

The Art of Culinary Innovation

**PROSPECTUS  
AND  
FEE GUIDE  
2018/2019**

PASSIONATE, INNOVATIVE, PRODUCTIVE AND EMPLOYABLE



# The Art of Culinary Innovation

# Enrolment Guide

## When do Enroll

- Immediately
- Enrollments are done throughout the year, as various courses start each term

## Application Fee

- An application fee of R800.00 is payable on submission of an application form

## How do I Enroll

- Read the brochure and decide on a course
- Complete the application form and pay the application fee.
- Deliver the completed form to the school, or email it along with the proof of payment
- Our student liaison officer will contact you and confirm your registration within 5 working days
- Pay your registration fee deposit once you have received your acceptance letter

## Curriculum

- The academic planner at CAPE is subject to continuous review and updates to ensure it meets the highest industry standards
- Full time students are required to attend lectures and practical classes 5 days a week
- Part time students are required to attend lectures and practical's 2 days a week
- CAPE Lecturers follow the internationally endorsed City & Guilds curriculum, but includes additional classical and contemporary techniques and skills which ensures that students receive top-class culinary or patisserie education giving students an edge when applying for jobs in the industry

## What do the Fees include

- Name Badge
- Student Card
- Registration Fee
- Examination Fee
- 2 Uniform sets
- All required training material
- Practical ingredients

## Banking Details

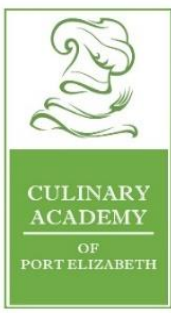
- First National Bank
- Branch Code: 250655
- Acc Name: Culinary Academy Of Port Elizabeth (PTY) LTD
- Acc No: 62654723008

## Where can I get an application form

- Online at [www.culinaryacademype.co.za](http://www.culinaryacademype.co.za)
- You can get an application form directly from the school at Unit 21 Walmer Downs Family Centre, William Moffet Expressway

## Registration Requirements

- For a City & Guilds qualification, Grade 10 or the equivalent there of and individual must be over the age of 16



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# Full-Time Courses

## **International Grande Advanced Chefs Diploma**

**Course Duration 3 Years**

### **National Occupational Certificate Qualification – NQF 5**

- Kitchen Fundamentals 1&2
- The Art and Science of Cooking and Baking
- Nutritional Studies, Dietetics, Environmental Awareness and Sustainability
- Fundamentals of Flavour Dynamics and Flavour Construction

### **Certificate in Food Preparation and Cooking**

- Safety at work
- Food Safety in Catering
- Introduction to Nutrition
- Prepare Food for Cold Preparation
- Prepare, Cook and Finish Food by Frying
- Prepare, Cook and Finish Food by Braising and Stewing
- Prepare, Cook and Finish Food by Boiling, Poaching and Steaming
- Prepare, Cook and Finish Food by Roasting, Grilling and Baking
- Introduction to Basic Kitchen Procedures
- Introduction to Hospitality and Catering
- Kitchen Terminology

### **Diploma in Food Preparation and Cooking**

- Safety at work
- Food Safety in Catering
- Prepare Food for Cold Preparation
- Healthier Foods and Special Diets
- Prepare, Cook and Finish Stocks, Soups and Sauces
- Prepare, Cook and Finish Fish and Shellfish
- Prepare, Cook and Finish Meat, Poultry and Offal
- Prepare, Cook and Finish Vegetables, Fruits and Pulses
- Prepare, Cook and Finish Rice, Grains, Farinaceous products and Eggs
- Prepare, Cook and Finish Hot and Cold Desserts and Puddings
- Prepare, Cook and Finish Bakery Products
- Costing Operations, Costs and Menu Planning
- Culinary Art Principles

### **International Diploma in Patisserie**

- Safety at work
- Food Safety in Catering
- Prepare, Cook and Finish Cake, Sponges and Biscuits
- Prepare, Cook and Finish Pastry Products
- Prepare, Cook and Finish Dough Products
- Prepare, Cook and Finish Hot Desserts and Puddings
- Prepare, Cook and Finish Cold Desserts
- Pastry Terminology

### **Advanced Diploma in Kitchen Management and Supervision**

- Staff recourse management
- Production Facility and Equipment recourse management
- Commodity resource management
- Operational Cost Control
- Menu Planning and Recipe Costing



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# Full-Time Courses

## International Diploma In Culinary Arts

**Course Duration 18 Months**

## **National Occupational Certificate Qualification (NQF 4)**

### **Certificate Course Modules**

- Kitchen Fundamentals
- The Art and Science of Cooking and Baking
- Nutritional Studies, Dietetics, Environmental Awareness and Sustainability
- Fundamentals of Flavour Dynamics and Flavour Construction

## **Certificate in Food Preparation and Cooking**

### **City & Guilds Certificate Course Modules**

- Safety at work
- Food Safety in Catering
- Introduction to Nutrition
- Prepare Food for Cold Preparation
- Prepare, Cook and Finish Food by Frying
- Prepare, Cook and Finish Food by Braising and Stewing
- Prepare, Cook and Finish Food by Boiling, Poaching and Steaming
- Prepare, Cook and Finish Food by Roasting, Grilling and Baking
- Introduction to Basic Kitchen Procedures
- Introduction to Hospitality and Catering
- Kitchen Terminology

## **Diploma in Food Preparation and Cooking**

### **City & Guilds Course Modules**

- Safety at work
- Food Safety in Catering
- Prepare Food for Cold Preparation
- Healthier Foods and Special Diets
- Prepare, Cook and Finish Stocks, Soups and Sauces
- Prepare, Cook and Finish Fish and Shellfish
- Prepare, Cook and Finish Meat, Poultry and Offal
- Prepare, Cook and Finish Vegetables, Fruits and Pulses
- Prepare, Cook and Finish Rice, Grains, Farinaceous products and Eggs
- Prepare, Cook and Finish Hot and Cold Desserts and Puddings
- Prepare, Cook and Finish Bakery Products
- Costing Operations, Costs and Menu Planning
- Culinary Art Principles



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# Full-Time Courses

## International Diploma in Patisserie

Course Duration 1 Year

### City & Guilds Diploma Course Modules

- Safety at work
- Food Safety in Catering
- Prepare, Cook and Finish Cake, Sponges and Biscuits
- Prepare, Cook and Finish Pastry Products
- Prepare, Cook and Finish Dough Products
- Prepare, Cook and Finish Hot Desserts and Puddings
- Prepare, Cook and Finish Cold Desserts
- Pastry Terminology

### C.A.P.E Course Modules

- First Aid Training

## Advanced C.A.P.E Patisserie Certificate

Course Duration 3 Months – Prerequisite Diploma in Patisserie

### Cape Course Modules

- Advanced Costing
- Meringues and Meringue based desserts
- Fruit Based Desserts
- Creams, Fillings and Glazes
- Chocolate work, bon bons and Truffles
- Sugar work and Confectionary
- Sauces, Jams, Jellies and Preserves
- Petit Fours
- Friandises
- Artisanal Breads and Enriched Dough Products
- Wedding Cakes, Specialty Cakes and Occasional Cakes
- Menu Design and Planning
- The Art of Plating



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# Full-Time Courses

## Certificate in Food Preparation and Cooking

Course Duration 9 months

### City & Guilds Certificate Course Modules

- Safety at work
- Food Safety in Catering
- Introduction to Nutrition
- Prepare Food for Cold Preparation
- Prepare, Cook and Finish Food by Frying
- Prepare, Cook and Finish Food by Braising and Stewing
- Prepare, Cook and Finish Food by Boiling, Poaching and Steaming
- Prepare, Cook and Finish Food by Roasting, Grilling and Baking
- Introduction to Basic Kitchen Procedures
- Introduction to Hospitality and Catering
- Kitchen Terminology

### Additional CAPE Course Modules

- First Aid
- Advanced Costing
- Mother Sauces and Derivatives
- Menu Design and Planning
- The Art of Plating
- Cold Deserts
- Baked Desserts
- Artisanal Breads



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# Part-Time Courses

## **Certificate in Food Preparation and Cooking**

**Course Duration 9 Months**

### **Course Modules**

- Safety at work
- Food Safety in Catering
- Introduction to Nutrition
- Prepare Food for Cold Preparation
- Prepare, Cook and Finish Food by Frying
- Prepare, Cook and Finish Food by Braising and Stewing
- Prepare, Cook and Finish Food by Boiling, Poaching and Steaming
- Prepare, Cook and Finish Food by Roasting, Grilling and Baking
- Introduction to Basic Kitchen Procedures
- Introduction to Hospitality and Catering
- Kitchen Terminology

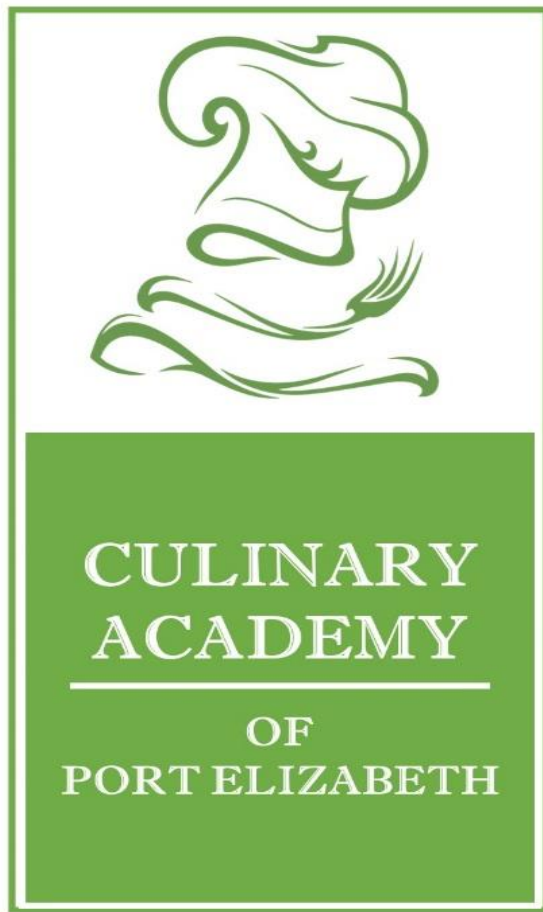
## **Diploma in Patisserie**

**Course Duration 9 Months**

### **Course Modules**

- Safety at work
- Food Safety in Catering
- Prepare, Cook and Finish Cake, Sponges and Biscuits
- Prepare, Cook and Finish Pastry Products
- Prepare, Cook and Finish Dough Products
- Prepare, Cook and Finish Hot Desserts and Puddings
- Prepare, Cook and Finish Cold Desserts
- Pastry Terminology





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Unit 21  
Walmer Downs Family Centre  
William Moffet Expressway  
Walmer Downs  
Port Elizabeth



Culinary Academy Port Elizabeth



[info@culinaryacademype.co.za](mailto:info@culinaryacademype.co.za)



041 367 1921

Prices subject to change. Terms and Conditions apply.

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