

Master the art of Patisserie and desserts

Step into the world of refined baking with our Professional Patisserie Programme, ideal for those who want to turn their passion into a career. This full-time course offers two respected qualifications: the CATHSSETA Certificate: Patisserie (NQF 5) and the internationally recognised City & Guilds Level 3 Diploma in Professional Patisserie and Confectionery

Train in specialised patisserie kitchens while perfecting cakes, pastries, breads, plated desserts, and advanced chocolate and sugar work. You will also develop key skills in business and entrepreneurship

The programme includes structured Work Integrated Learning (WIL), giving you real-world experience in professional environments. You will graduate confident, capable and ready to thrive in leading kitchens or launch your own venture

If you dream of creating showstopping desserts and building a future in the world of patisserie, this is where it all begins

CAREER PATHS

A culinary career opens doors across diverse industries, from high-energy hotel kitchens to artisan bakeries and event catering. Each sector offers opportunities to develop skills, take on leadership and build your own business

Hotels and Resorts

Begin in roles like Baker, Commis Pastry Chef, or Demi Chef de Partie, gaining vital experience in professional pastry kitchens. Progress to positions such as Chef de Partie, Sous Pastry Chef, or Executive Pastry Chef, leading teams and managing pastry operations. For broader leadership opportunities, you can advance into roles like Food and Beverage Manager

Restaurants and Cafés

Work in settings ranging from fine dining to casual cafés. Specialise in pastry and confectionery roles including Pastry Assistant, Pastry Sous Chef, Head Pastry Chef and Chocolatier, or take on leadership as Head Chef or Culinary Consultant

Commercial and Retail Bakeries

Join teams as Baker, Head Baker or Bakery Manager, focusing on producing consistent, high-quality baked goods in fast-paced or artisan environments

Contract Catering and Events

Take on roles like Catering Supervisor, managing food service in corporate, educational or event-based catering

Travel and Tourism

Apply your skills in kitchens aboard cruise ships, safari lodges, luxury resorts or airlines, where adaptability and teamwork are essential

Entrepreneurship and Self-Employment

Build your own business as a Restaurant Owner, Bakery Entrepreneur or Private Chef, or offer your expertise independently as a Culinary Consultant

Beyond the Kitchen

Expand into roles such as Lecturer, Trainer, Food Stylist, Research and Development Chef or Hospitality Manager, contributing to education, innovation and industry growth

ADMISSION REQUIREMENTS

Gr 12 or NQF 4 with
Maths Literacy
& 18 years of age

INTAKE
February
July

DURATION
1 Year Full-Time
Part-Time

QUALIFICATION
CATHSSETA
Certificate: Patisserie
NQF 5
SAQA ID 73292

City & Guilds Diplomas:
Level 3 Diploma in
Professional Patisserie and
Confectionery



CULINARY MASTERY MEMORABLE HOSPITALITY

GROWTH OPPORTUNITIES

- Chocolatier
- Cake Designer
- Pastry Sous Chef
- Executive Pastry Chef
- Patisserie Instructor

COURSE OVERVIEW

- The Hospitality Industry and Baking Profession
- Hygiene and Safety
- Culinary Practical Application – Patisserie
- Bakery and Dessert Principles
- Cake, Biscuit and Sponge Products
- Dough Products
- Paste-Based Products
- Plated Desserts and Puddings
- Cleaning and Sustainability
- Operational Business Management
- Work Integrated Learning (WIL)

OPTIONAL SPECIALISATIONS

- Artisan Bread
- French Pâtisserie and Confectionery
- Sugar Craft and Pastillage

WHAT IS INCLUDED

- Two full sets of uniforms, golf shirt and a pair of safety boots
- A Pastry knife set
- Digital Study Material
- Talent Exchange - Capsicum's Employment Programme
- Workshops: Social Media, Wine Appreciation, Food Photography
- Mastery Module: Basic Chocolate Work, Cultural Awareness and Inclusivity

FURTHER STUDIES

- Professional Chef
- Advanced Professional Chef
- Higher Certificate in Hospitality Management*

*Admission prerequisites are subject to institutional discretion
Capsicum is a division of The Independent Institution of Education (Pty) Ltd.

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

