



# Capsicum

CULINARY STUDIO

## ADVANCED PROFESSIONAL CHEF PROGRAMME

Step into a world of culinary excellence with our specially designed programme, tailored for those destined to lead in the culinary industry. Delve into all aspects of kitchen operations, culinary practice, and the art of patisserie. Enhance your skills with essential insights on effective leadership, self-development, communication, sustainability, and successful business management. This comprehensive programme is your gateway to a thriving and rewarding culinary career



### Admission Requirements

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



**Intake**  
February



**Duration**  
3 Years  
Full-Time



### Qualification

NQF 5  
QCTO SAQA ID:  
101697

### 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

# WHAT WE STAND FOR



## 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.

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

- Two full sets of uniforms, golf shirt and a pair of safety boots
- Advanced professional chef knife set
- City and Guilds endorsement

## CONTACT US

[chef@capsicumcooking.co.za](mailto:chef@capsicumcooking.co.za)

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



SWISS  
EDUCATION  
GROUP



### International Student

Capsicum Culinary Studio 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

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