

# South African Chefs Academy opens in Joburg in 2015

The South African Chefs Academy will open a branch in Norwood, Johannesburg in January 2015, after 11 successful years of training in Cape Town.



Owner and chef Paul Hartmann started the academy in 2004 with 21 full-time students and five staff members. The team will now grow to 20 staff members. All teaching staff at both centres are qualified chefs and have worked at the top level of industry, thereby being able to deliver relevant skills to students.

"We will be employing lecturers of the calibre required to meet the standards we have set over the past 11 years," says Hartmann, thereby continuing the Academy's motto 'For Chefs, By Chefs'. "We offer the most practically intensive course in South Africa and have a reputation for this process that graduates young chefs with real ability and confidence to work in the professional kitchens."

Courses are all accredited and externally verified, so graduates are formally recognised the world over. Since its inception, the academy has trained over 750 chefs to work in top restaurants and food establishments all over the country and abroad.

Growing demand identified the need for an additional Gauteng branch. "After a year of strategic planning, it will allow us to reach a wider audience of people all wanting a professional cookery qualification based on practical, hands-on learning."

The centre will have Allison Smith as its manager, in conjunction with Paul Hartmann and support from the Cape Town team. Smith worked at the South African Chefs Association for 20 years and brings a wealth of experience and expertise to the team. Her main aim will be to ensure that the courses presented in Johannesburg are relevant and of the same standard as those presented in Cape Town.

Food professionals for hotels, restaurants, cruise ships as well as food product developers and food stylists have all

graduated from SA Chefs Academy over the years, with many young graduates winning a variety of industry competitions. Its reputation has also attracted significant partnerships with leading brands, including Bosch, Patleys, Rialto Foods, Ecolab, Tydstroom, Nulaid, Kerry and Olive Pride.

## Courses

The SA Chefs Academy incorporates a catering division and offers courses including:

1. Full time Diploma in Culinary Arts and Pastry, accredited by City and Guilds International
2. Day Release Courses (Aimed at industry chefs that wish to gain a formal qualification)
  - a. Certificate in Food Preparation and Cooking
  - b. Diploma in Food Preparation and Culinary Arts
  - c. Diploma in Pastry

For more information, go to [www.sachefsacademy.com](http://www.sachefsacademy.com).

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