



Bloemfontein
Tel: 051- 451 9122

7 Van Vuuren Avenue,
Groenvlei, Bloemfontein

E-mail: admin@fbibfn.co.za
www.fbibfn.co.za

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	
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 presentation <input type="checkbox"/>	Social Media <input type="checkbox"/>	Web / Internet <input type="checkbox"/>	Current student <input type="checkbox"/>	Teacher <input type="checkbox"/>
Trade Show <input type="checkbox"/>	Advert <input type="checkbox"/>	Friend <input type="checkbox"/>	Previous student <input type="checkbox"/>	Referral <input type="checkbox"/>
Other (please explain)				

Basic Educational Details

School / College	Highest Qualification
Town/City	Final Year
School / College Tel	Computer Literate: <input type="checkbox"/> YES <input type="checkbox"/> NO
Please tick the programs you can operate: <input type="checkbox"/> MS Excell <input type="checkbox"/> MS Word <input type="checkbox"/> 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 Name	Position
Telephone	Period Employed From: To:
Company Name	Position
Telephone	Period Employed From: To:

Sponsor Details

Please indicate who will be paying for your studies

Self Employer Parent Guardian Other _____

Please provide the following details of your Sponsor, if applicable

Surname	Name
ID Number	Company Name
Postal Address	Physical Address
Postal Code	Postal Code
E-Mail	Cellular Number
Tel	Fax

Emergency Contact Details

Surname	First Name
Occupation	Company Name
Telephone (Work)	Fax
Telephone (Home)	Cellular Number
E-Mail	Relation

Additional Educational Details

Please provide details of your most recent school Examination Results

Subject	Symbol

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?	<input type="checkbox"/> YES <input type="checkbox"/> NO	
Have you had any serious injury during the past five years?	<input type="checkbox"/> YES <input type="checkbox"/> NO	
Are you presently undergoing any medical treatment?	<input type="checkbox"/> YES <input type="checkbox"/> NO	
Do you take any medication on a regular basis?	<input type="checkbox"/> YES <input type="checkbox"/> NO	
Do you have any allergies? Please provide details.	<input type="checkbox"/> YES <input type="checkbox"/> NO	
Do you have any medically diagnosed psychiatric conditions?	<input type="checkbox"/> YES <input type="checkbox"/> NO	

Are you covered by a registered Medical Aid fund?	<input type="checkbox"/> YES <input type="checkbox"/> NO
Fund Name	
Membership Nr	Principal Member

Why are you considering culinary arts as a career? Explain

Required Enclosures

These items should be included with this application

- | | |
|--|---|
| <input type="checkbox"/> ID Copy (Certified)
<input type="checkbox"/> ID Copy of Sponsor (Certified)
<input type="checkbox"/> ID Copy (Uncertified)
<input type="checkbox"/> Reference letter 1
<input type="checkbox"/> Reference letter 2
<input type="checkbox"/> Curriculum Vitae | <input type="checkbox"/> Sponsor's proof of address (Certified Copy)
<input type="checkbox"/> Grade 12 Certificate Copy (Uncertified)
<input type="checkbox"/> Grade 12 Certificate / Recent School Results Copy (Certified)
<input type="checkbox"/> 4 x ID Photographs (Colour)
<input type="checkbox"/> Medical Aid Card copy (Certified)
<input type="checkbox"/> Other Certificate Copies |
|--|---|

I, _____ (the person responsible for payment of student fees for the applicant), hereby confirm that neither myself or the student is currently under an administration order, that is issued by a competent court for the management of debt.

Sponsor Signature:

Date:

Applicant's Signature:

Date:

If 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

2025 Rates:
Deposit: R45 000 payable on acceptance
Remainder: R 173 300
22 monthly instalment plan: R7880 Jan'25 – Oct'26 Per semester plan: R57 800 Jan'25, Jul'25 & Jan'26
Rates Include Uniform: 1 x Show Jacket 2 x Chef Jackets 3 x Aprons 2 x Skull Caps 2 x Neck Ties Winter Jacket available at own cost – enquire at Reception
Rates Include for class: All ingredients All study material SACA Membership for 2 years Professional Knife Set
Rates Include for training: First Aid Training - Level 1 Introduction to Fire Fighting Training SARS Workshop Introduction to wine Chemical Training
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)

2025 Rates:		
Deposit: R45 000 payable on acceptance		
Remainder Food Prep: R95 650 Remainder Patisserie: R77 650		
<table border="1" style="width: 100%;"> <tr> <td style="width: 50%; vertical-align: top;"> Food Prep: 11 monthly instalment plan: R8700 Jan – Nov'25 Per semester plan: R47 825 Jan/July'25 </td> <td style="width: 50%; vertical-align: top;"> Patisserie: 5 or 10 monthly instalment plan: R15 530 / R7 765 Exams only after full payment is received </td> </tr> </table>	Food Prep: 11 monthly instalment plan: R8700 Jan – Nov'25 Per semester plan: R47 825 Jan/July'25	Patisserie: 5 or 10 monthly instalment plan: R15 530 / R7 765 Exams only after full payment is received
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Rates Include for class: All ingredients for practical classes All study material SACA Membership for 2 years Professional Knife Set		
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 PROOF OF CONFIRMATION PLEASE	<input type="checkbox"/>	YES	<input type="checkbox"/>	NO
WOULD YOU BE INTERESTED IN ON-SITE ACCOMMODATION?	<input type="checkbox"/>	YES	<input type="checkbox"/>	NO

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