



**JACKIE
CAMERON**
SCHOOL OF
FOOD & WINE

**YOUR JOURNEY
WITH FOOD STARTS HERE**

**JACKIE CAMERON SCHOOL OF FOOD & WINE OFFERS AN
INTENSIVE, NATIONALLY AND INTERNATIONALLY RECOGNISED
CHEF 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.

A NATIONALLY & INTERNATIONALLY RECOGNISED CHEF COURSE IN THE KZN MIDLANDS

Perfectly situated in picturesque Hilton in the KZN Midlands. The school offers scenic views of Pietermaritzburg and Hilton. It is close to shopping amenities, Howick, Drakensberg Mountains, Midmar Dam and the Midlands Meander route.



100% JOB PLACEMENT GUARANTEED



The best culinary equipment from France and Italy fills the large school kitchens. One kitchen for students to work in their own space and acquire all basic cooking skills and another, which is a fully functional demonstration kitchen, ensures students obtain first-hand knowledge in interacting with patrons and each other, thereby gaining practical knowledge - a vital outcome of the course. The ELBA kitchen for smaller functions and cooking classes. The DEFY patisserie kitchen which has granite tops and is fully air-conditioned... a pastry chef's dream come true. Not forgetting about our outdoor WEBER kitchen, which ensures students don't only gain skills to cook within an indoor kitchen but also in an outdoor kitchen, which just makes sense living in South Africa.



EAT • EXPERIENCE • EDUCATE

"If you are wanting to do something you might as well do it properly. Aligning with professional institutions such as these just makes sense."



A CUT ABOVE THE REST

A HIGH STANDARD IS DEMANDED FOR THIS NATIONALLY AND INTERNATIONALLY RECOGNISED COURSE THAT PRODUCES RESPECTED CHEFS.

City & Guilds



WSET
WINE & SPIRIT
EDUCATION TRUST



CHEF JACKIE

Jackie Cameron believes there is more to food than working in a top restaurant - locally or internationally.

"The correct attitude together with confidence, not arrogance, is very important to me. I want to see the students remain in the industry, while remembering there are many facets to the world of food. I am enjoying sharing all that I have been fortunate to have learnt - and experienced - with the students. My aim is to impart this knowledge, prepare students for the culinary arts and to equip them with the skills to 'go it alone' with confidence. Leading by example, striving to be better every day, wanting to impress and being competitive is what gets one ahead."

Jackie Cameron



EAT • EXPERIENCE • EDUCATE

SKILLS KNOWLEDGE CONFIDENCE

THINKING NEW AGE ON ALL LEVELS –
WE TEACH OUR STUDENTS HOW TO CREATE
A BALANCED AND HEALTHY LIFESTYLE IN
THIS CRAZY, BUT EXTREMELY REWARDING,
INDUSTRY.



- Wine forms an integral part of the course so our traditional wine cellar is available to students.
- The top winemakers in South Africa are introduced to the students throughout the year and they are required to attend tastings at wine farms to build confidence in a wine-and-palate profile.
- Wine courses are internationally recognised. An annual tour to the Cape is organised and is included in the course fees, as well as evenings of leisure.
- Their wine lecturer is the winemaker at Abingdon Wine Estate, giving the students the added advantage of spending time behind the scenes in both the vineyard and the cellar.



Laurie Smorthwaite
WINE LECTURER

WSET diploma graduate and scholarship winner
Runner up – Best Sommelier of South Africa 2023
Winner – Moët et Chandon Best Young Sommelier 2019
SASA Level 2 Certified Sommelier



PARENTS' TESTIMONIALS



Cheryl Govender Gillig ★★★★★

Tahila Pillay's Mother

"My daughter has become highly knowledgeable, confident, and determined. She is not afraid to ask if she is not sure and is quick to help wherever she can. She is no longer dependent and she can now stand up for herself."

Audrey Bierman ★★★★★

Arnie Muller's Mother

"A confident young man able to stand up for himself and make his voice heard, emerged. I would not hesitate to suggest Jackie's school to anybody who wishes to receive the best training, support and even friendship, in the culinary industry. You will not get such a full package anywhere else."

Kevin McCraw ★★★★★

Tatum McCraw's Father

"Tatum's self-confidence is thanks to Jackie pushing her students to do what they thought was beyond them, and she is grateful that Jackie was tough on them. I would not have chosen any other chef school for my daughter."

Lee Shelly ★★★★★

Jordin Shelly's Mother

"I don't believe there is anywhere else in South Africa that provides the students the training that they receive here. It's quite incredible what they learn in such a short amount of time."



SOME PAST PLACEMENTS



Shriyan Basthdaw
Restaurant Klein JAN
Northern Cape



Keagan Hughes
Beau Constantia
Cape Town



Annie Morrnick
La Colombe
Cape Town



Courtney Stuart
Jason Bakery
Cape Town



Clifford Thwala
By Word Of Mouth
Sandton



Trizanne Kodi
Marble Restaurant
Johannesburg



Saxon Tilling
Salsify at the Round-
house, Cape Town



Joel van Rooyen
Fyn Restaurant
Cape Town



Kamohelo Mokhele
Richard Carstens
Arkeste, Franschhoek



Dylan Pretorius-Spires
La petite Colombe
Franschhoek



Ruvarashe Matiska
Summerhill Estate
Culinary Retreat, KZN



Tahila Pillay
The Test Kitchen
Cape Town

REGISTER NOW

www.jackiecameron.co.za



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241 Old Howick Road • Hilton • 3200 • KZN • South Africa
Phone: 076 505 7538 • admin@jackiecameron.co.za