



FOOD HANDLER

(NQF Level 2) SAQA ID 110644

Information Brochure2022

AL-FIDAA
CULINARY
SCHOOL

Why choose a Career in the Hospitality Industry



Jobs

Globally 7–8% jobs are in the hospitality and tourism industry. This industry is expected to grow by 4% per annum to 337 million jobs worldwide by 2023 or one in every 10 jobs on the planet, that means chances of finding employment are very high in this industry.



Entrepreneurship Opportunities

Our learners will be equipped with enough skills and knowledge to go out in the world and be able to start their own mobile kitchens or catering companies. This way they will be able to, not only change their lives, but the lives of other people in the communities by providing employment and pass on the knowledge given to them by the Al-fidaa Foundation.

What we aim to achieve with our Learners

For them to gain hands-on experience in the kitchen and acquire the fundamental food skills that will make them employable and work ready, from bistros and cafes to restaurants and hotels.

Course Outcomes

01

Theoretical and Hands-on Practical tutoring of Culinary.

04

Importance of Food Safety.

02

Planning, Preparation, Hygiene and Safety.

05

Learning different cooking methods.

03

Catering for different occasions, cultures and dietary requirements.

06

How to use the knowledge and skills given to start their own catering business or join the industry.

Dishes our Students will be cooking.

Dessert Dishes

- French Cuisine
- African Cuisine
- English Cuisine
- American Cuisine

Savoury Dishes

- French Cuisine
- African Cuisine
- Italian Cuisine
- Indian Cuisine
- English Cuisine

Our Tutors

We believe that if you put the best in, you will get the best out. Thus we have hand picked Professionally qualified and cathseta accredited chefs with internationally recognized qualifications and both cookery and facilitation experience. They will be sharing all their knowledge and expertise with our students daily.

NQF level 2 Modules that will be covered:

- Food preperation methods
- Personal development as a chef
- Personal hygiene and safety
- Food safety and quality assurance
- Work place safety
- Introduction to the kitchen and hospitality and catering industry



Important Information

Duration of the Course: 12 Weeks

Time for Classes: 8am – 3pm

Address: 330 Monty Naicker Street,
Nicole Square Parkade, Durban

Cost to sponsor a Student: R7 295.83