



ABOUT THIS PROGRAMME

This hands-on programme develops essential skills in both culinary and pastry arts, combining practical food preparation with kitchen operations, food safety, and nutrition. Students learn to create a wide range of savoury dishes, baked goods, and pastry items, including chocolate and sugar work, while gaining the professional knowledge needed to excel in the hospitality industry.

CAREER PATH

A culinary chef with an international pastry qualification has a unique skill set that opens doors to diverse and high-level career opportunities. They can pursue roles as an executive chef, head pastry chef, or corporate chef in luxury hotels, fine dining restaurants, and resorts, combining their expertise in savoury and pastry arts. With entrepreneurial ambition, they can own a restaurant, bakery, or high-end patisserie, offering a full culinary experience. Opportunities in menu development, research & development (R&D), and food innovation allow chefs to create new dining concepts, desserts, and gourmet products for global brands. They can also thrive in culinary education, food styling, and media, writing cookbooks, hosting masterclasses, or working as a consultant for hospitality businesses. Specialising in chocolaterie, artisan bread making, or pastry-focused catering further expands career possibilities in this dynamic industry.

PROGRAMME OVERVIEW



DURATION:

- 24 Months



ATTENDANCE

- 1 Evening per week on Campus for practicals.
Theory completed online.



ENTRY REQUIREMENTS:

- Minimum highest qualification: Grade 9 Pass
- Math Literacy (Pass) NQF 1
- English Literacy (Pass) NQF 1



CERTIFICATION:

- Highfield Level 3 Diploma for Professional Chefs (RQF)
- Highfield Level 3 Diploma in Patisserie, Confectionery & Bakery (RQF)
- Highfield Principles of Food safety for Catering
- Highfield Health and Safety within the Workplace
- CTIA Certificate of Completion



WORK INTEGRATED LEARNING

- Not Required



FURTHER YOUR STUDIES

- Highfield Level 4 Diploma in Management and Supervision (RQF)





PROGRAMME OUTLINE

CULINARY ARTS I

- Principles of Food Safety
- Health and Safety
- Kitchen Equipment and Knife Skills
- Workplace Standards
- Professional Development
- Environmental Awareness
- Nutrition, Special Diets and Allergen Awareness
- Cold Food Preparation and Presentation
- Cooking Methods

CULINARY ARTS II

- Principles of Food Safety for Catering
- Health and Safety within the Workplace
- Principles of Customer Service in Hospitality Leisure Travel and Tourism
- Principles of Kitchen Equipment and Knife Skill Techniques
- Workplace Standards and Professional Development in the Catering Industry
- Culinary Numeracy and Units of Measurement
- Nutrition, Special Diets and Allergen Awareness
- Environmental Awareness in the Catering Industry
- Cold Food Preparation and Presentation
- Kitchen Operations and Food Production Preparation
- Menu Planning and Recipe Costing
- Food Preparation and Cooking Methods, Techniques and Finishing Dishes:
 - Stocks, Soups and Sauces
 - Fish and Shellfish Dishes
 - Meat, Poultry, Game and Offal Dishes
 - Vegetables, Fruits, Pulses and Vegetable Protein Dishes
 - Rice, Grain, Pasta and other Farinaceous Dishes
 - Egg Dishes
 - Pastry and Bakery Products
 - Preparing, Cooking and Finishing: Desserts
 - Cold Food Preparation and Presentation
- Personal Development as a Cook

PASTRY

- Principles of Food Safety for Catering
- Health and Safety within the Workplace
- Principles of Customer Service in Hospitality Leisure Travel and Tourism
- Principles of Kitchen Equipment and Knife Skill Techniques
- Workplace Standards and Professional Development in the Catering Industry
- Culinary Numeracy and Units of Measurement
- Cold Food Preparation and Presentation
- Preparing, Cooking and Finishing: Dough and Bread Products
- Preparing, Cooking and Finishing: Paste and Pastry Products
- Preparing, Cooking and Finishing: Biscuits and Cakes
- Preparing, Cooking and Finishing: Hot and Cold Desserts
- Preparing, Cooking and Finishing: Sugar and Chocolate Work
- Preparing, Cooking and Finishing: Petit Fours and Miniatures
- Fillings, Toppings, Icings, Glazes, Creams, Sauces and Decorative Techniques

BONUS WORKSHOP - FOOD PHOTOGRAPHY

