



Singita

COMMUNITY CULINARY SCHOOL

Empowering young adults from
neighbouring communities to
become professional chefs

The start of a life-changing journey



PURPOSE

The Singita Community Culinary School (SCCS) is one of Singita's flagship community partnerships supporting the hospitality and tourism sector. It gives young adults (aged 16-35) who are selected from neighbouring rural communities the opportunity to participate in an intensive, year-long, Singita-crafted, chef development course.

The SCCS promotes professional cooking as a highly skilled career option that offers great prospects for both formal and self-employment – and it helps students to expand their horizons and secure much-needed skilled employment to support their families and communities.

HISTORY

Since the first school opened its doors in 2007 at Singita Kruger National Park in South Africa, the programme has grown from strength to strength. In 2015, a second school opened at Singita Grumeti in Tanzania, and in 2021, the latest campus opened in Rwanda in partnership with the Rwandan Muhabura Integrated Polytechnic College (MIPC), based in the local town of Musanze, which is located half an hour from Singita Volcanoes National Park.

Creating a legacy of excellence

The programme highlights Singita's commitment to long-term community partnerships, which support access to quality education, professional skills development, rural enterprise development and formal employment. These community partnerships seek to bring about sustained socio-economic improvement in the many impoverished rural communities living alongside the various reserves across the regions in which we operate.

The focus of this intensive year-long qualification is on producing top-in-class quality over quantity of students. This course offers an immersive experience with ample one-on-one academic teaching, complemented by significant on-site practical experience in Singita's lodge kitchens.

Our SCCS programme, on average, enrolls 8-10 students at a time and runs annually over the course of 12 months. After graduation, all students are placed in fully paid six-month internships in Singita kitchens or with industry partners. Having completed their work experience, our graduates are more than ready to pursue their formal professional cheffing careers.



Current campuses & academic qualifications

By December 2024, 208 students will have graduated from SCCS successfully across all three campuses in South Africa, Rwanda and Tanzania. The students are taught by a Chef Skills Developer along with Prue Leith training support and internal mentorship provided by Singita's Regional Head Chef Skills Developer. As part of their practical experience, students complete valuable work experience in the Singita lodge kitchens.



SINGITA KRUGER NATIONAL PARK, SOUTH AFRICA

114 students have graduated from the SCCS at Singita Kruger National Park since it opened in 2007.

The latest survey revealed that:

- 91% of graduates are currently employed full-time.
- 22% of those employed are at Singita and 92% are working in the Kruger region.
- 92% of employed graduates are professional chefs.
- 41% of graduates have advanced to the Junior Sous Chef level or beyond.
- A SCCS alumni student is Head Chef at a neighbouring lodge, running a kitchen with 22 people while another SCCS alumni student is Senior Sous Chef at Singita Sweni Lodge.



SINGITA GRUMETI, TANZANIA

64 students have graduated from the SCCS at Singita Grumeti since it opened in 2015.

- 91% of graduates are currently employed full-time
- Most of the employed graduates are at our Singita Grumeti Lodge kitchens

SINGITA VOLCANOES NATIONAL PARK, RWANDA

Singita renovated the MIPC teaching kitchen to offer students a top-class training facility with state-of-the-art kitchen equipment.

- 30 students have graduated from the SCCS at Singita Volcanoes National Park since it opened in 2021.
- 85% of the past graduates are currently employed.
- 20% of the past graduates are currently employed at Singita Volcanoes National Park.
- One graduate from the first SCCS cohort from 2021 was promoted from Commis Chef to Demi Chef de Partie.

A world-class qualification and academic partnership

Singita partners with globally renowned Prue Leith Culinary Institute. They are a leading Academic Quality Assurance and Accreditation Partner. SCCS students graduate with an internationally recognised City and Guilds Level 2 Diploma in Professional Cookery, as well as relevant local country qualifications.

In addition to this academic diploma, graduates complete the WSET Level 1 Wine, Fire and First Aid Level 1 Certifications, and gain 350 hours of hands-on experience in Singita's kitchens.

Each graduate is placed and supported through a 6-month paid-for work internship and receives formal job placement support following their internship.

Our proven track record shows that the intensive theoretical and practical training, followed by in-situ work internships which prepares students optimally for the reality of operating in high-end lodges, hotels and restaurants.



How can I get involved?

- Sponsor a student to attend the SCCS. Your sponsorship will cover the student's annual tuition, uniforms, personal kitchen equipment, ingredients, room & board, transport, and monthly stipend. The current cost to sponsor a student is USD 12,500.
- Contribute any amount of your choosing to the SCCS Scholarship Fund. All of the funds that are donated contribute to covering additional annual scholarships.
- Participate in cooking classes at the schools in South Africa and Rwanda, which entail a donation of USD200/ZAR3,800 per person (South Africa) and USD100 per person (Rwanda). All proceeds contribute to the SCCS Student Scholarship Fund.

Learn more about the Singita Community Culinary School in our different regions and how you can be a part of creating a better future for a new generation of community chefs.

SOUTH AFRICA

TANZANIA

RWANDA



Scholarship cost breakdown

The annual full-time scholarship of USD 12,500 covers student academic registration and tuition costs; academic materials; online course work and assessments; ingredients for formal assessments; academic quality assurance with independent moderation and examinations; uniforms; personal kitchen equipment (knife sets); board and lodging; and a six-month post-graduation work internship stipend.



Singita contributes to all the overhead programme operational costs, including the provision of a world-class Chef Skills Developer training team.

Additional operational costs include student recruitment selection; as well as a full-time qualified local Chef Skills Developer hosting each campus, and providing the academic theory and practical training classes. It also covers the operational running costs of the kitchens and training facilities, internal academic quality control, travel, and graduation costs.

The SCCS enjoys the strong support and dedicated time of Singita's Executive Head Chef, Andrew Nicholson, and the world-renowned professional chef Liam Tomlin - who both passionately and proudly support this programme.



A foundation for the future

With three dedicated Singita Community Culinary Schools already in operation and more in planning, this flagship programme is uniquely positioned to make a significant difference to the prospects of aspiring young chefs from the many surrounding local communities across the regions.

There's no limit to what's possible for the talented youth across the continent, and we are well on track to supporting a new era of Africa's very best chefs.

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