

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 managing a busy kitchen

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

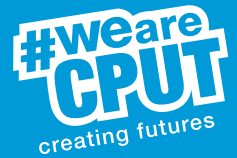
- Professional Cookery Gastronomy 3 (Theory & Practical)
- Professional Cookery Management 3
- Professional Cookery Operations 3
- Professional Cookery Patisserie 2 (Theory & Practical)
- Professional Cookery Practice 2 (6 months)



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.

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

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 Sciences, 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

Meeting the minimum requirements does not guarantee admission. This information is subject to change, based on approval and accreditation of HEQSF aligned qualifications during 2019/ 2020.

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



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)

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



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

- 1 Choose a qualification
- 2 Complete an application form
- 3 Gather your documents (i.e. certified copies less than three months old)
- 4 Fill in the application form
- 5 Pay the application fee
- 6 Hand deliver or post your form and certified copies of documents to our District Six, Bellville, Mowbray, or Wellington Campuses (Admin buildings)
- 7 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

CLOSING DATES
30 SEPT

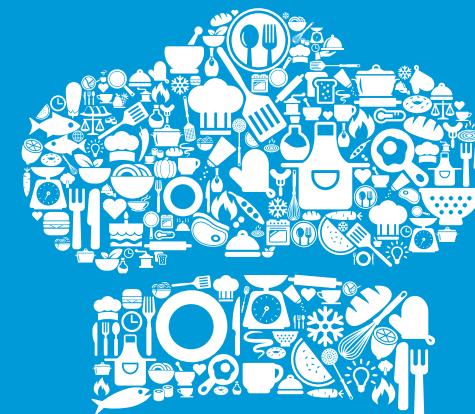
South African citizens

+27 (0)21 959 6767
info@cput.ac.za
www.cput.ac.za
@cput
@wearecput
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Diploma in Hospitality & Professional Cookery



FACULTY | Business & Management Sciences


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