

# 2024 FEE SCHEDULE

1 OCTOBER 2023 - 31 MARCH 2024 (1ST YEAR)



**Capsicum**  
CULINARY STUDIO

## FULL TIME

CASH FEES BOKSBURG				
Courses	Application Fees	Deposit Fee	Single Payment*	Cash Total Course Fee 1st Year
Advanced Professional Chef (1st Year)	R 1 000	R 23 875	R 71 625	R 95 500
Professional Chef	R 1 000	R 23 875	R 71 625	R 95 500
Professional Patisserie	R 1 000	R 23 875	R 71 625	R 95 500
Food and Beverage	R 1000	R 12 000	R 36 000	R 48 000
Professional Combination Chef + Pastry	R 1 000	R 46 000	R 138 000	R 184 000
Assistant Chef - 6 months	R 1 000	R 6 000	R 18 000	R 24 000
Assistant Baker - 6 months	R 1 000	R 6 750	R 20 250	R 27 000
Assistant Combination - Assistant Chef & Assistant Baker	R 1 000	R 12 000	R 36 000	R 48 000

TERM FEES BOKSBURG						
Courses	Application Fees	Deposit Fee	6 Months Term Payment**	12 Months Term Payment**	24 Months Term Payment**	Terms Total Course Fee 1st Year
Advanced Professional Chef (1st Year)	R 1 000	R 25 308	N/A	R 6 327	N/A	R 101 230
Professional Chef	R 1 000	R 25 308	N/A	R 6 327	N/A	R 101 230
Professional Patisserie	R 1 000	R 25 308	N/A	R 6 327	N/A	R 101 230
Food and Beverage	R 1000	R 12 840	N/A	R 3 210	N/A	R 51 360
Professional Combination Chef + Pastry	R 1 000	R 48 300	N/A	N/A	R 6 038	R 193 200
Assistant Chef - 6 months	R 1 000	R 6 420	R 3 210	N/A	N/A	R 25 680
Assistant Baker - 6 months	R 1 000	R 7 223	R 3 611	N/A	N/A	R 28 890
Assistant Combination - Assistant Chef & Assistant Baker	R 1 000	R 12 840	R 6 420	R 3 210	N/A	R 51 360

## PART-TIME

CASH FEES BOKSBURG				
Courses	Application Fees	Deposit Fee	Single Payment*	Cash Total Course Fee 1st Year
Professional Chef	R 1 000	R 18 625	R 55 875	R 74 500
Professional Patisserie	R 1 000	R 18 625	R 55 875	R 74 500

TERM FEES BOKSBURG						
Courses	Application Fees	Deposit Fee	6 Months Term Payment**	12 Months Term Payment**	24 Months Term Payment**	Terms Total Course Fee 1st Year
Professional Chef	R 1 000	R 19 929	N/A	R 4 983	N/A	R 79 715
Professional Patisserie	R 1 000	R 19 929	N/A	R 4 983	N/A	R 79 715

\*Single payment due by 28 February 2024 when classes commence.

\*\*Payment after deposit

NSFAS EXCLUSIVELY PROVIDES FUNDING FOR SOUTH AFRICAN STUDENTS INTENDING TO STUDY AT PUBLIC UNIVERSITIES OR TVET INSTITUTIONS.

# 2024 FEE SCHEDULE

1 OCTOBER 2023 - 31 MARCH 2024 (1ST YEAR)



# Capsicum

CULINARY STUDIO

Please note:

- The R1000.00 application fee is an administrative fee that is non-refundable
- Your registration is pending until you have paid your deposit fee and completed the enrolment process
- Fees indicated are for the year of 2024 registration and not for the full qualification
- All ad hoc fees are to be paid in cash
- Fees are subject to change
- Ts and Cs apply
- Errors and omissions excepted

## ADDITIONAL COSTS

Item	2024
Invigilator	R 250
Remark or moderation for script	R 320
Moderation of POE	R 1100
Supplementary Exams	R 550
Capsicum Internal Certificate Reprint	R 440
Rewrite Theory Test	R 185
Rewrite Practical Assessment	R 550

## REPLACEMENT COSTS

Item	2024
Knife set	Consult CRO
Student Badge Replacement	R 185
Printed Learners Notes	R 250
Printed Recipe Pack	R 110
Student Card Replacement	Consult Wizebook
Textbook - Professional Chef	R 1 350
Textbook - Baking & Pastry	R 1 350
Textbook - Food and Beverage Service	R 850
POE File (Assist Baker and Assist Chef ONLY)	R 550
Uniform - Chef Jacket	R 510
Uniform - Chef Pants	R 385
Uniform - Chef Apron	R 150
Uniform - Bandana	R 96
Uniform - Beanie	R 96
Uniform - Chef Safety Shoes	R 575

Prices are subject to change at any time without prior notice  
Consult your CRO

## WHAT IS INCLUDED IN THE FEES?

All Qualifications:

Textbooks, Manuals, Orientation week, All practical ingredients, Use of all facilities, Graduation, Online Programme Material

### • PROFESSIONAL CHEF:

Two full sets of uniforms, Golf shirt and safety boots. Professional chef's knife set and roll  
City & Guilds dual endorsement

### • PROFESSIONAL PATISSERIE:

Two full sets of uniforms, Golf shirt and safety boots. Professional pastry kit for Patisserie students  
City & Guilds dual endorsement

### • PROFESSIONAL COMBINATION PROGRAMME:

1st YEAR: Two full sets of uniform, Golf shirt and safety boots. Professional chef knife set  
City & Guilds dual endorsement

2nd YEAR: One full set of uniform (safety boots excluded). Professional pastry knife set top-up  
City & Guilds dual endorsement

### • ADVANCED PROFESSIONAL CHEF 1ST YEAR:

Two full sets of uniforms, Golf shirt and safety boots. Professional chef knife set  
City & Guilds dual endorsement

### • ASSISTANT CHEF:

One full set of uniforms and safety boots. Golf shirt. Assistant chef knife set

### • ASSISTANT BAKER:

One full set of uniforms and safety boots. Golf shirt. Assistant baker knife set

### • ASSISTANT COMBINATION PROGRAMME:

Two full sets of uniforms and safety boots. Golf shirt. Assistant knife set

### • PROFESSIONAL CHEF PART-TIME:

One full set of uniform, Golf shirt and safety boots. Professional chef's knife set and roll  
City & Guilds dual endorsement

### • PROFESSIONAL PATISSERIE PART-TIME:

One full set of uniform, Golf shirt and safety boots. Professional pastry kit for Patisserie students  
City & Guilds dual endorsement

### • Educational material and uniforms are included in the fees as per above inclusions.

Should educational material and/or uniforms need replacement, it will be for the students account.

## WHAT IS EXCLUDED IN THE FEES?

- Trade Centre cost
- All excursions costs

## PROGRAMME REQUIREMENTS:

- Students must be proficient in English
- Students must have access to a device with a stable internet connection