



**Chefs Training
& Innovation Academy**

CULINARY ARTS AND MANAGEMENT COMBINED PROGRAMME

ABOUT THIS PROGRAMME

This programme is designed for individuals who are passionate about food and leadership. It empowers aspiring chefs with practical culinary skills while building strong kitchen management and leadership capabilities. Through internationally accredited certifications, students gain the confidence, creativity, and practical knowledge to lead, innovate, and thrive in the global culinary arena.

CAREER PATH

An internationally accredited chef management programme opens doors to exciting career opportunities in the culinary and hospitality industries. With this qualification, you can step into leadership roles such as head chef, executive chef, or food & beverage manager in top restaurants, luxury hotels, and large-scale catering operations. Your expertise in menu development, food production, and global cuisines allows you to create innovative dining experiences.

Advanced training in food safety, HACCP, financial planning, and staff management equips you for careers in restaurant management, hospitality consultancy, and culinary education.

Additionally, the food photography workshop supports careers in food media, styling, and content creation, allowing you to build your brand and showcase your culinary expertise. This qualification provides a strong foundation for a successful and dynamic career in the culinary world.

PROGRAMME OVERVIEW



DURATION:

- 12 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



- **Highfield Level 3 Diploma for Professional Chefs (RQF)**
- **Highfield Level 4 Diploma in Culinary Supervision & Management (RQF)**
- **Highfield Principles of Foods Safety for Catering**
- **Highfield Health and Safety within the Workplace**
- **Highfield Principles of HACCP for Management**
- **CTIA Certificate of Completion**



WORK INTEGRATED LEARNING

- Not Required



FURTHER YOUR STUDIES

- RPL to the NQF Level 5 Occupational Certificate: Chef Qualification with Work Integrated Learning (WIL) including Logbook completion.



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Excellence on every plate





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PROGRAMME OUTLINE

CULINARY ARTS

- 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

MANAGEMENT AND SUPERVISION

- Principles of Food Safety Management for Catering
- Health and Safety in the Workplace
- Principles of HACCP for Management
- Theory of Safety Supervision
- Theory of Production Facility and Equipment
- Resource Management
- Staff Management, Training and Development in the Hospitality and Catering Industry
- Resource Management in the Hospitality & Catering Industry
- Financial Planning & Cost Control in the Hospitality & Catering Industry
- Environmental Awareness & Sustainability in the Hospitality & Catering Industry
- Supervision of Food Production in the Hospitality & Catering Industry
- Gastronomy & Global Cuisines

BONUS WORKSHOP - FOOD PHOTOGRAPHY



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