

# FEE SCHEDULE

## 2026



<b>FULL TIME</b> ROSEBANK - JHB   RUIMSIG - JHB   MENLYN - PTA   SALT RIVER - CPT			CASH FEES			TERM FEES		
COURSE	QUALIFICATION	APP FEES*	DEPOSIT	SINGLE PAYMENT**	CASH TOTAL FEES	DEPOSIT	MONTHLY PAYMENT***	TERMS TOTAL FEES
Advanced Professional Chef Y1	Occupational Certificate: Chef Level 2 Diploma in Professional Cookery (7100-12) <b>City &amp; Guilds</b>	R 1 000	R 24 200	R 85 800	R 110 000	R 24 200	R 8 410 x 11 Instalments	R 116 710
Advanced Professional Chef Y2	Occupational Certificate: Chef Level 3 Diploma in Professional Patisserie and Confectionery (7120-23/33) <b>City &amp; Guilds</b>	R 1 000	R 22 330	R 79 170	R 101 500	R 22 330	R 7 770 x 11 Instalments	R 107 795
Advanced Professional Chef Y3	<b>NQF 5</b> QCTO SAQA ID: 101697 Occupational Certificate: Chef Level 3 Diploma in Advanced Professional Cookery (7100-85) <b>City &amp; Guilds</b>	R 1 000	R 14 995	R 52 855	R 67 850	R 14 995	R 5 180 x 11 Instalments	R 71 950
Professional Chef	<b>NQF 4</b> SAQA ID: 102296 Occupational Certificate: Cook Level 2 Diploma in Professional Cookery (7100-12) <b>City &amp; Guilds</b>	R 1 000	R 24 200	R 85 800	R 110 000	R 24 200	R 8 400 x 11 Instalments	R 116 600
Professional Patisserie	<b>NQF 5</b> SAQA ID: 73292 Certificate: Patisserie Level 3 Diploma in Professional Patisserie and Confectionery (7120-23/33) <b>City &amp; Guilds</b>	R 1 000	R 22 330	R 79 170	R 101 500	R 22 330	R 7 770 x 11 Instalments	R 107 795
Professional Combination Cookery + Pastry	<b>NQF 4</b> SAQA ID: 102296 Occupational Certificate: Cook <b>NQF 5</b> SAQA ID: 73292 Certificate: Patisserie Level 2 Diploma in Professional Cookery (7100-12) <b>City &amp; Guilds</b> Level 3 Diploma in Professional Patisserie and Confectionery (7120-23/33) <b>City &amp; Guilds</b>	R 1 000	R 44 770	R 158 730	R 203 500	R 44 770	R 7 125 x 24 Instalments	R 215 760
Foundational Cookery Programme	<b>NQF 3</b> SAQA ID: 110354 Occupational Certificate: Kitchen Hand Level 1 Diploma in Introduction to Professional Cookery (7100-11, 61 Credits) <b>City &amp; Guilds</b>	R 1 000	R 8 375	R 25 125	R 33 500	R 8 375	R 4 565 x 6 Instalments	R 35 765
Assistant Baker	<b>NQF 2</b> SP-191206 QCTO Occupational Skills Programme: Assistant Baker Level 1 Diploma in Introduction to Professional Cookery – (7100-11) (Baking Pathway) <b>City &amp; Guilds</b>	R 1 000	R 8 890	R 26 460	R 35 350	R 8 890	R 4 760 x 6 Instalments	R 37 450
Foundational Combination Assistant Baker + Foundational Cookery	<b>NQF 2</b> SP-191206 QCTO Occupational Skills Programme: Assistant Baker <b>NQF 3</b> SAQA ID: 110354 Occupational Certificate: Kitchen Hand	R 1 000	R 15 875	R 47 625	R 63 500	R 15 875	R 4 675 x 11 Instalments	R 67 295
Diploma in Food & Beverage (City & Guilds)	<b>NQF 4</b> SAQA 14113-03 National Certificate: Food and Beverage Services Level 2 Diploma in Food & Beverage Services (8064) <b>City &amp; Guilds</b>	R 1 000	R 10 725	R 32 175	R 42 900	R 10 725	R 4 350 x 8 Instalments	R 45 525
Diploma in Introduction to Hospitality (City & Guilds)	Level 1 Diploma in Introduction to the Hospitality Industry (7107-23) <b>City &amp; Guilds</b>	R 1 000	R 5 400	R 21 600	R 27 000	R 5 400	R 2 900 x 8 Instalments	28 600
Diploma in Reception Services (City & Guilds)	Level 2 Diploma in Reception Services (8064-05) <b>City &amp; Guilds</b>	R 1 000	R 6 400	R 25 600	R 32 000	R 6 400	R 3 440 x 8 Instalments	R 33 920
Conferencing & Events Y1	<b>NQF 5</b> SAQA Qualification ID: 102944 Occupational Certificate: Conference and Events Organiser	R 1 000	R 8 400	R 33 600	R 42 000	R 8 400	R 3 280 x 11 Instalments	R 44 480

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PART-TIME ROSEBANK - JHB   RUIMSIG - JHB   MENLYN - PTA   SALT RIVER - CPT			CASH FEES			TERM FEES		
COURSE	QUALIFICATION	APP FEES*	DEPOSIT**	SINGLE PAYMENT***	CASH TOTAL FEES	DEPOSIT	MONTHLY PAYMENT****	TERMS TOTAL FEES
Professional Chef	NQF 4 SAQA ID: 102296 Occupational Certificate: Cook Level 2 Diploma in Professional Cookery (7100-12) <b>City &amp; Guilds</b>	R 1 000	R 15 100	R 60 400	R 75 500	R 15 100	R 5 900 x 11 Instalments	R 80 000
Professional Patisserie	NQF 5 SAQA ID: 73292 Certificate: Patisserie Level 3 Diploma in Professional Patisserie and Confectionery (7120-23/33) <b>City &amp; Guilds</b>	R 1 000	R 15 100	R 60 400	R 75 500	R 15 100	R 5 900 x 11 Instalments	R 80 000
RPL Professional Cookery	NQF 4 SAQA ID: 102296 Occupational Certificate: Cook	R 1 000	R 12 150	R 48 620	R 60 770	R 12 150	R 4 750 x 11 Instalments	R 64 400
Foundational Cookery	NQF 3 SAQA ID: 110354 Occupational Certificate: Kitchen Hand Level 1 Diploma in Introduction to Professional Cookery (7100-11) <b>City &amp; Guilds</b>	R 1 000	R 5 360	R 21 440	R 26 800	R 5 360	R 3 840 x 6 Instalments	R 28 400
Assistant Baker	NQF 2 SP-191206 QCTO Occupational Skills Programme: Assistant Baker Level 1 Diploma in Introduction to Professional Cookery - (7100-11) (Baking Pathway) <b>City &amp; Guilds</b>	R 1 000	R 5 730	R 22 920	R 28 650	R 5 730	R 4 105 x 6 Instalments	R 30 360
Diploma in Food & Beverage (City & Guilds)	NQF 4 SAQA 14113-03 National Certificate: Food and Beverage Services Level 2 Diploma in Food & Beverage Services (8064-03) <b>City &amp; Guilds</b>	R 1 000	R 6 865	R 27 485	R 34 350	R 6 865	R 3 690 x 8 Instalments	R 36 385

\*The R 1 000 application fee is an administrative fee that is non-refundable | \*\*Deposit due prior to commencement day | \*\*\*Single payment due when classes commence | \*\*\*\*Payment after deposit | \*\*\*\*\*Accreditation pending

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

### 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
- All ad hoc fees are to be paid as an EFT
- Replacement / 2nd uniforms at own cost
- Fees are subject to change
- Tuition fees must be paid via cash or debit order only. Fee-payers are required to select and indicate their chosen payment method
- A non-refundable administration fee of R3000 applies to international students; all fees are payable in cash only
- When making a payment, please quote the student number as the payment reference to ensure accurate and timely allocation to the student's account
- Enrolment in Capsicum Culinary Studio Combination Programmes constitutes a commitment to complete the full programme in its entirety. Participants are not permitted to withdraw or exit the programme upon completion of individual qualifications and will be held liable for the full cost of the entire combination programme. All terms and conditions apply
- Please note that programme offerings vary across campuses. Kindly consult your student advisor for personalised guidance and further information
- Ts and Cs apply
- Errors and omissions excepted

### PROGRAMME REQUIREMENTS:

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

### WHAT IS EXCLUDED IN THE FEES?

- All excursions costs

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### WHAT IS INCLUDED IN THE FEES?

#### All Qualifications:

Online Programme Material, Tuition, Orientation week, All practical ingredients (if applicable), International Exam Fees (if applicable), Use of all facilities, Graduation, Access to Talent Exchange Programme, Graduway Alumni Registration

FULL TIME COURSES	UNIFORM	KIT	WORKSHOPS
ADVANCED PROFESSIONAL CHEF PROGRAMME Y1	2 Full sets of Uniform Golf Shirt, Name Badge Safety Boots	Professional Chef Culinary kit knife set	Mastery Modules Wine Appreciation Food Photography Social Media
ADVANCED PROFESSIONAL CHEF PROGRAMME Y2	1 Full set of Uniform	Professional Pastry knife set top-up	Mastery Modules
ADVANCED PROFESSIONAL CHEF PROGRAMME Y3	1 Chef Jacket 1 Pair of Pants Golf Shirt		Mastery Modules
PROFESSIONAL CHEF PROGRAMME	2 Full sets of Uniform Golf Shirt, Name Badge Safety Boots	Professional Chef Culinary kit knife set	Mastery Modules Wine Appreciation Food Photography Social Media
PROFESSIONAL PATISSERIE PROGRAMME	2 Full sets of Uniform Golf Shirt, Name Badge Safety Boots	Professional Pastry Culinary kit	Mastery Modules Wine Appreciation Food Photography Social Media
PROFESSIONAL COMBINATION COOKERY + PASTRY	1st YEAR: 2 full sets of uniform, Golf shirt and Safety Boots, Name Badge 2nd YEAR: 1 full set of uniform	1st YEAR: Professional Chef knife set 2nd YEAR Professional pastry knife set top-up	Mastery Modules Wine Appreciation Food Photography Social Media
FOUNDATIONAL COOKERY PROGRAMME	1 Full sets of Uniform Golf Shirt, Safety Boots	Kitchen Hand knife Set	Food Photography Social Media
ASSISTANT BAKER PROGRAMME	1 Full sets of Uniform Golf Shirt, Safety Boots	Assistant Baker knife Set	Food Photography Social Media
COMBINATION FOUNDATIONAL COOKERY AND ASSISTANT BAKER PROGRAMME	2 Full sets of Uniform Golf Shirt Safety Boots	Assistant knife set	Food Photography Social Media
DIPLOMA IN FOOD & BEVERAGE SERVICES (CITY & GUILDS)	Scarf/Tie, Golf Shirt, Name Badge		Mastery Modules Social Media
DIPLOMA IN INTRODUCTION TO HOSPITALITY (CITY & GUILDS)	Scarf/Tie, Golf Shirt, Name Badge		Mastery Modules Social Media
DIPLOMA RECEPTION SERVICES (CITY & GUILDS)	Scarf/Tie, Golf Shirt, Name Badge		Mastery Modules Social Media
CONFERENCE & EVENTS PROGRAMME Y1	Scarf/Tie, Waiter Apron, Golf Shirt, Name Badge	Cocktail mix set	Mastery Module Wine Appreciation Social Media

PART-TIME COURSES	UNIFORM	KIT	WORKSHOPS
PROFESSIONAL CHEF PROGRAMME	1 Full sets of Uniform Name Badge Safety Boots	Professional Chef Culinary kit knife set	Food Photography Wine Appreciation Social Media
PROFESSIONAL PATISSERIE PROGRAMME	1 Full sets of Uniform Name Badge Safety Boots	Professional Pastry knife set	Food Photography Wine Appreciation Social Media
RPL PROFESSIONAL CHEF PROGRAMME	1 Full sets of Uniform Safety Boots	Cocktail mix set	Wine Appreciation Social Media
FOUNDATIONAL COOKERY PROGRAMME	1 Full sets of Uniform Golf Shirt	Kitchen Hand knife set	Food Photography Social Media
ASSISTANT BAKER PROGRAMME	2 Full sets of Uniform Golf Shirt Safety Boots	Professional Baker knife set	Food Photography Social Media
DIPLOMA IN FOOD & BEVERAGE SERVICES (CITY & GUILDS)	Scarf/Tie, Waiter Apron, 1styr, Golf Shirt, Name Badge	Cocktail mix set	Wine Appreciation Social Media

### ADDITIONAL COSTS

Item	2025
Invigilator	R 150
Remark or moderation for script	R 310
Moderation of POE	R 155
Supplementary Exams	R 580
Student Card Replacement	R 100
Certificate Reprint	R 420
Rewrite Theory Test	R 170
Rewrite Practical Assessment	R 380

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

### REPLACEMENT COSTS

Item	2025
Knife set	R 3500
Student Badge Replacement	R 195
Recipe Book	R 950
Student Card Replacement	Consult Wize-book
Uniform - Chef Jacket	R 500
Uniform - Chef Pants	R 405
Uniform - Chef Apron	R 160
Uniform - Beanie	R 100
Uniform - Chef Safety Shoes	R 450

### BANKING DETAILS

Account Name	Capsicum Culinary Studio
ABSA Account Number	4097107356
Branch Name	SANTYGER
Branch Code	630510
Swift Code	ABSAZAJJ