



Capsicum
CULINARY STUDIO

ASSISTANT CHEF PROGRAMME



Admission Requirements

NQF 1 or Gr 9 &
18 years of age



Intake

February
July



Duration

6 Months
Full Time



Qualification

NQF 2
CATHSSETHA
Skills
programme

HPS/AssChef/02/0022

This programme is the ideal stepping-stone for those that work in the industry and for those wishing to gain entry into a career in a restaurant, catering, and hotel kitchens. It brings together elements of food preparation and focuses on the basic skills required to operate in the food service industry.

COURSE OVERVIEW

- Introduction to Hospitality
- Hygiene and Safety
- Theory of Food Production
- Stocks, Soups and Sauces
- Meat, Poultry, Game and Offal
- Buffet and Carvery Service
- Communication and Self Development
- Work Integrated Learning

CAREERS

- Demi Chef de Partie
- Assistant Chef
- Line Chef
- Food Service Assistant
- Commis Chef

GROWTH OPPORTUNITIES

- Chef de Partie
- Sous Chef
- Executive Chef

OUR VALUES



CULINARY MASTERY



FUELLING CULINARY PASSION



INDUSTRY'S PREFERENCE

OTHER COURSES AVAILABLE AT CAPSICUM

- Assistant Baker
- 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 Chef knife set.

APPLY NOW

BOKSBURG

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 5 490	R 16 470	R 21 960	R 1 000	R 5 490	R 3 085	R 24 000

CONTACT US

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Visit our website for the latest course information:

www.capsicumcooking.com

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B.H.M.S.
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