



Capsicum
CULINARY STUDIO

PROFESSIONAL PATISSERIE PROGRAMME



Admission Requirements

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

OUR VALUES



CULINARY
MASTERY



FUELLING
CULINARY
PASSION



INDUSTRY'S
PREFERENCE

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.

APPLY NOW

DURBAN

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 25 806	R 60 214	R 86 020	R 1 000	R 25 806	R 5 559	R 92 514

CONTACT US

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Visit our website for more course information:

www.capsicumcooking.com

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B.H.M.S.
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