

Master the Art of Culinary Excellence

The Advanced Professional Chef Programme is Capsicum's flagship 3-year journey, designed to transform passionate food lovers into globally recognised chefs. Combining the Occupational Certificate: Chef (NQF 5) with internationally accredited City & Guilds Diplomas, this qualification gives graduates the credibility to build a career anywhere in the world

From day one, students train in professional kitchens, mastering core cookery, patisserie, and advanced culinary techniques. Each year includes structured Work Integrated Learning (WIL) placements, ensuring graduates leave with both qualifications and industry experience

This programme isn't just about cooking - it's about developing leaders in the kitchen. With modules in cost control, gastronomy, sustainability, and kitchen management, students learn to pair culinary creativity with supervisory and leadership skills

Graduates are prepared for every step of the culinary journey, from Chef de Partie to grow into Executive Chef based on experience, and beyond into entrepreneurship, consultancy, and global opportunities. Whether your dream is to lead a fine-dining brigade, create innovative patisserie, or run your own restaurant, this qualification is the passport to a career without borders

CAREER PATHS

Graduates are prepared for diverse roles in the culinary and hospitality industry both locally and internationally. From kitchen positions to entrepreneurship and leadership, this qualification opens many rewarding career opportunities

Hotels and Resorts

Start as a Commis Chef, Demi Chef or Chef de Partie and progress to roles like Sous Chef, Executive Chef or Food and Beverage Manager, leading teams and managing operations

Restaurants and Cafés

Work in fine dining or casual settings as a Pastry Assistant, Pastry Sous Chef, Head Pastry Chef or Chocolatier, or move into leadership roles such as Head Chef or Culinary Consultant

Commercial and Retail Bakeries

Join bakeries or production facilities as a Junior Baker, Head Baker or Bakery Manager, focusing on quality and efficiency in fast-paced environments

Contract Catering and Events

Serve as a Catering Supervisor or similar role in corporate, educational or event catering, requiring strong planning and coordination skills

Travel and Tourism

Work abroad in cruise ships, safari lodges, resorts or airlines as chefs and kitchen managers, adapting to dynamic and diverse environments

Entrepreneurship and Self-Employment

Many graduates become Private Chefs, Restaurant Owners or Bakery Entrepreneurs, or run their own catering businesses and freelance careers

Beyond the Kitchen

Graduates also move into roles like Culinary Consultant, Lecturer, Trainer, Food Stylist, Research and Development Chef or Hospitality Manager to drive innovation and shape the future of hospitality

ADMISSION REQUIREMENTS

Grade 10 or NQF 2
& 18 years
with Mathematical
Literacy

INTAKE February

DURATION 3 Years Full-Time

QUALIFICATION

QCTO Occupational
Certificate: Chef NQF 5
SAQA ID 101697

City & Guilds Diplomas:
Yr 1: Level 2 Diploma in
Professional Cookery
Yr 2: Level 3 Diploma in
Professional Patisserie
and Confectionery
Yr 3: Level 3 Diploma in
Advanced Professional Cookery

CULINARY MASTERY MEMORABLE HOSPITALITY

GROWTH OPPORTUNITIES

- Product Developer
- Food Stylist
- Recipe Developer
- Culinary Instructor / Trainer
- Curriculum Developer (Hospitality)
- Food Blogger / Vlogger
- TV Show Host / Culinary Presenter
- Social Media Influencer (Food)
- Resort Food Experience Curator
- Dietary Chef / Nutrition-Focused Cook
- Private Chef

COURSE OVERVIEW

Year 1

- Introduction to Hospitality and Tourism
- Hygiene and Safety
- Numeracy and Basic Computer Skills
- Cleaning and Sustainability
- Understanding Ingredients and Preparation Principles
- Nutrition
- Theory of Food Preparation and Production
- Culinary Skill Application
- Personal Development
- Stock Control
- Work Integrated Learning 1 (WIL)

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 (WIL)

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 (WIL)

FURTHER STUDIES

- Bachelors of Hospitality Management*

*Admission prerequisites are subject to institutional discretion

Capsicum is a division of The Independent Institution of Education (Pty) Ltd.

OPTIONAL SPECIALISATIONS

- Super Yacht and Cruise Ship Chef
- Plant Based Cuisine
- Sustainability - Farm to Fork
- French Pâtisserie and Confectionery
- Molecular Gastronomy and Modern Cuisine
- Trends & Innovation in Menu Design and Food Styling
- Advanced Plating Techniques

WHAT IS INCLUDED

- Two full sets of uniforms, golf shirt and a pair of safety boots
- Advanced Professional Chef knife set
- Digital Study Material
- Talent Exchange - Capsicum's Employment Programme
- Workshops: Social Media, Wine Appreciation, Food Photography
- Mastery Modules: Cultural Awareness and Inclusivity, Food & Media (Yr 1), Basic Chocolate Work (Yr 2), Entrepreneurship (Yr 3)

CONTACT US

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Visit our website for more course information:

capsicumcooking.com

**BOKSBURG - JHB | RUIMSIG - JHB | ROSEBANK - JHB | MENLYN - PTA |
NELSON MANDELA BAY | UMHLANGA - DBN | SALT RIVER - CPT**



International Students

Capsicum 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.

NSFAS only provides funding for South African students who plan to study at public universities or Technical and Vocational Education and Training (TVET) institutions.

Capsicum is an accredited skills development provider with the Quality Council for Trades and Occupations (QCTO) and the Culture Arts Tourism Hospitality and Sports Sector Education and Training Authority (CATHSSETA). Capsicum is also an accredited City & Guilds centre.

The qualifications aligned to our programmes of study are accredited, quality assured and certified by the relevant accrediting body as per the above.

Errors and omissions excepted

