



Capsicum
CULINARY STUDIO

PROFESSIONAL CHEF PROGRAMME



Admission Requirements

NQF 2 or Gr 10
with Math
Literacy &
18 years of age



Intake

February
July



Duration

1 Year Full Time
Part Time



Qualification

NQF 4
SAQA ID:
14111

This programme covers all major theoretical, practical, and workplace components of kitchen operations and culinary practice. It includes a focus on soft-skills, such as kitchen supervision, self-development and communication. It equips learners to enter the industry confidently upon completion.

COURSE OVERVIEW

- Introduction to Hospitality and Tourism
- Hygiene and Safety
- Cleaning and Sustainability
- Understanding Ingredients and Preparation Principles
- Nutrition
- Theory of Food Preparation and Production
- Culinary Skill Application
- Basic Business Communication and Business Management Principles
- Work Integrated Learning

CAREERS

- Commis Chef
- Chef De Partie
- Demi-chef De Partie
- Event Caterer

GROWTH OPPORTUNITIES

- Entrepreneur
- Sous Chef
- Head Chef
- Executive Chef
- Chef de Cuisine
- Food Stylist / Photographer

OUR VALUES



CULINARY MASTERY



FUELLING CULINARY PASSION



INDUSTRY'S PREFERENCE

OTHER COURSES AVAILABLE AT CAPSICUM

- Professional Patisserie
- Advanced Professional Chef

WHAT IS INCLUDED

- Photography workshops as well as training on building a social media presence and professional networking.
- Two full sets of uniforms and safety boots.
A professional chef knife set and roll.

APPLY NOW

PRETORIA

EARLY SETTLEMENT				EXTENDED PAYMENT TERMS			
App Fee	Deposit	Single Payment	Cash Total Course Fees	App Fee	Deposit	Monthly Payment 12 Months	Total Terms Fees
R 1 000	R 26 673	R 62 227	R 88 900	R 1 000	R 26 673	R 5 749	R 95 625

CONTACT US

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Visit our website for more course information:

www.capsicumcooking.com

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B.H.M.S.
Business & Hotel Management School

