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| Qualification Name | | Occupational Certificate: CHEF | |
| NQF Level | | 5 | |
| Credits | | 558 | |
| Duration | | 36 months | |
| Course Overview | | |  | | --- | | This qualification has been developed for professionals in the Hospitality and Catering industry. It brings together theoretical, practical and workplace elements of food preparation and service. This qualification also provides for a direct pathway from entry as a Kitchenhand to qualifying as a Chef. The qualification also includes a supervisory and financial learning aspect. A learning pathway is embedded within the qualification which will allow for a learner to work as a Kitchenhand or Commis/Cook during their first and second year, and Commis/Cook during their second and third year to qualify as a Chef. Once qualified as a Chef and gaining sufficient working experience it may lead to promotion and further career advancement as a Sous Chef and/or Executive Chef. These occupations are registered designations with the Professional Body. This qualification will professionalise the industry and is applicable to all sectors of Professional Cookery. | | |
| Methods of Assessment | | Theory  Practical  Workplace | |
| Final Method of Assessment | | External Trade Test | |
| Programme Delivery | | Contact | |
| Knowledge Modules | Practical Modules | | Workplace Modules |
| Number of Credits: 148 | Number of Credits: 140 | | Number of Credits: 270 |

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| --- | --- | --- | --- |
| Qualification Name | | Occupational Certificate: COOK | |
| NQF Level | | 4 | |
| Credits | | 184 | |
| Duration | | 12 months | |
| Course Overview | | This qualification has been developed for Cooks in the Hospitality and Catering industry. It brings together theoretical, practical and workplace elements of food preparation and service. It aims to improve the standards of services, growth and development of the industry as well as to provide possibilities of self employment for potential food vendors. This qualification also provides for a direct pathway from entry as a Cook to qualifying as a Chef. It has two part qualifications that create a vertical pathway to cook, namely Kitchen Hand and Food Handler. A clear career pathway exists between Cook and Chef and once qualified as a Cook, provide the opportunity to study further for the Chef qualification, even at a later stage. Qualifying learners with sufficient working experience might also get promotion for further career advancement. | |
| Methods of Assessment | | Theory  Practical  Workplace | |
| Final Method of Assessment | | External Trade Test | |
| Programme Delivery | | Contact | |
| Knowledge Modules | Practical Modules | | Workplace Modules |
| Number of Credits: 57 | Number of Credits: 48 | | Number of Credits: 79 |

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| Qualification Name | CULINARY ARTS |
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| Duration | 6 months |
| Course Overview |  |
| Methods of Assessment | Theory  Practical  Workplace |
| Final Method of Assessment | International Exam |
| Programme Delivery | Dual(Online and Contact) |

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| --- | --- |
| Qualification Name | PATISSERIE |
|  |  |
| Duration | 6 months |
| Course Overview |  |
| Methods of Assessment | Theory  Practical  Workplace |
| Final Method of Assessment | International Exam |
| Programme Delivery | Dual(Online and Contact) |