



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 with an advanced culinary management qualification is well-equipped for leadership roles in the food and hospitality industry. Career paths include executive chef or head chef positions, where expertise in food safety, cost control, and staff management ensures smooth kitchen operations. Opportunities also exist in restaurant ownership or consultancy, helping businesses improve profitability, sustainability, and food quality. With skills in gastronomy and global cuisines, chefs can work as menu developers, food and beverage directors, or culinary instructors.

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:

- 6 Months



ATTENDANCE

On Campus Monday – Friday, 08:00 – 17:00



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

RPL to the NQF Level 4 Occupational Certificate:
Cook Qualification with Work Integrated Learning (WIL)
including Logbook completion





PROGRAMME OUTLINE

CULINARY ARTS

- Personal Hygiene and Safety, Food Safety, Quality Assurance and Workplace Safety
- Numeracy, Units of Measure and Computer literacy and Research
- Environmental Awareness
- Introduction to Nutrition and Diets, Healthier Food
- Preparation and Cooking
- Basic Ingredients
- Theory of Food production
- Introduction to the Kitchen, and the Hospitality and Catering Industry
- Theory of Commodity Resource Management
- 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 Preparations and Presentation
- Personal Development as a Cook

BONUS WORKSHOP - FOOD PHOTOGRAPHY

