



Capsicum

CULINARY STUDIO

PROFESSIONAL PATISSERIE PROGRAMME

For those who find beauty in meticulous detail and value patient practice, this course is your pathway to culinary expertise. Immerse yourself in the world of kitchen operations, patisserie practice, and pastry applications. Plus, gain essential insights into cost control and operational business management principles



Admission Requirements

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



Intake

February
July



Duration

1 Year Full-Time
Part Time



Qualification

NQF 5
SAQA ID:
73292

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

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

GROWTH OPPORTUNITIES

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

WHAT WE STAND FOR



CULINARY MASTERY



FUELLING CULINARY PASSION



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 Chef
- Advanced Professional Chef

WHAT IS INCLUDED

- Two full sets of uniforms, golf shirt and a pair of safety boots
- A pastry 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



SWISS
EDUCATION
GROUP



SOUTH AFRICAN
CHEFS ASSOCIATION
since 1944



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.