



DONA@BALOS CHEF SCHOOL AND HOSPITALITY PROSPECTUS 2025-2029

INTRODUCTION

Dona@Balos Chef School and Hospitality is a premier culinary and hospitality training institution in Lesotho, dedicated to shaping the next generation of professional chefs and hospitality leaders. Established with a vision to provide internationally aligned training that blends theory, practical exposure, and entrepreneurial skills, we equip students with the tools to thrive in a competitive culinary and hospitality industry.

Our programmes are designed to meet both national and international standards, combining academic rigor with hands-on experience. Through a strong network of partners in industry, government, and education, Dona@Balos provides an environment where students not only learn, but also live the culinary experience.

OUR SPONSORS





WHO WE ARE

Dona@Balos Chef School and Hospitality is a privately owned culinary institution located in Maseru, Lesotho. Founded in 2013 by Chef Donald Moletsane, it remains the only chef school in the Mountain Kingdom offering students internationally recognised qualifications and global-standard culinary training.

Legally registered with the Ministry of Education and Training (TVET Colleges), Dona@Balos has established itself as a Centre of excellence in culinary education, hospitality training, and professional catering services.

Our Managing Director, Chef Donald Moletsane, is a highly acclaimed certified chef. He is the President of the Lesotho Chefs Association, Director of South African Chefs United, a certified assessor and moderator, a world judge in international culinary competitions, and Blue-Ribbon-Lesotho Brand Ambassador. His leadership brings both international exposure and deep commitment to celebrating Basotho culinary heritage.

Over the years, Dona@Balos has attracted students not only from across Lesotho but also from Germany, Ghana, South Africa, and Zambia, demonstrating its growing reputation as a regional hub for culinary excellence. With strong partnerships across Lesotho, South Africa, and the broader SADC region, Dona@Balos is uniquely positioned to provide a transformative learning experience that blends culinary artistry, hospitality management, entrepreneurship, and innovation.

WHY CHOOSE US

Industry partnerships:

We collaborate with top hotels, restaurants, and catering companies in Lesotho and beyond for student placements.

Qualified faculty:

Our lecturers and chefs are experienced professionals and internationally certified trainers.

Modern facilities:

Fully equipped kitchens, demonstration rooms, Wi-Fi access, and modern teaching tools.

Student support:

A vibrant learning environment with mentorship, career guidance, and opportunities to compete in culinary competitions.

Innovation and digital readiness:

Our programmes integrate modern workplace technologies—such as digital costing tools, professional communication platforms, and analytical skills development—to prepare learners for the data-driven future of the hospitality industry.

Excellence and inclusivity:

We pioneer new approaches to culinary education in Lesotho, offering inclusive programmes and pathways for students of all abilities.

Practical exposure:

Every programme includes extensive hands-on training and internships in real-world culinary and hospitality environments.

Innovation and Excellence:

We pioneer new approaches to culinary education in Lesotho, including specialised and blended learning options.

OUR PROGRAMMES

VOCATIONAL COURSES

1. Advanced Diploma in Culinary Arts and Hospitality

- Duration: 3 years (2 years theory + 1 year internship)
- Entry Requirements: COSC/LGCSE, TVET Certificate, Tertiary Certificate, or Certificate in Culinary Arts
- Intake: January and June

2. Professional Diploma in Culinary Arts

Duration: 2 years (1 year 4 months theory + 8 months internship)

Entry Requirements: COSC/LGCSE, TVET Certificate, or Certificate in Culinary Arts

Intake: January and June

2. Professional Certificate in Culinary Arts & Hospitality Foundation

- Duration: 12 months (6 months theory + 6 months practical internship)
- Entry Requirements: Grade 10, COSC/LGCSE, TVET or equivalent qualification
- Intake: January and June

ONLINE LEARNING PROGRAMMES

1. Online Diploma in Culinary Arts

Duration: 2 years (1 year 4 months theory + 8 months internship)

Delivery Mode: 100% online theory with scheduled virtual demonstrations and 6 months in-person internship

Entry Requirements: COSC/LGCSE, TVET Certificate, or Certificate in Culinary Arts

2. Online Certificate in Culinary and Hospitality Foundations

Duration: 12 months (6 months theory + 6 months internship)

Delivery Mode: Fully online learning with recorded demonstrations and structured internship placement

Entry Requirements: Grade 10, COSC/LGCSE, or equivalent

SHORT COURSES

1. Kiddies cooking classes

- Duration: 1 week (holiday programme)
- Intake: July and December

2. Culinary basic short course

- Duration: 3 months
- Intake: March and September

3. Baking and pastry short course

- Duration: 3 months
- Intake: March and September

4. Specialised culinary course for student with autism

- Duration: 5 months
- Intake: February each year

CORPORATE AND HOSPITALITY TRAINING SOLUTIONS

Duration and structure

- Courses typically range from 1 week to 6 weeks, depending on organisational needs.
- Flexible delivery formats: on-site training at the client's establishment, at Dona@Balos, or blended learning (theory and practical).

PROGRAMMES BREAKDOWN

VOCATIONAL COURSES

1. Advanced Diploma in Culinary Arts and hospitality

Programme Description:

Advanced Diploma in Culinary Arts & Hospitality is a comprehensive programme designed to produce highly skilled and versatile culinary professionals. With a strong emphasis on both advanced theory and intensive practical exposure, students are prepared for leadership roles in kitchens, restaurants, hotels, and the broader hospitality sector. The internship provides real-world experience in professional settings.

Career Pathway:

Head Chef, Catering Manager, Hospitality Entrepreneur, or pathway to international qualifications

Programme fees:

- Total Cost: R 147,210 (all-inclusive: ingredients, practical, excursions, uniform, etc.)
- Registration Fee: R 3,500
- Deposit: R 7,000
- Tuition Balance: R 136,710

Payment Options:

- > Monthly Instalments: R 3,797 × 36 months
- > Half-Yearly (3% discount): R 23,850 × 6 instalments (saving R 4,110)
- > Full Upfront Payment (5% discount): R 139,850 at registration (saving R 7,360)

2. Professional Diploma in Culinary Arts

Programme Description:

This programme focuses on intermediate to advanced culinary skills, including food preparation, menu design, baking and pastry arts, and restaurant operations. Students develop strong customer service and entrepreneurship skills while gaining practical industry exposure through structured internships.

Career Pathways:

Head Chef, Pastry Chef, Restaurant Supervisor, Catering Manager

Programme Fees

- Total Cost: R 98,600
- Registration Fee: R 3,500
- Deposit: R 7,000
- Tuition Balance: R 88,100

Payment Options:

- > Monthly Instalments: R 3,671 × 24 months
- > Half-Yearly (2% discount): R 48,314 × 2 instalments = R 96,628 (saving R 1,972)
- > Full Upfront Payment (3% discount): R 95,642 (saving R 2,958)

PROGRAMMES BREAKDOWN

3. Professional Certificate in Culinary Arts & Hospitality Foundation

Programme Description:

This certificate programme provides a solid foundation in culinary arts, blending classroom learning with industry-based practical training. Students gain core skills in food preparation, menu design, kitchen management, and service delivery, preparing them for entry-level positions or further studies in the culinary field.

Career pathways:

Line cook, Assistant pastry Chef, Kitchen Assistant, Entry level hospitality roles

Programme Fees:

- Total Cost: R 31,470
- Registration Fee: R 1,500
- Deposit: R 2,000
- Tuition Balance: R 27,910

Payment Options:

- > Monthly Instalments: R 2,326 × 12 months
- > Half-Yearly (2% discount): R 15,385 × 2 instalments = R 30,770 (saving R 640)
- > Full Upfront Payment (3% discount): R 30,470 (saving R 940)

WHAT IS INCLUDED ON COURSE FEE

- All ingredients for practical cooking sessions
- Chef uniforms (Two each for Diploma and one each for Certificate: jackets, trousers, apron, and cap).
- Basic professional tool box (for Diploma students)
- Training manuals, workbooks, and recipes
- Access to Wi-Fi-enabled campus facilities
- Excursions, site visits, and guest lectures
- Microsoft Excel Training course
- Assessment, moderation, and certification costs

ONLINE LEARNING PROGRAMMES

Dona@Balos Chef School and Hospitality is proud to pioneer the first-ever online culinary learning programmes in Lesotho, designed specifically for working professionals, entrepreneurs, and adult learners who wish to advance their culinary and hospitality expertise without disrupting their personal or professional commitments.

This innovative learning model offers:

- Flexible Online Learning: Engaging, interactive lessons accessible anytime and anywhere through modern digital platforms.

PROGRAMMES BREAKDOWN

- Live Demonstrations and Virtual Support: Scheduled online cooking sessions, video tutorials, and live chef-led interactions.
- Practical Integration: Every programme includes structured internships to apply learned skills in real industry settings.

>It's the perfect blend of **convenience, flexibility, and professional excellence, empowering** learners to master culinary skills on their own schedule

PROGRAMMES OFFERED

1. Online Diploma in Culinary Arts

Programme Description:

The Online Diploma offers flexibility for working professionals and international students. The programme mirrors the physical diploma in content and assessment, while providing digital practical demonstrations, interactive coursework, and guided internships.

Career Pathways:

Head Chef, Catering Manager, Hospitality Consultant, Entrepreneur

Programme Fees

Total Cost: R 76,330

Registration Fee: R 3,500

Deposit: R 7,000

Tuition Balance: R 65,830

Payment Options:

- Monthly Instalments: R 2,743 × 24 months

- Half-Yearly (2% discount):

>Payable every 6 months for 2 years (4 instalments)

>Each instalment: R 18,005

>Total: R 72,020 (saving R 1,530)

- Full Upfront Payment (3% discount):

>R 74,040 (saving R 2,290)

2. Online Certificate in Culinary and Hospitality Foundations

Programme Description:

This online certificate equips learners with foundational culinary knowledge and technical skills through interactive e-learning modules and real-world experience. The programme develops competence in food preparation, safety, and customer service.

Career Pathways:

Line Cook, Kitchen Assistant, Catering Assistant

PROGRAMMES BREAKDOWN

Programme Fees

Total Cost: R 23,400

Registration Fee: R 1,500

Deposit: R 2,000

Tuition Balance: R 19,900

Payment Options:

- Monthly Instalments: R1,658 × 12 months
- Half-Yearly (2% discount):
> 2 instalments of R 11,460
- > Total: R 22,920 (saving R 480)
- Full Upfront Payment (3% discount):
> R 22,698 (saving R 702)

Discounts Available: Half-yearly and upfront payments qualify for tuition discounts

NB: Registration for both physical and online diploma and certificates is to be done three weeks before classes begin.

WHAT IS INCLUDED IN COURSE FEE

- Training manuals, workbooks, and recipes
- Learning management system
- Microsoft Excel Training course
- Assessment, moderation, and certification costs

SHORT COURSES

1. Kiddies cooking classes

Fee: R2,500 (Excluding ingredients)

Content:

- Fun introduction to cooking and baking
- Kitchen safety and hygiene basics
- Hands-on preparation of simple meals and snacks
- Creative cooking games and competitions

Target Group: Children aged 6–12 years

2. Culinary basic short course

Registration Fee: R 500

> Total Fee: R 8,000

Content:

- Knife skills, sauces, stocks, and soups
- Preparation of local and international dishes
- Food plating and presentation techniques

Target Group: Beginners, working-class learners, and cooking enthusiasts

3. Baking and pastry short course

Registration Fee: R 500

> Total Fee: R 8,000

Content:

- Introduction to bread, cakes, pastries, and desserts
- Icing, decorating, and presentation skills
- Practical training with professional bakers

Target Group: Beginners, hobbyists, and aspiring bakers

4. Specialised culinary course for students with Autism

Total Fee: R 21,750

> Registration Fee: R 1,500 (non-refundable)

> Deposit: R 2,000

> Monthly Instalments: R 3,650 × 5 months

= R 18,250

Content:

- Kitchen safety and hygiene adapted to sensory needs
- Simple recipe preparation (vegetables, meals, desserts)
- Life skills: measuring, following visual recipes, cleaning up
- Sensory-friendly cooking approaches
- Communication and teamwork in a supportive environment
- Nutrition and healthy eating awareness

PROGRAMMES BREAKDOWN

Target Group: Students with autism (ages 13 and above), supported by caregivers

Special Features:

- >Small group classes
- >Inclusive teaching methods and adaptive tools provided
- >Certificate of Completion awarded.

CORPORATE AND HOSPITALITY TRAINING SOLUTIONS

At Dona@Balos, we create customised training programmes for staff and individuals across the hospitality industry, from hotels and restaurants to catering services and guesthouses, etc, helping teams and professionals enhance their skills and performance.

Examples of training modules

- Menu planning and nutrition: Menu types, cost control, nutritional considerations, and modern design trends.
- Food hygiene and safety: Personal hygiene, food storage, handling, and safety demonstrations.
- Customer service and presentation: Table setup, napkin folding, wine pairing, food service etiquette.
- Food quality and costing: Sourcing seasonal produce, cost analysis, stock management, purchasing, and final assessments.

Duration and structure

>Courses typically range from 1 week to 6 weeks, depending on organisational needs.

>Flexible delivery formats: on-site training at the client's establishment, at Dona@Balos, or blended learning (theory and practical).

Pricing:

Training fees are customised, depending on:

1. Number of participants
2. Duration of the programme
3. Nature and depth of training required

This ensures fair, scalable pricing while maximising value for clients.

INTERNSHIPS

Both Diploma and Certificate students benefit from structured internships with our partner hotels, restaurants, and catering companies in Lesotho, South Africa, and the broader SADC region. These placements ensure practical industry exposure under experienced chefs and hospitality managers, building confidence, skills, and networks that lead to employment opportunities.





ADMISSION AND INQUIRIES

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