



# Capsicum

CULINARY STUDIO

## ADVANCED PROFESSIONAL CHEF PROGRAMME



### Admission Requirements

NQF 2 or Gr 10  
with Math  
Literacy &  
18 years of age



### Intake February



### Duration

3 Years  
Full-Time



### Qualification

NQF 5  
QCTO SAQA ID:  
101697

This course is for the future leaders of the culinary industry. It covers all major theoretical, practical and workplace components of kitchen operations, culinary practice and patisserie skill elements. It includes effective leadership, self-development and communication, as well as sustainability and effective business management modules.

### COURSE OVERVIEW

#### Year 1

- Introduction to Hospitality and Tourism
- Hygiene and Safety
- Cleaning and Sustainability
- Understanding Ingredients and Preparation Principles
- Nutrition
- Theory of Food Preparation and Production
- Culinary Skill Application
- Basic Business Communication and Business Management Principles
- Work Integrated Learning 1

#### Year 2

- The Hospitality Industry and Baking Profession
- Ingredient Identification
- Cakes, Biscuits and Sponge Products
- Pastry Products
- Dough Products
- Hot and Cold Desserts
- Patisserie Skills Applications
- Operational Business Management Principles
- Work Integrated Learning 2

#### Year 3

- Basic Computer Literacy
- Personal Development
- Food and Beverage Service Management and Product Knowledge
- Nutritional Cooking
- Cuisines of the World
- Culinary Skill Application
- Supervision and Staff Relations
- Work Integrated Learning 3

# OUR VALUES



## CULINARY MASTERY



## FUELLING CULINARY PASSION



## INDUSTRY'S PREFERENCE

The Advanced Professional Chef Programme is aligned to the QCTO Occupational Certificate: Chef which requires an External Integrated Summative Assessment, not included in the curriculum delivery and tuition fees. For more information please consult your nearest Capsicum Culinary Studio campus.

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Errors and omissions excepted

## CAREERS

- Chef de Partie
- Demi-chef de Partie
- Menu Consultant

## GROWTH OPPORTUNITIES

- Research and Development Chef
- Sous Chef, Head Chef or Executive Chef
- Contract and Corporate Trainer
- Menu Developer
- Food Stylist, Photographer, Writer or Blogger / Vlogger

## WHAT IS INCLUDED

- Photography workshops as well as training on building a social media presence and professional networking.
- Two full sets of uniforms and safety boots.  
A professional chef knife set.

**APPLY NOW**

### NELSON MANDELA BAY

EARLY SETTLEMENT				EXTENDED PAYMENT TERMS			
App Fee	Deposit	Single Payment	Cash Total Course Fees*	App Fee	Deposit	Monthly Payment 12 Months	Total Terms Fees*
R 1 000	R 25 806	R 60 214	R 86 020	R 1 000	R 25 806	R 5 559	R 92 514

\*Fees are applicable for the 1st year of studies only

## CONTACT US

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086 111 CHEF (2433)



Visit our website for more course information:

**[www.capsicumcooking.com](http://www.capsicumcooking.com)**

JOHANNESBURG | PRETORIA | BOKSBURG | DURBAN | NELSON MANDELA BAY | CAPE TOWN



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