



## PROFESSIONAL CHEF **PROGRAMME**

Embark on an immersive journey through the heart of culinary excellence with our comprehensive programme. From mastering the intricacies of kitchen operations to honing your culinary artistry, we leave no stone unturned. What sets us apart? A special focus on vital soft skills like kitchen supervision, self-development, and communication, ensuring you're not just a cook, but a confident leader. Step into the industry with flair and finesse, ready to make your mark!

### **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

### **CARFFRS**

- Commis Chef
- Demi-chef De Partie
- Chef De Partie

Event Caterer

### **GROWTH OPPORTUNITIES**

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



Gr 10 or NQF 2

with Math

Literacy & 18

years of age

Intake

**February** July



**Duration** 

1 Year Full-Time **Part Time** 



Qualification

NQF 4 **SAQA ID:** 14111







# INDUSTRY'S PREFERENCE

Capsicum Culinary Studio is an accredited skills development provider with the Quality Council for Trades and Occupations (QCTO) and the Culture Arts Tourism Hospitality and Sports Sector Education and Training Authority (CATHSSETA). Capsicum Culinary Studio is also an accredited City & Guilds centre. The qualifications aligned to our programmes of study are accredited, quality assured and certified by the relevant accrediting body as per the above.

Errors and omissions excepted

### OTHER COURSES AVAILABLE AT CAPSICUM

- Professional Patisserie
- Advanced Professional Chef

### WHAT IS INCLUDED

- Two full sets of uniforms, golf shirt and a pair of safety boots
- A professional chef knife set
- City and Guilds endorsement

### **CONTACT US**

chef@capsicumcooking.co.za 086 111 CHEF (2433)

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

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









### International Student

Capsicum Culinary Studio 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.

Capsicum Culinary Studio is a division of The Independent Institute of Education (Pty) Ltd.