



NQF 4 or Gr 12 with Math Literacy & 18 years of age



Intake

February July



Duration

1 Year Full Time Part Time



Qualification

NQF 5 SAQA ID: 73292 This course is for the learner that identifies with meticulous detail and patient practice. The course covers all major theoretical, practical and workplace components of kitchen operations, patisserie practice and pastry applications. Cost control and operational business management principles are also a core focus.

COURSE OVERVIEW

- Hygiene and Safety
- Cleaning and Sustainability
- Bakery Principles
- The Hospitality Industry and Baking Profession
- Ingredient Identification
- Cakes, Biscuits and Sponge Products
- Pastry Products
- Dough Products
- Hot and Cold Desserts
- Patisserie Skills Applications
- Operational Business Management Principles

CAREERS

- Chef De Partie Patisserie
- Demi Chef de Partie
- Food Writer and Blogger / Vlogger
- Cake Decorator

GROWTH OPPORTUNITIES

- Chocolatier
- Cake Designer
- Executive Pastry Chef
- Patisserie Instructor
- Sous Chef / Head Chef / Executive Chef









OTHER COURSES AVAILABLE AT CAPSICUM

- Advanced Professional Chef
- 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 pastry knife set.



BOKSBURG

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 25 812	R 60 228	R 86 040	R 1 000	R 25 812	R 5 559	R 92 520

CONTACT US

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Visit our website for the latest course information:

www.capsicumcooking.com

JOHANNESBURG | PRETORIA | BOKSBURG | DURBAN | NELSON MANDELA BAY | CAPE TOWN











