



APPLICATION FORM

Student Number

APPLICANT INFORMATION

Name and Surname:

ID Number: Passport Number:

Date of Birth: Age: Gender: Male Female Other

Mobile Number: Alternative Number:

Email Address:

Official Language: Second Language:

SPONSOR / FINANCIER DETAILS

Name and Surname:

ID Number: Passport Number:

Mobile Number: Home Number:

Email Address:

Official Language: Second Language:

Postal Address:

Country:

EDUCATIONAL INFORMATION

Highest Qualification: Year Completed / Achieved:

Qualification Type: National Qualification International Qualification

PROGRAMME INFORMATION

Preferred year of studies: 20 Preferred Intake Period: February July

Preferred Campus: Centurion Durban Stellenbosch Nelspruit Online RPL

FULL TIME PROGRAMMES

- | | |
|---|------------------------------------|
| <input type="checkbox"/> Occupational Certificate: Chef, NQF 5 (36 months) | <input type="checkbox"/> Full Time |
| <input type="checkbox"/> Occupational Certificate: Chef, NQF 5 + add-on Pastry Programme (36 months) | <input type="checkbox"/> Full Time |
| <input type="checkbox"/> Occupational Certificate: Cook, NQF 4 (12 months) | <input type="checkbox"/> Full Time |
| <input type="checkbox"/> Professional Pastry Programme (12 months) | <input type="checkbox"/> Full Time |
| <input type="checkbox"/> Occupational Certificate: Cook, NQF 4 + add-on Pastry Programme (18 months) | <input type="checkbox"/> Full Time |
| <input type="checkbox"/> Occupational Certificate: Cook, NQF 4 + add-on Food & Beverage Services Combined (18 months) | <input type="checkbox"/> Full Time |
| <input type="checkbox"/> CTIA Foundation Programme in Professional Cookery (6 months) | <input type="checkbox"/> Full Time |

PART TIME PROGRAMMES

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|---|------------------------------------|
| <input type="checkbox"/> Professional Culinary Arts Programme (12 months) | <input type="checkbox"/> Part Time |
| <input type="checkbox"/> Professional Pastry Programme (12 months) | <input type="checkbox"/> Part Time |
| <input type="checkbox"/> Professional Culinary Arts and Pastry Programme Combined (18 months) | <input type="checkbox"/> Part Time |
| <input type="checkbox"/> CTIA Foundation Programme in Professional Cookery | <input type="checkbox"/> Part Time |

RPL (RECOGNITION OF PRIOR LEARNING) PROGRAMMES

- | | |
|--|------------------------------------|
| <input type="checkbox"/> RPL Occupational Certificate: Chef, NQF 5 (24 months) | <input type="checkbox"/> Full Time |
| <input type="checkbox"/> RPL Occupational Certificate: Cook, NQF 4 (6 months) | <input type="checkbox"/> Full Time |
| <input type="checkbox"/> RPL Professional Pastry Programme (6 months) | <input type="checkbox"/> Full Time |
| <input type="checkbox"/> RPL Food and Beverage Services | <input type="checkbox"/> Full Time |
| <input type="checkbox"/> RPL Professional Culinary Arts Programme (6 months) | <input type="checkbox"/> Part Time |
| <input type="checkbox"/> RPL Professional Pastry Programme (6 months) | <input type="checkbox"/> Part Time |
| <input type="checkbox"/> RPL Professional Culinary Arts Programme (6 months) | <input type="checkbox"/> Online |
| <input type="checkbox"/> RPL Professional Pastry Programme (6 months) | <input type="checkbox"/> Online |

ONLINE PROGRAMMES

- | |
|--|
| <input type="checkbox"/> Occupational Certificate: Cook, NQF 4 (12 months) |
| <input type="checkbox"/> Occupational Certificate: Cook, NQF 4 + add-on Pastry Programme (18 months) |
| <input type="checkbox"/> Professional Culinary Arts Programme (12 months) |
| <input type="checkbox"/> Professional Pastry Programme (12 months) |
| <input type="checkbox"/> Professional Culinary Arts and Pastry Programme Combined (18 months) |

REQUIREMENTS FOR ALL PROGRAMMES

The following documentation to be submitted with your application:

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|---|
| <input type="checkbox"/> Highest Qualification |
| <input type="checkbox"/> Clear copy of ID / Passport |
| <input type="checkbox"/> Application Fee (the application fee is a NON-REFUNDABLE fee and does not form part of the overall cost of the programmes selected) |

Students must be proficient in English. Students must have a Notebook, PC or Tablet with a stable Internet connection and Microsoft Office with a PDF viewer. Students must have an email account. Students must be able to scan either via printer or cell phone. Notebook, PC or Tablet must be brought to class on Theory days.

BANKING DETAILS

ACCOUNT HOLDER	:	Chefs Training and Innovation Academy (Pty) Ltd
BANK	:	Standard Bank
BRANCH / BRANCH CODE / SWIFT CODE	:	Centurion / 012 645 / SBZAZAJJ
ACCOUNT NUMBER	:	410 270 156
REFERENCE	:	Student Name & Surname

Please email your proof of payment to:

Centurion	:	sales@ctia.co.za	Stellenbosch	:	infect@ctia.co.za
	:	sales1@ctia.co.za	Durban	:	infodbn@ctia.co.za
	:	sales3@ctia.co.za	Nelspruit	:	infompu@ctia.co.za