Fact Sheet

OCCUPATIONAL QUALIFICATION CHEF

Capsicum
CULINARY STUDIO

Advanced Professional Chef

3 YEARS | FULL-TIME | FEBRUARY INTAKE

Master the Art of Culinary Excellence

The Advanced Professional Chef Programme is Capsicum's flagship 3-year journey, designed to transform passionate food lovers into globally recognised chefs. Combining the Occupational Certificate: Chef (NQF 5) with internationally accredited City & Guilds Diplomas, this qualification gives graduates the credibility to build a career anywhere in the world.

From day one, students train in professional kitchens, mastering core cookery, patisserie, and advanced culinary technique and supervisory competencies. Each year includes structured Work Integrated Learning (WIL) placements, ensuring graduates leave with both qualifications and industry experience.

This programme isn't just about cooking - it's about developing leaders in the kitchen. With modules in cost control, gastronomy, sustainability, and kitchen management, students learn to pair culinary creativity with supervisory and leadership skills.

Graduates are prepared for every step of the culinary journey, from Chef de Partie to grow into Executive Chef based on experience, and beyond into entrepreneurship, consultancy, and global opportunities. Whether your dream is to lead a fine-dining brigade, create innovative patisserie, or run your own restaurant, this qualification is the passport to a career without borders.

ADMISSION REQUIREMENTS

- Grade 10 with Mathematical Literacy or NQF 2
- 18 years old

QUALIFICATION

- QCTO Occupational Certificate: Chef NQF 5 | SAQA ID: 101697

CITY & GUILDS DIPLOMAS:

Year 1: Level 2 Diploma in Professional Cookery
Year 2: Level 3 Diploma in Professional Patisserie and Confectionery
Year 3: Level 3 Diploma in Advanced Professional Cookery



COURSE OVERVIEW

Year 1	Year 2	Year 3
Introduction to Hospitality and Tourism	The Hospitality Industry and Baking Profession	Basic Computer Literacy
Hygiene and Safety	Ingredient Identification	Personal Development
Numeracy and Basic Computer Skills	Cakes, Biscuits and Sponge Products	Food and Beverage Service Management and Product Knowledge
Cleaning and Sustainability	Pastry Products	Nutritional Cooking
Understanding Ingredients and Preparation Principles	Dough Products	Cuisines of the World
Nutrition	Hot and Cold Desserts	Culinary Skill Application
Theory of Food Preparation and Production	Patisserie Skills Applications	Supervision and Staff Relations
Culinary Skill Application	Operational Business Management Principles	**Work Integrated Learning 3 (WIL)**
Personal Development	**Work Integrated Learning 2 (WIL)**	
Stock Control		
Work Integrated Learning 1 (WIL)		

WHAT IS INCLUDED

- Two full sets of uniforms, golf shirt and a pair of safety boots
- Advanced Professional Chef knife set
- Digital Study Material
- Talent Exchange: Capsicum's Employment Programme
- Workshops: Social Media and Wine Appreciation
- Mastery Modules: Cultural Awareness and Inclusivity
  Food & Media **(Year 1)**
  Basic Chocolate Work **(Year 2)**
  Entrepreneurship **(Year3)**

GROWTH OPPORTUNITIES

- Product Developer
- Food Stylist
- Recipe Developer
- Culinary Instructor / Trainer
- Curriculum Developer (Hospitality)
- Food Blogger / Vlogger
- TV Show Host / Culinary Presenter
- Social Media Influencer (Food)
- Resort Food Experience Curator
- Dietary Chef / Nutrition-Focused Cook
- Private Chef

OPTIONAL SPECIALISATIONS

- Super Yacht and Cruise Ship Chef
- Plant Based Cuisine
- Sustainability - Farm to Fork
- French Pâtisserie and Confectionery
- Molecular Gastronomy and Modern Cuisine
- Trends & Innovation in Menu Design and Food Styling
- Advanced Plating Techniques

FURTHER STUDIES

- Higher Education qualifications that are in development:
  Higher Certificate in Culinary Arts
  Diploma in Culinary Arts

CAREER PATHS

Graduates are prepared for diverse roles in the culinary and hospitality industry both locally and internationally. From kitchen positions to entrepreneurship and leadership, this qualification opens many rewarding career opportunities.

Hotels and Resorts
Start as a Commis Chef, Demi Chef or Chef de Partie and progress to roles like Sous Chef, Executive Chef or Food and Beverage Manager, leading teams and managing operations.

Restaurants and Cafés
Work in fine dining or casual settings as a Pastry Assistant, Pastry Sous Chef, Head Pastry Chef or Chocolatier, or move into leadership roles such as Head Chef or Culinary Consultant.

Commercial and Retail Bakeries
Join bakeries or production facilities as a Junior Baker, Head Baker or Bakery Manager, focusing on quality and efficiency in fast-paced environments.

Contract Catering and Events
Serve as a Catering Supervisor or similar role in corporate, educational or event catering, requiring strong planning and coordination skills.

Beyond the Kitchen
Graduates also move into roles like Culinary Consultant, Lecturer, Trainer, Food Stylist, Research and Development Chef or Hospitality Manager to drive innovation and shape the future of hospitality.

Travel and Tourism
Work abroad in cruise ships, safari lodges, resorts or airlines as chefs and kitchen managers, adapting to dynamic and diverse environments.

Entrepreneurship and Self-Employment
Many graduates become Private Chefs, Restaurant Owners or Bakery Entrepreneurs, or run their own catering businesses and freelance careers.

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.

You will also need to submit a SAQA (South African Qualifications Authority) evaluation of your highest qualification. This together with your visa needs to be submitted before you will be able to study with Capsicum.

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 Tourismz Hospitality and Sports Sector Education and Training Authority (CATHSSETA) Capsicum is also an accredited City & Guilds center.

The Cook Qualification is subject to you completing the QCTO and CATHSSETA regulated EISA (External Integrated Summative Assessment). This final step is external and does not form part of your tuition fees. Capsicum will support you in completing this crucial part of your journey. The qualifications aligned to our programmes of study are accredited, quality assured and certified by the relevant accrediting body as per the above.

CONTACT US

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Visit our website for more information: www.capsicumcooking.com

OUR CAMPUSES

BOKSBURG - JHB | RUIMSIG - JHB | ROSEBANK - JHB | MENLYN - PTA
NELSON MANDELA BAY | UMHLANGA - DBN | SALT RIVER - CPT

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*Admission prerequisites are subject to institutional discretion
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Errors and ommissions expected