



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









#### 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.



#### **DURBAN**

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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