



**Capsicum**  
CULINARY STUDIO

## ASSISTANT BAKER PROGRAMME



### Admission Requirements

NQF 1 or Gr 9 &  
18 years of age



### Intake

February  
July



### Duration

6 Months  
Full Time



### Qualification

NQF 2  
SP-191206  
QCTO Skills  
Programme

This programme focuses on artisanal bread and craft baking to develop future bakers. The skills are applicable to all sectors, from small bakeries to retail large bakeries, restaurants and large-scale hotels.

### COURSE OVERVIEW

- Hygiene and Safety
- Kitchen Operations: Equipment and Stock Control
- Ingredient Identification
- Basic Cakes, Biscuit and Pastry Products
- Dough Products
- Kitchen Procedures: Production Process
- Work Integrated Learning

### CAREERS

- Assistant Baker
- Bakery Counter Hand
- Recipe Developer

### GROWTH OPPORTUNITIES

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

# OUR VALUES



CULINARY MASTERY



FUELLING CULINARY PASSION



INDUSTRY'S PREFERENCE

## OTHER COURSES AVAILABLE AT CAPSICUM

- Assistant Chef
- Professional Chef
- Advanced Professional Chef

## WHAT IS INCLUDED

- Training on building a social media presence and professional networking.
- Two full sets of uniforms and safety boots.  
An Assistant Baker knife set.

**APPLY NOW**

### CAPE TOWN

EARLY SETTLEMENT				EXTENDED PAYMENT TERMS			
App Fee	Deposit	Single Payment	Cash Total Course Fees	App Fee	Deposit	Monthly Payment 6 Months	Total Terms Fees
R 1 000	R 6 160	R 18 480	R 24 640	R 1 000	R 6 160	R 3 388	R 26 488

## CONTACT US

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Visit our website for more course information:

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

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