

Unlock Your Future in Hospitality with Our Industry-Driven Qualification:

Step into the vibrant world of food and beverage service with a qualification designed to launch your career. Whether you work in a café or a luxury hotel, this programme equips you with essential skills in food and drink preparation, service, supervision, and innovation that apply across the hospitality sector

You will gain hands-on experience in all key areas, including food and drink service, menu planning, kitchen operations, customer care, inventory control, financial management, and strict food safety compliance

Graduates earn the National Certificate: Food and Beverage Services at NQF Level 4 (SAQA ID 14113), paired with the internationally recognised City & Guilds Level 2 Diploma in Food & Beverage Services. This combination provides practical skills highly valued by employers and opens doors to exciting opportunities worldwide. Sustainability is a core focus of the programme, preparing you to meet one of the hospitality industry's biggest challenges

Get ready to make your mark in the food and beverage industry by gaining the practical skills, industry knowledge, and confidence you need to stand out and succeed in a competitive and ever-evolving field

CAREER PATHS

Food and beverage professionals are at the heart of the guest experience. From running restaurants to curating culinary tourism, this field offers diverse opportunities across hospitality, retail, travel and beyond

Hospitality and Accommodation

Take on leadership roles in hotels, resorts or guest lodges.

As a Restaurant Manager or Food and Beverage Supervisor, you'll lead teams, manage operations and ensure outstanding service. Banqueting Coordinators plan and execute large-scale functions, while Room Service Managers focus on seamless in-room dining delivery

Restaurant and Catering

In restaurants, roles such as Head Waiter and Service Manager involve leading front-of-house teams and creating smooth, memorable dining experiences. Catering Managers oversee logistics and staff for off-site events, while Menu Planners and Food Consultants design offerings that match customer tastes and business goals. For beverage enthusiasts, positions like Bar Manager or Beverage Specialist offer creative and operational challenges

Cruise and Travel

As a Cruise Ship Food and Beverage Manager, you'll oversee multiple dining venues, ensuring consistency and guest satisfaction at sea. Airline Catering Coordinators handle meal planning and logistics for inflight service. For those passionate about culinary tourism, the role of Tourism Food Experience Curator involves crafting food-focused travel experiences that highlight local cuisine and culture

Healthcare and Institutional Catering

As a Catering Manager in hospitals, schools or other facilities, you'll ensure food service meets high standards for nutrition, quality and efficiency in large-scale operations

Retail and Product Development

In the retail space, become a Food Product Developer, creating innovative food and beverage products. Represent brands as a Food and Beverage Brand Ambassador, or manage gourmet outlets as a Retail Store Manager Food and Beverage, blending service and sales expertise

ADMISSION REQUIREMENTS

18 years of age

INTAKE

February
July

DURATION

8 Months
Full-Time

QUALIFICATION

National Certificate:
Food and Beverage
Services
NQF 4
SAQA ID 14113

City & Guilds Level 2
Diploma in
Food & Beverage
Services



CULINARY MASTERY MEMORABLE HOSPITALITY

GROWTH OPPORTUNITY

- Food and Beverage Manager in Hotels or Resorts
- Restaurant Consultant or Entrepreneur
- Beverage Manager
- Event Planner
- Facilities and Design
- Catering Manager

COURSE OVERVIEW

- Introduction to Hospitality and Business Success
- Guest Service Excellence
- Food and Beverage Service Principles
- Menu Knowledge
- Beverage Service (Hot, Cold and Non-Alcoholic)
- Self Development
- Hygiene and Food Safety
- Professional Workplace Standards
- Sustainability Awareness
- Personal and Professional Development
- Work Integrated Learning (WIL)

OPTIONAL SPECIALISATIONS

- Advanced Mixology
- Event Planning

WHAT IS INCLUDED

- Scarf/Tie, Waiter Apron, Golf Shirt, Name Badge
- Barware set featuring a classic shaker and core accessories
- Digital Study Material
- Talent Exchange - Capsicum's Employment Programme
- Workshops: Social Media, Wine Appreciation
- Mastery Module: Entrepreneurship, Cultural Awareness and Inclusivity

FURTHER STUDIES

- City & Guilds Diploma in Reception Services
- Foundational Cookery
- Assistant Baker
- Professional Chef

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

