rules and guidelines and is unique as the majority of this is self-developed and adapted to cover industry requirements.

**Our program covers:**

* Personal hygiene and safety
* Food safety and quality assurance
* Workplace safety
* Theory of safety supervision
* Numeracy and units of measurements
* Computer literacy and research
* Environmental awareness
* Environmental sustainability
* Introduction to nutrition and diets
* Healthier food preparation and cooking
* Basic ingredients
* Gastronomy, basic scientific principles, flavour construction and global cuisines
* Theory of food production
* Theory of food production supervision
* Introduction to the kitchen, and the hospitality and catering industry
* Theory of staff resource management
* Theory of production facility and equipment resource management
* Theory of commodity resource management
* Operational Cost Control
* Menu planning and recipe costing
* Food preparation methods and techniques
* Food cooking methods and techniques
* Preparing, cooking and finishing dishes
* Prepare, cook and finish cakes, biscuits and sponge products
* Prepare, cook and finish pastry products
* Prepare, cook and finish dough products
* Prepare, cook and finish hot desserts and puddings
* Prepare, cook and finish cold desserts
* Patisserie Principles

**Payment Structures (all full-time programs)**

CASH – Cash discount is given when the full annual fee is paid in advance upon registration.

* **Please do not make any cash deposits into our bank account – please contact us for alternative arrangements.**

TERMS OPTIONS – Please enquire with the administration department for the payment option related to your field of study.

STUDENT LOANS – Documentation required for student loans can be obtained from our administrative department. Kindly note that we do not offer student loans.

BURSARIES – We are a private institution; we only have bursaries for Grade 12 learners taking part in the FBI

**School Chef of the Year competition** annually. (Please ask your teacher for documents closer to the time).

***Please note that, as per the student and academic agreement, deposits are required to secure your seat on the program and that interest is charged on overdue accounts.***

**On-site Accommodation:**

Private or shared on-campus accommodation available to 19 students with full kitchen, laundry and outside recreation facilities with a swimming pool – please enquire about availability of rooms and rental costs with Mrs. Debbie Nell on 051 – 451 9122 / admin@fbibfn.co.za.