



## ABOUT THIS PROGRAMME

This internationally accredited programme develops well-rounded culinary professionals through expert training in hot kitchen techniques, pastry and bakery arts, and kitchen management. Students will gain practical experience in food safety, HACCP, nutrition, financial planning, and staff supervision—preparing them to lead in modern culinary and hospitality environments. Enhanced by workshops like food photography and global gastronomy, this programme blends hands-on learning with management insight to shape confident and capable chef leaders.

## CAREER PATH

An advanced chef with international qualifications in culinary supervision, patisserie, confectionery, bakery, and wine appreciation is equipped for diverse, high-level opportunities. This programme prepares you for leadership roles such as executive chef, head pastry chef, or food & beverage director in fine dining, luxury hotels, and resorts. With expertise in pastry, baking, and chocolate work, you can thrive as a chocolatier, artisan baker, or pastry consultant—or launch your own boutique patisserie.

Specialised training in food safety, HACCP, sustainability, and financial planning supports careers in food production, quality assurance, and consultancy. Your understanding of gastronomy and global cuisines enhances roles in culinary education, R&D, or concept development. A food photography workshop also opens paths in media, styling, and content creation. This qualification empowers chefs to lead, create, and redefine the future of food.

## PROGRAMME OVERVIEW



### DURATION:

- 36 Months



### ATTENDANCE

- 4 Hours for theory per week. 8 – 10 Hours for practicals per week.
- 1 Week per semester required on campus for exams.



### ENTRY REQUIREMENTS:

- Minimum highest qualification: Grade 10 Pass
- Math Literacy (Pass) NQF 3
- English Literacy (Pass) NQF 3



### CERTIFICATION:

- Occupational Certificate: Chef NQF Level 5
- Highfield Level 3 Diploma in Patisserie, Confectionery & Bakery (RQF)
- Highfield Level 4 Diploma in Culinary Supervision & Management (RQF)
- Highfield Principles of Food Safety for Catering
- Highfield Health and Safety within the Workplace
- Highfield Principles of HACCP for Management
- CTIA Certificate of Completion



### WORK INTEGRATED LEARNING

- This Qualification requires Work Integrated Learning (WIL)



### FURTHER YOUR STUDIES

After completing this programme you can obtain a Bachelors Degree in Culinary Arts through our partnership with B.H.M.S





## 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

- 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 Preparation and Presentation
- Personal Development as a Chef

### BONUS WORKSHOP - FOOD PHOTOGRAPHY







## PROGRAMME OUTLINE

### 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

### 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

