

2019

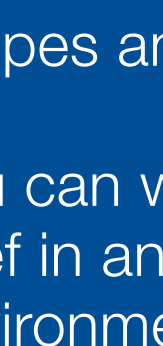
FACULTY  
Business & Management Sciences

# Start your future career in Professional Cookery

## Diploma in Hospitality & Professional Cookery



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**Cape Peninsula University of Technology**  
creating futures

## Are you a foodie at heart?

As a professional cook you will create mouthwatering gourmet cuisine and develop new recipes and menus.

You can work as a chef in any hospitality environment.

**YOU WILL LIKE THIS IF** You enjoy preparing food, learning to master new recipes, and experiencing new tastes.

**YOU WILL STUDY AT** Granger Bay Campus, Cape Town Hotel School

**YOU WILL STUDY FOR** Three years, full-time

## WHAT YOU NEED

### Minimum Admission Requirements

#### National Senior Certificate (Grade 12) with:

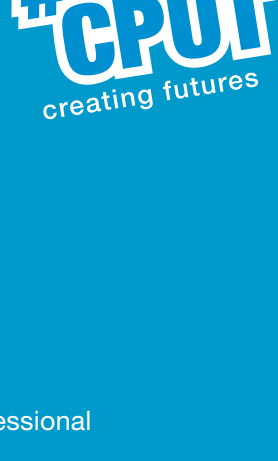
- English (4)
- Mathematics (2) or
- Mathematical Literacy (4)
- At least one of the following subjects: Accounting, Consumer Science, Business Studies, Hospitality Studies, Life Science, Tourism

The department utilises an Academic Point Score (APS) as selection criteria once your minimum admission requirements are satisfied. You also have to score a minimum of **26** with Mathematics and **28** with Mathematical Literacy on the APS. Work experience is recommended.

### DISCLAIMER

The Cape Town Hotel School envisage offering the new diploma from 2019 after full accreditation from CHE and registration at SAQA. Meeting the minimum requirements does not guarantee admission. This information is subject to change based on approval and accreditation of HEQSF aligned qualifications during 2018/ 2019.

Admission requirements may therefore differ between the existing qualification and the HEQSF aligned qualification. Please consult the CPUT website or faculty for updated information. Every effort has been made to ensure the accuracy of the information in this pamphlet; however the University reserves the right at any time, if circumstances require to make changes to any of the published details.



## YOUR FUTURE SELF

### Future studies

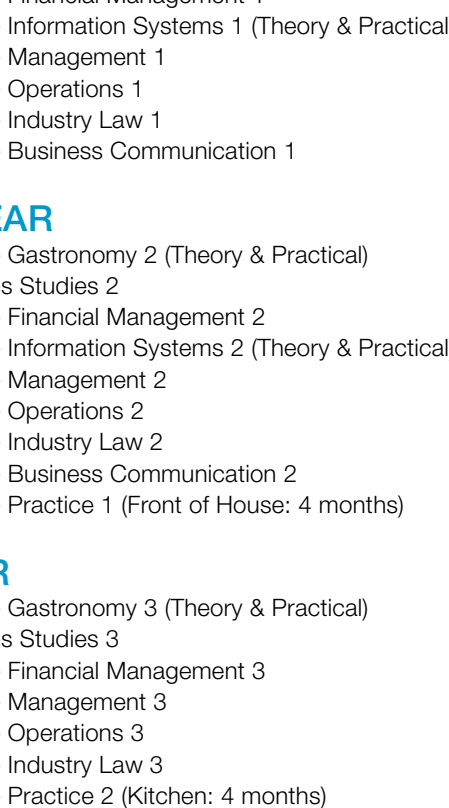
Advanced Diploma in Hospitality & Professional Cookery

### Future industries

- Restaurant, entertainment and conference venue chef
- Self-employment
- Hotel industry
- Hospitality industry
- Restaurant industry
- Wine and liquor industry guesthouses
- Bed and Breakfasts
- Casinos
- Cruise liners
- Banqueting facilities
- Events companies
- Catering companies
- Private sector
- Government departments

### Future career

- Pastry chef de partie
- Chef de partie
- Junior sous chef
- Sous chef
- Executive chef



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## YOUR SUBJECTS

### FIRST YEAR

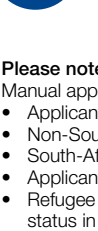
- Food & Beverage Gastronomy 1 (Theory & Practical)
- Food & Beverages Studies 1
- Food & Beverage Financial Management 1
- Food & Beverage Information Systems 1 (Theory & Practical)
- Food & Beverage Management 1
- Food & Beverage Operations 1
- Food & Beverage Industry Law 1
- Food & Beverage Business Communication 1

### SECOND YEAR

- Food & Beverage Gastronomy 2 (Theory & Practical)
- Food & Beverages Studies 2
- Food & Beverage Financial Management 2
- Food & Beverage Information Systems 2 (Theory & Practical)
- Food & Beverage Management 2
- Food & Beverage Operations 2
- Food & Beverage Industry Law 2
- Food & Beverage Business Communication 2
- Food & Beverage Practice 1 (Front of House: 4 months)

### THIRD YEAR

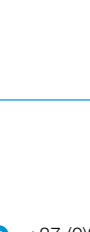
- Food & Beverage Gastronomy 3 (Theory & Practical)
- Food & Beverages Studies 3
- Food & Beverage Financial Management 3
- Food & Beverage Management 3
- Food & Beverage Operations 3
- Food & Beverage Industry Law 3
- Food & Beverage Practice 2 (Kitchen: 4 months)



## Your on-the-job training

**You will complete** two four-month practical placements: one at the beginning of the second year and the other at the end of the third year. Opportunities for placements are available locally, nationally or internationally.

## HOW TO APPLY



### MANUAL APPLICATIONS

Do you qualify to apply manually?

**Please note:** a non-refundable application fee will be applicable. Manual applications are only available to the following persons:

- Applicants applying for RPL (Recognition of Prior Learning)
- Non-South African citizens
- South-African citizens with international qualifications
- Applicants with permanent residence in South Africa
- Refugee asylum seeker temporary permit/ formal recognition of refugee status in the RSA

- 1 Choose a qualification
- 2 Complete an application form
- 3 Gather your documents (i.e. certified copies less than three months old)
- 4 Fill in the application form
- 5 Pay the application fee
- 6 Hand deliver or post your form and certified copies of documents to our District Six, Bellville, Mowbray, or Wellington Campuses (Admin buildings)
- 7 Follow-up and get your admission status via the online application tracking system by visiting [www.cput.ac.za/study/track](http://www.cput.ac.za/study/track)



### ONLINE APPLICATIONS

Do you qualify to apply online?



The following persons may only apply online, i.e. no manual applications will be allowed:

- South African citizens with South African qualifications
- Returning students with a break in studies (more than 1-year break)

- 1 Choose your qualification by consulting this brochure or the website
- 2 Gather your documents (i.e. certified copies less than three months old)
- 3 Download the online application guide available on our website for information on how to apply online
- 4 Complete your application online by visiting [www.cput.ac.za/study/apply](http://www.cput.ac.za/study/apply)
- 5 Follow-up and get your admission status via the online application tracking system by visiting [www.cput.ac.za/study/track](http://www.cput.ac.za/study/track)

**CLOSING DATES**  
31 AUGUST  
International applicants

**30 SEPTEMBER**  
South African citizens