



**JACKIE  
CAMERON**  
SCHOOL OF  
FOOD & WINE

## Jackie Cameron School of Food and 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, just under 60 graduates at Jackie Cameron School of Food & Wine have achieved 144 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 Franschhoek (Reuban Riffel); Fresh Living Magazine (Justine Drake); Hartford House, KwaZulu-Natal Midlands (Constantjin 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, Balgovan, KwaZulu-Natal (Theo Mannie); Fyn Restaurant, Cape Town (Peter Tempelhoff), Fordoun Hotel & Spa, Nottingham Road KwaZulu-Natal; Doughgirl, Durban (Courtney Stuart); Thanda Private 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).



WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES



SOUTH AFRICAN  
CHEFS ASSOCIATION



QCTO  
QUALITY  
CRAFT  
TECHNICAL  
OFFICER  
Cook/Chef



Cathsseta



Approved Centre  
C&G No. 848493

Director: JJ Cameron Reg No. 2014/041385/07 : VAT No. 452 028 6065  
241 Old Howick Road • Worlds View • Hilton 3200 • KwaZulu-Natal • South Africa  
Tel: 076 505 7538 • Mobile: 072 241 8421

Email: [jackie@jackiecameron.co.za](mailto:jackie@jackiecameron.co.za) [www.jackiecameron.co.za](http://www.jackiecameron.co.za)

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

- an 18-month course
- a three-year course
- a two-year, post-diploma course, with the prerequisite of a culinary arts diploma

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 Chaîne des Rotisseurs member and is a proud SASSI Trailblazer chef.

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, Gordon Ramsay's Hospital Road and River Café, Noma and El Bulli, The French Laundry, Per Se, Bochoon 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 went on to achieve third place in the world – in a contest considered the Oscars of the food industry.

In her endeavour to share the knowledge she has acquired, Jackie writes articles for many publications, as well as a monthly column for The Witness newspaper. 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 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](mailto:jackie@jackiecameron.co.za)

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

## **THE SCHOOL**

Jackie Cameron School of Food & Wine has been carefully planned and comprises of 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
- Costing courses will be done
- 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, with normal ablution facilities and a lounge/reclining area for study purposes, will be available for eight students at an additional cost of R4 770 for 2024 (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:  
Course duration:

18 month course – 12 months at  
Jackie Cameron School Property  
± 6 months in the industry for work  
placement experience

**OR**

3 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 ± 6 months)

Past graduates from Jackie Cameron  
School:  
6 months at Jackie Cameron School  
Property and 12 months in the industry  
(two placements of ± 6 months)

## **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 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-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.**



**2024**



**FOR BOTH 18-MONTH AND 3-YEAR COURSES:**

	<b>TUITION</b>
Course acceptance fee (payable within 14 day from date of acceptance)	R40 000
Course commencement fee (payable within 30 days prior to course commencement date)..... <b>20 Dec 2023</b>	R40 000
January 2024(31 December 2023 – 07 January 2024)	R17 000
February 2024	R17 000
March 2024	R17 000
April 2024	R17 000
May 2024	R17 000
June 2024	R17 000
July 2024	R17 000
August 2024	R17 000
September 2024	R17 000
October 2024	R17 000
November 2024	R17 000
December 2024	R17 000
January 2025	R17 000
February 2025	R17 000
March 2025	R17 000
April 2025	R17 000
May 2025	R17 000
June 2025	R17 000
July, week before Graduation	R9 307
<b>TOTAL COST FOR 18 MONTH COURSE</b>	<b>R395 307</b>

Then in July 2025 either graduation **Or**

Continue with the 3-year course which is the:

**ADVANCED DIPLOMA COURSE**

	<b>TUITION</b>
July 2025	R7 320
August 2025	R7 320
September 2025	R7 320
October 2025	R7 320
November 2025	R7 320
December 2025	R7 320
<b>TOTAL COST FOR 2025</b>	<b>R43 920</b>
QCTO text books will be over and above the the cost of the advanced Diploma course fee, determined by cost at the time.	
January 2025 – December 2025 there will be no tuition fees for all mentoring and organising by Jackie Cameron and her team.	
Trade test expense on average, 2025	<b>R14 641</b>



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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.

We are living in a state of change, our school policies will align with City & Guilds, DHET and QCTO.

### **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](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 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](mailto: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



**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 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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**JACKIE  
CAMERON**  
SCHOOL OF  
FOOD & WINE

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.....

Cellular No.....



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**JACKIE  
CAMERON**  
SCHOOL OF  
FOOD & WINE

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, 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 Chef/Hospitality Industry?  
Explain**

.....

.....

.....

.....

**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

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

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

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

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

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

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

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



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### **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.....



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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.....

.....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.....



**JACKIE  
CAMERON**  
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FOOD & WINE

**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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