Fact Sheet

Capsicum
CULINARY STUDIO

ASSISTANT BAKER PROGRAMME

6 MONTHS | FULL-TIME | PAR-TIME | FEBRUARY - JULY INTAKE

Step Into the World of Baking

The Assistant Baker Programme is your launchpad into the world of professional baking. Designed for aspiring bakers, this hands-on course teaches you how to craft a wide variety of baked goods while mastering essential food safety and kitchen professionalism. Whether you dream of working in commercial or retail bakeries or launching your own baking business, this qualification provides the foundation for success. It's ideal for newcomers to baking as well as those already practicing without formal training.

This six-month programme awards two respected qualifications: the Occupational Skills Programme: Assistant Baker at NQF Level 2 and the City & Guilds Level 1 Diploma in Introduction to Professional Cookery, following the Baking Pathway. Together, these credentials provide a strong, recognised foundation to help you start or grow your career in the baking industry.

With a strong focus on fermentation, you will work with artisanal favourites like sourdough, ciabatta, bagels and croissants, puff pastry, and traditional breads. You'll also dive into pastry fundamentals, learning to create both savoury and sweet baked dishes.

The programme includes Work Integrated Learning (WIL) in real bakery environments, ensuring graduates are job-ready and confident in their abilities.

Whether you're looking to work in a commercial bakery, a retail outlet, or start your own baking business, this programme gives you confidence, creativity, and competence to succeed.

ADMISSION REQUIREMENTS

- Grade 9 or NQF 1
- 18 years old of age

QUALIFICATION DETAILS

- QCTO Occupational Skills Programme: Assistant Baker NQF 2

DURATION

- 6 Months Full-Time
- 12 Months Part-Time



GROWTH OPPORTUNITIES

- Pastry Chef
- Artisanal Baker
- Cake Decorator
- Confectionary Chef

COURSE OVERVIEW

- Hygiene and Safety
- Kitchen Operations; Equipment and Stock Control
- Ingredient Identification
- Basic Cakes, Biscuit and Pastry Products
- Dough Products
- Bakery Principles
- Kitchen Procedures: Production Processes
- Work Integrated Learning (WIL)

OPTIONAL SPECIALISATIONS

- Artisanal Baker
- Cake Decoration

FURTHER STUDIES

- Kitchen Hand Qualification/ Foundational Cook Qualification/ Professional Cookery Programme
- Professional Patisserie Programme

WHAT IS INCLUDED

- One full sets of uniforms, golf shirt and a pair of safety boots
- Assistant Baker knife set
- Talent Exchange: Capsicum's Employment Programme
- Workshops: Social Media

CAREER PATHS

Open the door to a wide range of exciting careers. From hotel kitchens to artisan bakeries, cruise ships to your own business, the possibilitiesare as creative as they are diverse.

Hospitality and Accommodation

Start your journey as a Hotel Pastry Assistant, working alongside experienced pastry chefs to prepare fresh breads and pastries for hotel guests, especially breakfast service.

Restaurants and Cafés

Step into the fast-paced world of professional kitchens as a Bakery Assistant, producing breads, rolls and desserts for daily service. Hone your craft further as an Artisan Bread Baker, specialising in handcrafted, fermented loaves for boutique cafés and restaurants.

Retail and Commercial Bakeries

Take on a role as an In-store Bakery Assistant, baking and packaging goods for supermarket or retail counters. Large-scale operations offer opportunities to become a Production Line Baker assistant, or explore the creative side as a Cake Decorator Assistant, adding detail to celebration cakes and pastries.

Confectionery and Specialty Baking

Explore the sweeter side of baking as a Confectionery Assistant, producing sweets, biscuits and decorative treats. Craft small-batch preserves as a Jam and Preserve Maker, or focus on pastry classics as a Tart and Pastry Specialist, mastering techniques like classic pastry creations.

Travel and Tourism: Cruise Ship Baker

Bring your skills to the global stage as a Cruise Ship Junior Baker, preparing a range of baked goods for onboard dining. Opportunities also exist in airline catering and the events industry, where precision and consistency are key.

Entrepreneurship and Self-Employment

Build your own brand as a Home-Based Baker, supplying baked goods to local markets or selling online. Launch a food stall at festivals and pop-ups, or create memorable moments with a Custom Cake Business, designing bespoke cakes for weddings and celebrations.

INTERNATIONAL STUDENTS

Capsicum is not permitted to register you until you have produced your VALID study visa. It could take 6 to 8 weeks for your Study Visa application to be processed. The study visa has to be issued to study at the institution. Please check the international student admissions requirements for the programme of study you are applying for and ensure you meet the requirements.

You will also need to submit a SAQA (South African Qualifications Authority) evaluation of your highest qualification. This together with your visa needs to be submitted before you will be able to study with Capsicum.

NSFAS only provides funding for South African students who plan to study at public universities or Technical and Vocational Education and Training (TVET) institutions.

Capsicum is an accredited skills development provider with the Quality Council for Trades and Occupations (QCTO) and the Culture Arts Tourismz Hospitality and Sports Sector Education and Training Authority (CATHSSETA) Capsicum is also an accredited City & Guilds center.

The Cook Qualification is subject to you completing the QCTO and CATHSSETA regulated EISA (External Integrated Summative Assessment). This final step is external and does not form part of your tuition fees. Capsicum will support you in completing this crucial part of your journey. The qualifications aligned to our programmes of study are accredited, quality assured and certified by the relevant accrediting body as per the above.

CONTACT US

chef@capsicumcooking.co.za
086 111 CHEF (2433)
Visit our website for more information: www.capsicumcooking.com

OUR CAMPUSES

BOKSBURG - JHB | RUIMSIG - JHB | ROSEBANK - JHB | MENLYN - PTA
NELSON MANDELA BAY | UMHLANGA - DBN | SALT RIVER - CPT

---

*Admission prerequisites are subject to institutional discretion

Capsicum is a division of The Independent Institution of Education (Pty) Ltd.

Errors and ommissions expected