



SOUTH AFRICAN CHEFS ASSOCIATION

SA CHEFS'S CERTIFICATION & DESIGNATION PROGRAMME

SA CHEFS CONTINUING PROFESSIONAL DEVELOPMENT (CPD)

INTRODUCTION

The knowledge and skills required to be a chef, at any designation or certification level, and in any sector of the industry, continuously changes and evolves. Chefs are facing increased expectations to develop their skills and to keep up to date with new trends in the professional kitchen. Continuous development of professional competence is therefore critical for SA CHEFS members, and as such we have developed Continuous Professional Development, which forms part of SA CHEFS's Certification & Designation Awards Programme.

Continuous Professional Development (CPD) refers to activities that aid in developing and maintaining skills and knowledge that enables SA CHEFS members to function competently within their professional environment.

THE OBJECTIVE

The objective of CPD is to assist SA CHEFS members to develop and maintain professional competence, in order to

provide high levels of quality service in the hospitality sector. SA CHEFS, as the recognised Professional Body for chefs in South Africa, has an obligation to foster a commitment to lifelong learning amongst its members, and is required to monitor and enforce the continued development of professional competence.

POINT ALLOCATIONS AND RESPONSIBILITY

In order to retain your Designation or Certification level, you are required to maintain your professional development. Primary responsibility for competence lies with the member, and all members have an obligation to develop and maintain their own professional competence. SA CHEFS determine the CPD points system and will prescribe the courses, programmes, workshops, tradeshow and competitions deemed eligible for CPD points.

RECORD KEEPING AND REPORTING

Members bear the responsibility to keep records of all CPD activities. Members will be given an Excel document within

which they can record the activities, workshops and competitions that they took part in. SA CHEFS will request the CPD record sheets on a bi-annual basis. Please make sure that you monitor the CPD points submitted to make sure they comply with the minimum requirements set over a two-year period. Should a matter of incompetence be brought before SA CHEFS, the onus will be on the member to provide proof that they have complied with the CPD policy.

CONCLUSION

SA CHEFS cannot provide assurance that all members will always provide quality professional service. Also, SA CHEFS cannot assure that every person who participates in a CPD programme will reap the full benefits, since individual variances such as commitment and capacity to learn play major roles. However, the Association believes that CPD will enhance the ability of an individual to perform his/her professional activities with competence and will help to maintain professional standards, ethics and knowledge across the South African culinary industry.

SA CHEFS CONTINUING PROFESSIONAL DEVELOPMENT (CPD) POINTS

EDUCATION AND SKILLS DEVELOPMENT

SA CHEFS APPROVED CPD SKILLS COURSES:

Knife skills, bread baking, pastry, hot and cold desserts, molecular gastronomy, seafood, cheese making, cake decoration, garnishing, sushi, stocks soups and sauces, pasta making, chocolate work, food costing, 5 day and 10-day courses, etc.

POINT ALLOCATION FOR SKILLS COURSES (PER COURSE)

ATTENDANCE	DEMONSTRATION/PRESENTATION
5	10

SA CHEFS APPROVED IN-HOUSE TRAINING

Any learning activity that is attended by the Designated Professional that is not organised by the Professional Body. Learning will need to be proven to SA Chefs which will assign a point allocation for the activity.

POINT ALLOCATION PER IN-HOUSE COURSE

ATTENDANCE	PRESENTING/ DEMONSTRATING
5	15



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SA Chefs APPROVED ETPD COURSES (on certification)

Assessor, Moderator, Training Facilitator, Skills Development Facilitation, etc.

10

INDUSTRY DEVELOPMENT

Job promotion based on personal development

5

Personal mentoring of 1 junior over a 12-month period

15

NETWORKING DEVELOPMENT

Industry trade shows, exhibitions, conferences and seminars

TRADESHOW/CONFERENCE	ATTENDANCE	PARTICIPATION/ DEMONSTRATION/EXHIBITOR
INFOCHEF	5	15
HOSTEX	5	10
FIRE&FEAST	5	10
APPETITE FEST	5	10
GRAND DESIGNS LIVE	5	10
WORLD CHEFS CONGRESS	10	20
OTHER RELEVANT, RECOGNISED SHOWS	5	5

COMPETITIONS

Participating in SA Chefs recognised professional cookery competitions

	ENTERED	FINALIST	WINNER
SA CHEFS-approved competitions	5	10	15
Non-SA CHEFS-approved competitions*	2	3	5

Judging of SA Chefs recognised professional cookery competitions

	LOCAL	REGIONAL	NATIONAL
SA CHEFS-approved competitions	5	10	15
Non-SA CHEFS-approved competitions*	2	3	5
WORLDCHIEFS approved competitions (such as Global Chefs Challenge and African Culinary Cup)	10	15	20

SOUTH AFRICAN NATIONAL CULINARY TEAM

A Senior Member of the SA National Culinary Team receives 10 points per annum.

ENCOURAGING STAFF TO ENTER COMPETITIONS

A Designated Head Chef will receive **5 points** for every currently employed staff member that enters a SA CHEFS recognised competition and that he mentors (mentoring to be proven)

*Subject to SA CHEFS vetting of authenticity and acceptability