



KAYLA OSBORN
CULINARY SCHOOL

Kayla Ann's Fee / Tuition Breakdown – 3 year Professional Chef Diploma

Welcome to Kayla Osborn Culinary School
where passion meets profession ,and culinary dreams take flight.

ABOUT US

Our institution is dedicated to nurturing aspiring chefs, providing top-notch education, and fostering a supportive learning environment. In this prospectus, we'll delve into the heart of our school, detailing our comprehensive curriculum, unique approach to in-service training, and the convenience of on-site accommodation.

COURSE DESCRIPTION:

The 3-Year Professional Chef Diploma at Kayla Osborn Culinary School is designed to develop confident, skilled, and industry-ready chefs. The programme blends hands-on kitchen training with culinary theory, menu development, food costing, and real-world hospitality exposure.

Students progress through foundational skills in Year One, advanced techniques and service execution in Year Two, and leadership, menu design, and industry readiness in Year Three. Graduates leave equipped to work in professional kitchens, launch food ventures, or pursue further culinary specialization.

Fee Structure / options available:

Once-Off Fees: Deposit: R30,000 | Registration Fee: R15,000

Monthly Tuition: **Year 1:** R13,000 per month × 12 = R156,000 | **Year 2:** R14,300 per month × 12 = R171,600 | **Year 3:** R15,730 per month × 12 = R188,760

| Payment Option | Total Payable | Savings |
|----------------|---------------|-------------------|
| Monthly Plan | R561,360 | - |
| Yearly Plan | R490,542 | R25,818 (5% Off) |
| Upfront Plan | R464,724 | R51,636 (10% Off) |

All fees include tax, accommodation on site, knives, full chef uniform, food and transport to and from restaurants and classrooms daily. Acceptance is dependent on an interview with Kayla-Ann.