

Step into the world of professional cooking with the City & Guilds Diploma in Food Preparation and Culinary Arts

Designed for aspiring chefs, this course combines expert-led practical training with online theory classes that build your understanding of the culinary and hospitality industries

You'll develop core skills in guest service, food safety, menu planning and kitchen operations, while gaining the confidence and discipline needed in a professional kitchen

With a strong focus on real-world learning, this qualification sets you up for a rewarding and lasting career in the culinary industry. Apply today and start your journey towards becoming a professional chef

## CAREERS

- Commis Chef
- Chef De Partie
- Sous Chef
- Event Caterer

## GROWTH OPPORTUNITIES

- Entrepreneur
- Head Chef
- Executive Chef
- Chef De Cuisine



### Admission Requirements

Gr 10 or NQF 2 & 18 years of age



### Intake

February  
July



### Duration

6 Months  
Full-Time  
Part Time



### Qualification

City & Guilds  
Level 2 Diploma  
in Food  
Preparation and  
Culinary Arts  
(8064-01)



## COURSE OVERVIEW

- Food Preparation and Culinary Techniques
- Food Safety and Hygiene Practices
- Hospitality Industry Knowledge
- Guest Service Principles
- Menu Planning and Meeting Guest Requirements
- Sustainability in Hospitality
- Professional Workplace Standards
- Mise en Place and Kitchen Organisation
- Self-development and Career Progression
- Wet and Dry Cooking Methods

## WHAT IS INCLUDED

- Two full sets of uniforms,
- Pair of safety boots
- Professional chef knife set
- South African Chefs Association Membership for 2 years
- Digital study material

## OTHER COURSES AVAILABLE AT CAPSICUM

- C&G Diploma in Food & Beverage Services
- C&G Diploma in Reception Services

## CONTACT US

[chef@capsicumcooking.co.za](mailto:chef@capsicumcooking.co.za)

086 111 CHEF (2433)

Visit our website for more course information:

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

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



### International Students

Capsicum Culinary Studio 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 Culinary Studio 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 Culinary Studio 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

