

PROSPECTUS 2024



TRAINING FUTURE LEADERS WHO WILL CHALLENGE THE STATUS QUO



WWW.JCPS.CO.ZA



INTERNATIONAL DIPLOMA IN CULINARY ARTS



Our comprehensive diploma program in Culinary Arts is meticulously designed to equip aspiring chefs with the essential skills, knowledge, and creativity required to thrive in the dynamic culinary industry. Through a perfect blend of theoretical foundations and hands-on practical experience, our expert faculty will guide you through the intricacies of culinary techniques, ingredient selection, food preparation, and the art of presentation.

QUALIFICATION TYPE

Internationally accredited Diploma in Culinary Arts

ONSITE TRAINING (FULL TIME)

40 weeks on site training lessons which includes 30 % theory and 70 % practical.

EXPERIENTIAL TRAINING

40 weeks of experiential training at one of our partner organisations which includes Hotels, restaurants and other establishments.

LEARNING PATH

Once this qualification is achieved you may proceed to enrol for the International Diploma in Patisserie.

COURSE INCLUDES

Job Readiness, Computer skills, Entrepreneurship, Emotional intelligence, first Aid certificate, 1 week wine course.

POTENTIAL CAREER PATHS

Executive Chef, Sous Chef, Head Chef, Food Vlogger or Blogger, Cookbook Author, influencer, work cruise ships and airlines.

KEY INFORMATION

- Entry Requirements : Grade 12 or an equivalent
- Teaching language : English
- Intakes : January and April
- Tuition fee : R 150 820
- Registration fee : R 5 500 payable upfront
- Starter kit fee : R 14 500 payable upfront

FEE INFORMATION

- OPTION 1 : Full settlement (5% discount on course fee = R 143 279.00)
- OPTION 2 : R 30 000 Deposit – (non-refundable) + R 6 041 pm X 20 months
- OPTION 3 : R20 000 Deposit – (non-refundable) + R 6 541 pm X 20 months
- OPTION 4 : FUNDI Capital Student Loan

NB. PAYMENT METHODS: REGISTRATION FEE, DEPOSIT AND STATER KIT FEE NEEDS TO BE PAID BEFORE COMMENCING WITH CLASSES.





INTERNATIONAL DIPLOMA IN PATISSERIE



Embark on a delectable journey with our Level 2 Diploma in Patisserie course. Master the art of pastry creation through hands-on practical sessions and expert guidance. Discover a world of flavours, techniques, and presentation skills. Become a skilled Patisserie ready to impress and excel in a rewarding culinary career. Enrol now and indulge in the sweetest success!

QUALIFICATION TYPE

Internationally accredited Diploma in Patisserie

ONSITE TRAINING (FULL TIME)

40 weeks on site training lessons which includes 30 % theory and 70 % practical.

EXPERIENTIAL TRAINING

40 weeks of experiential training at one of our partner organisations which includes Hotels, restaurants and other establishments.

LEARNING PATH

Once this qualification is achieved you may proceed to enrol for the International Diploma in Culinary Arts.

COURSE INCLUDES

Job Readiness, Computer skills, Entrepreneurship, Emotional intelligence, first Aid certificate, 1 week wine course.

POTENTIAL CAREER PATHS

Executive Chef, Sous Chef, Head Chef, Food Vlogger or Blogger, Cookbook Author, influencer, work cruise ships and airlines.

KEY INFORMATION

- Entry Requirements : Grade 12 or an equivalent
- Teaching language : English
- Intakes : January and April
- Tuition fee : R 150 820
- Registration fee : R 5 500 payable upfront
- Starter kit fee : R 14 500 payable upfront

FEE INFORMATION

- OPTION 1 : Full settlement (5% discount on course fee = R 143 279.00)
- OPTION 2 : R 30 000 Deposit – (non-refundable) + R 6 041 pm X 20 months
- OPTION 3 : R20 000 Deposit – (non-refundable) + R 6 541 pm X 20 months
- OPTION 4 : FUNDI Capital Student Loan

NB. PAYMENT METHODS: REGISTRATION FEE, DEPOSIT AND STATER KIT FEE NEEDS TO BE PAID BEFORE COMMENCING WITH CLASSES.





INTERNATIONAL CERTIFICATE IN FOOD & BEVERAGE



With our Certificate in Food and Beverage program you will gain essential skills and knowledge for success in the fast-paced food and beverage industry. From mastering beverage knowledge such as wine pairing and service etiquette, our hands-on approach and industry partnerships provide valuable practical experience. Fuel your creativity, explore global cuisines, and excel in customer service.

QUALIFICATION TYPE

Internationally accredited Certificate City & Guilds of London institution

ONSITE TRAINING

Only practical lesson will occur on campus.

LEARNING PATH

Once this qualification is achieved you may proceed to enrol for the International Diploma in Culinary Supervision and Management.

COURSE INCLUDES

Job Readiness, Computer skills, Entrepreneurship, Emotional intelligence, first Aid certificate, 1 week wine course.

POTENTIAL CAREER PATHS

Restaurant consultant, Sommelier, Food and Beverage management/services, events management, general management, training.

KEY INFORMATION

- Entry Requirements : Grade 12 or an equivalent
- Teaching language : English
- Intakes : January and April
- Tuition fee : R 36 300
- Registration fee : R 3 000 payable upfront
- Starter kit fee : R 12 500 payable upfront

FEE INFORMATION

- OPTION 1 : Full settlement (5% discount on course fee)
= R 34 485.00
- OPTION 2 : R 15 000 Deposit - (non-refundable)
+ R 1 775.00 pm X 12 months
- OPTION 3 : R8 000 Deposit - (non-refundable)
+ R 2 358.33 pm X 12 months
- OPTION 4 : FUNDI Capital Student Loan

NB. PAYMENT METHODS: REGISTRATION FEE, DEPOSIT AND STATER KIT FEE NEEDS TO BE PAID BEFORE COMMENCING WITH CLASSES.





INTERNATIONAL DIPLOMA IN CULINARY SUPERVISION & MANAGEMENT

The objective of this qualification is to support a role in the workplace. It is designed for learners employed in supervisory roles in the hospitality and catering industry. The qualification allows learners to broaden their existing knowledge and gain important supervisory and management skills, helping them to take on more responsibility.

QUALIFICATION

Internationally accredited Diploma through Highfield Qualifications.

ON-SITE TRAINING

Conducted on- site and off-site

LEARNING PATH

Once this qualification is obtained you may proceed to enrol for a Diploma in Hospitality

COURSE CONTENT INCLUDES

Principles of Food Safety Management, Workplace Health & Safety, Principles of HACCP, Resource Management, Financial Planning & Cost Control, Environmental Awareness & Sustainability, Food Production Supervision, Gastronomy and Global Cuisines.

POTENTIAL CAREER PATHS

Travel & Tourism Manager, Restaurant Manager, Revenue Analyst, Marketing & Public Relations, Lodging or Hotel Manager, General Manager, Guest Relations Manager and many more.

ENTRY REQUIREMENTS

Diploma in Culinary Arts, Diploma in Patisserie

KEY INFORMATION

- Entry Requirements : Grade 12 or an equivalent
- Teaching language : English
- Intakes : January and June
- Tuition fee : R 35 000
- Registration fee : R 2 000 payable upfront
- Starter kit fee : R 12 500 payable upfront

FEE INFORMATION

- OPTION 1 : Full settlement (5% discount on course fee = R 33 250)
- OPTION 2 : R 10 000 Deposit - (non-refundable) + R 4 166.66 pm X 6 months
- OPTION 3 : R20 000 Deposit - (non-refundable) + R 2 500 pm X 6 months
- OPTION 4 : FUNDI Capital Student Loan

NB. PAYMENT METHODS: REGISTRATION FEE, DEPOSIT AND STATER KIT FEE NEEDS TO BE PAID BEFORE COMMENCING WITH CLASSES.





INTERNATIONAL DIPLOMA IN HOSPITALITY SUPERVISION



This qualification is ideal to be delivered to those learners looking to achieve the Hospitality Supervisor Apprenticeship standard. Not only can it be used to assess a learner's readiness to move onto the end-point assessment stage for the standard, but it also covers the knowledge, skills and behaviour pass criteria of the standard. It is also suitable for anyone looking to become an Events and Food and Beverage Supervisor, so can be delivered as a stand-alone qualification, without needing to be linked to an apprenticeship.

QUALIFICATION

Internationally accredited Diploma through Highfield Qualifications

ON-SITE TRAINING

On-site and off-site training

LEARNING PATHS

After successfully completing this Diploma, students may want to continue their education by enrolling in classes or earning credentials in specialty areas of the hospitality and catering sector.

COURSE CONTENT INCLUDES

Business Management, People Skills, Hospitality Supervisor in Practice, Leadership, Business Skills & Behaviour, Principles of Cost Calculations, Food & Beverage Pairing

POTENTIAL CAREER PATHS

Food & Beverage Supervisor, Bar Supervisor, Housekeeping Supervisor, Concierge Supervisor, Front Office Supervisor, Events Supervisor, Hospitality Outlet Supervisor and many more.

ENTRY REQUIREMENTS

Diploma in Culinary Arts, Diploma in Patisserie

KEY INFORMATION

- Entry Requirements : Grade 12 or an equivalent
- Teaching language : English
- Intakes : January and June
- Tuition fee : R 20 000
- Registration fee : R 2 000 payable upfront
- Starter kit fee : R 12 500 payable upfront

FEE INFORMATION

- OPTION 1 : Full settlement (5% discount on course fee = R 19 000)
- OPTION 2 : R 5 000 Deposit - (non-refundable) + R 2 500 pm X 6 months
- OPTION 3 : R10 000 Deposit - (non-refundable) + R1 666.66 pm X 20 months
- OPTION 4 : FUNDI Capital Student Loan

NB. PAYMENT METHODS: REGISTRATION FEE, DEPOSIT AND STATER KIT FEE NEEDS TO BE PAID BEFORE COMMENCING WITH CLASSES.





PROFESSIONAL CHEF NATIONAL DIPLOMA



Embark on an exciting culinary journey and unlock your true potential as a master of the culinary arts. This comprehensive program is designed to equip aspiring chefs with the skills, knowledge, and expertise required to excel in the dynamic and competitive world of professional cooking. Throughout this immersive learning experience, you will be immersed in a diverse range of culinary techniques, international cuisines, and innovative gastronomic trends.

QUALIFICATION

National Diploma (NQF level 5)

ON-SITE TRAINING

18 months on-site and 18 months workplace training

COURSE CONTENT INCLUDES

Job Readiness, Computer Skills, Entrepreneurship, Emotional Intelligence, Food Photography. Food photography, General Workshops and a 1 week Wine Course.

LEARNING PATH

Once this qualification is achieved you may proceed to enrol for an International Diploma in Patisserie, International Diploma in Culinary Arts or a Degree in Hospitality.

POTENTIAL CAREER PATHS

Executive Chef, Sous Chef, Head Chef, Culinary Instructor, Menu Developer, Entrepreneur, Food stylist, Food Photographer, Food Vlogger or Blogger, Cookbook Author, Influencer. Catering Careers, Recipe Developer, Food Writer.

KEY INFORMATION

- Teaching Language : English
- Intakes : January and April
- Course Fee : R 164 520 (3 years)
- Registration fee : R 5 500- payable upfront
- Starter kit fee : R 14 500 - payable upfront
- Trade Test : R 7 000,00 (Payable after 3 years)

FEE INFORMATION

- OPTION 1 : Full settlement (5% discount on course fee = R 156 294
- OPTION 2 : R 10 000 Deposit - (non-refundable) + R 4 041.44 pm X 36 months
- OPTION 3 : R 20 000 Deposit - (non-refundable) + R 3 736.67 pm X 36 months
- OPTION 4 : FUNDI Capital Student Loan

NB. PAYMENT METHODS: REGISTRATION FEE, DEPOSIT AND STATER KIT FEE NEEDS TO BE PAID BEFORE COMMENCING WITH CLASSES.





QCTO FOOD HANDLER (PART QUALIFICATION)



The Food Handler has specific responsibilities related to the health and hygiene of food. A food handler course is for anyone who works in a food business and who either handles food or touches surfaces that are in contact with food.

QUALIFICATION

NQF Level 2, Credits 32

ON-SITE TRAINING

This part qualification consists of Knowledge modules, Practical modules and Workplace modules. Workplace modules will be conducted off-site and learners will be placed in reputable restaurants, hotels and cafés.

LEARNING PATH

Once this qualification is achieved you may proceed to enrol for the Kitchen Hand Qualification.

COURSE CONTENT INCLUDE

Personal Hygiene & Safety, Workplace Safety, Cooking Methods & Techniques, Production Hygiene Practices, Quality Assurance.

POTENTIAL CAREER PATHS

Candidate may proceed to enrolling for the following qualifications: Kitchen Hand Qualification, Cook Qualification and Chef Qualification.

KEY INFORMATION

- Entry Requirements : Grade 12 or an equivalent
- Teaching language : English
- Intakes : January and April
- Tuition fee : R 22 000
- Registration fee : R 2 000 payable upfront
- Starter kit fee : R 13 500 payable upfront

FEE INFORMATION

- OPTION 1 : Full settlement (5% discount on course fee = R 20 900)
- OPTION 2 : R 10 000 Deposit - (non-refundable) + R 4 000 pm X 3 months
- OPTION 3 : R5 000 Deposit - (non-refundable) + R 5 666.66 pm X 3 months
- OPTION 4 : FUNDI Capital Student Loan

NB. PAYMENT METHODS: REGISTRATION FEE, DEPOSIT AND STATER KIT FEE NEEDS TO BE PAID BEFORE COMMENCING WITH CLASSES.





QCTO KITCHEN HAND (PART QUALIFICATION)



The Kitchen Hand will equip you to support the day to day operation of the kitchen. This involves assisting in Food Preparation, maintaining food supplies and equipment, sanitation control and kitchen equipment. The kitchen hand works under the supervision of higher-level kitchen staff.

QUALIFICATION

NQF LEVEL 2, Credits 52

Registered part QCTO qualification

ON-SITE TRAINING

This part qualification consists of Knowledge modules, Practical modules and Workplace modules. Workplace modules will be conducted off-site and learners will be placed in reputable restaurants, hotels and cafés.

LEARNING PATH

Once this qualification is achieved you may proceed to enrol for the Cook Qualification.

COURSE CONTENT INCLUDES

Personal Hygiene & Safety, Food Safety, Quality Assurance, Food Preparation Methods, Food Production Implementation, Kitchen Assistance, Food Preparation Processes & Procedures.

POTENTIAL CAREER PATHS

Candidate may proceed to enrol for the following qualifications:

Cook Qualification

Chef Qualification

KEY INFORMATION

- Entry Requirements : Grade 12 or an equivalent
- Teaching language : English
- Intakes : January and April
- Tuition fee : R 35 000
- Registration fee : R 2 000 payable upfront
- Starter kit fee : R 13 500 payable upfront

FEE INFORMATION

- OPTION 1 : Full settlement (5% discount on course fee)
= R 33 250
- OPTION 2 : R 10 000 Deposit - (non-refundable) +
R 4 166.66 pm X 6 months
- OPTION 3 : R5 000 Deposit - (non-refundable) +
R 5 000 pm X 6 months
- OPTION 4 : FUNDI Capital Student Loan

NB. PAYMENT METHODS: REGISTRATION FEE, DEPOSIT AND STATER KIT FEE NEEDS TO BE PAID BEFORE COMMENCING WITH CLASSES.





ARPL-CHEF

(ARTISAN RECOGNITION OF PRIOR LEARNING)



The Artisan Recognition of Prior Learning is aimed at candidates who have not undergone the QCTO Trade Test. The process includes the compilation of a Portfolio of Evidence according to the mapping document, so as to close any identified curriculum gaps. The trade test is the final summative assessment for the Chef Qualification.

QUALIFICATION

National Diploma (NQF level 5)

ON-SITE TRAINING

3 Months on- site and off- site

LEARNING PATH

Once this qualification is achieved you may proceed to enrol for a Hospitality Degree.

ENTRY REQUIREMENTS

Diploma in Culinary Arts
Diploma in Patisserie
Professional Chef National Diploma

KEY INFORMATION

- Teaching Language : English
- Intakes : January and April
- Course fee : R 15 000
- Registration fee : R 2 000- payable upfront
- Starter kit fee : R 3 500 – payable upfront

FEE INFORMATION

- OPTION 1: Full settlement (5% discount on course fee = R 14 250
- OPTION 2: R 5 000 Deposit – (non-refundable) +
- R 3 333.33 pm X 3 months

NB. PAYMENT METHODS: REGISTRATION FEE, DEPOSIT AND STATER KIT FEE NEEDS TO BE PAID BEFORE COMMENCING WITH CLASSES.



HOW THE TRADE TEST WILL WORK

The trade test comprises of 2 days, where candidates are inducted for the commencement of the Trade Test.

2 Assessors and 1 Moderator will be present for the Summative Assessment. An external verifier will be present, to ensure the integrity of the Summative Assessments.

Candidates will be notified about the assessments and will sign accepting the date and time of the assessment.

Candidates will sign a POPIA agreement, agreeing to the center compiling visual evidence of the assessment.

WHAT IS INCLUDED IN THE FEE:

Administration of the Trade test process

Printing of all assessments

2 assessors

1 moderator

1 cleaner per student

Ingredients for all summative assessments

Ingredients for Trade Test

Kitchen facilities and equipment

Gap Closure

Assessment and moderation of POE

Recommendation of results are sent to the QCTO for certification and can take up to 3 months.

DAY 1:

Candidates sit in for the Theoretical Trade test.

The candidate is presented with sealed envelopes, whereby the candidate will select their task.

Thereafter, candidates are taken through the induction process below:

Trade Test process

Appeals procedure

Allocated time frames

Logistical arrangements

Emergency procedures

DAY 2:

The candidate is presented with sealed envelopes, and select their task

Candidates are granted 60 minutes to plan and prepare for the presentation of the task

Candidates have 6 hours to complete the pre-selected task

After the Summative practical assessment, the candidate is provided with feedback (Competent or Not Yet Competent)



JOHANNESBURG

CULINARY & PASTRY SCHOOL

TRAINING FUTURE CHEFS WHO WILL CHALLENGE THE STATUS QUO

ACCREDITATIONS



SPONSORS & PARTNERS



SUBSCRIBE, LIKE, LOVE & FOLLOW US



@jhbculinarypastry



@jhbculinaryand
pastryschool



@jhbculinaryand
pastryschool



@jcpschool



JHB Culinary & Pastry
School



JHB Culinary & Pastry
School

