



### **Professional Baking and Pastry**

Enables the student to acquire knowledge and understanding of bakery principles, producing a range of bakery products, hot and cold desserts as well as cakes and chocolates. **R5000** for 16x4hr practical classes and 16x2hr theory classes (Full price of **R7000** discounted by 35%)

### **Professional Cooking**

Become a culinary professional whilst facilitating opportunities for future growth. Study areas included technology, science, food safety, nutrition, arts and cultural awareness. **R5000** for 16x4hr practical classes and 16x2hr theory classes (Full price of **R7000** discounted by 35%)

### **Advanced Certificate in International Culinary Arts**

A six month internationally accredited advance certificate from the American Hospitality Academy, including an eight week local internship. Ideal for those who wish to build a new career or invest in an international qualification to fast track their current career in the food service industry offering students a balance of academic knowledge and practical skills. It integrates professional development and cultural awareness skills in on-site work-based learning.

**R21320** (Full price of **R32800** discounted by 35%)

Tuition fees, tests, examinations, student guide and certificate at successful completion. Chef Uniform, basic equipment and text books extra.

**BOOK NOW TO AVOID DISAPPOINTMENT**  
**Classes commence 23 January 2012**



For further details , please contact us at 021 881 3792 or visit [www.privatehotelschool.co.za](http://www.privatehotelschool.co.za)

Provisionally registered with the Department of Higher Education and Training until 31 December 2013 as a private higher education institute under the Higher Education Act, 1997. Registration certificate No.2010/HE07/005