

FULL TIME PROGRAMMES

NATIONAL QUALIFICATIONS WITH DUAL CERTIFICATION – QCTO + CITY & GUILDS



- 1. Advanced Chef Management with Professional Pastry Programme Combined: 42 Months
- 2. Advanced Chef Management Programme: 36 Months
- 3. Professional Chef and Pastry Programme Combined: 18 Months
- 4. Professional Chef Programme: 12 Months

INTERNATIONAL PROGRAMMES – CITY & GUILDS / HIGHFIELD



- 1. Advanced Chef Management with Professional Pastry Programme Combined: 24 Months
- 2. Advanced Chef Management Programme: 18 Months
- 3. Professional Chef and Pastry Programme Combined: 18 Months
- 4. Professional Chef Programme: 12 Months
- 5. Professional Pastry Programme: 12 Months
- 6. Introduction to Cookery (Foundation) Programme: 6 Months

PART TIME PROGRAMMES

INTERNATIONAL PROGRAMMES – CITY & GUILDS / HIGHFIELD



- 1. Professional Chef and Pastry Programme Combined: 18 Months
- 2. Professional Chef Programme: 12 Months
- 3. Professional Pastry Programme: 12 Months
- 4. Introduction to Cookery (Foundation) Programme: 6 Months

ONLINE PROGRAMMES

INTERNATIONAL PROGRAMMES – CITY & GUILDS / HIGHFIELD



- 1. Advanced Chef Management with Professional Pastry Programme Combined: 24 Months
- 2. Advanced Chef Management Programme: 18 Months
- 3. Professional Chef and Pastry Programme Combined: 18 Months
- 4. Professional Chef Programme: 12 Months
- 5. Professional Pastry Programme: 12 Months
- 6. Introduction to Cookery (Foundation) Programme: 6 Months
- 7. Hospitality Programme (Hybrid): 6 Months

NATIONAL QUALIFICATIONS – QCTO



- 1. Advanced Chef Management Programme: 36 Months
- 2. Advanced Chef Management Programme (KM and PM Modules only): 18 Months
- 3. Professional Chef Programme: 12 Months

- 1. Professional Chef and Pastry Programme Combined: 18 Months
- 2. Professional Chef Programme: 12 Months

SECTION 4-C: SHORT PROGRAMMES

- 1. Introduction to Cook: 4 Months
- 2. Introduction to Bake: 4 Months

RPL STUDY OPTIONS – (RECOGNITION OF PRIOR LEARNING): FULL TIME PROGRAMMES

FULL TIME RPL NATIONAL QUALIFICATIONS WITH DUAL CERTIFICATION – QCTO + CITY & GUILDS

- 1. RPL Advanced Chef Management with Professional Pastry Programme Combined: 36 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 2. RPL Advanced Chef Management with Professional Pastry Programme Combined: 30 Months
Entry Requirement: Occupational Certificate: Cook, NQF4 (12 Months)
- 3. RPL Advanced Chef Management Programme: 30 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 4. RPL Advanced Chef Management Programme: 24 Months
Entry Requirement: Occupational Certificate: Cook, NQF4 (12 Months)
- 5. RPL Advanced Chef Management Programme - Work Integrated Learning Only: 18 Months
Entry Requirement: QCTO Occupational Certificate: Chef, NQF5: Statement of Results with completed Knowledge Modules and Practical Modules
- 6. RPL Professional Chef and Pastry Programme Combined: 12 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 7. RPL Professional Chef Programme: 6 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)

FULL TIME RPL INTERNATIONAL PROGRAMMES – CITY & GUILDS / HIGHFIELD

- 1. RPL Advanced Chef Management With Professional Pastry Programme Combined: 18 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 2. RPL Advanced Chef Management With Professional Pastry Programme Combined: 12 Months
Entry Requirement: CTIA Professional Chef Programme (12 Months) / City & Guilds Level 2 Diploma in Food Preparation and Culinary Arts - Food Preparation (8064-01) (12 Months)
- 3. RPL Advanced Chef Management Programme: 12 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 4. RPL Advanced Chef Management Programme: 6 Months
Entry Requirement: CTIA Professional Chef Programme (12 Months) / City & Guilds Level 2 Diploma in Food Preparation and Culinary Arts - Food Preparation (8064-01) (12 Months)

- 5. RPL Professional Chef and Pastry Programme Combined: 12 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 6. RPL Professional Chef Programme: 6 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 7. RPL Professional Pastry Programme: 6 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)

RPL STUDY OPTIONS – (RECOGNITION OF PRIOR LEARNING): PART TIME PROGRAMMES

RPL PART TIME INTERNATIONAL PROGRAMMES – CITY & GUILDS / HIGHFIELD



- 1. RPL Professional Chef and Pastry Programme Combined: 12 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 2. RPL Professional Chef Programme: 6 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 3. RPL Professional Pastry Programme: 6 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)

RPL STUDY OPTIONS – (RECOGNITION OF PRIOR LEARNING): ONLINE PROGRAMMES

RPL ONLINE INTERNATIONAL PROGRAMMES – CITY & GUILDS / HIGHFIELD



- 1. RPL Advanced Chef Management with Professional Pastry Programme Combined: 18 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 2. RPL Advanced Chef Management with Professional Pastry Programme Combined: 12 Months
Entry Requirement: CTIA Professional Chef Programme (12 Months) / City & Guilds Level 2 Diploma in Food Preparation and Culinary Arts - Food Preparation (8064-01)
- 3. RPL Advanced Chef Management Programme: 12 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 4. RPL Advanced Chef Management Programme: 6 Months
Entry Requirement: CTIA Professional Chef Programme (12 Months) / City & Guilds Level 2 Diploma in Food Preparation and Culinary Arts - Food Preparation (8064-01)
- 5. RPL Professional Chef and Pastry Programme Combined: 12 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 6. RPL Professional Chef Programme: 6 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 7. RPL Professional Pastry Programme: 6 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)

- 1. RPL Advanced Chef Management Programme: 30 Months
Entry Requirement: CTIA Introduction to Cookery (Foundation) Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)
- 2. RPL Advanced Chef Management Programme: 24 Months
Entry Requirement: Occupational Certificate: Cook, NQF4 (12 Months)
- 3. RPL Advanced Chef Management Programme: 18 Months
Entry Requirement: QCTO Occupational Certificate: Chef, NQF5: Statement of Results with completed Knowledge Modules and Practical Modules
- 4. RPL Professional Chef Programme: 6 Months
Entry Requirement: CTIA Foundation Programme (6 Months) / Highfield Level 2 Diploma for Professional Cooks (6 Months)

IMPORTANT

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 (Full-Time, Part-Time, and Online). Notebook, PC or Tablet must be brought to class on Theory days (Full-Time and Part-Time).

MARKETING SURVEY

To enhance and assess our marketing strategy, we kindly request you to provide us with the following information: **How did you hear about us?**

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 :	infoct@ctia.co.za
	sales1@ctia.co.za	Durban :	infodbn@ctia.co.za
	sales3@ctia.co.za	Mbombela :	infompu@ctia.co.za

EASY GUIDE TO CTIA'S PROGRAMMES

Foundation Programmes	Professional Programmes				Advanced Management Programmes	
Introduction to Cookery (Foundation) Programme - 6 Months	Hospitality Programme – 6 Months	Professional Chef Programme – 12 Months	Professional Pastry Programme – 12 Months	Professional Chef and Pastry Programme – 18 Months	Advanced Chef Management Programme – 36 Months	Advanced Chef Management with Pastry Programme – 42 Months
Foundation Semester – 6 Months	Hospitality Semester – 6 Months	Foundation Semester – 6 Months	Foundation Semester – 6 Months	Foundation Semester – 6 Months	Foundation Semester – 6 Months	Foundation Semester – 6 Months
		Culinary Semester – 6 Months	Pastry Semester – 6 Months	Culinary Semester – 6 Months	Culinary Semester – 6 Months	Culinary Semester – 6 Months
				Pastry Semester – 6 Months	Management Semester – 6 Months	Pastry Semester – 6 Months
					Work Integrated Learning (Industry) – 18 Months	Management Semester – 6 Months
						Work Integrated Learning (Industry) – 18 Months