



## ABOUT THIS PROGRAMME

This programme equips aspiring chefs with essential culinary foundations, including food preparation techniques and kitchen operations. Learners develop practical skills across hot kitchen, cold kitchen, and pastry disciplines—preparing them for the demands of a professional kitchen and further growth within the food and hospitality industry.

## CAREER PATH

A qualified culinary chef has a wide range of exciting career opportunities in the food and hospitality industry. Traditional paths include becoming an executive chef, head chef, or sous chef in fine dining restaurants, hotels, or resorts. Chefs with an entrepreneurial spirit can open their own restaurant, catering business, or food truck, creating unique dining experiences. Other dynamic roles include menu development, food styling, culinary instruction, and food media, such as blogging, cookbook writing, or hosting cooking shows. Opportunities also exist in research and development (R&D) for food brands, corporate dining, and private chef services for high-profile clients. With the rise of sustainability and global cuisine trends, chefs can specialise in plant-based cooking, ethical sourcing, or international culinary consulting, shaping the future of food.

## PROGRAMME OVERVIEW



### DURATION:

- 12 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 Principles of Foods safety for Catering
- Highfield Health and Safety within the Workplace
- CTIA Certificate of Completion



### WORK INTEGRATED LEARNING

- Not Required



### FURTHER YOUR STUDIES

- Highfield Level 3 Diploma in Patisserie, Confectionery & Bakery (RQF)





**Chefs Training  
& Innovation Academy**

## BLEND (PART-TIME) CULINARY ARTS PROGRAMME

### 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

**BONUS WORKSHOP - FOOD PHOTOGRAPHY**

#### 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



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*Excellence on every plate*

