University of Johannesburg School of Tourism & Hospitality Cnr Bunting & Annet Road Auckland Park, 2092 PO Box 291305 Melville, 2109 +27 11 482 7250 | Fax: +27 11 482 7260 info@sachefs.co.za www.sachefs.co.za

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City Lodge Hotels Southern Sun

All Directors work on a voluntary basis

03 February 2025

BRYAN MONTGOMERY BURSARY FUND (BMBF) - INFORMATION AND CRITERIA

The South African Chefs Association, thanks to the support of its generous sponsors, can offer a structured bursary fund for a young trainee studying to become a chef.

This bursary fund offers financial support of R30 000 towards the tuition fees of the current year of study at any SA Chefs Skills Development Provider member

The Bryan Montgomery Bursary Fund does not award cash directly to the student; this money goes directly to the Training Provider to contribute towards the tuition fees.

Please note that funds are allocated to worthy candidates according to a formal application approval system.

Candidates applying for assistance from the Bryan Montgomery Bursary Fund must comply with the following criteria:

- Be between the ages of 18 and 25.
- Be in possession of a Grade 12 pass or recognized equivalent.
- Be enrolled in an existing, recognised culinary training program to pursue a career in professional cookery, preference will be given to enrolment in the Occupational Qualifications, Cook and Chef.
- Be or become a SA Chefs Member once enrolled at the culinary school.
- The course of study must be undertaken at a SA Chefs Skills Development Provider Member institution.
- The course of study should be a minimum duration of 12 months.
- Be a South African citizen residing permanently in South Africa.
- Submit a motivation letter to substantiate the application.
- Successful candidates must be prepared to make themselves available to SA Chefs and sponsors for PR purposes.













Applications are reviewed by the Bryan Montgomery Bursary Fund selection panel and successful candidates will be notified in writing within two months of the closing date. The decision of the selection panel is final, and no correspondence will be entered into.

Supporting documents required:

- Certified copy of your SA ID Document
- Curriculum Vitae
- Acceptance letter from the Culinary Institution
- Motivation letter from Principal/Lecturer
- SA Chefs Membership Number

Please submit your application form with all supporting documentation via email to:

The South African Chefs Association

Address:

57 Bunting Rd, School of Tourism & Hospitality, Auckland Park, Johannesburg, 2092

Attention: Elsu Gericke

Email: elsu@sachefs.co.za

Closing date: 14th February 2025

