

A photograph of two men in a kitchen. The man on the left is wearing a dark chef's uniform and a cap, and is rolling out a piece of dough on a wooden surface with a rolling pin. The man on the right is wearing a white chef's coat and a grey apron with the 'Singita' logo. He is smiling and looking at the first man. On the counter, there is a bowl of yellow lentils, a container of wooden spoons, and a small potted plant. The background shows a window with greenery outside.

Singita

COMMUNITY CULINARY SCHOOL

Empowering young adults from
rural 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 SVNP.

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 6-10 students at a time and runs annually over the course of 12 months. After graduation, all students are placed in a fully paid six-month work 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

To date, 185 students have graduated from SCCS successfully across all three campuses in South Africa, Rwanda and Tanzania. The students are taught by a highly skilled Chef Skills Developer, with academic support and internal moderation and 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

109 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.



SINGITA GRUMETI, TANZANIA

56 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.

- 20 students have graduated from the SCCS at Singita Volcanoes National Park since it opened in 2021.
- 85% of the past graduates are currently employed.
- 25% of the past graduates are currently employed at SVNP.

A world-class qualification and academic partnership

Singita partners with Prue Leith, 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 experience, 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. All proceeds contribute to the SCCS Student Scholarship Fund.

Donate directly to Singita Kruger National Park SCCS >

To enquire about donations toward the SCCS in Singita Grumeti and Singita Volcanoes National Park, please contact Inge.K@singita.com



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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