



IMPACT CHEFS & HOSPITALITY / ACADEMY /

CONVENERS OF THE REGIONAL CHEFS
CONFERENCE EAST AFRICA (R.C.C.E.A)

PROFILE

IMPACT CHEFS & HOSPITALITY ACADEMY

Welcome Note

Since its inception Impact Chefs & Hospitality Academy has strived to provide practical Culinary & Hospitality Courses without the added extras that are not relevant to the kitchen and the Hospitality Industry. It's rated as the finest Culinary and Hospitality Consultancy firm in Eastern Africa by top chefs and Hospitality Professionals.



Vision Statement

To be a leading Culinary and Hospitality Service Provider in Africa.

Mission Statement

To offer the most reliable, committed, and efficient customer based Hospitality Services in Africa.

Impact Chefs & Hospitality Academy continues to go from strength to strength in the Hospitality Industry. Passion, excellence, creativity, expertise, leading edge and tradition make for an exceptional combination and are some of the core values that Impact Chefs & Hospitality Academy Africa believes in.

It is because of these values that the Impact Chefs Academy Africa is an exceptional learning institution. It is known and valued by its peers in the Food Industry for being a center for Culinary Education and Career Guidance and we in turn are doing the best we can to ensure that the ability and passion of our young cooks and chefs in East Africa backs up our peers and industry leaders' views.

Administration

Impact Chefs & Hospitality Consulting Team comprises of a team of chefs and hospitality professionals with vast experience in their respective trades, spanning not less than 10 years' experience in the industry. A majority of the consultants that make up Impact Chefs & Hospitality Academy have a minimum of Master Chef Level education/have been executive Chefs in 4 and 5 star hotels in the Region.

Our Campus

Our own extensive in-house curriculum was developed in response to industry demands and standards in the Eastern Africa Hospitality Market. Impact Chefs & Hospitality Academy Curriculum is comprehensive, well- rounded and ensures that the students are armed with a multitude of skills, knowledge and a qualification that is highly sought after in Eastern Africa.

Our trainees are also taught by High Notch Experienced Chefs using the finest quality ingredients from around the world. We believe that the quality of our education must be matched with equivalent ingredients in order for the students to maximize the experience they are getting, but more importantly, when going to work in five star kitchens, they must understand the tastes, textures and unique attributes of the finest food available in order to create a masterpiece on a plate both from a visual and taste perspective.

COURSES AVAILABLE

Impact Chefs and Hospitality Academy Africa offers the following Courses, depending on the needs of students who wish to pick up culinary art and Food and Beverage as a career.

- **Diploma in Food Production.**
- **Certificate in Food Production.**
- **Certificate in Pastry and Bakery**
- **Certificate in Food and Beverage Production/Service.**
- **HACCP Food Safety Course.**
- **Food Safety Level 1, Food Safety level 2.**
- **Foreign Languages, French/Germany Languages.**
- **Basic Cookery (3 Months).**
- **Computer Classes.**
- **Short Courses: Kitchen Management Techniques, Mass Food Production, Quality Customer Service.**





Hospitality Consultancy Services

The Impact Chefs and Hospitality Academy Africa is an independent business consultancy, and we undertake business consultancy in all aspects of Hotel value chain i.e. from "Hotel set Up" including Hotel Management. We will turn around your business for a given period. Our team of Hotel Consultants and Practitioners with over 15 to 20 years of relevant experience within the Hotel industry in Africa and the world will make things happen for you. Give the job to Hotel Experts and you won't regret for setting up a hotel business.

- Hotel Business Plan Preparation
- Hotel Surveys and Research work
- Hotel Site Selection and Market appraisals
- New Hotel Concept design and Development
- Hotel Menu Planning, Food and Beverage Costing
- Hotel Staff Skills Audits, Hotel Recruitment, Manpower Planning and On-site Hotel Training



Hospitality Exhibition & Conferences

Impact Chefs and Hospitality Academy Africa has organized many workshops with an aim of Empowering staff working in the Culinary Arts. The Training is aimed at helping practicing Chefs to get better modern skills that match the industry demands. Don't miss the Annual Chef's Conferences starting with 2020 Conference in Nairobi Kenya. We promote African Hospitality businesses, tradition and culture among people of world and bring world products, commodities and services of good value to African people. We constantly look for new ideas, and value out-of-the-box thinking. We keep things simple for the Hospitality Industry. We are a high energy, fast moving, decisive organization that has a strong propensity for action. We always execute well and deliver on our intentions.



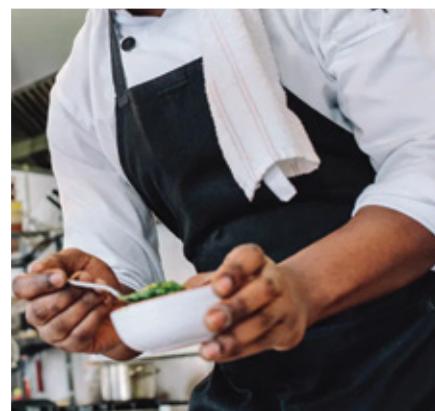
In-House Hospitality Training

We train Hotel staff to become true professionals who challenge conformity and present the food world with fresh and inspiring ideas. Our philosophy is simple – we believe in excellence in every aspect of the traditional culinary arts. This In-house training is arranged after Training Needs are identified and goes for 4-5 days in your Hotel Kitchen. Empower your Kitchen Staff by giving them kitchen Techniques that will give good results for your hotel. We offer other Hospitality Training within the Hotel Set up from Front Office, House Keeping, Security, Food & Beverage Training.



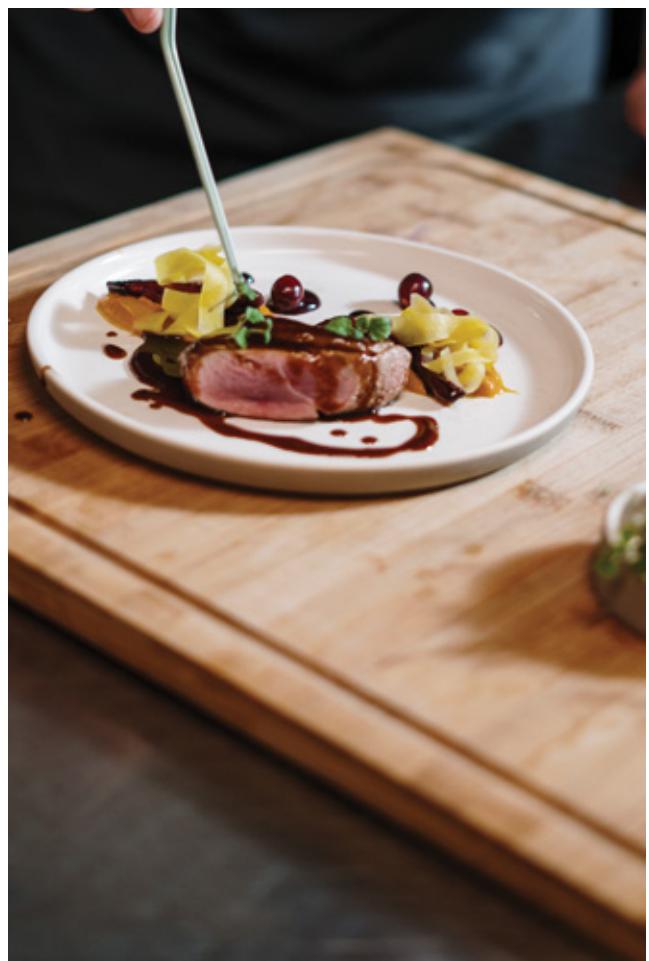
Hospitality Staff Recruitment Services

Finding Good Hotel Staff is a labour - intensive process. Busy hotel business schedules and lack of expertise may deny you the chance to screen and shortlist good hotel staff. We have CVs for Hotel General Managers, Executive Chefs, Pastry Chefs, Sous Chefs, Front Office Managers, Room Division Managers, Executive House Keepers, Hotel Engineers, and Hotel Security Managers. We offer hotels a range of services for the entire hotel employment and business cycle on permanent, temporary and contract recruitment basis; employee assessment & selection, training, outsourcing and consulting. We have a rigorous Hospitality recruitment search and selection process, which is customised based on client requirements.



Chefs Awards & Competitions

We reward exemplary Chefs and cooks after Chefs Competitions and also honour long serving chefs to encourage up-coming chefs and cooks. Finding Good Hotel Staff is a labour - intensive process. Busy hotel business schedules and lack of expertise may deny you the chance to screen and shortlist good hotel staff. We offer hotels a range of services for the entire hotel employment and business cycle on permanent, temporary and contract recruitment basis; employee assessment & selection, training, outsourcing and consulting.

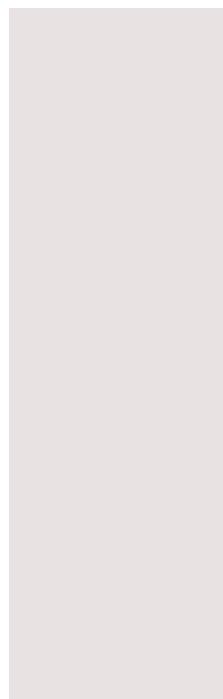


Corporate Outside/staff Catering

Impact Chefs & Hospitality Academy offers a wide range of catering services these includes:

- Outdoor and Indoor Events Catering
- Industrial Staff Catering
- Company and Institutional Catering

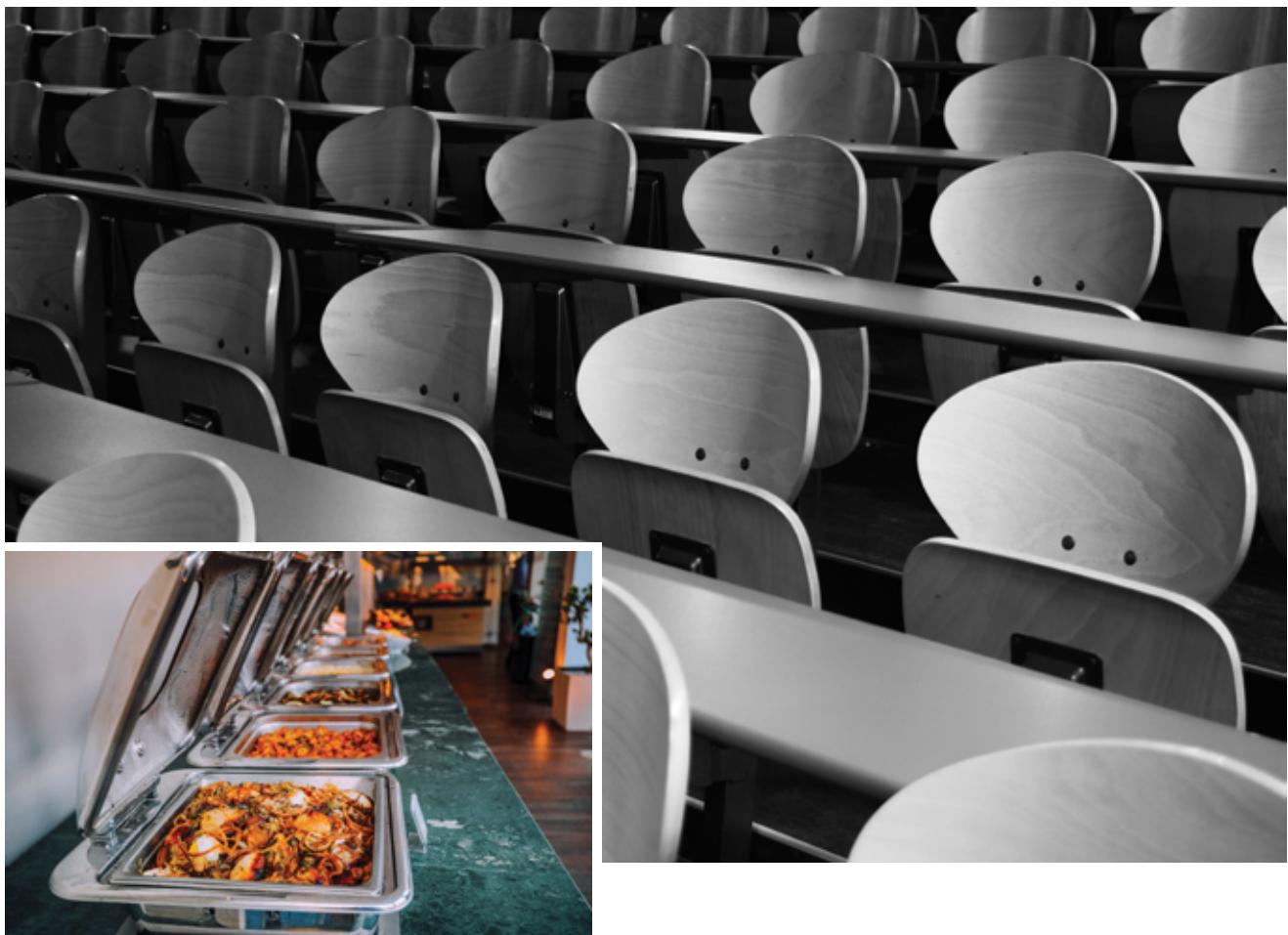
We offer a wide range of mouthwatering cuisines through our reliable outdoor and event catering services to our clients. Planning closely with an eye for details, Impact Chefs team will formulate food selection and innovative concepts that suit the corporates objectives and events requirements to ensure your



Students Accommodation

We have readily available hostels near the school, with good Quality and appropriate living environment that is safe in order to enhance students learning.

They cater for both Male and Female making it easy for students to access learning facilities easily. Hostels can be occupied in various matrixes ranging from single, double and triple rooms which are all priced differently. Details of Accommodation can be given on request. Requirements: Blanket, Bed sheets and Personal Effects.



E-learning Portal

Impact Chefs and Hospitality Academy has a good reputation in providing courses in Food Production, Food and beverage Service, Pastry And Bakery as well as Basic Cookery Courses. The mode of learning is effective and learner friendly. It is designed to make learners feel free as if they are in a real lecture situation. You can also access good quality learning materials and assignments as well. Embrace technology and join thousands of Impact Chefs And Hospitality Academy students in making positive change empowered by professionalism.



Select Clients & Partners



TOP FOOD



Aspire Food Safety Ltd.

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