

## Jackie Cameron School of Food and Wine

### ***- hard work sets 15-year-old dream in motion -***

Jackie Cameron realised her dream to tutor aspiring chefs when her school of food and wine - based in Hilton, KwaZulu-Natal - welcomed its first intake in April 2015.

Graduating in 2016 with nine out of a possible nine distinctions, these students are testament to the high standard demanded for this internationally-recognised, mentoring course that produces respected chefs - a cut above the rest. And, as guaranteed by the school, all graduates were offered placement in permanent positions. This was made possible because of the demand for leavers from the culinary institution. Apart from the distinctions, they – respectively - achieved top student for French culinary terminology and language; the Culinary Equipment Company Student of the Year award; the Waterford Estate Wine Award for Top Wine Student; the top mark ever achieved for a Wine & Spirit Education Trust Level 2 course in KZN; the Deltrade Top Patisserie Practical Chef award. This gives the school a ‘full house’ of points achieved in various categories and sets a benchmark for the 13 students that make up the 2017 intake.

Jackie Cameron School of Food & Wine offers an 18-month intensive, internationally-recognised course with a maximum intake of 15 students. "Hands-on" is Jackie's philosophy, and "don't ever give up" her motto. The students work alongside her daily, and the school provides the opportunity to experience all things foodie in a safe and secure environment. Jackie believes there is more to food than working in a top restaurant - locally or internationally. "I'm enjoying sharing all that I have been fortunate to have learnt – and experienced - with the students," she says, adding that her aim is to impart this knowledge, and to equip the students with the skills to 'go it alone' with confidence. She is ahead of the game on all levels as she guides students to create a balanced-and-healthy lifestyle in this crazy, but extremely-rewarding, industry.

Midlands born and raised, Jackie's heart is in KwaZulu-Natal where, from 2002 until 2014, she filled the position of head chef at a local five-star boutique hotel. She achieved Level 3 IVQ Advanced Diploma in Teaching, Training and Assessing Learning, awarded by The City & Guilds of London Institute in 2010. In her mid-thirties, Jackie's list of achievements is what many chefs dream of accomplishing.

After graduating from the Christina Martin School of Food and Wine in 2001 Jackie kneaded her career at Mount Grace Country House and Spa and she watched it rise as she reaped the rewards of her commitment to her career. It was under her guidance that the Hartford House restaurant - having achieved national Top 10 status four times and making number five restaurant in the country in 2013 - was mentioned regularly in magazines such as Food&Home, Taste, Eat Out, and House and Leisure. During Jackie's 12-year tenure, the hotel achieved many other accolades including Top 10 Eat Out, American Express Platinum Fine Dining Programme and People's Choice awards. The latter was in the La Motte Restaurant of the Year competition. With her input, Hartford House's wine list was presented with the Inspirational Award in the Top 100 SA Short List Wine List for 2013 Awards; Top 10 in the 2012 Eat Out/DStv Restaurants Awards as well as a Diamond Award for its 2012 and 2013 wine list, as recognised by Diner's Club International.

After many years under reviewers' eyes, Jackie now finds herself on the other side of the cooker. Alongside Tamsin Snyman and Anna Trapido she was selected as a judge for the 2016 American Express Fine Dining Awards - the KwaZulu-Natal entries were her responsibility. The previous year she judged the 2015 Eat Out Mercedes Benz Restaurant Awards as well as the 2015 Galliova Awards.

In her personal capacity, Jackie has the distinction of being one of Victor Strugo's "three favourite woman chefs". She was voted by South African Tourism as one of the Top 10 Young South African Chefs, has appeared on TV programmes such as MasterChef SA, Top Billing, and with Justin Bonello in The Ultimate Braai Master. Jackie has been part of the Real Food Movement, is a Chaine des Rotisseuse member, and is a proud SASSI Trailblazer chef.

Recognising her efforts, Independent Media recently named Jackie one of Africa's top 100 inspiring and aspiring leaders. Labelled a 'Trailblazer', she was identified for "changing the game/leading the field at a local/international level".

Her culinary career has taken her to Germany, France, Switzerland, Czech Republic, Australia, England, Dubai, Shanghai, Spain, Copenhagen, Denmark and America where she has represented South Africa at exhibitions, enjoyed work experiences, or - for the benefit of her career - experienced eating in restaurants such as Nobu, Le Gravoche, Fat Duck, Gordan Ramsay's Hospital Road and River Café, Noma and El Bulli, The French Laundry, Per Se, Bochon Bistro, AD HOC, Le Bernadin and Jean Georges. She went on a trip to Thailand which was meant to be purely pleasure but resulted in a culinary extravaganza of all things unusual. She was also invited by S Pellegrino and Acqua Panna to represent South Africa at the Audi Chef's Cup Südtirol 2014, in Alta Badia, where the display of culinary excellence attracts the leading personalities of national and international cuisine. Most recently she was invited to Al Faisaliah Hotel, A Rosewood Hotel-Riyadh, in Saudi Arabia, where she cooked at the prestigious Globe Summit Series for a week. This meant cooking classes, lunches and eight-course dinners.



*Jackie Cameron Cooks at Home* (Penguin Random House South Africa) hit the shelves in May 2013 and in July the same year it achieved second-highest cookbook sold in the country status, as voted by Exclusive Books. At the Gourmand World Cookbook Awards it won Best Woman Chef Book in South Africa. Her second book *Baking with Jackie Cameron*, published by Struik Lifestyle, an imprint of Penguin Random House South Africa, was received with as much enthusiasm at a sell-out launch in August 2016; and the 2017 Gourmand Awards jury announced that the book was judged national winner in the pastry category. It goes forward into the best in the world contest with the results being announced in May 2017.

In her endeavour to share the knowledge she has acquired, Jackie writes a monthly column for The Witness newspaper as well as a column in Chef! magazine. Through her stories and her recipes, she encourages readers to experiment with food – and to enjoy culinary feasts, however simple.

Jackie leaves no stone unturned and she illustrated her diverse creative fair when she broke into the world of fashion, introducing her stylish Jackie Cameron chef's range. This is a chic alternative to conventional 'kitchen wear'.

[jackie@jackiecameron.co.za](mailto:jackie@jackiecameron.co.za)

[www.jackiecameron.co.za](http://www.jackiecameron.co.za)

Mobile: 072 241 8421

Work/Home: 033 343 1784

Facebook: Jackie Cameron School of Food & Wine

Twitter: @Jackie\_Cameron

Instagram: jackiecameronincolour

## **THE SCHOOL**

It has been carefully planned and comprises the following:

- The best equipment from France and Italy
- Lecture rooms consisting of all necessary appliances to facilitate the training of students.
- A fully-functional demonstration kitchen area to ensure students gain “first-hand” knowledge in dealing with patrons, and gain practical knowledge - a vital outcome of the course.
- An additional kitchen for students to work in their own space to acquire all the basic cooking skills
- Wine forms an integral part of the course so a traditional wine cellar is available. Meeting and greeting the top winemakers in the country will happen throughout the year. Also, tastings to build confidence in a wine-and-palate profile. Wine courses are internationally recognised. A tour to the Cape will be organised, and all are included in the price, besides evenings of leisure
- Grow-your-own - students will be responsible for garden work to recognise the importance of ‘growing your own’.
- An intensive cake-icing course with an award-winning cake icier
- Costing courses will be done by my accountant
- French terminology will be taught by a French linguist
- Much time will be spent with local suppliers understanding what quality and free-range is all about
- Family meals once a week will be included and cooked by the students as they must learn the importance of healthy, balanced meals.
- On-site accommodation for eight students will be available at an additional cost with normal ablution facilities and a lounge/reclining area for study purposes.

The school is situated in picturesque Hilton and offers wonderful views of Pietermaritzburg. It is close to shopping amenities, the Drakenserg Mountains, Midmar Dam, Pietermaritzburg and Howick (N3).

### Course and Cost Details

Type of course offered: Culinary Diplomas (chef graduation)  
 Course duration: 18 months, inclusive of a practical period out in the industry

**Note:** Based on future potential interest and demand, courses of a shorter duration may be developed.

### Fee structure

The course fee as indicated below includes;

- Course tuition and practical training
- Jackie Cameron School of Foods & Wine uniforms - chef jackets and aprons. (Students will have to provide their own chef-shoes, gum boots and black slacks)
- The necessary equipment for practical training
- All Examination fees
- Subsidised culinary tours, and more especially the week-Cape Wine Tour;

**AT JACKIE CAMERON SCHOOL OF FOOD & WINE WE UNDERSTAND THAT EVERYONE IS IN DIFFERENT POSITIONS WITH REGARDS TO FUNDS. WE ARE HAPPY TO WORK OUT A SPECIFIC PAYMENT PLAN THAT SUITS YOU. DISCOUNTS ARE GIVEN ON EARLY FULL PAYMENTS.**

|   |                  |                    |
|---|------------------|--------------------|
| 1) Course acceptance fee (payable within 14 days from date of acceptance)             |                  | R 10 000.00        |
| 2) Course commencement fee (payable within 30 days prior to course commencement date) |                  | R <u>15 000.00</u> |
|   | <b>Sub total</b> | <b>R 25 000.00</b> |
| Monthly fee (18 months)   | R 11 000.00 x 18 | <u>R198 000.00</u> |
|   | <b>Total</b>     | <b>R223 000.00</b> |

Course fees are non-refundable and DO NOT INCLUDE costs such as transport, accommodation, etc, where Learners are required to travel and attend events to gain practical knowledge.

## Conditions of Contract

On acceptance as a student at Jackie Cameron School of Food and Wine, an Enrolment Agreement will be entered into between Jackie Cameron School of Food and Wine (Pty) Ltd Registration Number 2014/041385/07 and the Learner, setting out the terms and conditions of such acceptance and enrolment.

### **How to enrol**

- A Completed Learner Registration Form with the required copies thereto attached is to be forwarded onto Jackie Cameron electronically at [jackie@jackiecameron.co.za](mailto:jackie@jackiecameron.co.za)
- A non-refundable fee of R1 000, 00 is payable with your application and refunded only on signing of the contract. (When signing this fee is credited towards the fee but if you do not sign up this fee is non refundable.)
- Contact Jackie Cameron personally and make an appointment for a personalised tour of the Jackie Cameron School of Food and Wine.  
NOTE: The ORIGINAL Student Registration Form must be handed to Jackie Cameron on arrival for the tour.
- After this show around, a meeting date will be decided upon for an interview with the prospective learner and parent/guardian. In this selection phase your suitability to follow a course and this industry will be discussed.
- After this phase, Jackie Cameron will decide on your suitability of acceptance and she will make written contact with the applicant either way.
- Once accepted a non-refundable deposit of R10 000, 00 is payable within 14 days from the date of acceptance and proof of this payment is to be sent with the completed Enrolment Agreement to Jackie Cameron electronically at [jackie@jackiecameron.co.za](mailto:jackie@jackiecameron.co.za).
- A seat availability cannot be guaranteed until the Learner has paid his/her deposit and handed in all the required documentation.
- Learners will be requested to do a complete fitting of their training uniform 30 days prior to commencement of classes



# Student Registration Form



**JACKIE  
CAMERON**  
SCHOOL OF  
FOOD & WINE

**PASSPORT  
SIZE  
PHOTOGRAPH  
OF  
APPLICANT**

**Required enclosures for evaluation of entrance to the School**

These items should be included with this application.

|  |  |  |  |
|--|--|--|--|
| Certified Copy of ID Book                |  | Curriculum Vitae   |  |
| Matric Certificate/Recent School Results |  | Other/Higher Qualification                                   |  |
| Reference Letter 1                       |  | Reference Letter 2   |  |
| 1 x Colour Passport Size ID Photo        |  | 3 months Bank statements from person responsible for payment |  |

This form should be completed by the Applicant. All pages and sections must be completed in full. Please complete this form in BLOCK CAPITALS.

**Personal Details**

Title                                    Mr  Mrs  Ms  Miss   
 Other .....

Gender                                    Male                                     Female

First Name(s) .....

Surname .....

Known As .....

Home Language.....

Second Language.....

Chest Measurements.....

Postal Address

Street .....

Suburb.....

Town.....

Postcode.....

Province.....



Daytime  
Cell.....  
Telephone (H).....  
Telephone (W).....  
Email.....

Date of Birth Day.....Month.....Year.....  
Identity Number.....

\*If you are not a resident of SA and do not have a SA ID number, please enter your passport number.

Will you have your own transport? Yes  No

Where and how did you hear about Jackie Cameron School of Food and Wine?  
.....

**Additional Personal Information**

Please provide the following

Details of your Father/ Step Father/ Legal Guardian

Surname.....

First name.....

Identity No.....

Occupation.....

Company Name.....

Cellular No.....

Telephone (W).....

Telephone (H).....

Fax.....

Email.....





Please provide the following details of your Mother/ Step Mother/ Legal Guardian

Surname.....

First Name.....

Identity No.....

Occupation.....

Company Name.....

Cellular No.....

Telephone (W).....

Telephone (H).....

Fax.....

Email.....

**About You**

Please tick which statement best describes your current situation (tick one only).

I am employed in a chef role, but do not have a chef qualification

I am employed but not currently working in the chef industry

I left school within the last three years and am looking to develop a career in the hospitality industry

I am not currently employed and am returning to work/studies after a career break to have a family

I am the process of completing grade 12

Other (please specify).....

**Why are you considering a Career in the Chef/Hospitality Industry?**  
**Explain**

.....

.....

.....

.....



**JACKIE  
CAMERON**  
SCHOOL OF  
FOOD & WINE

**Highest Qualification achieved**

**Details**

School/College.....

Year.....

Qualification.....

Qualification Level.....

Town/City.....

School / College

Tel.....

Computer Literate Yes  No

Learning Disabilities.....

**Additional Education Details**

Most recent school Examination

Please provide details of your results

**(Only applicable if you have finished matric in the last three years)**

Subject.....Grade.....Symbol.....

Subject.....Grade.....Symbol.....

Subject.....Grade.....Symbol.....

Subject.....Grade.....Symbol.....

Subject.....Grade.....Symbol.....

Subject.....Grade.....Symbol.....

Subject.....Grade.....Symbol.....



**JACKIE  
CAMERON**  
SCHOOL OF  
FOOD & WINE

**Work Experience Details**

Company Name.....  
(Please attach a CV)

Telephone.....

Position.....

Period Employed

From.....To.....

Company Name.....

Telephone.....

Position.....

Period Employed

From.....To.....

**Medical**

Have you had any serious illness during the past five years?      Yes  No

Please specify if applicable.....

Have you had any serious injury during the past five years?      Yes  No

Please specify if applicable.....

Are you presently undergoing any medical treatment?      Yes  No

Please specify if applicable.....

Do you take any medication on a regular basis?      Yes  No

Please specify if applicable.....

Are you covered by a registered Medical Aid Fund?      Yes  No

Name of Fund.....

Membership No.....

Principle Member.....



**JACKIE  
CAMERON**  
SCHOOL OF  
FOOD & WINE

### **Sponsor Details**

Please indicate who will be paying for your studies

SELF  EMPLOYER  PARENT  GUARDIAN  OTHER

Please provide the following details of your sponsor

Surname.....

First Name.....

Identity Nr.....

Company Name.....

Nature of Business.....

Postal Address.....

.....Code.....

Physical Address.....

.....Code.....

Cellular No.....

Telephone (W).....

Telephone (H).....

Fax.....

Email.....

Sponsor's Signature.....Date signed.....

You are required to supply the latest 3 (three months) bank statements of your Sponsor

### **Referee Details**

#### **Referee no. 1**

Please provide details of at least two referees.

These may not be direct family members.

Name.....Surname.....

Relationship.....

Telephone No.....

#### **Referee no. 2**

Name.....Surname.....

Relationship.....

Telephone No.....



**JACKIE  
CAMERON**  
SCHOOL OF  
FOOD & WINE

It is understood that any false or misleading information provided on this application form shall be considered sufficient cause for the disqualification of this applicant.

Applicant's Full Name.....

Applicant's Signature.....

Date.....

Witness Full Name.....

Witness Signature.....

Date.....

| Bank Details     |  |
|------------------|--|
| Name of Business | Jackie Cameron School of Food and Wine (PTY) LTD |
| Bank             | ABSA   |
| Branch Name      | Pietermaritzburg                                 |
| Branch Code      | 632005   |
| Account Number   | 4085043140                                       |
| Type of Account  | Business Cheque Account                          |
| Reference        | Student Name & Surname                           |
|                  |  |