



HTA – School of Culinary Arts

Under the direction of Stephen Billingham , an established figure in the local hospitality industry, HTA has been training chefs in partnership with the South African food & beverage and hospitality industries since 1994, producing many of the country's most talented home grown chefs.

The Diploma in Food Preparation and Culinary Art offered by the HTA School of Culinary Art has been designed to create future professionals in the food preparation industry, bringing together all elements of food preparation, service and management. This Diploma is aimed at students wishing to learn all the fundamental, core and vocational skills required to excel in their chosen career. Accredited by City & Guilds International and a Training Provider member of the South African Chefs Association, the HTA School of Culinary Art is committed to providing training that remains at the forefront of culinary trends.

HTA has established relationships with some of the top hotels and restaurants in Gauteng , giving students practical application of their theoretical knowledge and ensuring that practical elements of the course are completed with reputable chefs in a carefully structured, planned and moderated way.

Each student is registered as a member of the South African Chefs Association, with the objective of enhancing the students' professional approach. This allows access to regional and national competitions, food festivals, chef conferences and networking opportunities with professionals in the industry.

For further information or an application form, please contact:

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