







Centurion • Durban • Stellenbosch • Mbombela

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Date: 25 September 2025

To: All Students and Financiers

## UPDATED POLICY ON USE OF PORK AND ALCOHOL IN TRAINING AND EVENTS

- 1. Following recent meetings and the concerns raised, CTIA has carefully re-considered the matter in line with our commitment to inclusivity, respect for diversity, and our community values.
- 2. After consultation, CTIA has resolved to continue with our existing practice of not cooking with pork in our kitchens. In the limited instances where a recipe traditionally calls for a pork product, this ingredient will be substituted with a suitable replacement. These replacements will not affect the learning outcome of the on-Campus training and, in most cases, will not influence the taste or quality of the dish. This approach ensures that all students can participate fully in our training without exclusion.
- 3. At the same time, we wish to be transparent about the role of alcohol in certain aspects of our training and events. Alcohol may occasionally be present on Campus strictly for educational or professional purposes; for example, wine training, culinary events, or competitions. These occasions will be scheduled for each event and will not form part of daily operations.
- 4. Students who do not wish to participate in wine training or alcohol-related activities will be accommodated, and alternative arrangements will be made where possible. Participation in these activities will not be compulsory, and no student will be disadvantaged for opting out.
- 5. We trust that this balanced approach respects the diverse needs of our student community, while also maintaining professional standards in culinary education. CTIA remains committed to fostering an environment where all students feel included, respected, and supported in their learning journey.
- 6. Should you have any further concerns, please do not he sitate to contact me directly.

Kind regards,

(Not signed – electronically sent)

**LOUISE OLDHAM** 

CHEFS TRAINING & INNOVATION GROUP: CHIEF EXECUTIVE OFFICER