



Dona@Balos Chef School and Hospitality is a privately owned culinary school situated in the Maseru Lesotho. It was founded by Chef Donald Moletsane in 2013 and we are proud to say it is currently the only school that offers international experience in the Mountain Kingdom. Dona@Balos is legally registered with the Ministry of Education and Training through the Department of Higher Education and Training – TVET Colleges. Our Diploma is Internationally recognized as well as our Certificate.

The Managing Director of Dona@Balos Chef School and Hospitality, Chef Donald Moletsane is a HTA certified Chef who joined the South African Chefs Association (SACA) since 2004 and approved SACA Training Provider. Chef Donald became one of the top Chefs of the Orange Free State Province and Lesotho. He is the current President of Lesotho Chefs Association, Director of South African Chefs United, Senior Chef, Senior Lecturer, Assessor, World Judge and Blue-Ribbon Brand Ambassador.

PROMOTING SUSTAINABLE TOURISM

Tourism and Hospitality industry of Lesotho depends on the organizations such as culinary and hospitality training centers. Dona@Balos is the institution that has been designed to fulfill these needs, with world class culinary skills that are going to shape Lesotho's hospitality industry, with vibrant and innovative young professionals.

Students from Dona@Balos participate in international competitions endorsed by the World Associations of Chefs Society. This gives our students exposure and recognition from people from all walks of life. A qualification from Dona@Balos gives a student access to the world's most renowned establishments in the hospitality industry. Student get training that gives them the skills to take their career to the very highest levels across the globe.









ACCREDITATION AND CERTIFICATION

The school has been registered under the Department of Vocational Training, as the department is the policy implementation arm of the technical and vocational training advisory board in Lesotho, manages and provides guidance in relation to the establishment of schemes, programs, national trade standards.

THE SCHOOL'S REGISTRATION #: 474011







Ministry of Education and Training







Entry Requirements

Skills Development Certificate in Culinary Arts

Junior Certificate (J.C) Grade 9 OR 10

High School Level Completion

TVET Certificate in any relevant field, Certificate in Catering/Home Science/

Nutrition from recognized institution by the Ministry of Education Or any Qualification from Institution of Higher learning

Certificate Fees

A fee of M500.00 is payable for registration. After which a deposit of M5 000.00 is payable on or before school opens. The outstanding M9 000.00 is to be paid within a period of three months.

. Total Fees M14500

Compulsory Requirements

Basic tool box Uniform bought at school. Educational trips for both local and international competitions

Duration

6 months

Diploma in Culinary Arts

High School Level Completion
Skills Development Certificate
TVET Certificate in any relevant field, Certificate in
Catering/Home Science/ Nutrition from recognized
institution by the Ministry of Education Or any
Qualification from Institution of Higher learning

Diploma Fees

A fee of M5,000.00 is payable for registration. After which a deposit of M10,000.00 is payable on or before school opens. The outstanding M60,000.00 is to be paid within a period of ten months or can be paid in installments of M6000.00 monthly or M18,000.00 quarterly. Total Fees M75,000.00

Compulsory Requirements

T-shirt bought at schools Track suit in Winter Freezer Suits Uniform included in the fees Tool box bought from school M5000.00 Four international educational trips for both local and international competitions

Duration

2 years





Enrol with us today

admin@donabalos.co.ls



P.O. Box 39, Maseru 100, Koffi Annan Road Email: admin@donabalos.co.ls