**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.

**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 28 with Mathematics and 28 with Mathematical Literacy on the APS. Work experience is recommended.

**DISCLAIMER**

The Cape Town Hotel School envisages 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 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 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 2 (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.

**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:

- South African citizens
- Non-South African citizens with international qualifications
- Applicants with permanent residence in South Africa
- Refugees applying for temporary 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 Capetown Campus, 1 University Road, District Six, Bellville, 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?

- 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)
- Covert the online application guide available on our website for information on how to apply online
- Complete your online application 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

**CONTACT**

- +27 21 440 5700
- voigth@cuput.ac.za
- www.cput.ac.za

**FACULTY**

- Business & Management Sciences
- Creating futures

**Start your future career in Professional Cookery**

Diploma in Hospitality & Professional Cookery

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