



Chefs Training
& Innovation Academy

INFO GUIDE 2025/2026



www.ctia.co.za



Excellence on every plate



A Taste of CTIA

Dear Prospective Student,

Cooking is more than just preparing food; it is an art, a science, and a passion that brings people together. As someone who has been captivated by the magic of cooking since childhood, I know the joy that comes from creating something extraordinary in the kitchen.

My journey began with simple recipes and a love for creating, which eventually led me to establish Chefs Training & Innovation Academy in 2009. Here, we believe that every dish tells a story, and every chef has the potential to inspire. You are about to embark on a culinary adventure filled with creativity, learning, and endless possibilities. At CTIA, we are here to guide you every step of the way, helping you shape your culinary dreams into reality and explore a world of flavours like never before.

Welcome to *your* culinary future!
Welcome to *our* world!

Louise Oldham and the CTIA Team



START YOUR CULINARY JOURNEY WITH CTIA

At the Chefs Training & Innovation Academy (CTIA), we know what it takes to succeed in the fast-paced, ever-evolving hospitality industry. That is why our programmes are designed to keep pace with global trends and industry expectations—so you are equipped with the skills employers want. Whether your dream is to work in world-class restaurants, luxury hotels, cruise ships, or launch your own culinary business, CTIA opens the door to exciting career possibilities.

Are you ready to turn your passion for food into a profession?



WHAT MAKES CTIA DIFFERENT FROM OTHER CHEF SCHOOLS?

CTIA offers hands-on learning, expert chef mentors, media kitchen tutorials, and multiple campuses nationwide – plus, we're all about helping you stand out in the real world.



OUR CAMPUS LOCATIONS

CTIA proudly operates four cutting-edge campuses across South Africa:

- 📍 Centurion
- 📍 Stellenbosch
- 📍 Durban
- 📍 Mbombela
- 🌐 Online



What You Can Expect on Campus

Each CTIA campus is designed to give you the best possible learning experience—both in and out of the kitchen. Facilities include:

- Professional training kitchens for hands-on, real-world practice
- Comfortable student areas to relax and connect with others
- Secure parking for peace of mind
- Free Wi-Fi to stay connected and productive

We've also carefully selected each campus location to ensure it's:

- Safe
- Centrally located
- Easily accessible by public transport

Prefer to Study from Home?

Our Online Campus offers the same high-quality training—perfect for remote learners or working professionals who need the flexibility to study on their own terms.

ACCREDITATIONS

CTIA offers a range of Nationally and Internationally Accredited Programmes, which ensures that you can enter the job market with confidence after you graduate.

All Campuses are Accredited Assessment Centres, Trade Test Centres and Skills Development Providers.



Quality Council for Trades & Occupations (QCTO)

The Quality Council for Trades and Occupations (QCTO) is a Quality Council established in 2010 in terms of the Skills Development Act Nr. 97 of 1998. Its role is to oversee the design, implementation, assessment and certification of occupational qualifications, including trades, on the Occupational Qualifications Sub-Framework (OQSF).



Highfield International

A UK leader in compliance and work-based learning qualifications and end-point assessment. Regulated by Ofqual, Qualifications Wales, SQA Accreditation, the Council for the Curriculum, Examinations and Assessment (CCEA), and the Security Industry Authority (SIA).

ACADEMIC SUPPORT

Dear Prospective Student,

Welcome to CTIA, where your academic success is our priority. Our experienced lecturers provide personalised guidance and hands-on support to enhance your learning experience. Through our platforms, EduVista and Moodle, you'll effortlessly access essential academic resources tailored specifically to your culinary journey. Moodle, our robust online learning system, enables you to engage with interactive lessons, submit assignments seamlessly, participate in quizzes, and communicate directly with your lecturers and peers. Recognising that true mastery extends beyond traditional classrooms, we've created an extensive collection of over 700 instructional videos in our Media Kitchen. Together with comprehensive learning materials and dedicated lecturer assistance, these resources equip you with the expertise to excel in every culinary skill.

At CTIA, we are committed to delivering outstanding academic support that not only enriches your educational experience but also lays a solid foundation for your professional career in the culinary arts. We eagerly await the opportunity to support your academic journey every step of the way.

Best wishes,

Rudolph van Wyk
Head of Academics



**WILL I ACTUALLY
GET TO COOK OR
IS IT ALL THEORY?**

Yes! CTIA offers flexible study options including part-time and online learning, so you can chase your culinary dreams without pressing pause on life.



CHOOSE YOUR STUDY METHOD

FULL-TIME

Our full-time courses offer on-Campus practical and theory classes from Monday to Friday, from 08:00 to 17:00, and includes industry placement options. You will have the option to choose between national, international or dual qualification accredited courses.

BLENDED

Our Part-Time offering offers on-Campus practical classes once a week in the evening from 18:00 to 22:00, with theoretical learning completed online through our Learner Management System. You have the option to choose between a range of internationally and nationally accredited courses.

ONLINE

Our Online courses offer a seamless blend of theory and practical learning, designed for the aspiring chef who values flexibility. With our state-of-the-art online platform, students can access expert-led video tutorials, instructional materials, and live classes, all from the comfort of their own kitchen. Complete your training from anywhere in the world, with the final step of your qualification taking place at a CTIA Campus near you, where you will showcase your skills in a practical exam. You have the choice of completing a national or international qualification and industry placements are course dependent.



CAN I STUDY PART-TIME OR ONLINE IF I HAVE A JOB?

Yes! CTIA offers flexible study options including part-time and online learning, so you can chase your culinary dreams without pressing pause on life.

WHICH PROGRAMME IS BEST FOR YOU?

CULINARY



Duration:

- Full-Time = 6 Months
- Blended & Online = 12 Months
- Highfield Level 3 Diploma for Professional Chefs (RQF)

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.

PASTRY



Duration:

- Full-Time = 6 Months
- Blended & Online = 12 Months
- Highfield Level 3 Diploma for Professional Chefs (RQF)

This hands-on programme is designed to equip aspiring pastry chefs with core culinary knowledge, practical kitchen skills, and specialised techniques in baking, desserts, confectionery, and chocolate work. Students will gain industry-relevant training in food safety, kitchen professionalism, and pastry artistry—preparing them for entry into professional kitchens or launching their own ventures in the patisserie and hospitality industry.

SO... WHAT CAN YOU DO WITH A CULINARY QUALIFICATION?

Here's just a taste of where your chef journey can take you:

- Run the kitchen as a Head or Executive Chef
- Open your own restaurant, food truck, or catering biz
- Craft flavours as a menu development expert
- Slay the gram as a food stylist or content creator
- Teach the next gen as a culinary instructor
- Go viral as a food blogger, cookbook author, or show host
- Innovate in R&D for food brands
- Cook privately for celebs & corporate clients
- Lead the food revolution with plant-based or sustainable cuisine
- Travel the world as an international culinary consultant

Your qualification is just the beginning. Where will it take you?

PASTRY CHEF CAREER GOALS? HERE'S WHAT'S ON THE MENU:

Whisk up a world of opportunity with your pastry qualification:

- Fine dining & luxury hotel pastry chef
- Cruise ship dessert specialist
- Boutique bakery or catering biz owner
- Chocolatier or sugar artist
- Pastry consultant for top brands
- Food innovator & product developer
- Culinary educator & trainer
- Hospitality consultant
- Food stylist & photographer
- Content creator for food media

From kitchen to content - your creativity can take you anywhere!

MANAGEMENT



Duration:

- Full-Time = 6 Months
- Blended & Online = 12 Months
- Highfield Level 4 Diploma in Culinary Supervision & Management (RQF)

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.

WHERE CAN A CHEF MANAGEMENT QUALIFICATION TAKE YOU?

An internationally accredited qualification = career doors flung wide open.

Here's where you could go:

- Head Chef or Executive Chef
- Food & Beverage Manager
- Restaurant or Hospitality Manager
- Menu Developer & Culinary Innovator
- Culinary Educator or Consultant
- HACCP & Food Safety Specialist
- Food Stylist & Photographer
- Content Creator or Culinary Influencer

From fine dining to food media — your future's on the plate.

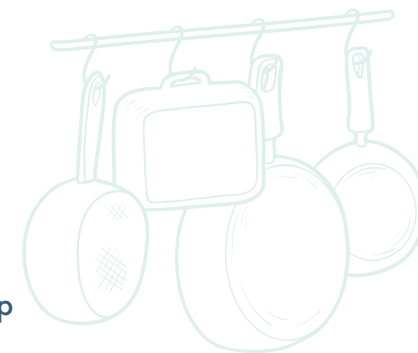


DO YOU HELP US GET WORK EXPERIENCE?

Yes – CTIA has 400+ industry partners across SA, and every student that chooses to enrol for the National Qualifications gets a placement in a real kitchen environment.



INDUSTRY



During their industry placement, students gain hands-on experience and receive on-the-job coaching under direct mentorship in a realistic work environment. Students are placed at various partner establishments such as hotels, restaurants, catering companies, production kitchens, retail kitchens, etc. All Quality Council for Trades & Occupations (QCTO) accredited programmes, require students to complete time in industry as part of their Work Integrated Learning (WIL).

Programmes that are accredited through Highfield only, do not require an industry component.

INDUSTRY (WIL)



Duration: 6-18 Months

Included in all QCTO Programmes:

- NQF Level 4 Occupational Certificate: Cook
- NQF Level 5 Occupational Certificate: Chef

During their industry placement, students gain hands-on experience and receive on-the-job coaching under direct mentorship in a realistic work environment.

Students are placed at various partner establishments such as hotels, restaurants, catering companies, production kitchens, retail kitchens, etc.

WANT TO WORK LIKE A REAL CHEF BEFORE YOU EVEN GRADUATE?

When you are completing a programme that is accredited with the QCTO, you will be required to complete a 6 or 18 month industry placement - depending on the qualification you are enrolled for.

At CTIA, our students complete industry placements with over 400+ top partners - from restaurants and hotels to catering companies and production kitchens. Here is what you will gain:

- Real-life kitchen experience Mentorship from industry professionals
- Confidence & professionalism
- Job-ready skill's
- Strong career prospects

Learn it. Live it. Cook it.

ZIQS
ROARING ASIAN

the
CHEFS
-TABLE-
CATERING & EVENTS



JAN KLEINKAAP



GROOTBOES
Private & Public Dining

DUSK

PROTEA HOTELS.
MARRIOTT

ZEST
Delicious & fun food



Kings Gate
HOTEL

9
Ave.
WATERBURY

LANZERAC
1692

SAINT
PASTO ITALIANO

CHILL
PEPPER
BOUTIQUE HOTEL

IDIDIOM
WORDS OF CHARACTER
STELLERBOEK

CATHEDRAL PEAK HOTEL
Durbanville • South Africa

Coastlands
HOTELS & RESORTS

Southern Sun
ELANGENI & MAHARAN



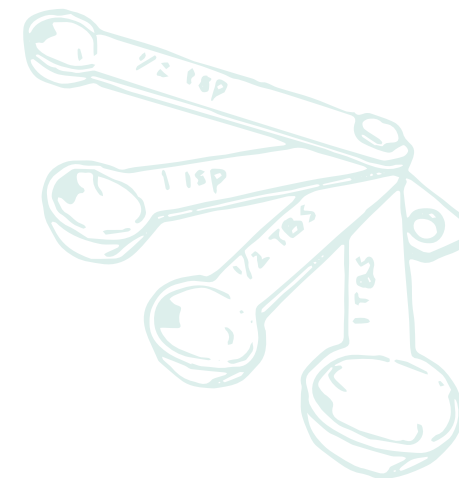
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Excellence on every plate



FULL-TIME PROGRAMME OPTIONS



CTIA'S MANAGEMENT PROGRAMMES AND COMBINATION PROGRAMMES

ADVANCED CHEF MANAGEMENT PROGRAMME	CULINARY ARTS SEMESTER	PASTRY SEMESTER	MANAGEMENT SEMESTER	INDUSTRY PLACEMENT (WIL) - 18 MONTHS		
CHEF MANAGEMENT PROGRAMME	CULINARY ARTS SEMESTER	PASTRY SEMESTER	MANAGEMENT SEMESTER			
ADVANCED CULINARY ARTS & PASTRY COMBINED PROGRAMME	CULINARY ARTS SEMESTER	MANAGEMENT SEMESTER	INDUSTRY PLACEMENT (WIL) 6 MONTHS			
CULINARY ARTS & PASTRY COMBINED PROGRAMME	CULINARY ARTS SEMESTER	PASTRY SEMESTER				
CULINARY ARTS & MANAGEMENT COMBINED PROGRAMME	CULINARY ARTS SEMESTER	MANAGEMENT SEMESTER				
PASTRY & MANAGEMENT COMBINED PROGRAMME	PASTRY SEMESTER	MANAGEMENT SEMESTER				

CTIA'S CULINARY ARTS PROGRAMMES

ADVANCED CULINARY ARTS COMBINED PROGRAMME	CULINARY ARTS SEMESTER	INDUSTRY PLACEMENT (WIL) 6 MONTHS				
CULINARY ARTS PROGRAMME	CULINARY ARTS SEMESTER					

CTIA'S PASTRY PROGRAMME

PASTRY PROGRAMME	PASTRY SEMESTER					
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	CULINARY ARTS (6 MONTHS)	PASTRY (6 MONTHS)	MANAGEMENT (6 MONTHS)	INDUSTRY PLACEMENT (WIL) (6 / 18MONTHS)
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BLENDED PROGRAMME OPTIONS

CTIA'S MANAGEMENT PROGRAMMES AND COMBINATION PROGRAMMES

CULINARY ARTS & PASTRY COMBINED PROGRAMME	CULINARY ARTS SEMESTER	PASTRY SEMESTER			
ADVANCED CULINARY ARTS PROGRAMME	CULINARY ARTS SEMESTER	INDUSTRY PLACEMENT (WIL) 6 MONTHS			

CTIA'S CULINARY ARTS PROGRAMMES

CULINARY ARTS PROGRAMME	CULINARY ARTS SEMESTER				
INTRODUCTION TO CULINARY ARTS PROGRAMME	CULINARY ARTS SEMESTER				

CTIA'S PASTRY PROGRAMME

PASTRY PROGRAMME	PASTRY SEMESTER				
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CULINARY ARTS (6 MONTHS)	PASTRY (12 MONTHS)	MANAGEMENT (6 MONTHS)	INDUSTRY PLACEMENT (WIL) (6 / 18 MONTHS)
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Mama Recipe
 Beat 1 doz. eggs
 2 cups oil
 3 1/2 cups of sugar
 1/2 cup of lemon
 1 tablespoon Amie extract
 1 teas. vanilla
 6 cups flour
 1 Teaspoon salt

ONLINE PROGRAMME OPTIONS



CTIA'S MANAGEMENT PROGRAMMES AND COMBINATION PROGRAMMES

ADVANCED CHEF MANAGEMENT PROGRAMME	CULINARY ARTS SEMESTER	PASTRY SEMESTER	MANAGEMENT SEMESTER	INDUSTRY PLACEMENT (WIL) - 18 MONTHS		
CHEF MANAGEMENT PROGRAMME	CULINARY ARTS SEMESTER		PASTRY SEMESTER	MANAGEMENT SEMESTER		
ADVANCED CULINARY ARTS & PASTRY COMBINED PROGRAMME	CULINARY ARTS SEMESTER		PASTRY SEMESTER	INDUSTRY PLACEMENT (WIL) 6 MONTHS		
CULINARY ARTS & PASTRY COMBINED PROGRAMME	CULINARY ARTS SEMESTER		PASTRY SEMESTER			
CULINARY ARTS & MANAGEMENT COMBINED PROGRAMME	CULINARY ARTS SEMESTER		MANAGEMENT SEMESTER			
PASTRY & MANAGEMENT COMBINED PROGRAMME	PASTRY SEMESTER		MANAGEMENT SEMESTER			

CTIA'S CULINARY ARTS PROGRAMMES

ADVANCED CULINARY ARTS PROGRAMME	CULINARY ARTS SEMESTER		INDUSTRY PLACEMENT (WIL) 6 MONTHS			
CULINARY ARTS PROGRAMME	CULINARY ARTS SEMESTER					
INTRODUCTION TO CULINARY ARTS PROGRAMME	CULINARY ARTS SEMESTER					

CTIA'S PASTRY PROGRAMME

PASTRY PROGRAMME	PASTRY SEMESTER					
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	CULINARY ARTS (SEMESTER I: 6 MONTHS) (SEMESTER II: 6 MONTHS)		PASTRY (6 MONTHS)		MANAGEMENT (6 MONTHS)		INDUSTRY PLACEMENT (WIL) (6 / 18 MONTHS)
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CTIA PROGRAMME INCLUSIONS COMPARISON

WHAT'S INCLUDED	FULL-TIME	BLENDED (PART-TIME)	ONLINE
Uniform Set	✓ 2 full sets	✓ 1 full set	✗
CTIA Branded Shirt	✓ CTIA Branded Shirt	✗	✗
Safety Shoes	✓	✓	✗
Chef's Knife Set & Roll	✓	✓	✗
Pastry Kit (Patisserie Semester Only)	✓	✓	✗
Course Material & CTIA Recipe Books	✓	✓	✓
Online Learning Portal & Support	✓	✓	✓
Online Resource Library	✓	✓	✓
Online Demonstration Videos	✓	✓	✓
Orientation Week	✓	✓	✗
Tuition	✓	✓	✓
All Practical Ingredients	✓	✓	✗
Use of All Kitchen Equipment	✓	✓	✗
Free Wi-Fi on Campus	✓	✓	✗
Industry Placements	✓	✓	✗
* Highfield / Cathsseta / QCTO Registration Fees	✓	✓	✓
* Highfield / Cathsseta / QCTO Assessment Fees	✓	✓	✓
* Highfield / Cathsseta / QCTO Exam Fees	✓	✓	✓
* Highfield / Cathsseta / QCTO Certification	✓	✓	✓
**Trade Test / EISA Verification	✓	✓	✓
**Trade Test / EISA Exam	✓	✓	✓
**Trade Test / EISA Certification	✓	✓	✓
Graduation Fees (Student Only)	✓	✓	✓
**Advanced Management Uniform Pack	✓ 2 chef jackets, 2 pairs of black chef pants, 2 aprons, 2 neck ties, 2 chef toques	✓ 1 chef jacket, 1 pair of black chef pants, 1 apron, 1 neck tie, 1 chef toque	✗

*Highfield / Cathsseta / QCTO items are included based on programme enrolment

**Trade Test / EISA items apply as per programme requirements

**Advanced Management Pack includes chef jacket(s), black chef pants, apron, neck tie & toque

VALUE ADS



FOOD PHOTOGRAPHY (FREE BONUS MODULE)

At CTIA, we don't just train students to cook – we equip them to stand out in today's digital world. That's why Food Photography is offered as a free bonus module in all our courses. With this valuable skill, students learn how to capture and showcase their culinary creations in ways that inspire and engage.

This opens doors to exciting careers where food and creativity meet, such as:

- Food content creator
- Culinary influencer
- Food stylist
- Social media manager for food and hospitality brands
- Cookbook author

It's a powerful extra that helps Gen Z students build their personal brand and take advantage of opportunities on platforms like Instagram, TikTok, and YouTube. For parents, it means added value – your child gains future-ready skills that go beyond the kitchen and set them apart in the competitive culinary industry.



DO YOU HELP US GET WORK EXPERIENCE?

Yes – CTIA has 400+ industry partners across SA, and every student that chooses to enrol for the National Qualifications gets a placement in a real kitchen environment.

Mama Recipe
Beat 1 doz. eggs
2 cups oil
3 1/2 cups of sugar
1/2 tsp of lemon
1 tablespoon Anise
1 teaspo - vanilla
6 cups flour
1 Teaspoon

INTERNATIONAL OPPORTUNITIES



B.H.M.S.

CTIA is proud to be partnered with the Business & Hotel Management School in Switzerland. After successfully completing the 3-year QCTO course, students can include either the Culinary Arts Diploma with their one-year programme, or the Higher Diploma to their 3 years, or further their studies with a degree in Switzerland.



INTERNAFRIKA

At CTIA, we know that presentation is just as important as flavour—which is why all our programmes include a bonus Food Photography Workshop. This hands-on session teaches students how to style and capture their culinary creations like a pro, using lighting, composition, and simple techniques to make food look as irresistible on camera as it tastes in real life. Whether you are building a portfolio, marketing your food business, or growing a social media presence, this workshop adds real value to your culinary journey.



PLACEMENT INTERNATIONAL

Placement International is a Swiss Recruitment Company specialised in the luxury hospitality industry with 12 offices around the world. They help international students and young professionals find paid internships, management training programs and first-time jobs in the USA, Europe, Middle East, Asia, Canada, Australia and New Zealand.



MARITIME – HIGHFIELD {OPTIONAL ADD ON}

If working on luxury yacht and traveling the world is your goal, we have got you covered. At CTIA, students have the option to add a Highfield Safety at Sea certification to their studies, which is a basic requirement for ship cooks, catering staff and working in the food galley.

ALUMNI



CHEF JOSHUA URDANG

From CTIA to Superyacht Success

Meet Chef Joshua Urdang – MYBA Superyacht Chefs' Competition Winner. Joshua turned his passion into a world-class career, cooking for VIP guests at sea and winning international culinary awards.

"I love the freedom to create, experiment, and truly flex my skills – especially at sea."



SIHLE MILANE

CTIA Alumni & Founder of The Brunch Bakes Bakery

After discovering her passion for cake design during her studies at CTIA, Sihle Melani launched The Brunch Bakes Bakery from her home in Gordon's Bay. What began as a side hustle during her training has grown into a full-time business known for its stunning, Instagram-worthy cakes.



CHEF LARA VAN HEERDEN

Head Chef | JAN Franschhoek

From baking pink cupcakes as a child to leading the kitchen at JAN Franschhoek, CTIA alumna Lara van Heerden has carved out an inspiring culinary journey. After switching from a BSc degree to follow her passion for food, Lara studied at CTIA and quickly rose through the ranks of the JAN Group – working alongside Michelin-starred Chef Jan Hendrik van der Westhuizen.

ALUMNI



MOGAU SESHOENE

The Lazy Makoti

Mogau Seshoene is a proud CTIA alumna, celebrated chef, and multi-award-winning author. Her bestselling cookbooks, including *The Lazy Makoti's Guide to the Kitchen*, have made her a household name. As a Forbes Africa 30 Under 30 honoree and four-time Gourmand World Award winner, Mogau continues to inspire with her passion for simple, soulful South African cooking.



CHEF MIGUEL DE CAIRES

CTIA Alumnus

Chef Miguel's passion for the culinary arts was inspired by his Portuguese roots and nurtured from a young age. After qualifying as a chef at CTIA, Miguel honed his skills in some of South Africa's top hotels before expanding his horizons across Europe, where he worked in prestigious Michelin-starred kitchens. Today, as Head Chef at the award-winning *Le coin Français*, Miguel is known for his innovative take on French classical cuisine, blending tradition with modern techniques.

CONTACT US



WWW.CTIA.CO.ZA

CENTURION CAMPUS

PHONE 012 654 0244
EMAIL info@ctia.co.za
WHATSAPP 062 082 1964
ADDRESS 1003 Saxby Avenue, Eldoraigine, Centurion, 0157

STELLENBOSCH CAMPUS

PHONE 021 000 3477
EMAIL infoct@ctia.co.za
WHATSAPP 062 505 7027
ADDRESS The Vineyard, Building B,
2nd Floor, 1 Devon Valley Road, Stellenbosch, 7600

DURBAN CAMPUS

PHONE 031 001 4196
EMAIL infodbn@ctia.co.za
WHATSAPP 061 322 0949
ADDRESS The Old Factory, Building 1, First Floor, Lion Match Office Park, 892
Umgeni Rd, Morningside, Berea, 4001

MBOMBELA CAMPUS

PHONE 013 110 1141
EMAIL infompu@ctia.co.za
WHATSAPP 076 054 2008
ADDRESS Cr Emnotweni Ave & Cascades Cl. Riverside park,
Mbombela, 1201



Scan our QR code for further support or to chat to a CTIA Career Consultant on WhatsApp.

