

The Fusion Cooking School



cook better • eat better • live better

Interactively teaching the art & science of cooking for the Global Kitchen

Full-Time Courses

International Chef de Partie Grande Diploma Programme (3 Years) NQF Level 5

- includes the ^{NEW} QCTO National Occupational Trade Certificate: Chef Qualification
- includes the international City & Guilds Certificate, Diploma, Pastry Diploma and Advanced Diploma
- includes the international Highfield Diploma for Professional Cooks
- includes the international Highfield Diploma for Professional Chefs
- includes the international Highfield Diploma for Patisserie, Confectionery and Bakery
- includes the international Highfield Diploma for Professional Chefs in Supervision

International Commis-Chef/Cook Diploma Programme (18 Months) NQF Level 4

- includes the ^{NEW} QCTO National Occupational Certificate: Cook Qualification
- includes the international City & Guilds Certificate in Food Preparation
- includes the international Highfield Diploma for Professional Cooks
- includes the international Highfield Diploma for Professional Chefs

International Professional Cook Certificate Programme (6 Months) NQF Level 3

- includes the ^{NEW} QCTO National Kitchen-hand Occupational Certificate Part-Qualification
- includes the international Highfield Diploma for Professional Cooks

International Kitchen-Hand Certificate Programme (3 Months) NQF Level 3

- includes the ^{NEW} QCTO National Kitchen-hand Occupational Certificate Part-Qualification
- includes the international Highfield Certificate for Kitchen Assistants

Food Handler Certificate Programme (2 Months) NQF Level 2

- includes the ^{NEW} QCTO National Food Handler Occupational Certificate Part-Qualification

International Patisserie, Confectionery and Bakery Diploma Programme (6 Months)

- includes the international City & Guilds Diploma in Patisserie
- includes the international Highfield Diploma for Patisserie, Confectionery and Bakery

Part-Time Courses

International Part-Time Kitchen-Hand Certificate Programme (6 Months) NQF Level 3

- includes the ^{NEW} QCTO National Kitchen-hand Occupational Certificate Part-Qualification
- includes the international Highfield Certificate for Kitchen Assistants

Part-Time Food Handler Certificate Programme (4 Months) NQF Level 2

- includes the ^{NEW} QCTO National Food Handler Occupational Certificate Part-Qualification NQF level 2

International Part-Time Patisserie, Confectionery and Bakery Diploma Programme (12 Months)

- includes the international City & Guilds Diploma in Patisserie
- includes the international Highfield Diploma for Patisserie, Confectionery and Bakery

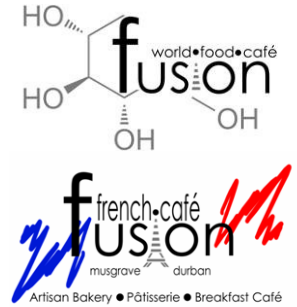


Prospectus 2021

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www.fusioncooking.co.za

About Us

The Fusion Cooking School was started in 2002 by Chef Shaun Smith who was later joined in 2005 by Chef Caryn England. They opened their restaurant **Fusion World Food Café** in 2009, and in 2015 they opened **Fusion French Café** in Durban. Students benefit from the experience of working in real operational restaurant kitchens, bakery as well as training in front of house, coffee barista, cocktails and bar service. After this initial exposure, students are placed in various other kitchens to gain valuable workplace experience. Besides our intensive teaching and training methods, we pride ourselves in our high level of integration with industry which produces chefs who are both highly trained and industry-ready.

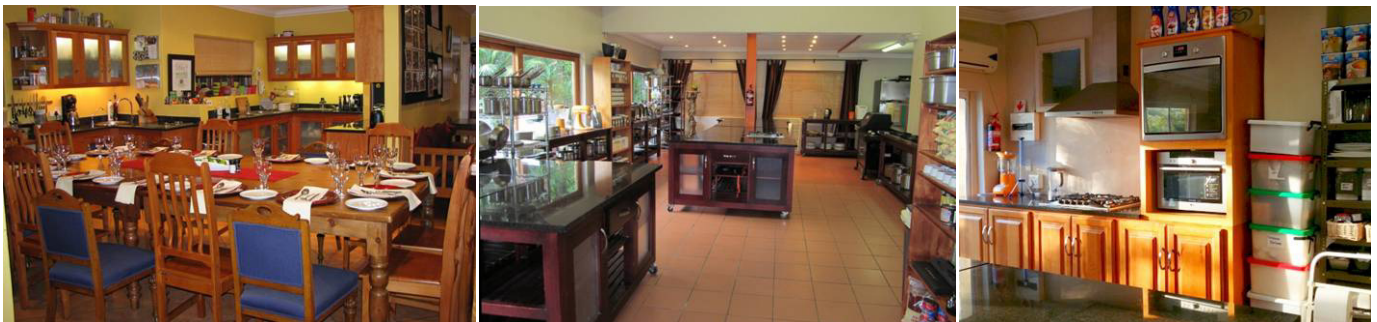


There are two intakes each year, one in **January** and one in **July**. To ensure that each student receives personal attention, classes are limited per intake which guarantees hands-on teaching. We accept non-matriculated students who show a flair for cooking, an aptitude for entertaining and a passion for food.

Training Facilities

The Fusion Cooking School operates 2 campuses.

The original **Westville campus**, equipped with both a Practical Kitchen and Pastry Kitchen, is used mainly for our lifestyle Evening Classes, Corporate Teambuilds, Photoshoots, Food Styling, and other Research & Development work.



Our **Musgrave campus**, equipped with a Skills Kitchen, Practical Kitchen and Lecture Room is where the majority of the training takes place for the 1st and 2nd year students. Diploma, Occupational Trade Certificate, Saturday Part-Time Certificate and Pastry Diploma students are all trained here. There is also a Skills Development Kitchen for Industry training and up-skilling.



Accreditations and Affiliations

The Fusion Cooking School is a long-standing member of our Professional Body as a recognised **South African Chefs Association (SACA)** Training Provider. The School is closely involved with many of SACA's high profile events which keep both students and the school up-to-date with the latest industry trends. Furthermore, one of our Principals, Chef Shaun, was the SACA Director of Education 2015-2017.



The Fusion Cooking School is also a founding member of the **South African Culinary and Hospitality Educators Forum (SACHEF)** and is recognised as a Training Provider. Chef Shaun is also a founding director of the Forum, which represents some 80 public and private schools and colleges through-out South Africa, with 450 educators and over 8000 students.



Fusion Chefs and students have been regional chairs of the SACA Young Chefs Club and also sat on the regional KZN SACA committee. Our chefs and students have also been part of the **SA Junior Culinary Team**. At the Culinary Olympics in Germany 2016, two of our chefs represented South Africa where they won Bronze medals. Two Fusion students also represented South Africa at the Worldchefs International Young Chefs Competition in Ningbo, China, where they won 1 silver and 5 bronze medals.



Chefs Shaun, Caryn and Candice are all professional members of the International **Chaîne des Rôtisseurs**, the world's largest gastronomic organization, spanning over 80 countries. Chef Shaun also sits on the South African National Board. Both Chefs Shaun and Caryn hold the rank of Maître Rôtisseur, and Chef Candice holds the rank of Rôtisseur. We are also *Blazon holders* of the prestigious brass plaque for our restaurant *Fusion World Food Café*. Students benefit from the international networking and participation in related events and competitions. Chef Zazz represented South Africa in 2016 in Manchester, UK.



The Fusion Cooking School is internationally accredited by **City & Guilds** of London, **Highfield Qualifications International** and nationally accredited with the **QCTO (Quality Council for Trades & Occupations)** under the DHET (Department of Higher Education and Training). Our Principal Chef Shaun is an expert on City & Guilds requirements as not only is he an international consultant on Qualifications & Curriculums but also consults as an Examination Moderator and Examination Editor to City & Guilds.



Chef Shaun was appointed in 2013 the **DHET/QCTO** representative of the **CEP** (Community of Expert practitioners) to **NAMB** (National Artisan Moderation Body) to develop the new South African national Chef qualification, curriculum and Trade Test. Chef Shaun has therefore been instrumental in developing this new South African qualification and is an expert on its requirements.

All our assessors and moderators are SAQA ETDP qualified and registered with **Cathseta**. We are also registered to operate Apprenticeships and Learnerships against the new national Chef and Cook qualifications. All exams are moderated by external verifiers and the School's advisory board continually reviews the curriculum and performance to ensure that the School maintains standards and keeps abreast with current international culinary trends.

The Fusion Cooking School is also involved in promoting Artisan Skills Development in South Africa. One of these initiatives includes Worldskills South Africa under the Department of Higher Education and Training (DHET). **Worldskills** International (WSI) is the biggest skills-based organisation in the world and hosts the largest and longest running skills competition in the world. Chef Shaun was the Cooking Expert appointed for South Africa until his recent appointment as the international Skill Competition Manager for Shanghai (2021). Two Fusion chefs have represented South Africa in the Sao Paulo, Brazil (2015) and Abu Dhabi (2017) competitions winning medals of excellence and best of nation. Chef Shaun was the Deputy Chief Expert for the 2017 competition in Abu Dhabi, and the Chief Expert for the 2019 competition in Kazan, Russia. He has been appointed the Skill Competition Manager (SCM) for the Shanghai 2022 competition.



School Principals

Chef **Shaun Smith** sits on the national board of the *Chaîne des Rôtisseurs* as the Conseiller Culinaire, is the South African National Expert as well as the international Skill Competition Manager for Worldskills (cooking), is a Worldchefs (WACS) judge, as well as a CATHSSETA registered assessor. Shaun was previously the SACA Director of Education as well as the Vice-Chairman of the SACA KZN committee. Shaun is also currently a founding director of the South African Culinary and Hospitality Educators Forum. His background also includes being Regional Chef for Woolworths and Executive Chef at *Juara Conference Centre* specialising in Thai-Fusion Cuisine. Chef Shaun also holds the City & Guilds Diploma, Diploma in Patisserie and Advanced Diploma in Culinary Arts with Distinction. Shaun also holds the new QCTO Occupational Certificate Chef qualification, having passed the South African trade test. He also holds the *Chaîne des Rôtisseurs* Maître Rôtisseur rank and is the DHET CEP representative to NAMB for the new chef occupational certificate qualification and trade test Technical Work Group.

Chef **Caryn England** has worked both locally and internationally, including *Buitenverwachting* (Cape Town), *Wentworth Golf Estate* (UK), Unilever R&D Foodsolutions as an R&D Innovation Chef, and as Executive Chef of *Quarters* hotel. Chef Caz also contracted to the EatFresh Group for a year as the Headchef of RCL Corporate Canteen feeding over 800 people a day. She trained directly under *Christina Martin*, is a level B SACA accredited judge and holds both the City & Guilds Diploma in Patisserie and Advanced Diploma in Culinary Arts with Distinction. She was the City & Guilds International Gold Medal winner for earning the **top mark in the world**. Chef Caz is also a CATHSSETA registered assessor, our Internal Moderator, and holds the rank of Maître Rôtisseur in the *Chaîne des Rôtisseurs*.

School Management Team

Chef **Candice Jordaan** is a registered assessor and senior lecturer. Candice also oversees the training at *Fusion World Food Café* where students experience real-life restaurant work. Chef Candice holds the rank of Chef Rôtisseur, has a City & Guilds Diploma and Advanced Diploma in Culinary Arts, and has been a South African Chef of the Year winner. Chef Candice spent time working at the *Blue Elephant Cooking School* in Thailand as part of her prize. Chef Candice has won many competitions and is also a past chair of the SACA KZN Young Chefs Club.

Pastry Chef Zandria De Nobrega is a registered assessor, lecturer and a pastry specialist. Chef Zazz holds both the City & Guilds Diploma in Culinary Arts and the Diploma in Patisserie with Distinction. She has been captain of the *South African National Junior Culinary Team* and has represented South Africa in Namibia, in Abu Dhabi, and at the Culinary Olympics in Germany where she won a bronze medal. Chef Zazz has also represented South Africa in Manchester at the *Chaîne des Rôtisseurs* international young chef competition. As a SA Chef of the Year winner, Zazz has spent time working at the Singapore Airport Terminal Catering Services as part of her prize. Chef Zazz oversees the student training at the Bakery and Patisserie at *Fusion French Café* where students experience real-life restaurant work.

Chef **Kyle Arnold** is a full-time lecturer, facilitating and assessing theory and kitchen practicals. Chef Kyle holds the City & Guilds Advanced Diploma in Supervision as well as a City & Guilds Certificate in Food Preparation, Diploma in Culinary Arts and Diploma in Patisserie. He has worked for over 5 years in industry and has competed in many competitions, recently winning the *Chaîne des Rôtisseurs* Young Chef competition in 2020. He also won three bronze medals at the Worldchefs International Young Chefs Competition (IYCC) in Ningbo, China in 2019 where he represented South Africa.

Chef **Kalvin Hamilton** is a full-time lecturer, facilitating and assessing theory and kitchen practicals. Chef Calvin holds the City & Guilds Advanced Diploma in Supervision as well as a City & Guilds Certificate in Food Preparation, Diploma in Culinary Arts and Diploma in Patisserie. He has worked for over 5 years in industry and is a master sourdough baker.

National and International Programmes Offered

The Fusion Cooking School offers a variety of programmes, both full-time and part-time. These include time spent both at the school and in the workplace.

These programmes are also offered with co-delivered international qualifications, giving both local national as well as international quality assurance.

FOOD HANDLER CERTIFICATE PROGRAMME

NQF LEVEL 2

FULL-TIME and PART-TIME

This 2 month FULL-TIME or 4 month PART-TIME certificate course is designed to teach the basic fundamentals – ideal for anyone working with food on a regular basis. There is, however, very little industry related experience in this course – mainly school-based theory and kitchen practicals. It includes a minimum of 7 days Workplace experience.

Part-Qualification: Food handler

SAQA QUALIFICATION ID: 110644 (NQF Level 2, 28cr)

Study Period: 2-4 months

CURRICULUM CODE: 512101-000-00-02

QCTO

Knowledge Modules (Total number of credits for Knowledge Modules: 17)

512101000-KM-01, Personal hygiene and safety, Level 3, Credits 3

512101000-KM-02, Food safety and quality assurance, Level 4, Credits 5

512101000-KM-03, Workplace safety, Level 4, Credits 5

512101000-KM-14, Personal development as a Chef, Level 2, Credits 4

Practical Skill Modules: (Total number of credits for Practical Skill Modules: 10)

512101000-PM-01, Prepare and assemble food items using different methods and techniques, equipment and utensils, Level 3, Credits 6

512101000-PM-06, Assist with kitchen activities, Level 2, Credits 4

Work Experience Modules: (Total number of credits for Work Experience Modules: 5)

512101000-WM-02, Hygiene practices and cleaning processes and procedures within the cook-serve or cook-chill/freeze food production environment, Level 2, Credits 5

2 weeks of Practical Experiential Learning component in Industry

Entry Requirements

FLC (Foundational Learning Competency)

Grade 9 with Mathematics

Integrated International Qualifications

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2020/2021: COSTS

Full-Time Food handler Qualification **R 8 250** (2 months)

Part-Time Food handler Qualification **R 12 300** (4 months)

Additional costs:

Full Time Uniform, Books and Knifekit **R6650 *** Chef Shoes External Exam Fees *

PartTime Uniform, Books and Knifekit **R5850 *** Chef Shoes External Exam Fees *

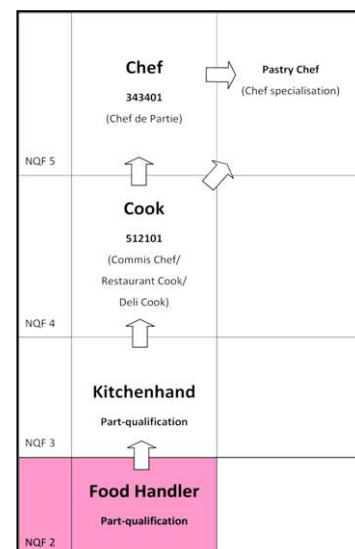
* SUBJECT TO SLIGHT CHANGES DEPENDING ON COST FLUCTUATIONS FROM SUPPLIERS

Credit Transferability and Articulation

All credits from this course are transferable to:

Part-Qualification: Kitchen hand (SAQA ID 110354)

Occupational Certificate: Cook (SAQA ID 102296)



FULL-TIME and PART-TIME

This 3 month FULL-TIME or 6 month PART-TIME certificate course is designed to teach the basic fundamentals – ideal for anyone working with food on a regular basis. There is, however, very little industry related experience in this course – mainly school-based theory and kitchen practicals. It includes a minimum of 17 days Workplace experience.

This certificate course is pegged at the level of Kitchen hand with basic food preparation skills.

Part-Qualification: Kitchen hand

SAQA QUALIFICATION ID: 110354 (NQF Level 3, 52cr)

Study Period: 3-6 months

CURRICULUM CODE: 512101-000-00-01

Knowledge Modules (Total number of credits for Knowledge Modules: 23)

- 512101000-KM-01, Personal hygiene and safety, Level 3, Credits 3
- 512101000-KM-02, Food safety and quality assurance, Level 4, Credits 5
- 512101000-KM-03, Workplace safety, Level 4, Credits 5
- 512101000-KM-09, Introduction to the kitchen, and the hospitality and catering industry, Level 2, Credits 2
- 512101000-KM-11, Food preparation methods, Level 2, Credits 4
- 512101000-KM-14, Personal development as a Chef, Level 2, Credits 4

**Practical Skill Modules:** (Total number of credits for Practical Skill Modules: 16)

- 512101000-PM-01, Prepare and assemble food items using different methods and techniques, equipment and utensils, Level 3, Credits 6
- 512101000-PM-03, Implement food production, Level 3, Credits 6
- 512101000-PM-06, Assist with kitchen activities, Level 2, Credits 4

Work Experience Modules: (Total number of credits for Work Experience Modules: 13)

- 512101000-WM-02, Hygiene practices and cleaning processes and procedures within the cook-serve or cook-chill/freeze food production environment, Level 2, Credits 5
 - 512101000-WM-04, Processes and procedures for preparing and assembling a variety of food items using different methods and techniques, equipment and utensils, & to accommodate special dietary requirements, Level 3, Credits 8
- 4 weeks of Practical Experiential Learning component in Industry

Entry Requirements

FLC (Foundational Learning Competency)
Grade 9 with Mathematics

Integrated International Qualifications

City & Guilds 8065-01 Certificate in Food Preparation and Cooking
Highfield Qualifications Certificate for Kitchen Assistants

2020/2021: COSTS

Full-Time Kitchen-hand Qualification **R 20 300** (3 months)

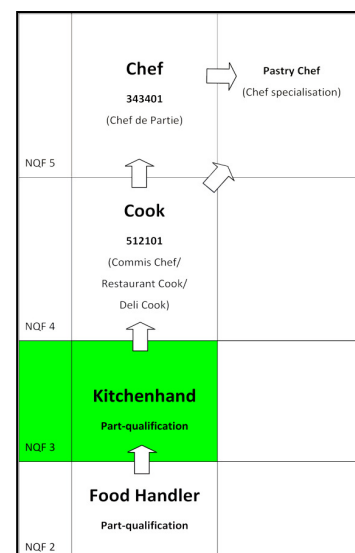
Part-Time Kitchen-hand Qualification **R 36 900** (6 months)

Additional costs:

Full Time Uniform, Books and Knifekit **R6650 *** Chef Shoes External Exam Fees *
PartTime Uniform, Books and Knifekit **R5850 *** Chef Shoes External Exam Fees *
* SUBJECT TO SLIGHT CHANGES DEPENDING ON COST FLUCTUATIONS FROM SUPPLIERS

Credit Transferability and Articulation

All credits from this course are transferable to:
Occupational Certificate: Cook (SAQA ID 102296)



FULL-TIME

This 6 month international **Professional Cook certificate** course is only offered FULL-TIME. It is designed to teach the basic fundamentals – ideal for anyone working with food on a regular basis. There is, however, very little industry related experience in this course – mainly school-based theory and kitchen practicals. It includes a minimum of 17 days Workplace experience.

This certificate course is a cross-over course straddled between Kitchen hand and Cook. While pegged still at the level of Kitchen hand certificate with basic food preparation skills, it is bolstered with added cooking methods at diploma level.

Part-Qualification: Kitchen hand

SAQA QUALIFICATION ID: 110354 (NQF Level 3, 52cr)

Knowledge Modules (Total number of credits for Knowledge Modules: 23)

- 512101000-KM-01, Personal hygiene and safety, Level 3, Credits 3
- 512101000-KM-02, Food safety and quality assurance, Level 4, Credits 5
- 512101000-KM-03, Workplace safety, Level 4, Credits 5
- 512101000-KM-09, Introduction to the kitchen, and the hospitality and catering industry, Level 2, Credits 2
- 512101000-KM-11, Food preparation methods, Level 2, Credits 4
- 512101000-KM-14, Personal development as a Chef, Level 2, Credits 4

Practical Skill Modules: (Total number of credits for Practical Skill Modules: 16)

- 512101000-PM-01, Prepare and assemble food items using different methods and techniques, equipment and utensils, Level 3, Credits 6
- 512101000-PM-03, Implement food production, Level 3, Credits 6
- 512101000-PM-06, Assist with kitchen activities, Level 2, Credits 4

Work Experience Modules: (Total number of credits for Work Experience Modules: 13)

- 512101000-WM-02, Hygiene practices and cleaning processes and procedures within the cook-serve or cook-chill/freeze food production environment, Level 2, Credits 5
 - 512101000-WM-04, Processes and procedures for preparing and assembling a variety of food items using different methods and techniques, equipment and utensils, & to accommodate special dietary requirements, Level 3, Credits 8
- 4 weeks of Practical Experiential Learning component in Industry

Entry Requirements

FLC (Foundational Learning Competency)
Grade 9 with Mathematics

Integrated International Qualifications

City & Guilds 8065-01 Certificate in Food Preparation and Cooking
Highfield Qualifications Diploma for Professional Cooks

2020/2021: COSTS

Full-Time Professional Cooks Qualification **R 43 700** (6 months)

Additional costs:

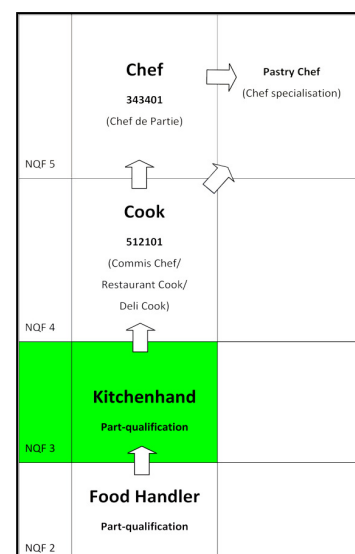
Uniform, Books and Knifekit **R8490 *** Chef Shoes External Exam Fees *

* SUBJECT TO SLIGHT CHANGES DEPENDING ON COST FLUCTUATIONS FROM SUPPLIERS

Credit Transferability and Articulation

All credits from this course are transferable to:
Occupational Certificate: Cook (SAQA ID 102296)

Study Period: 6 months
CURRICULUM CODE: 512101-000-00-01



FULL-TIME

This 18 month international **Commis Chef (Professional Cook) diploma** course is only offered FULL-TIME. It is designed with integration into industry, exposing one to a variety of kitchens, head-chefs, management types and food styles.

Qualification: Occupational Certificate: Cook

SAQA QUALIFICATION ID: 102296 (NQF Level 4, 184cr)

Study Period: 18 months

CURRICULUM CODE: 512101-000-00-00

Knowledge Modules (Total number of credits for Knowledge Modules: 57)

- 512101000-KM-01, Personal hygiene and safety, Level 3, Credits 3
- 512101000-KM-02, Food safety and quality assurance, Level 4, Credits 5
- 512101000-KM-03, Workplace safety, Level 4, Credits 5
- 512101000-KM-04, Numeracy, units of measurement and computer literacy, Level 3, Credits 3
- 512101000-KM-05, Environmental awareness, Level 3, Credits 2
- 512101000-KM-06, Introduction to Nutrition and Diets, Level 4, Credits 4
- 512101000-KM-07, Basic Ingredients, Level 3, Credits 4
- 512101000-KM-08, Theory of food production, Level 5, Credits 5
- 512101000-KM-09, Introduction to the kitchen, and the hospitality and catering industry, Level 2, Credits 2
- 512101000-KM-10, Theory of commodity resource management, Level 4, Credits 2
- 512101000-KM-11, Food preparation methods, Level 2, Credits 4
- 512101000-KM-12, Food preparation techniques, Level 3, Credits 4
- 512101000-KM-13, Food cooking methods and techniques, Level 3, Credits 10
- 512101000-KM-14, Personal development as a Chef, Level 2, Credits 4

Practical Skill Modules: (Total number of credits for Practical Skill Modules: 48)

- 512101000-PM-01, Prepare and assemble food items using different methods and techniques, equipment and utensils, Level 3, Credits 6
- 512101000-PM-02, Cook food items using different methods & techniques, equipment & utensils, Level 4, Credits 14
- 512101000-PM-03, Implement food production, Level 3, Credits 6
- 512101000-PM-04, Maintain food production systems, Level 5, Credits 16
- 512101000-PM-05, Document and report on kitchen activities, Level 3, Credits 2
- 512101000-PM-06, Assist with kitchen activities, Level 2, Credits 4

Work Experience Modules: (Total number of credits for Work Experience Modules: 79)

- 512101000-WM-01, Preparation processes and procedures to provide cooking services within the cook-serve or cook-chill/freeze food production environment, Level 4, Credits 30
- 512101000-WM-02, Hygiene practices and cleaning processes and procedures within the cook-serve or cook-chill/freeze food production environment, Level 2, Credits 5
- 512101000-WM-03, Processes and procedures for communicating with and assisting other kitchen personnel within a cook-serve or cook-chill/freeze food production environment, Level 4, Credits 4
- 512101000-WM-04, Processes and procedures for preparing and assembling a variety of food items using different methods and techniques, equipment and utensils, and to accommodate special dietary requirements, Level 3, Credits 8
- 512101000-WM-05, Processes and procedures for cooking a variety of food items using different methods and techniques, equipment and utensils, Level 3, Credits 8

20 weeks of Practical Experiential Learning component in Industry

6 months of Workplace Industry In-service

Entry Requirements

FLC (Foundational Learning Competency)

Grade 9 with Mathematics

Integrated International Qualifications

City & Guilds 8065-01 Certificate in Food Preparation and Cooking

City & Guilds 8065-02 Diploma in Food Preparation and Culinary Art

Highfield Qualifications Diploma for Professional Cooks

Highfield Qualifications Diploma for Professional Chefs

2020/2021: COSTS

Full-Time Commis Chef/Cook Qualification R 82 400 (18 months)

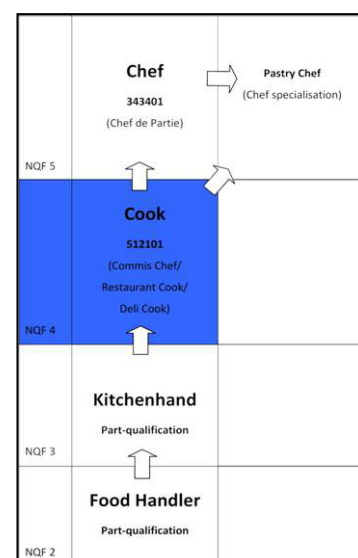
Additional costs:

Uniform, Books and Knifekit **R11450 *** Chef Shoes External Exam Fees *

* SUBJECT TO SLIGHT CHANGES DEPENDING ON COST FLUCTUATIONS FROM SUPPLIERS

Credit Transferability and Articulation

Occupational Certificate: Chef (SAQA ID 101697)



FULL-TIME

This 3 year international **grande diploma Chef de Partie** course is only offered FULL-TIME. It is designed with integration into industry, exposing one to a variety of kitchens, head-chefs, management types and food styles. It incorporates FOUR levels of international qualifications as well as prepares you for the new SOUTH AFRICAN industry standard TRADE TEST to become a fully qualified artisan.

Qualification: Occupational Certificate: Chef (Trade)

SAQA QUALIFICATION ID: 101697 (NQF Level 5, 558cr)

Study Period: 3 Years

CURRICULUM CODE: 343401-100-00-00

Knowledge Modules (Total number of credits for Knowledge Modules: 148)

- 343401100-KM-01, Personal hygiene and safety, Level 3, Credits 3
- 343401100-KM-02, Food safety and quality assurance, Level 4, Credits 5
- 343401100-KM-03, Workplace safety, Level 4, Credits 5
- 343401100-KM-04, Theory of safety supervision, Level 5, Credits 3
- 343401100-KM-05, Numeracy and units of measurement, Level 3, Credits 2
- 343401100-KM-06, Computer literacy and research, Level 4, Credits 2
- 343401100-KM-07, Environmental awareness, Level 3, Credits 2
- 343401100-KM-08, Environmental sustainability, Level 4, Credits 3
- 343401100-KM-09, Introduction to Nutrition and Diets, Level 4, Credits 4
- 343401100-KM-10, Nutrition and healthier food preparation and cooking, Level 5, Credits 6
- 343401100-KM-11, Basic Ingredients, Level 3, Credits 4
- 343401100-KM-12, Gastronomy, basic scientific principles, flavour construction and global cuisines, Level 5, Credits 15
- 343401100-KM-13, Theory of food production, Level 5, Credits 5
- 343401100-KM-14, Theory of food production supervision, Level 5, Credits 4
- 343401100-KM-15, Introduction to the kitchen, and the hospitality and catering industry, Level 2, Credits 2
- 343401100-KM-16, Theory of staff resource management, Level 5, Credits 4
- 343401100-KM-17, Theory of production facility and equipment resource management, Level 5, Credits 4
- 343401100-KM-18, Theory of commodity resource management, Level 4, Credits 2
- 343401100-KM-19, Operational Cost Control, Level 5, Credits 12
- 343401100-KM-20, Menu planning and recipe costing, Level 5, Credits 15
- 343401100-KM-21, Food preparation methods and techniques, Level 3, Credits 8
- 343401100-KM-22, Food cooking methods and techniques, Level 3, Credits 10
- 343401100-KM-23, Theory of preparing, cooking, and finishing dishes, Level 5, Credits 24
- 343401100-KM-24, Personal development as a Chef, Level 2, Credits 4

**Practical Skill Modules:** (Total number of credits for Practical Skill Modules: 140)

- 343401100-PM-01, Prepare and cook food items using different methods and techniques, equipment and utensils, Level 4, Credits 20
- 343401100-PM-02, Prepare, cook and finish dishes using different methods and techniques, equipment and utensils, Level 4, Credits 28
- 343401100-PM-03, Plan menus and cost recipes/dishes, Level 5, Credits 26
- 343401100-PM-04, Manage and maintain staff, facility, equipment and commodity resources, Level 5, Credits 22
- 343401100-PM-05, Maintain food production systems, Level 5, Credits 22
- 343401100-PM-06, Implement and maintain cost control in catering, Level 5, Credits 22

Work Experience Modules: (Total number of credits for Work Experience Modules: 270)

- 343401100-WM-01, Planning & preparation of processes and procedures to provide chef services, Level 5, Credits 90
- 343401100-WM-02, Processes & procedures for organising food production area, commodities, staff & environment, Level 5, Credits 80
- 343401100-WM-03, Processes & procedures for preparing and cooking a variety of food items, Level 4, Credits 40
- 343401100-WM-04, Processes & procedures for preparing, cooking and finishing a variety of dishes using the correct method and techniques to meet customer expectations, Level 4, Credits 60

68 weeks of Practical Experiential Learning component in Industry

Entry Requirements

Grade 10 with Mathematics or Maths Literacy

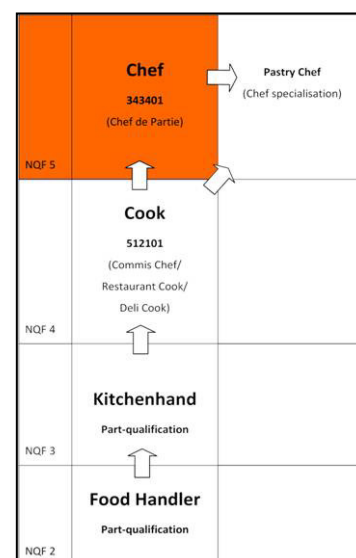
Integrated International Qualifications

- Highfield Qualifications Diploma for Professional Cooks
- Highfield Qualifications Diploma for Professional Chefs
- Highfield Qualifications Diploma for Patisserie, Confectionery and Bakery
- Highfield Qualifications Diploma for Professional Chefs in Supervision
- City & Guilds 8065-01 Certificate in Food Preparation and Cooking
- City & Guilds 8065-02 Diploma in Food Preparation and Culinary Art
- City & Guilds 8065-03 Diploma in Patisserie
- City & Guilds 8065-04 Advanced Diploma in Supervision

2020/2021: COSTS*Full-Time Chef Qualification***R150 400** (3 Years)**Additional costs:**Uniform, Books and Knifekit **R15450 *** Chef Shoes External Exam Fees *

* SUBJECT TO SLIGHT CHANGES DEPENDING ON COST FLUCTUATIONS FROM SUPPLIERS

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INTERNATIONAL PATISSERIE, CONFECTIONERY & BAKERY DIPLOMA PROGRAMME

FULL-TIME and PART-TIME

This 6 month FULL-TIME or 12 month PART-TIME post-graduate course is open to students who have completed the Kitchen-Hand certificate, Professional Cook Certificate, Commis-Chef Cook Diploma or any equivalent culinary qualification and moves beyond the basics into more advanced Patisserie. This Diploma is designed with integration into industry – not just daily theory and practicals, but also industry related experience. Orientation is spent in restaurants and artisan bakeries, 6 weeks experiential learning is spent in 3 other pastry kitchens – exposing you to a variety of head-chefs, management methods and food styles.

Qualification: Diploma in Patisserie, Confectionery and Bakery

SAQA QUALIFICATION ID: 73292 (NQF Level 5, 120cr)

Study Period: 6-12 Months

CURRICULUM CODE: 8065-03



Unit 1	Principles of Food Safety in Catering
Unit 2	Health and Safety within the Workplace
Unit 3	Principles of Customer Service in Hospitality, Leisure, Travel and Tourism
Unit 4	Principles of Kitchen Equipment and Knife Skill techniques
Unit 5	Workplace Standards and Professional Development
Unit 6	Culinary numeracy and Units of Measurement
Unit 7	Cold Food Preparation and Presentation
Unit 8	Dough and Bread Products Flat breads, soda bread, yeasted breads, sourdoughs, ciabatta, polish pre-ferment, brioche, buns, doughnuts, savarin
Unit 9	Paste and Pastry Products Choux paste, puff pastry, short pastry, sweet pastry, sablee, phyllo, strudel, sausage rolls, pies, vol au vents, bouchees, flans, pies, pasties, tarts, tartlets, slices, crumbles, profiteroles and éclairs
Unit 10	Biscuits and Cakes Biscuits, shortbread, sponge fingers, tuile, brownies, batters, flap jacks, crumpets, scones, muffins, fruit cakes, sponge cakes, Madeira, Victoria, Genoise, fat-free sponge, Swiss roll, roulade, cupcakes, gateaux, tortes, macaroons, lamingtons
Unit 11	Fillings, Toppings, Creams, Sauces and Decorative Techniques Icings, butter creams, fillings, dustings, glazes
Unit 12	Hot and Cold Desserts Sponge puddings, malva, fondant, cape brandy, fruit puddings, tarte tatin, clafoutis, egg puddings, bread & butter, milk puddings, sago, rice pudding, soufflé, egg custards, fruit coulis, jam sauces, ganache, chocolate sauces Meringues, crème brulee, crème caramel, pannacotta, bavaroise, jellies, mousses, cheese cakes, ice-cream, granitas, sorbets, parfaits, semi-freddo
Unit 13	Sugar and Chocolate Work Confectionery, Chocolate, Sugar and Decorative work Chocolate compounds, couvertures, pastillage, soft icing pastes, marzipan, sugar work, marshmallows, Turkish delight
Unit 14	Petit Fours and Miniatures high tea fantasies, petit fours

6 weeks of Practical Experiential Learning component in Industry

Entry Requirements

Grade 10 with Mathematics or Maths Literacy

For the Full-Time course: A minimum of the Cook or Chef qualifications, or Diploma in Culinary Art

For the Part-Time course: A minimum of the Kitchen hand qualification, or Certificate in Food Preparation

Integrated International Qualifications

City & Guilds 8065-03 Diploma in Patisserie

Highfield Qualifications Diploma for Patisserie, Confectionery and Bakery

2020/2021: COSTS

Full-Time Pastry Qualification **R 43 700** (6 months)

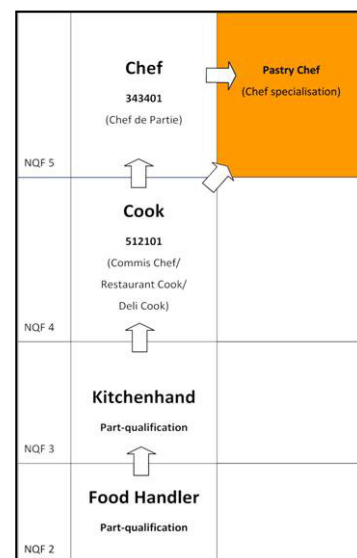
Part-Time Pastry Qualification **R 43 700** (12 months)

Additional costs:

Full Time Uniform, Books and Knifekit **R7550 *** Chef Shoes External Exam Fees *

PartTime Uniform, Books and Knifekit **R5950 *** Chef Shoes External Exam Fees *

* SUBJECT TO SLIGHT CHANGES DEPENDING ON COST FLUCTUATIONS FROM SUPPLIERS



Qualification Alignment Structure 2021

Full Time Programmes

2 Months	3 Months	6 Months	18 Months	3 Years	6 Months
Food Handler Certificate	Kitchen-Hand Certificate	Professional Cook Certificate	Commis Chef/Cook Diploma	Chef de Partie Grande Diploma	Patisserie, Confectionery and Bakery Diploma
				Highfield Diploma for Patisserie, Confectionery and Bakery	Highfield Diploma for Patisserie, Confectionery and Bakery
				Highfield Diploma for Professional Chefs in Supervision	
			Highfield Diploma for Professional Chefs	Highfield Diploma for Professional Chefs	
		Highfield Diploma for Professional Cooks	Highfield Diploma for Professional Cooks	Highfield Diploma for Professional Cooks	
	Highfield Certificate for Kitchen Assistants				
				City & Guilds Diploma in Patisserie	City & Guilds Diploma in Patisserie
				City & Guilds Advanced Diploma	
			City & Guilds Diploma	City & Guilds Diploma	
		City & Guilds Certificate	City & Guilds Certificate	City & Guilds Certificate	
QCTO Food Handler Part-Qualification	QCTO Kitchen Hand Part-Qualification	QCTO Kitchen Hand Part-Qualification	QCTO Cook Qualification	QCTO Chef Qualification	

Part Time Programmes

4 Months	6 Months		12 Months
Food Handler Certificate	Kitchen-Hand Certificate		Patisserie, Confectionery and Bakery Diploma
			Highfield Diploma for Patisserie, Confectionery and Bakery
	Highfield Certificate for Kitchen Assistants		
			City & Guilds Diploma in Patisserie
QCTO Food Handler Part-Qualification	QCTO Kitchen Hand Part-Qualification		

Accommodation

There is plentiful accommodation to be found in the Musgrave, Berea, Morningside and Glenwood areas of Durban around the school campus. Students find no difficulty in finding accommodation nearby.

Fee Structure 2021

Full Time Courses:

<i>Full-Time International Chef de Partie <u>Grande Diploma</u> Programme</i> includes the ^{NEW} QCTO National Chef Occupational Trade Certificate Qualification NQF level5 includes the City & Guilds Certificate, Diploma, Pastry Diploma and Advanced Diploma, Highfield Diploma for Professional Cooks, Highfield Diploma for Professional Chefs, Highfield Diploma for Patisserie, Confectionery and Bakery, Highfield Diploma for Professional Chefs in Supervision	R150 400 (3 Years)
<i>Full-Time International Commis-Chef/<u>Cook Diploma</u> Programme</i> includes the ^{NEW} QCTO National Cook Occupational Certificate Qualification NQF level4 includes the City & Guilds Certificate, Highfield Diploma for Professional Cooks, Highfield Diploma for Professional Chefs	R 82 400 (18 months)
<i>Full-Time International Professional <u>Cook Certificate</u> Programme</i> includes the ^{NEW} QCTO National Kitchen-hand Occupational Certificate Part-Qualification NQF level3 includes the City & Guilds Certificate, Highfield Diploma for Professional Cooks	R 43 700 (6 months)
<i>Full-Time International <u>Kitchen-hand Certificate</u> Programme</i> includes the ^{NEW} QCTO National Kitchen-hand Occupational Certificate Part-Qualification NQF level3 includes the Highfield Certificate for Kitchen Assistants	R 20 300 (3 months)
<i>Full-Time <u>Food handler Certificate</u> Programme</i> includes the ^{NEW} QCTO National Food Handler Occupational Certificate Part-Qualification NQF level2	R 8 250 (2 months)
<i>Full time International <u>Patisserie, Confectionery and Bakery Diploma</u> Programme</i> includes the City & Guilds Diploma in Patisserie, Highfield Diploma for Patisserie, Confectionery and Bakery	R 43 700 (6 months)

Part Time Courses:

<i>Part-Time International <u>Kitchen-hand Certificate</u> Programme</i> includes the ^{NEW} QCTO National Kitchen-hand Occupational Certificate Part-Qualification NQF level3 includes the Highfield Certificate for Kitchen Assistants	R 36 900 (6 months)
<i>Part-Time <u>Food Handler Certificate</u> Programme</i> includes the ^{NEW} QCTO National Kitchen-hand Occupational Certificate Part-Qualification NQF level3	R 12 300 (4 months)
<i>Part-Time International <u>Patisserie, Confectionery and Bakery Diploma</u> Programme</i> includes the City & Guilds Diploma in Patisserie, Highfield Diploma for Patisserie, Confectionery and Bakery	R 43 700 (12 months)

Included Costs:

- All ingredients. A lunch practical is provided each day.
- Membership fee to the South African Culinary and Hospitality Educators Forum (SACHEF) for Full-Time students.

Additional Costs:

- Study guides, text books, Professional Chef's Knife kit and Uniforms.
- City & Guilds and Highfield Qualifications external Exam fees.
- NAMB Trade Test and EISA external Exam fees.
- Black closed lace-up or clog-style chef shoes.

Payments Structure 2021

Part-Time Courses:

Part-Time International Kitchen-hand Certificate Programme (6 months)

First Intake (January) / Second Intake (July)

Non-Refundable Deposit payable by 30 November / 31 May		R 4 500.00
Uniform, knives, books – Payable by 31 December / 30 June		R 5 850.00
9 Monthly Instalments - Payable from 31 January / 31 July	9 x	R 3 600.00

Part-Time Food-handler Certificate Programme (3 months)

First Intake (January) / Second Intake (July)

Non-Refundable Deposit payable by 30 November / 31 May		R 4 500.00
Uniform, knives, books – Payable by 31 December / 30 June		R 5 850.00
3 Monthly Instalments - Payable from 31 January / 31 July	3 x	R 2 600.00

Part-Time International Patisserie, Confectionery and Bakery Diploma Programme (12 months)

First Intake (January) / Second Intake (July)

Non-Refundable Deposit payable by 30 November / 31 May		R 4 500.00
Uniform, knives, books – Payable by 31 December / 30 June		R 5 950.00
10 Monthly Instalments - Payable from 31 January / 31 July	10 x	R 3 920.00

Full-Time Courses:

5% discount is offered on Full Payment of Tuition Fees on Acceptance. 5% fee charged on creditcard payments

Full-Time International Chef de Partie Grande Diploma Programme (36 months)

First Intake (January) / Second Intake (July)

Non-Refundable Deposit payable by 31 October / 31 May		R 8 000.00
Uniform, knives, books (approx) – Payable by 31 December / 30 June		R15 450.00
32 Monthly Instalments - Payable from 31 January / 31 July	32 x	R 4 450.00

Full-Time International Commis-Chef/Cook Diploma Programme (18 months)

First Intake (January) / Second Intake (July)

Non-Refundable Deposit payable by 31 October / 31 May		R 8 000.00
Uniform, knives, books (approx) – Payable by 31 December / 30 June		R11 450.00
16 Monthly Instalments - Payable from 31 January / 31 July	16 x	R 4 650.00

Full-Time International Professional Cook Certificate Programme (6 months)

First Intake (January) / Second Intake (July)

Non-Refundable Deposit payable by 30 November / 31 May		R 8 000.00
Uniform, knives, books – Payable by 31 December / 30 June		R 8 490.00
7 Monthly Instalments - Payable from 31 January / 31 July	7 x	R 5 100.00

Full-Time International Kitchen-hand Certificate Programme (3 months)

First Intake (January) / Second Intake (July)

Non-Refundable Deposit payable by 30 November / 31 May		R 8 000.00
Uniform, knives, books – Payable by 31 December / 30 June		R 6 650.00
3 Monthly Instalments - Payable from 31 January / 31 July	3 x	R 4 100.00

Full-Time Food-handler Certificate Programme (2 months)

First Intake (January) / Second Intake (July)

Non-Refundable Deposit payable by 30 November / 31 May	1 x	R 8 250.00
Uniform, knives, books – Payable by 31 December / 30 June		R 6 650.00

Full-Time International Patisserie, Confectionery and Bakery Diploma Programme (6 months)

First Intake (January) / Second Intake (July)

Non-Refundable Deposit payable by 31 October / 31 May		R 8 000.00
Uniform, knives, books (approx) – Payable by 31 December / 30 June		R 7 550.00
7 Monthly Instalments - Payable from 31 January / 31 July	7 x	R 5 100.00

Contact us

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