

Hospitality & Culinary Leadership Challenge 2026 Terms and Conditions

1. Definitions

For purposes of these Terms and Conditions, the following definitions shall apply:

“Capsicum”- refers to the entity funding and administering the bursary awards.

“Competition”- means the Hospitality & Culinary Leadership Challenge 2026 Bursary Competition comprising the Culinary Bursary Competition and the Hospitality Bursary Competition.

“Entrant”- means any individual who submits an application to participate in the Competition.

“Finalist”- means an Entrant who has been shortlisted and invited to participate in the final stage of the Competition.

“Recipient”- means a Finalist who is selected by Capsicum as a bursary winner.

“Bursary”- means the tuition fee contribution awarded by Capsicum for study in the relevant programme.

“Programme” - means the academic qualification for which the Bursary is awarded, namely: Professional Chef Programme; Professional Patisserie Programme; Conference and Events Organiser Programme.

“Panel”- means the judging panel appointed by Capsicum for the purpose of assessing entries and determining Finalists and Recipients.

“City & Guilds External Examination Fee”- means the external assessment fee payable by students registered for the Professional Chef or Professional Patisserie programmes.

2. General Eligibility

The provisions of this apply to all Entrants and Recipients participating in either the Culinary or Hospitality Bursary Competition.

2.1 Entrants must:

- Be South African citizens with valid South African identity documents;
- Culinary programmes (Professional Chef and Professional Patisserie): Applicants must be at least 17 years of age on the date of application. Applicants for the Professional Chef and Professional Patisserie programmes must attain the age of 18 years on or before 30 June 2026. Proof of age will be required upon request.
- Conference & Events Management programme: Applicants must be 18 years of age on the date of application. Proof of age will be required upon request.
- Must not have previously completed, nor be currently enrolled in, a full qualification equivalent to or higher than the programme for which they are applying; and must not have previously undertaken formal training or studies in Culinary and/or Hospitality qualifications
- Meet the entry requirements applicable to the relevant programme.

2.2 An Entrant may submit an application for only one of the two Competitions (either Culinary or Hospitality). Entries across both categories are not permitted.

PART A: CULINARY BURSARY COMPETITION

3. Overview

3.1 The Culinary Bursary Competition applies to the following programmes:

- Professional Chef Programme
- Professional Patisserie Programme
- A total of seven (7) bursaries will be awarded, comprising one (1) Culinary Bursary per Capsicum campus nationwide.

4. Programmes and Qualifications

Programme	Qualification(s)	Duration	Entry Requirement
Professional Chef	NQF 4 SAQA ID 102296: Occupational Certificate: Cook + City & Guilds Level 2 Diploma in Professional Cookery (7100-12)	1 Year Full-Time	Grade 10 or NQF 2 & 18 years with Mathematical Literacy
Professional Patisserie	NQF 5 SAQA ID 73292: Certificate: Patisserie + City & Guilds Level 3 Diploma in Patisserie (7120-23/33)	1 Year Full-Time	Gr 12 or NQF 4 with Maths Literacy & 18 years of age

- All dates are subject to change at the discretion of Capsicum.
- Finalists are responsible for arranging and covering their own travel, transport, and related costs to attend the final cook-off event.

5. Approximate Bursary Values (Tuition Only)

Programme	Approximate Bursary Value
Professional Chef	R116,600*
Professional Patisserie	R107,795*

**Approximate values are based on 2026 tuition fees at select campuses and are subject to change.*

6. Campus-Based Tuition Variations (Indicative 2026 Intake)

Campus	Professional Chef	Professional Patisserie
Rosebank – Johannesburg	R116,600	R107,795
Ruimsig – Johannesburg	R116,600	R107,795
Menlyn – Pretoria	R116,600	R107,795
Cape Town	R116,600	R107,795
Nelson Mandela Bay	R91,200	R86,820
Boksburg – Johannesburg	R108,180	R102,175
Umhlanga – Durban	R108,180	R102,175

**Based on 2026 tuition fees and subject to change.*

7. Bursary Exclusions – Recipient-Paid Costs

Programme	Uniform / Kit / Knife Set (Approx.)	City & Guilds External Examination Fee
Professional Chef	R4,900	R3,300
Professional Patisserie	R3,800	R3,300

Other Exclusions:

- Learning resources (where applicable)
- Travel, transport, and accommodation
- Ingredients and crockery/plates for the live Cook-Off
- Replacement or re-registration fees
- Re-exam or repeat module fees

Failure to settle the above costs may result in forfeiture of the bursary.

8. Culinary Bursary Entry Process

Step 1: Online Application Form

Applicants must submit via the official Capsicum website and include:



- Personal details (full name, ID number, contact details, date of birth, and SA citizenship);
- Programme and campus selection;
- Highest qualification obtained;
- Confirmation of entry eligibility;
- Motivational Essay (maximum 500 words).

Step 2: Culinary Demonstration Video

Entrants must submit a video (maximum five minutes) that demonstrates their culinary skills. The video must include:

- A brief personal introduction and presentation of the chosen dish;
- Explanation of ingredient selection and cooking method;
- Demonstration of correct mise en place; adherence to food safety and hygiene standards and appropriate presentation technique;
- Confirmation that the work is unaided and original.

Step 3: Live Cook-Off (Finalists Only)

- Finalists will be notified and invited to participate in a live Cook-Off event at the designated Capsicum campus.
- Finalists are required to:
 - Arrange and pay for their own travel, transport, and accommodation to the Cook-Off;
 - Supply their own ingredients, crockery, and plates for presentation;
 - Adhere to the competition brief and time allocation as provided by Capsicum.

Cook-Off Requirements and Judging Criteria:

- Professional Chef: Prepare one main course dish;
- Professional Patisserie: Prepare one plated dessert;
- Judging criteria: Presentation; technique; creativity; flavour; adherence to food hygiene and safety practices during preparation.

Failure to attend the Cook-Off in person will result in disqualification. The Panel's decision is final and binding.

9. Recipient Responsibilities

Recipients must:

- Attend classes full-time and maintain satisfactory academic progress.
- Comply with campus policies and codes of conduct.
- Pay all excluded costs (including uniform, kit, and City & Guilds exam fees).
- Sign a bursary agreement confirming acceptance of these conditions.

SECTION B: HOSPITALITY (CONFERENCE & EVENTS) BURSARY COMPETITION

10. Overview

11.1 The Hospitality Bursary Competition applies to the Conference and Events Management programme and is awarded on merit based on the Entrant's written submission and performance at the in-person presentation stage.

- A total of three (3) Hospitality Bursaries will be awarded, comprising one (1) bursary per campus where the Conference & Events Organiser programme is offered

Step 1: Online Application Form

Applicants must submit via the official Capsicum website and include:

- Personal details (full name, ID number, contact details, date of birth, and SA citizenship);
- Selected campus (Rosebank, Cape Town, or Ruimsig);
- Motivational Essay (maximum 500 words);

Step 2: Event Concept Proposal (for assessment; Finalists will be invited to expand)

Finalists must prepare a concise Event Concept Proposal including:

- Theme and purpose;
- Budget framework;
- Venue and logistics overview;

- Marketing and engagement strategy;
- Audience engagement approach.

Step 3: Finalist Presentation (In-Person)

- Only shortlisted Finalists will be invited to present in person. Finalists are required to:
- Prepare a PowerPoint presentation in accordance with the presentation brief
- Bring both a digital copy and a backup copy of their presentation;
- Attend the in-person presentation on the specified date and venue and be prepared to answer questions from the Panel;
- Arrange and pay for their own travel to and from the presentation venue.

Presentation Brief (Finalists)

- The Finalist Presentation must address, at minimum, the following elements:
- Event concept and theme (including objectives)
- Target audience and value proposition
- Detailed budget and cost assumptions (including revenue where applicable)
- Venue selection and logistics (equipment, staffing, access, timing)
- Marketing, sponsorship and attendee acquisition strategy
- Risk assessment and contingency plans
- Sustainability and accessibility considerations
- Key performance indicators and success measures
- Implementation timeline and resourcing

The Panel will assess Finalist Presentations on feasibility, creativity, budgetary accuracy, presentation quality and professional competence. Failure to present in the required format or attend in person will lead to disqualification.

11. Hospitality Bursary Value and Eligible Campuses

Programme	Approximate Bursary Value
Conference & Events Organiser	R44,480*

**Approximate values are based on 2026 tuition fees at select campuses and are subject to change.*

** Second-year tuition will only be covered if first-year requirements are successfully completed; otherwise, the bursary will be discontinued and the student will be responsible for all subsequent academic costs.*

Eligible campuses for the Conference & Events Organiser programme:

- Rosebank – 3 Keyes Avenue, Rosebank, Johannesburg
- Cape Town – 358 Victoria Road, Salt River, Cape Town, 7925
- Ruimsig – IIE MSA, Block D, 144 Peter Road, Ruimsig

12. Key Competition Dates – Hospitality and Culinary competition

Phase	Date
Competition Launch	28 October 2025
Applications Close	13 December 2025
Finalists Notified	8–12 January 2026
Live cook-off/ Final Presentation Event	24 January 2026
Bursary Recipients Announced	24 January 2026
Class Intake Begins	February 2026

- All dates are subject to change at the discretion of Capsicum.
- Finalists will be notified directly of any changes.
- Finalists are responsible for arranging and covering their own travel, transport, and related costs to attend the final presentation event.
- Applicants may enter either the Hospitality or the Culinary Bursary Competition - not both.
- Capsicum reserves the right to amend or withdraw the bursary offering in the event that the Conference & Events Organiser programme or any other programme does not achieve the minimum required enrolment numbers, is postponed, or is discontinued at a particular campus. In such cases, Capsicum may, at its sole discretion, either:
 - (a) defer the bursary to the next available intake; or
 - (b) offer an equivalent bursary opportunity for an alternative programme of similar value and relevance; or
 - (c) elect not to award the bursary for that campus and/or academic year.
- Such decisions shall be final, and Capsicum shall not be held liable for any claims, losses or expectations arising from programme unavailability or cancellation.

14. Recipient Responsibilities

All participants, including Entrants and Recipients, in the Culinary or Hospitality Bursary Competitions are covered by these provisions.

Recipients must:

- Attend classes full-time and maintain satisfactory academic progress.
- Comply with campus policies and codes of conduct.
- Pay all excluded costs (including uniform, kit, and City & Guilds exam fees where applicable).
- The bursary will only cover second-year tuition if the recipient passes all required first-year courses. If the student fails to meet these requirements, the bursary will be withdrawn, and the student will be responsible for all costs related to rewriting exams, repeating modules, and any future tuition fees.
- Recipients are required to actively represent Capsicum Culinary Studio in an ambassadorial capacity throughout the duration of their studies. This includes assisting at Capsicum-hosted and affiliated events, such as open days, competitions, exhibitions, marketing activations, and other promotional or academic activities as requested by the institution. Recipients agree to participate in marketing and communication initiatives, including but not limited to photo shoots, interviews, testimonials, and social media or promotional campaigns. By accepting the bursary, recipients grant Capsicum the right to use their name, image, likeness, and personal story for marketing, publicity, and institutional purposes in any media format, without further compensation.
- Failure to fulfil these ambassadorial duties may result in a review of the recipient's bursary status.
- Sign a bursary agreement confirming acceptance of these conditions.

15. Non-Exchange of Prize

The bursary prize, or any portion thereof, may not be exchanged, transferred, or redeemed for cash or any other benefit. The award is valid solely for the specified programme and academic year, and no deferrals or substitutions will be permitted. The provisions of this apply to all Entrants and Recipients participating in either the Culinary or Hospitality Bursary Competition.

16. Intellectual Property and Authenticity

All submitted materials must be the Entrant's own original work. Capsicum retains the irrevocable right to use submitted content for promotional, educational, and marketing purposes without compensation. Plagiarised or falsified submissions will be disqualified and bursaries withdrawn. All individuals entering or receiving awards in the Culinary or Hospitality Bursary Competitions are bound by these provisions.

17. Data Protection and Privacy

Capsicum will process personal information in accordance with the Protection of Personal Information Act, 2013 (POPIA). Data collected will be used for competition administration, communication and legitimate marketing purposes. Capsicum will not sell personal data to unauthorised third parties. Participation in the Culinary or Hospitality Bursary Competition is subject to these provisions for all Entrants and Recipients.

18. Right to Modify, Suspend or Terminate

The provisions of this apply to all Entrants and Recipients participating in either the Culinary or Hospitality Bursary Competition.

Capsicum reserves the right to amend or withdraw the Competition or these Terms at its sole discretion, including suspension or termination in the event of force majeure or operational constraints. Capsicum may disqualify any Entrant who submits false or misleading information.