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All Directors work  
on a voluntary basis

## BILL GALLAGHER STUDY ASSISTANCE FUND – INFO AND CRITERIA

Thanks to the support of its generous sponsors, the South African Chefs Association is able to offer a structured study assistance fund for young trainees studying to become a chef.

This bridging fund offers financial support towards the purchase of study aides such as textbooks and resources, uniforms, knives, course related field visits, examination fees, course fee subsidies.

It does not award cash or bursaries and is a 'top up' fund for students who are already enrolled in training programmes to become a chef, who require additional assistance to complete their studies.

Funds are allocated to worthy candidates according to a structured application approval system. Candidates applying for assistance from the Bill Gallagher Study Assistance Fund must comply with the following criteria:

- Be between the ages of 18 and 25
- Be in possession of a Grade 12 pass or recognised equivalent
- Be enrolled in an existing, recognised training programme to pursue a career in professional cookery
- Become a SA Chefs member (once enrolled at SA Chefs Training Provider Member institution)
- The course of study must be undertaken at a SA Chefs Training Provider Member institution
- The course of study should be a minimum duration of 12 months
- Be a South African citizen residing permanently in South Africa or a permanent resident of the country
- Submit a motivation letter to substantiate the grant application
- Successful candidates must be prepared to make themselves available to SA Chefs and sponsors for PR purposes

Please note that no cash is given to successful recipients of Study Assistance. The Fund will allocate the appropriate amount of money and will purchase the items you have requested assistance with on your behalf.


Applications are reviewed by the Bill Gallagher Young Chefs Study Assistance Fund Selection Panel and successful candidates will be notified in writing within two months of the closing date. The decision of the Selection Panel is final and no correspondence will be entered into.

Please submit this form and all supporting documentation to the South African Chefs Association, for attention Daniella Peters: Email [Daniella@sachefs.co.za](mailto:Daniella@sachefs.co.za)  
Requirements: Closing date 31 March 2019  
- Certified copy of SA ID document



  
University of Johannesburg  
School of Tourism & Hospitality  
Cnr Bunting & Annet Road  
Auckland Park, 2092

PO Box 291305  
Melville, 2109

  
Tel: +27 11 482 7250  
Fax: +27 11 482 7260

  
Email: [info@saca.co.za](mailto:info@saca.co.za)  
Website: [www.sachefs.co.za](http://www.sachefs.co.za)

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- Curriculum Vitae
- Acceptance letter from the Culinary Institution
- Motivation letter from Principal / Lecturer
- SACA membership no

