



FASHION DESIGN

CERTIFICATE COURSE.

FORM	- 5,000
BASIC	- 50,000
ADVANCED	- 70,000
BOTH BASIC ADVANCED	- 105,000



FOR ENQUIRING CALL

KM 17, Off Odimegwu Avenue,
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3MONTHS CERTIFICATE

3 MONTHS CERTIFICATE COURSE (COOKERY PRACTICAL)

BASIC (National Dishes & Delicacies, Baking, Pasties, Chops)

COURSE FEE	- 70,000
REG. FEE	- 5,000
Days	- 3 times per week
Time:	- 9am - 2pm

ADVANCE (Continental Dishes Classic & Frozen Dishes, Cocktails)

FEES	- 70,000
REG FEE	- 5,000
Days	- 3 times per week
Time:	- 9am - 2pm

BOTH BASIC & ADVANCED

FEE	- 105,000
REG	- 5,000
Days	- 4 times per week
Time:	- 9am - 2pm

3 MONTHS SUGAR CRAFT / CAKE BAKING CERTIFICATE COURSE.

FORM	- 5,000
BASIC	- 50,000
ADVANCED	- 70,000
BOTH BASIC ADVANCED	- 105,000

3 MONTHS EVENT MANAGEMENT & DECORATION.

REG FORM	- 5,000
FEE	- 50,000
DURATION	-3 MONTHS
DAYS	-2 TIMES PER WK
TIME:	9AM -2PM



Tiffany

CATERING & FASHION SCHOOL



ABOUT US

Tiffany Catering School: Where Passion Meets Expertise Tiffany Catering School is a newly launched, well-registered, and certified culinary and fashion entrepreneurial in Port Harcourt. Our expertise lies in providing comprehensive training in culinary arts, fashion design, and hospitality management. Are you passionate about cooking and hospitality? Look no further than Tiffany Catering School, where we nurture the next generation of culinary experts! As the premier catering and fashion enterprise in Port Harcourt city, we pride ourselves on delivering top-notch training, hands-on experience, and expert guidance to help you succeed in the culinary and fashion world.

We teach the art & science of cooking focusing on modern food, styles and innovative culinary trends, with our team of seasonal instructors. Efficiency & quality have been our rule and making our student employment ready and enterprising. Our teaching are both theoretical & practical, to preparing & cooking food in both CONTINENTAL & LOCAL DISHES.

ABOUT OUR ONE YEAR DIPLOMA COURSE

By Successfully completing the Diploma Program, Student will be employment ready and enterprising and will obtain the following certificates (1) Tiffany Catering & Fashion School Certificate, (2) National Business and Technical Examination Board Module package (NABTEB).

PRACTICAL COURSES

Continental & National Dishes, Baking, Pasteries, Chops, Classic/Frozen Dessert, Cocktails, Basic & Advanced Sugar Craft & Event Decoration.

THEORY COURSES:

Food hygiene, Food nutrition, kitchen Mathematics, Food & Beverages Service, Event Mgt, Business Mgt, Hospitality & Hotel Mgt, Customer Care, First aid/safty, Bar Operation Etc

FEE STRUCTURE

One - Year Diploma is split into 4 level & fee are paid termly, Level 100 to Level 400

Course Fee	-	-	50,000
Cookery Practical	-	-	15,000
Snacks Practical	-	-	5,000
Uniform	-	-	18,000
Handout	-	-	10,000
Chair	-	-	4,000
Toiletries	-	-	4,000
Examination	-	-	6,000
S.U.G	-	-	2,000
Maintenance	-	-	2,000
I.D. CARD	-	-	2000

TOTAL NGN 118,000

ACCOUNT DETAILS

BANK NAME:	UBA
ACCOUNT NO:	1028226504
ACCOUNT NAME:	TIFFANY CATERING & FASHION
BANK NAME:	FIRST BANK
ACCOUNT NO:	2014956168
ACCOUNT NAME:	TIFFANY PORT HARCOURT

LEVEL 200

Course Fee	-	-	45,000
Cookery Practical	-	-	15,000
Cake Baking Practical	-	-	5,000
Event Deco. Practical	-	-	5,000
Handout	-	-	10,000
Toiletries	-	-	2,000
Examination	-	-	6,000
S.U.G	-	-	2,000
Maintenance	-	-	2,000

TOTAL NGN 97,000

LEVEL 300

Course Fee	-	-	45,000
Cookery Practical	-	-	15,000
Cake Baking Practical	-	-	10,000
Handout	-	-	10,000
Toiletries	-	-	2,000
Examination	-	-	6,000
S.U.G	-	-	2,000
Maintenance	-	-	2,000

TOTAL NGN 97,000

LEVEL 400

Course Fee	-	-	35,000
Cookery Practical	-	-	15,000
Sugar Baking Practical	-	-	10,000
Handout	-	-	12,000
Toiletries	-	-	2,000
Examination	-	-	6,000
S.U.G	-	-	2,000
Maintenance	-	-	2,000

TOTAL NGN 84,000