



# *Seven Star Culinary Institute* Programme Guide & Fees Structure *2026 - 2027*

## *Our Vision*

To transform the global culinary industry by producing prodigiously gifted, talented and versatile chefs primed for the world.

## *About Our Courses*

Our programs blend hands-on kitchen training with academic depth, **guided by an award-winning team of culinary experts.** Students gain practical skills in food preparation and presentation, along with essential knowledge in **business, marketing, and kitchen management**, preparing them to **thrive in today's culinary industry.**

### CONTACT US:



info@sevenstarculinaryinstitute.com



+256 776 132218 or +256 200 956750



Ntinda kiwatule road

Next to Isabella Restaurant, Dr Asea road



# Short Courses

## 1 STAR Professional Diploma Course

An in-depth program covering advanced culinary skills, kitchen management, and international cuisines. **Suitable for those aiming for professional chef roles or a career in hospitality.**

- **Duration: 2 years (4 terms)**
- **Study Days: 3 days/week**
- **Study Time: 3 hours/day**
- **Tuition: UGX 2,460,000 per term\***
- **Tuition (international): USD 660 per term\*\***
- **Total Tuition: UGX 9,840,000 for two years**
- **Total Tuition (international): USD 2,640 for two years**

## 2 STAR Professional Certificate Course

A one-year foundational program that provides students with essential culinary skills across multiple cuisines. **Ideal for beginners entering the food industry.**

- **Duration: 1 year (3 terms)**
- **Study Days: 3 days/week**
- **Study Time: 3 hours/day**
- **Tuition: UGX 2,100,000 per term\***
- **Tuition (international): USD 605 per term\*\***
- **Total Tuition: UGX 6,300,000 for one year**
- **Total Tuition (international): USD 1,815 for one year**

## 3 STAR Professional Advanced Course

An advanced-level program **tailored for students with prior culinary training** who want to specialize and sharpen their skills in specific culinary arts disciplines.

- **Duration: 9 months (3 terms)**
- **Study Days: 2 days/week**
- **Study Time: 3 hours/day**
- **Tuition: UGX 2,500,000 per term\***
- **Tuition (international): USD 712 per term\*\***
- **Total Tuition: UGX 7,500,000 for nine months**
- **Total Tuition (international): USD 2,136 for 9 months**

## 4 STAR Professional VACIST Course

A course **designed for Senior Six vacists** who want to stay engaged and learn basic kitchen skills during their break.

- **Duration: 6 months (1 term)**
- **Study Days: 3 days/week**
- **Study Time: 3 hours/day**
- **Tuition: UGX 3,000,000\***
- **Tuition (international): USD 842\*\***

Our short courses are perfect for anyone looking to explore a specific culinary skill in a flexible and hands-on format.

**They all follow the same structure:**

- **Duration: 2 months**
- **Study Days: 2 days/week**
- **Study Time: 3 hours/day**
- **Tuition: UGX 1,200,000\***
- **Tuition (international): USD 378\*\***

The short courses include the following:

## 1 STAR Professional Cake Baking & Decoration Course

A beginner-friendly program for those who want to explore the techniques of **baking and decorating beautiful cakes** for events or small business.

## 2 STAR Professional Dessert & Pastry Course

Covers the **basics of pastry and dessert** preparation, ideal for anyone aspiring to enter the world of sweet culinary arts.

## 3 STAR Professional Continental Arts Course

Combines **elements of continental cuisine and pastry-making**, offering a well-rounded introduction to both savory and sweet culinary arts.

## 4 STAR Professional Healthy Meals Course

Focuses on **health-conscious cooking** techniques and nutritious meal preparation for home and professional settings.

## 5 STAR Professional African Arts Course

Teaches **African cuisine** with a focus on traditional recipes, ingredients, and cooking methods.

## 6 STAR Professional French Pastry Course

Covers essential **French pastry techniques and traditions** for students interested in classic European baking.

\*Tuition fee excludes mandatory one-time fees. See "Mandatory First-Semester Fees" for details.

\*\* International students are all that aren't citizens of Uganda



# Entry Requirements

## For Certificate, Diploma, Advanced & VACIST Courses:

- Three passport-size photos.
- A Copy of your valid ID (Passport or National ID)
- A Copy of your Senior 4 certificate (or equivalent) / a certificate in catering.
- An Introduction letter from the restaurant/hotel.  
(This is only for those applying for the Star Professional Advanced Course.)

## For the Short Courses:

- Three passport-size photos.
- A Copy of your valid ID (Passport or National ID)
- Open to all individuals regardless of age or academic background
- No prior experience required
- Interest in the chosen culinary area

# Mandatory First-Semester Fees

## For Certificate, Diploma, Advanced & VACIST Students:

Item	Cost (UGX)	Cost (USD)**
Chef's Kit	175,000	50
Registration	50,000	16
Uniform	250,000	67
School Shirt	35,000	11
Handbag OR Backpack	60,000 / 80,000	18 / 25
School ID (Vacists excluded)	12,000	5
Extra Uniform (optional)	200,000	54

- **Total (Handbag option):** UGX 582,000 or USD 221
- **Total (Backpack option):** UGX 602,000 or USD 228

## For All Short Courses (2-Month Programs):

Item	Cost (UGX)	Cost (USD)**
Chef's Kit	175,000	50
Registration	50,000	16
Uniform	250,000	67
Handbag OR Backpack	60,000 / 80,000	18 / 25
Extra Uniform (optional)	200,000	54

- **Total (Handbag option):** UGX 535,000 or USD 205
- **Total (Backpack option):** UGX 555,000 or USD 212

\*Tuition fee excludes mandatory one-time fees. See "Mandatory First-Semester Fees" for details.

\*\*International students are all that aren't citizens of Uganda



## Other Programs

In addition to our structured academic programs, Seven Star Culinary Institute offers dynamic culinary experiences and seasonal events designed to inspire, entertain, and engage the wider community.

### Kids Holiday Cooking Program

A fun and educational holiday program designed to teach children basic cooking skills, kitchen safety, and confidence in the kitchen. Perfect for young, aspiring chefs!

**(Fees vary by season. Contact us for the latest schedule.)**

### Gift of Love Valentine's Dinner

Celebrate love with a gourmet Valentine's dining experience prepared by our top chefs. Enjoy a romantic menu, fine wine, and beautiful ambiance.

**(Reservation-based. Pricing shared during booking.)**

### Battle of the Stars Cooking Competition

A high-energy cooking competition featuring SSCI students, alumni, and guest chefs. This exciting event highlights creativity, technique, and teamwork in a live cook-off.

**(Open for participation and attendance. Event dates and details announced in advance.)**

### Cook 'n Chill Events

A hands-on community cooking experience where students lead guests through making a specific dish. These fun and interactive sessions promote learning, creativity, and connection between SSCI and the wider public.

**(Open to all. Session details and fees vary.)**

## Additional Student Expenses

In addition to tuition and mandatory fees, students may incur extra costs during their training. These may include:

- School trips
- Competitions (internal & external)
- Team building activities
- Internship placements
- Examination fees and ingredients

**Note:** Internal exams require students to purchase their own ingredients. The external exam by the Directorate of Industrial Training (DIT) costs UGX 250,000 or USD 80 for international students.

**All costs will be communicated in advance by the administration.**

## Terms & Conditions

1. At least 40% of the tuition fee must be paid before the commencement of classes. The remaining balance must be cleared by the end of the term or as agreed with the finance office.
2. A non-refundable application fee of UGX 50,000 or USD 16 (for international students) is required at the time of submitting the application form. This applies to all programmes.
3. Mandatory one-time fees (marked with \*), including the Chef's Kit, Uniform, and SSCI T-shirt, must be fully paid before the start of class. These items are required for participation in all practical sessions.
4. For international students, additional immigration or documentation charges may apply and must be settled prior to course commencement. These fees are non-refundable.
5. All tuition and course fees are non-refundable and non-transferable once the term begins.
6. SSCI reserves the right to change fees, schedules, or course content without prior notice.
7. Additional fees such as for sports day, internship placement, or school trips are the student's responsibility.
8. All students must follow SSCI's Code of Conduct and safety rules. Breaches may lead to dismissal without refund.