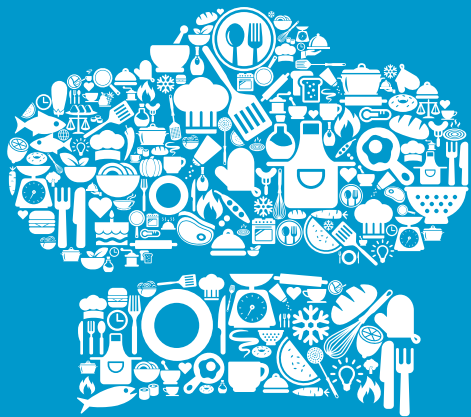


Start your future career in Professional Cookery

Diploma in Hospitality & Professional Cookery

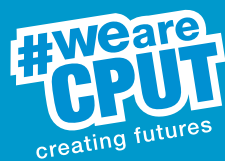


CONTACT

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voigr@cput.ac.za



Cape Peninsula
University of Technology
creating futures



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

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

YOUR SUBJECTS

FIRST YEAR

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

SECOND YEAR

- Professional Cookery Gastronomy 2 (Theory & Practical)
- Professional Cookery Financial Management 2
- Professional Cookery Management 2
- Professional Cookery Operations 2
- Professional Cookery Industry Law 2
- Professional Cookery Business Communication 2
- Professional Cookery Patisserie 1 (Theory & Practical)
- Professional Cookery Practice 1 – 4 months

THIRD YEAR

- Professional Cookery Gastronomy 3 (Theory & Practical)
- Professional Cookery Management 3
- Professional Cookery Operations 3
- Professional Cookery Patisserie 2 (Theory & Practical)
- Professional Cookery Practice 2 – 6 months



Your on-the-job training

You will complete two practical placements: one for four (4) months and the other for six (6) months: 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.

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.

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

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



ONLINE APPLICATIONS

Do you qualify to apply online?

ONLINE APPLICATIONS ARE FREE

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)

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

CLOSING DATES

31 AUGUST

International applicants

30 SEPTEMBER

South African citizens

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