

2024 FEE SCHEDULE

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



Capsicum
CULINARY STUDIO

FULL TIME

CASH FEES NELSON MANDELA BAY				
Courses	Application Fees	Deposit Fee	Single Payment*	Cash Total Course Fee 1st Year
Advanced Professional Chef (1st Year)	R 1 000	R 18 750	R 56 250	R 75 000
Professional Chef	R 1 000	R 18 750	R 56 250	R 75 000
Professional Patisserie	R 1 000	R 18 750	R 56 250	R 75 000
Food and Beverage	R 1 000	R 12 000	R 36 000	R 48 000
Professional Combination Chef + Pastry	R 1 000	R 35 500	R 106 500	R 142 000
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 11 500	R 34 500	R 46 000

TERM FEES NELSON MANDELA BAY						
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 19 875	N/A	R 4 969	N/A	R 79 500
Professional Chef	R 1 000	R 19 875	N/A	R 4 969	N/A	R 79 500
Professional Patisserie	R 1 000	R 19 875	N/A	R 4 969	N/A	R 79 500
Food and Beverage	R 1 000	R 12 840	N/A	R 3 210	N/A	R 51 360
Professional Combination Chef + Pastry	R 1 000	R 37 808	N/A	N/A	R 4 726	R 151 230
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 12 305	R 6 153	R 3 076	N/A	R 49 220

PART-TIME

CASH FEES NELSON MANDELA BAY				
Courses	Application Fees	Deposit Fee	Single Payment*	Cash Total Course Fee 1st Year
Professional Chef	R 1 000	R 14 000	R 42 000	R 56 000
Professional Patisserie	R 1 000	R 14 000	R 42 000	R 56 000

TERM FEES NELSON MANDELA BAY						
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 14 980	N/A	R 3 745	N/A	R 59 920
Professional Patisserie	R 1 000	R 14 980	N/A	R 3 745	N/A	R 59 920

*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