



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

NELSON MANDELA BAY

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

chef@capsicumcooking.co.za

086 111 CHEF (2433)



Visit our website for more course information:

www.capsicumcooking.com

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Placement
International.

B.H.M.S.
Business & Hotel Management School

