



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.

Version 1 October 2022 (March 2023)
Errors and omissions excepted

CAREERS

- Chef de Partie
- Demi-chef de Partie
- Menu Developer

GROWTH OPPORTUNITIES

- Research and Development Chef
- Contract and Corporate Trainer
- Entrepreneur
- 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

PRETORIA

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 26 673	R 62 227	R 88 900	R 1 000	R 26 673	R 5 746	R 95 625

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

CONTACT US

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Visit our website for more course information:

www.capsicumcooking.com

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