



Passport Picture

### Applicant's Detail

ID NO.

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Passport No:.....

*(Applicable for foreign nationals only)*

Title: Dr. ☐ Mr. ☐ Mrs. ☐ Ms. ☐

Surname: .....

Other Name/s: .....

Maiden Name/s: .....

*(If applicable)*

Residential Address: .....

Correspondence Address: .....

Nationality: ..... Date of Birth: .....

Phone No. - Office: ..... Home: ..... Mobile: .....

Email Address: .....

### Courses Available

Food Production ☐ Restaurant & Bar ☐ Housekeeping ☐

### Classes Available

Regular ☐ Evening ☐ Weekend ☐

## Education and Training

Qualification	Yes	No
BECE/WASSCE/ Alternative Qualification (Specify)		
Diploma/ Degree/ Certificate holders (Specify)		
Hopitality industry personnel		

**Note: Please attach all evidences**

## Referees

Referee 1	Referee 2
Name: .....	Name: .....
Address:..... .....	Address: ..... .....
Telephone: .....	Telephone: .....
Email: .....	Email: .....
Signature: .....	Signature: .....

## Checklist

*Duly filled in application form should be submitted accompanied by the following;*

*(Please tick as appropriate to indicate whether documents are attached)*

All Applicants	Yes	No	For Office use only
Photocopies of all qualifications			
Photocopies of evidence of working experience			
Health Clearance Certificate			
Photocopy of National Identity Card			
Two passport size photographs			



### **Requirement for Freshmen/women**

- The duration for the course is 9months default One year.
- A student would go for compulsory attachment for 2months.
- 26 Weeks of in house training reports submitted at the beginning of each week.
- Vacation of two weeks in the 6<sup>th</sup> month of admission.
- Theory class once a week.
- Demonstration class is once a week.
- Self –Practical once a week.
- During Demonstration class with Chef the school provides all ingredients needed for the class.
- But during self- Practical, the student provides ingredients needed for the class.
- After every fourth lesson there is Practical assessment.



### **Total cost**

Tuition Fees for one [1]year	<b>Ghc 8 ,000</b>
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### **External Examination Fees**

NVTI(proficiency II)	*fees will be determined by NVTI*
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Pay to:

**ECOBANK**

**Account Name:** Prime School of Hospitality and culinary Arts

**Account No.:** 1441001907741

**Branch:** Weija

\*The below is available at the school's office.

Uniform	Ghc 250.00
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Apron	Ghc 40.00
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## **AGREEMENT**

I..... a student of Prime School of hospitality and culinary arts on the day ..... agrees to adhere to all the school rules and if I default in any, the school reserves the right to dismiss or render any form of punishment that accords to the default.

### **Rules**

1. Theory class begins at 9am and 5pm.
2. All student are to attend both theory and Demonstration class
3. Practicals at the commercial kitchen is compulsory
4. Industrail Attachement is compulsory.
5. Staying absent for both theory and practical class for 2months without any tangible reason could result in abrupt dismissal
6. Each student is to complete 1600hours for 9months
7. NVTI/HTA Exams are compulsory.

## **SERVING DISHES**

- 2 small glass bowls
- 2 nice plates
- 2 ceramic small glass bowls for sauce
- 2 bowls glass for desserts
- 1 cutlery set
- 1 knife set