



**JACKIE
CAMERON**
SCHOOL OF
FOOD & WINE

Jackie Cameron School of Food & Wine

Jackie Cameron realised her dream to tutor aspiring chefs when her culinary school - based in Hilton, KwaZulu-Natal - welcomed its first intake in April 2015. Since then, almost 72 graduates at Jackie Cameron School of Food & Wine have achieved 180 internationally recognised distinctions, as awarded by City & Guilds, London.

This comes as little surprise because at the first FOOD XX Symposium and Awards in February 2019: Womxn in Food, Jackie impressed the judges of the category entitled: teachers and mentors dedicated to sharing knowledge and encouraging future innovators - and came away with another award to enhance her already substantial collection.

Past students are testament to the high standard demanded for this sought-after, mentoring course that produces respected chefs - a cut above the rest. And, as guaranteed by the school, all graduates have been placed in permanent positions - made possible because of the demand for leavers from this culinary institution. The school boasts exemplary results and sets a benchmark for future students.

Properties / restaurants where students have been placed in the past and currently include:

La Colombe, Constantia Cape Town (Scot Kirton, James Gaag); Chefs' Table, Umhlanga Rocks (Kayla-Ann Osborn); Boschendal Wine Estate, Franschhoek (Christiaan Campbell); île de pain, Knysna (Markus Farbinger and Liezie Mulder); Foliage Restaurant, Franschhoek (Chris Erasmus); Reuben's Franshoek (Reuban Riffel); Fresh Living Magazine (Justine Drake); Hartford House, KwaZulu-Natal Midlands (Constantijn Hahndiek, Paul Antolik); Greenhouse Restaurant, Constantia (Peter Tempelhoff); Test Kitchen, Cape Town (Luke Dale-Roberts); Marble, Rosebank Joburg (David Higgs); The Restaurant at Waterkloof, Somerset West (Gregory Czarnecki); La Petite La Colombe, Franschhoek (John Norris Rogers); Jason's Bakery, Cape Town (Jason Liley); Fermier, Pretoria (Adriaan Mare); Chef's Warehouse - Beau Constantia, Cape Town (Ivor Jones); Chefs Warehouse, Bree Street, Cape Town (Liam Thomlin); Brookdale Health Hydro, KwaZulu-Natal; By Word of Mouth Catering, Johannesburg (Karen Short,); Restaurant Mosaic at the Orient, Pretoria (Chantell Dartnall); Singita - Lebombo Lodge, Kruger National Park Mpumalanga (Liam Tomlin); Summerhill Estate Culinary Retreat, KwaZulu-Natal (Johannes Richter); Mount Grace Country House, Magaliesburg (Stuart McClarty), dw eleven-13, Johannesburg (Marthinus Ferreira); The Cellar Restaurant, Port Shepstone, KwaZulu-Natal (Dylan Smith); Upper Millstone, Hilton KwaZulu-Natal (Dreyer van Huysteen); Lucky Bread Company, Pretoria (Alecia Malan); Granny Mouse Country House, Balgowan, KwaZulu-Natal (Theo Mannie); Fyn Restaurant, Cape Town (Peter Tempelhoff), Fordoun Hotel & Spa, Nottingham Road KwaZulu-Natal; Doughgirl, Durban (Courtney Stuart); Thanda Private



Approved Centre
C&G No. 848493

Director: JJ Cameron Reg No. 2014/041385/07 : VAT No. 452 028 6065

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Tel: 076 505 7538 • Mobile: 072 241 8421

Email: jackie@jackiecameron.co.za www.jackiecameron.co.za



Game Lodge & Spa, Zululand; Fudart, KZN (Nardia Adams); Garlington Bistro, Hilton (Alex Poltera); Restaurant Klein JAN, Tswalu Kalahari Reserve, (Jan Hendrik van der Westhuizen) and Arkeste, Franschhoek, (Richard Carstens), Epice Restaurant, Franschhoek (Charné Sampson), PIER Restaurant, Cape Town (John Norris-Rogers), Belly of the Beast, Cape Town (Anouchka Horn), Galjoen, Cape Town (Isca Stoltz), At Your Service, Hilton (Clifford Thwala)

Jackie Cameron School of Food & Wine offers three, intensive, internationally and locally recognised programmes that include:

- an 18-month course
- a three-year course

The school has a maximum annual 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. 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 of being judged, Jackie was on the other side of the cooker. She was selected to judge 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 is a Chaine des Rotisseurs member and is a proud SASSI Trailblazer chef.

Recognising her efforts, Independent Media names 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".

In 2023 – with the likes of fellow South Africans, Jan Hendrik Van Der Westhuizen, Bertus Basson, Siba Mtongana, Beny Masekwameng, Lebogang Tlokana, Zola Nene, Sifo Sinoyolo, Liam Tomlin, Lorna Maseko, Mogau Seshoene, Chef Nti and Tshogo Stone – Jackie was placed within first 50 in the 100 Most Influential People in the African Food Industry assessment. Nigerians were strong contenders in this evaluation. In the same year, Jackie was nominated one of KwaZulu-Natal's top businesswomen. These two accolades showcase Jackie's business acumen as well as her culinary expertise.

Jackie's 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. Al Faisaliah Hotel, a Rosewood Hotel-Riyadh, in Saudi Arabia, provided another of Jackie's culinary experiences. There 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 went on to achieve third place in the world – in a contest considered the Oscars of the food industry.

Jackie leaves no stone unturned, and she illustrated her diverse creative flair 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'.

Contact Jackie – Your Journey with Food Begins Here.

jackie@jackiecameron.co.za

www.jackiecameron.co.za

Mobile: 072 241 8421

Work/Home: 076 505 7538

Facebook: Jackie Cameron School of Food & Wine

Twitter: @Jackie_Cameron

Instagram: jackiecameronincolour



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THE SCHOOL



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Jackie Cameron School of Food & Wine has been carefully planned and comprises the following:

- The best equipment from France, Italy and Germany.
- 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, this is included in the price, except evenings of leisure that will be for the students' own accounts.
- 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 decorator.
- Instruction on the costing of courses will be given.
- Much time will be spent with local suppliers to fully understand quality and free-range.
- Workplace functions from 40 – 80 a year will be worked to experience all things foodie to allow each student to choose his/her placement correctly. Exposure and experience are imperative for placement understanding and readiness.
- Family meals, once a week, will be included. These are cooked by the students because they must learn the importance of healthy, balanced meals.
- On-site accommodation, with normal ablution facilities and a lounge/reclining area for study purposes, will be available for eight students at an additional cost of R5 200 for 2025 (there will be a 10% increase each year).

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



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Course and Cost Details

Type of course offered: 18-month course – 12 months at Jackie Cameron school property, about six months in the industry for work placement experience

Course duration:

OR

Three-year course - 18 months, at Jackie Cameron school property, 18 months in the industry for work placement experience

OR

Advanced Diploma – from another school:
12 months at Jackie Cameron school property and 12 months in the industry (two placements of about six months each)

Past graduates from Jackie Cameron School of Food & Wine:
Six months at Jackie Cameron school property and 12 months in the industry (two placements of about six months each)

Fee structure

The course fee structure as indicated below includes:

- course tuition and practical training,
- Jackie Cameron School of Foods & Wine uniforms - chef jackets and aprons - students to provide their own chef shoes, gum boots and black slacks,
- the necessary equipment for practical training,
- all examination fees,
- subsidised culinary tours - more especially the week-long 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.

2025

FOR 18-MONTH AND THREE-YEAR COURSES:

| | TUITION |
|---|--------------------|
| Course acceptance fee (payable within 14 days from date of acceptance) | R45 000 |
| Course commencement fee (payable within 30 days prior to course commencement date) 21st Dec 2024 | R45 000 |
| January 2025(31 December 2024 – 07 January 2025) | R18 500 |
| February 2025 | R18 500 |
| March 2025 | R18 500 |
| April 2025 | R18 500 |
| May 2025 | R18 500 |
| June 2025 | R18 500 |
| July 2025 | R18 500 |
| August 2025 | R18 500 |
| September 2025 | R18 500 |
| October 2025 | R18 500 |
| November 2025 | R18 500 |
| December 2025 | R18 500 |
| January 2026 | R18 500 |
| February 2026 | R18 500 |
| March 2026 | R18 500 |
| April 2026 | R18 500 |
| May 2026 | R18 500 |
| June 2026 | R18 500 |
| July, week before Graduation | R11 838.00 |
| TOTAL COST FOR THE 18-MONTH COURSE | R434 838.00 |

In July 2026 either graduation **OR**

Continue with the three-year course which is the:

ADVANCED DIPLOMA COURSE

| | TUITION |
|---|----------------|
| July 2026 | R8 100 |
| August 2026 | R8 100 |
| September 2026 | R8 100 |
| October 2026 | R8 100 |
| November 2026 | R8 100 |
| December 2026 | R8 100 |
| TOTAL COST FOR 2026 | R48 600 |
| QCTO text books will be over and above the the cost of the advanced Diploma course fee, determined by cost at the time. | |
| January 2027 – December 2027 there will be no tuition fees for all mentoring and organising by Jackie Cameron and her team. | |
| Trade test expense on average, 2028 | R15 000 |

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

Our school policies align with City & Guilds, DHET, QCTO and Highfield.

Conditions of Contract

On acceptance as a student at Jackie Cameron School of Food & Wine, an Enrolment Agreement will be entered into between Jackie Cameron School of Food & Wine (Pty) Ltd (Registration Number 2014/041385/07) and the student, 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 to Jackie Cameron electronically at 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 to the fee but if you do not sign up this fee it is non-refundable.)
- Contact Jackie Cameron personally and make an appointment for a personalised tour of the Jackie Cameron School of Food & Wine.
NOTE: The ORIGINAL Student Registration Form must be handed to Jackie Cameron on arrival for the tour.
- After this viewing, a meeting date will be decided upon for an interview with the prospective student 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 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.
- A seat availability cannot be guaranteed until the student has paid his/her deposit and handed in all the required documentation.

Student Registration Form



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**PASSPORT
SIZE
PHOTOGRAPH
OF
APPLICANT**

Required inclusions for evaluation of entrance to the school

These items should be included with this application.

| | | | |
|---|--|---|--|
| Certified Copy of ID Book | | Curriculum Vitae A basic CV even if you are at school | |
| Matric Certificate/Recent School Results | | Other/Higher Qualification | |
| Reference Letter 1 - from anyone of good standing | | Reference Letter 2 – from anyone of good standing | |
| 1 x Colour Passport-size ID Photo | | Three 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.....



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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 South Africa and do not have a South African identity 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 & Wine?

.....

Additional Personal Information

Please provide the following

Details of your Father/Step Father/Legal Guardian

Surname.....

First name.....

Identity No.....

Occupation.....

Company Name.....

Cell Phone No.....



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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.....

Cell Phone No.....

Telephone (W).....

Telephone (H).....

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, after a career break to have a family, I am returning to work/study

I am in the process of completing Grade 12

I did Maths in Grade 11&12 YES NO

I did English to Grade 11&12 YES NO

If not, what level of Maths and English do you have?.....



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Why are you considering a career in the cheffing/hospitality industry?

Explain

.....
.....
.....
.....

Highest qualification achieved

Details

School/College.....
Year.....
Qualification.....
Qualification Level.....
Town/City.....
School/College Telephone No.....
Computer Literate Yes No
Learning Disabilities.....

Additional Education Details

Most recent school examination.....
Please provide details of your results
Subject.....Grade.....Symbol.....
Subject.....Grade.....Symbol.....
Subject.....Grade.....Symbol.....
Subject.....Grade.....Symbol.....
Subject.....Grade.....Symbol.....
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Subject.....Grade.....Symbol.....



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Work Experience Details

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

Telephone No.....

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.....



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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 No.....

Company Name.....

Nature of Business.....

Postal Address.....

.....Postal Code.....

Physical Address.....

.....Postal Code.....

Cell Phone No.....

Telephone (W).....

Telephone (H).....

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.....



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Relationship.....

Telephone No.....

Referee no. 2

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

Relationship.....

Telephone No.....

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 |



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