



CAPITAL HOTEL SCHOOL

TRAINING PROGRAMMES

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ABOUT US

PASSIONATELY EMBRACING HOSPITALITY EDUCATION AND TRAINING THROUGH INNOVATION AND DISTINCTION

This is the motto of the Capital Hotel school (CHS) that opened its doors in January 2001 in Pretoria. Our mission is to offer relevant and current accredited hospitality education and training programmes to school leavers, unemployed and employed staff, empowering aspiring and qualified chefs and hospitality operations candidates to get employment, advance their skill set and excel in the workplace.

CHS prides itself on its high standards of excellence and growing reputation within the hospitality industry. Capital Hotel School has created a unique atmosphere of collaboration, mutual support and genuine interest in each other's success. Our diverse mix of cultures, races and experiences provide a variety of perspectives and talents that, when united through teamwork, strengthens our ability to achieve our goals.

Values

CHS upholds high standards of excellence and a growing reputation in hospitality. We foster collaboration, mutual support, and a shared commitment to success. Our diverse backgrounds and teamwork enhance our collective strength to achieve our goals.

Vision

To expand our reach in South Africa and beyond, we leverage technology and top facilitators, forming strategic partnerships with reputable institutions aligned with our values.

Purpose

We encourage owners, employees, and learners to uphold ethics, support community projects, promote sustainability, and foster a rewarding, people-focused work environment.



THE POWER OF A MULTI- SKILLED WORKFORCE

MULTISKILL

While specialists have their place, a multi-skilled workforce offers flexibility, reliability, and cost-efficiency. Empowering your team with diverse skills means you can respond quickly to changing demands without relying on external consultants. In today's fast-paced business environment, multiskilling is not just an advantage - it's a necessity.

UPSKILLING

Upskilling is a workplace trend that facilitates continuous learning by providing training programmes and development opportunities that expand an employee's abilities and minimise skill gaps. Upskilling focuses on improving current employees' skill sets, usually through training, so they can advance in their jobs and find different roles and opportunities within the company.

RESKILLING

Reskilling refers to replacing an employee's outdated skills with new skills that meet the needs of the changing market. Reskilling often requires an employee to be sent back to college or a trade school to earn a degree or certification in a different field.



HOW WE WORK

Our Training Proposal Process

1 *Initial Contact*

Reach out to us to discuss your organisation's training needs and objectives

2 *Needs Assessment*

We conduct a thorough consultation to understand your business context, staff requirements, and desired outcomes.

3 *Proposal Development*

Our team designs a **tailored training proposal** that outlines the programme structure, outcomes, duration, and investment.

4 *Proposal Approval and Logistical Coordination*

You review the proposal, and once approved, we proceed with planning and scheduling. We finalise all arrangements, including invoicing, training dates, venues (on-site or off-site at your venue), materials, and facilitator availability.

5 *Training Implementation*

Our qualified facilitators deliver the programme with a focus on practical application, engagement, and measurable results.

6 *Assessment, Moderation and Certification*

After the training, we carry out assessments and moderation, and issue certificates of completion or competency to participants who meet the required standards.



ACCREDITATION BODIES

Capital Hotel School is honoured to be recognised by a number of respected national and international accreditation bodies.

These affiliations reflect our commitment to delivering quality education that meets global hospitality standards.

International Accreditation Bodies

Highfield International

Highfield Centre Number: 21367

American Hotel and Lodging Educational Institute (AHLEI)

Accredited to offer AHLEI qualifications

National Accreditation Bodies

Quality Council for Trades & Occupations (QCTO)

QCTO Registration Number: SDP241121-3774

The Culture, Art, Tourism, Hospitality, and Sport Sector Education and Training Authority (CATHSSETA)

CATHSSETA Registration Number: 613/P/000260/2015

Services Sector Education and Training Authority (Services SETA)

Services SETA Registration Number: 20-SSS/ACC/1220103

The Education, Training and Development Practices Sector Education and Training Authority (ETDP SETA)

ETDP SETA Registration Number: ETDPS011253

B-BBEE

Capital Hotel School (CHS) is a Level 2 Broad-Based Black Economic Empowerment (B-BBEE) Contributor.

This status reflects our ongoing commitment to supporting transformation and promoting inclusive growth within the hospitality and education sectors.



TRADE TEST

What is a Trade Test?

A trade is an occupation for which an artisan qualification is required. An artisan is a person certified as competent to undertake a listed trade in accordance with the relevant legislation.

In 2012 the Quality Council for Trades and Occupations (QCTO) gazetted Chef as a registered Trade in South Africa which requires a 3-year learning period and a Trade Test.

Subsequently the South African qualification, Occupational Certificate Chef NQF Level 5 (SAQA ID: 101697) was developed by industry experts and accredited by QCTO and is now the only recognised chef qualification in South Africa which gives recognition to chefs as artisans practising a trade.

After the successful completion of this qualification, the applicant must complete a Trade Test / External Integrated Summative Assessment (EISA) developed by the National Artisan Moderation Body (NAMB) to comply with the same assessment criteria for all other trades.

Who Can Apply?

QCTO Registered Candidates

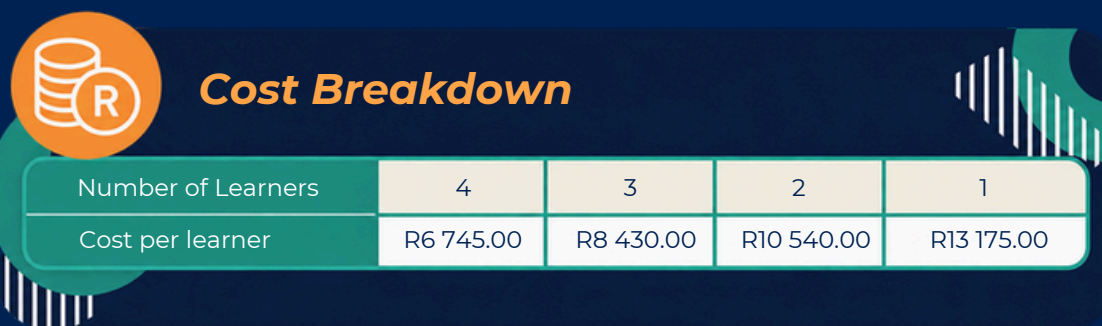
Candidates who have successfully completed the 3-year South African qualification, Occupational Certificate Chef NQF Level 5 (SAQA ID: 101697) at an accredited training institution and who can produce the necessary documents to validate their qualification (CATHSSETA serial number or EISA Verification Report) can apply to complete the Trade Test / EISA.

Once the applicant has been approved and successfully registered by QCTO to complete a final summative assessment, the latter will consist of a Theoretical Assessment followed by a Practical Assessment.

On the successful completion of the Trade Test, certification will be recommended to the QCTO.

Pricing Structures

Cost per candidate is based on the following sliding scale. Our Trade Test Centre can accommodate maximum of 4 candidates per Trade Test session / day. Should the institution / candidate apply for more than 1 candidate to complete their Trade Test on the same date, the following prices will apply:



Cost Breakdown				
Number of Learners	4	3	2	1
Cost per learner	R6 745.00	R8 430.00	R10 540.00	R13 175.00

TRADE TEST cost **includes:**

- Administration and registration fees.
- All required material printed.
- Orientation.
- Theoretical Examination.
- Practical Examination, ingredients and practical equipment.
- Liaising with CATHSSETA, NAMB and QCTO.
- Light refreshments provided to the candidates on the practical examination day.

TRADE TEST cost **excludes:**

- Travelling expenses for candidates.
- Graduation ceremony.
- Additional stationary i.e., notebooks and pens.

TRADE TEST Theory Supplementary - R2 500
TRADE TEST Practical Supplementary - R7 500

NB: Should the candidate fail either/both theoretical or practical examination and would like to apply for a supplementary examination/s they will be invoiced accordingly.



ARPL TRADE TEST

Artisan Recognition of Prior Learning



A comprehensive ARPL process has been compiled to offer Chefs and Cooks, who have been working in the industry for a minimum of three years and who can supply evidence of employment at least on a Chef de Partie level, with or without prior qualifications, the opportunity to conduct the Trade Test / EISA.

Who Can Apply?

The ARPL candidate must compile a Portfolio of Evidence (PoE) that includes a Curriculum Vitae (CV) and any other certified supporting documents of qualifications, current and previous employment together with the trade related duties performed, together with any photographic proof, where available.

Where a candidate is self-employed, such a candidate must provide proof of trade related evidence and affidavits from clients and/or a community leader to support the request for ARPL. All documents in the PoE must align with a checklist provided by NAMB.

Pricing Structures

1.1. Pricing Structure for ARPL is as follows (prices per person, our kitchens allow for a maximum of four candidates only):

Cost Breakdown				
Number of Learners	4	3	2	1
Cost per learner	R5 472.00	R7 477.00	R10 754.00	R14 276.00

ARPL Base price **includes:**

- Initial Interview: Application for ARPL.
- Mapping of evidence supplied by the candidate.
- Portfolio of Evidence (POE) assessment
- Plan of action for Gap closure.
- Final PoE Check/Assessment/Moderation.
- Knowledge Comprehension Interview.
- ARPL Examination (Theory and Practical).
- Communal Table and Practical Day menu ingredients

ARPL Base price **excludes:**

- Travelling expenses for candidates.
- Food and beverage provided to the candidates on examination days.
- Additional stationary i.e., notebooks and pens.

ARPL Theory Supplementary - R1 500
ARPL TEST Practical Supplementary - R2 500

NB: Once the candidate has successfully completed the ARPL process the candidate can apply for the Trade Test.

Should the candidate fail either/both theoretical or practical examination and would like to apply for a supplementary examination/s they will be invoiced accordingly as per the below – candidates are permitted up to three opportunities to rewrite and/or redo the ARPL test.

ARPL & Trade Test Package

Should the institution or candidate wish to complete the three-step process toward obtaining their Trade Test Red Seal, the Capital Hotel School offers a package solution with pricing detailed below –

Cost Breakdown: Complete Package Totals				
Number of Learners	4	3	2	1
Cost per learner	R12 217.00	R15 907.00	R21 294.00	R27 451.00



OUR TRAINING PROGRAMMES

At CHS, our training programmes are designed to upskill and empower professionals in the hospitality and culinary industries.

From advanced chef qualifications to specialised management programmes, we offer hands-on, industry-relevant training that supports career growth and opens doors to global opportunities.

Assistant Chef

HSP/AssChef/2/2022
NQF Level 2



Turn your passion for food into practical kitchen skills. Learn the foundations of professional food preparation, kitchen operations, hygiene and teamwork. Build the confidence to work effectively in a professional kitchen and take your first step towards an exciting career in the culinary world.

Customer Operative

HSP/CSTOPR/3/0057
NQF Level 3



The Customer Operative Programme is all about helping you shine on the frontlines of hospitality. You'll gain the skills to welcome guests with confidence, handle requests professionally, and leave a lasting impression - whether you're starting out or levelling up.

Food Service Assistant

SP/FdSrvA/2/0023
NQF LEVEL 2



First impressions matter - and our Hospitality Reception Programme ensures you're ready to make a great one. Learn to manage bookings, greet guests, and keep front-of-house operations running smoothly in hotels, lodges, or events.

Hospitality Reception

HSP/HOSRecep/4/0011
NQF Level 4



First impressions matter - and our Hospitality Reception Programme ensures you're ready to make a great one. Learn to manage bookings, greet guests, and keep front-of-house operations running smoothly in hotels, lodges, or events.

Room Attendant

RmAttd/2/0012
NQF Level 2



Develop practical skills in housekeeping and guest room care, including cleaning, preparing and maintaining rooms to professional hospitality standards. Learn to deliver efficient, detail-focused service while creating clean, comfortable and welcoming environments for guests.

Table Attendant

HSP/TblAtt/2/0025
NQF Level 2



From preparing tables to welcoming guests and assisting with service, this programme will give you the practical skills to work confidently in restaurants, cafés, hotels, and catering environments. The Table Attendant Programme is ideal for anyone who enjoys working with people, being part of a team, and creating a welcoming dining experience.

Generic Management

SAQA ID 59201
NQF Level 5



Our Generic Management Programme is designed to build the skills that can lead you to managerial roles, even if you're just starting out or looking to switch industries. From effective communication to team leadership, we cover it all.



OUR TRAINING PROGRAMMES

At CHS, our training programmes are designed to upskill and empower professionals in the hospitality and culinary industries.

From advanced chef qualifications to specialised management programmes, we offer hands-on, industry-relevant training that supports career growth and opens doors to global opportunities.

Food Handler

SAQA ID 110644
NQF Level 2



Safety, hygiene, and consistency are key in the kitchen. Our Food Handler Programme teaches you how to work with food safely, follow best practices, and support kitchen teams in producing quality meals every time.

Kitchen Hand

SAQA ID 110354
NQF LEVEL 3



Working behind the scenes is where great kitchens come to life. Our Kitchen Hand Programme teaches you the essential skills to support chefs, maintain a clean and organised workspace, and keep the kitchen running smoothly during busy service.

TRAINING PROGRAMMES AWAITING ACCREDITATION

Assistant Baker Skills Programme

SAQA ID 900006
NQF Level 2



From mixing and measuring to baking and decorating, this programme will give you the practical skills to work confidently in bakeries, cafés, hotels, and catering environments. The Assistant Baker Programme is ideal for anyone who enjoys working with their hands, being creative, and turning simple ingredients into delicious baked products.

Occupational Certificate: Food & Beverage Service Attendant

HSP/CSTOPR/3/0057
NQF Level 4



From setting tables to serving with style, this programme will give you the skills to work confidently in restaurants, cafés, and catering settings. The Food & Beverage Service Attendant Programme is ideal for anyone who enjoys people, fast-paced environments, and delivering great service.

Basic Food Safety Complier Skills Programme

SP-241202
NQF Level 2



From safe food handling to maintaining clean and hygienic work areas, this programme will give you the essential knowledge and practical skills to work responsibly in food preparation and service environments. The Basic Food Safety Complier Programme is ideal for anyone who wants to understand food safety, prevent contamination, and help maintain high hygiene standards in kitchens, restaurants, cafés, and catering environments.

ASSISTANT CHEF

HSP/AssChf/2/0022 - NQF LEVEL 2

CAPITAL HOTEL SCHOOL (CHS) IS AN ACCREDITED TRAINING PROVIDER WITH CATHSSETA (613/P/000260/2015)



This Skills Programme builds a strong foundation for your culinary career through practical training designed for the professional kitchen. Develop essential skills in food preparation, kitchen routines, hygiene and safety, while gaining the confidence and experience needed to thrive in a fast-paced hospitality environment.



DURATION

12 WEEKS

Total time span over which the programme content is delivered and completed by the learners.



STUDY METHOD

FACE-TO-FACE

The programme is conducted in-person at our campus with a practical work-integrated component that provides real-world industry experience.



MODULES

22 MODULES

The number of modules presented during the programme based on the curriculum and educational outcomes.



CLASSES

12 THEORETICAL CLASSES & 10 PRACTICAL CLASSES

Experience interactive in-person sessions facilitated by an accredited facilitator while also applying your knowledge through structured, work-integrated practicals in a real-world setting.

ENTRY LEVEL REQUIREMENTS

- Candidates must have a minimum of an NQF Level 1 qualification (Grade 9) with Mathematics
- Candidates must be 18 years of age or older

WORK-INTEGRATED LEARNING (WIL)

5 WEEKS

An educational approach that blends academic knowledge with real-world workplace experience to prepare students for their careers.

ONLY
R9 878.00*
PER PERSON

**Price based on a minimum of 8 candidates per enrolment, please contact sales@capitalhotelschool.co.za for groups larger than 8.*

The package price includes basic Personal Protective Equipment (PPE), which consists of: A chef jacket, chef trousers, apron, safety shoes, chef's knife, utility knife, and vegetable peeler.

Training Start Dates:
Scheduled according to the client's requirement

Lead with *Confidence*



CUSTOMER OPERATIVE

HSP/CSTOPR/3/0057 - NQF LEVEL 3

CAPITAL HOTEL SCHOOL (CHS) IS AN ACCREDITED TRAINING PROVIDER WITH CATHSSETA (613/P/000260/2015)

This Skills programme is offered as an online programme, with a work-integrated learning component. Accredited skills training programmes can assist a company to claim back a higher percentage of their skills development levies.



DURATION 8 WEEKS

Total time span over which the skills programme content is delivered and completed by the learners.



STUDY METHOD ONLINE & WORK-BASED LEARNING

The programme is conducted virtually through a web-based online learning platform with a practical work-integrated component that provides real-world industry experience.



UNITS 12 UNIT STANDARDS

The number of unit standards presented during the programme based on the curriculum and educational outcomes.



CLASSES 12 THEORETICAL CLASSES & 2 PRACTICAL CLASSES

Experience interactive in-person sessions facilitated by an accredited facilitator while also applying your knowledge through structured, work-integrated practicals in a real-world setting.

ENTRY LEVEL REQUIREMENTS

- Candidates must have a minimum of an NQF Level 2 qualification (Grade 10)
- Permanent employment is an advantage

WORK-INTEGRATED LEARNING (WIL)

4 WEEKS

An educational approach that blends academic knowledge with real-world workplace experience to prepare students for their careers.

Training Start Dates:
Scheduled according to the client's requirement

ONLY
R4 450.00*
PER PERSON

* Price based on a minimum of 8 candidates per enrolment, please contact sales@capitalhotelschool.co.za for groups larger than 8.

Serve with *Style*



FOOD SERVICE ASSISTANT

SP/FdSrvA/2/0023 - NQF LEVEL 2

CAPITAL HOTEL SCHOOL (CHS) IS AN ACCREDITED TRAINING PROVIDER WITH CATHSSETA (613/P/000260/2015)



This skills programme equips learners with the essential knowledge and practical skills needed to support food service operations. From preparing dining areas and assisting with food and beverage service to maintaining hygiene and cleanliness standards, learners develop the confidence and professionalism needed to contribute effectively to a welcoming and efficient food service environment.



DURATION 8 WEEKS

Total time span over which the programme content is delivered and completed by the learners.



STUDY METHOD

FACE-TO-FACE & WORK-BASED LEARNING

The programme is conducted in-person at our campus with a practical work-integrated component that provides real-world industry experience.



MODULES 7 MODULES

The number of modules presented during the programme based on the curriculum and educational outcomes.



CLASSES

12 THEORETICAL CLASSES & 2 PRACTICAL CLASSES

Experience interactive in-person sessions facilitated by an accredited facilitator while also applying your knowledge through structured, work-integrated practicals in a real-world setting.

ENTRY LEVEL REQUIREMENTS

- Candidates must have a minimum of an NQF Level 2 qualification (Grade 10) with Mathematics
- Candidates must be 18 years of age or older

WORK-INTEGRATED LEARNING (WIL)

4 WEEKS

An educational approach that blends academic knowledge with real-world workplace experience to prepare students for their careers.

ONLY
R6 835.00*
PER PERSON

** Price based on a minimum of 8 candidates per enrolment, please contact sales@capitalhotelschool.co.za for groups larger than 8.*

Training Start Dates:
Scheduled according to the client's requirement

Support Seamless
Service



HOSPITALITY RECEPTION

HSP/HOSRecep/4/0011 - NQF LEVEL 3

CAPITAL HOTEL SCHOOL (CHS) IS AN ACCREDITED
TRAINING PROVIDER WITH CATHSSETA
(613/P/000260/2015)

This Skills programme is offered as an online programme,
with a work-integrated learning component. Accredited skills
training programmes can assist a company to claim back a higher
percentage of their skills development levies.



DURATION 8 WEEKS

Total time span over which the skills programme
content is delivered and completed by the
learners.



STUDY METHOD ONLINE & WORK-BASED LEARNING

The programme is conducted virtually through a
web-based online learning platform with a
practical work-integrated component that
provides real-world industry experience.



UNITS 12 UNIT STANDARDS

The number of unit standards presented during
the programme based on the curriculum and
educational outcomes.



CLASSES 10 THEORETICAL CLASSES

Experience interactive in-person sessions
facilitated by an accredited facilitator while also
applying your knowledge through structured, work-
integrated practicals in a real-world setting.

ONLY
R4 950.00*
PER PERSON

* Price based on a minimum of 8 candidates per
enrolment, please contact sales@capitalhotelschool.co.za
for groups larger than 8.

Training Start Dates:
Scheduled according to the client's
requirement



ENTRY LEVEL REQUIREMENTS

- Candidates must have a minimum of an NQF Level 2 qualification (Grade 10)
- Permanent employment is an advantage

WORK-INTEGRATED LEARNING (WIL)

4 WEEKS

An educational approach that blends academic
knowledge with real-world workplace experience to
prepare students for their careers.

Creating lasting
Connections



ROOM ATTENDANT

RMAtttd/2/0012 - NQF LEVEL 2

CAPITAL HOTEL SCHOOL (CHS) IS AN ACCREDITED TRAINING PROVIDER WITH CATHSSETA (613/P/000260/2015)

The Skills Programme is delivered face-to-face, with a work-integrated learning component that allows learners to gain valuable practical workplace experience. It develops your knowledge of housekeeping, guest room care, cleanliness and service standards, preparing you to create comfortable, welcoming spaces that leave a lasting impression.



DURATION

6 WEEKS

Total time span over which the programme content is delivered and completed by the learners.



STUDY METHOD

FACE-TO-FACE & WORK-BASED LEARNING

The programme is conducted in-person at our campus with a practical work-integrated component that provides real-world industry experience.



MODULES

9 MODULES

The number of modules presented during the programme based on the curriculum and educational outcomes.



CLASSES

10 THEORETICAL CLASSES

Experience interactive in-person sessions facilitated by an accredited facilitator while also applying your knowledge through structured, work-integrated practicals in a real-world setting.



ENTRY LEVEL REQUIREMENTS

- Candidates must have a minimum of an NQF Level 2 qualification (Grade 10) with Mathematics
- Candidates must be 18 years of age or older

WORK-INTEGRATED LEARNING (WIL)

4 WEEKS

An educational approach that blends academic knowledge with real-world workplace experience to prepare students for their careers.

ONLY

R5 317.00*

PER PERSON

** Price based on a minimum of 8 candidates per enrolment, please contact sales@capitalhotelschool.co.za for groups larger than 8.*

The package price includes basic Personal Protective Equipment (PPE), which consists of: Scrubs, a pair of safety shoes and a skull cap.

Training Start Dates:
Scheduled according to the client's requirement

Elevate Guest
Experiences



TABLE ATTENDANT

HSP/TblAtt/2/0025 - NQF LEVEL 2

CAPITAL HOTEL SCHOOL (CHS) IS AN ACCREDITED TRAINING PROVIDER WITH CATHSSETA (613/P/000260/2015)

This Skills programme is offered as an online programme, with a work-integrated learning component. Accredited skills training programmes can assist a company to claim back a higher percentage of their skills development levies.



DURATION 8 WEEKS

Total time span over which the skills programme content is delivered and completed by the learners.



STUDY METHOD

FACE-TO-FACE & WORK-BASED LEARNING

The programme is conducted in-person at our campus with a practical work-integrated component that provides real-world industry experience.



UNITS

14 UNIT STANDARDS

The number of unit standards presented during the programme based on the curriculum and educational outcomes.



CLASSES

10 THEORETICAL CLASSES & 2 PRACTICAL CLASSES

Experience interactive in-person sessions facilitated by an accredited facilitator while also applying your knowledge through structured, work-integrated practicals in a real-world setting.

ONLY

R4950.00*

PER PERSON

**Price based on a minimum of 8 candidates per enrolment, please contact sales@capitalhotelschool.co.za for groups larger than 8.*

Training Start Dates:
Scheduled according to the client's requirement



ENTRY LEVEL REQUIREMENTS

- Candidates must have a minimum of an NQF Level 2 qualification (Grade 10)
- Candidates must be 18 years of age or older

WORK-INTEGRATED LEARNING (WIL)

6 WEEKS

An educational approach that blends academic knowledge with real-world workplace experience to prepare students for their careers.

Serve with

Fair



GENERIC MANAGEMENT

SAQA ID 59201 - LP60269 - NQF LEVEL 5

CAPITAL HOTEL SCHOOL (CHS) IS AN ACCREDITED
TRAINING PROVIDER WITH THE SERVICES SETA
(20-SSS/ACC/1220103)



This National Certificate programme can also be offered as a learnership programme. Employers placing their employees on this learnership programme are eligible to receive a tax rebate from SARS contributes to your BBEEE status.



DURATION 12 MONTHS

Total time span over which the programme content is delivered and completed by the learners.



STUDY METHOD ONLINE TRAINING

The programme is conducted virtually through a web-based online learning platform that is compatible with most devices.



MODULES 5 MODULES

The number of modules presented during the programme based on the curriculum and educational outcomes.



CLASSES 16 ONLINE SESSIONS

Experience interactive online sessions facilitated by an accredited facilitator and engage with fellow learners in a virtual classroom environment using Teams.

ENTRY LEVEL REQUIREMENTS

- Candidates must have a minimum of an NQF Level 4 qualification (Matric or Matric equivalent)
- Candidates must be employed full-time

ONLY
R22 250.00*
PER PERSON

The price package includes a Gallup Clifton Strengths for Managers assessment PLUS personalised feedback from our esteemed international coach – valued at R1759.00 pp.

** Price based on a minimum of 8 candidates per enrolment, please contact
sales@capitalhotelschool.co.za for groups larger than 8.*

Training Start Dates:
Scheduled according to the client's
requirement

Lead with *Confidence*



FOOD HANDLER

SAQA ID 110644 - NQF LEVEL 2

CAPITAL HOTEL SCHOOL (CHS) IS AN ACCREDITED TRAINING PROVIDER WITH QCTO (SDP241121-3774), CATHSSETA (613/P/000260/2015)



The Occupational Certificate: Food Handler is a recognised part-qualification of the Occupational Certificate: Cook (SAQA ID: 102296). According to South African legislation, all food handlers are required to complete basic food safety training as a minimum requirement. This essential training is included in the Occupational Certificate: Food Handler programme. Whether you're working in a restaurant, catering business, or any food-serving environment, it's essential to have this accredited certification. All food premises must hold a Certificate of Acceptability (CoA) from their local municipality, and accredited food safety training is one of the key documents needed for this application.



DURATION 5 WEEKS

Total time span over which the programme content is delivered and completed by the learners.



STUDY METHOD FACE-TO-FACE & WORK-BASED LEARNING

The programme is conducted in-person at our campus with a practical work-integrated component that provides real-world industry experience.



MODULES 7 MODULES

The number of modules presented during the programme based on the curriculum and educational outcomes.



CLASSES 5 THEORETICAL CLASSES & 5 PRACTICAL CLASSES

Experience interactive in-person sessions facilitated by an accredited facilitator while also applying your knowledge through structured, work-integrated practicals in a real-world setting.

ENTRY LEVEL REQUIREMENTS

- Candidates must have a minimum of an NQF Level 1 qualification (Grade 9)
- Candidates must be 18 years of age or older

WORK-INTEGRATED LEARNING (WIL)

3 WEEKS

An educational approach that blends academic knowledge with real-world workplace experience to prepare students for their careers.

ONLY
R5075.00*
PER PERSON

** Price based on a minimum of 8 candidates per enrolment, please contact sales@capitalhotelschool.co.za for groups larger than 8.*

The package price includes basic Personal Protective Equipment (PPE), which consists of: A chef jacket, chef trousers, apron, safety shoes, chef's knife, utility knife, and vegetable peeler.

Training Start Dates:
Scheduled according to the client's requirement

Where service
meets

Safety



KITCHEN HAND

SAQA ID 110354 - NQF LEVEL 3

CAPITAL HOTEL SCHOOL (CHS) IS AN ACCREDITED TRAINING PROVIDER WITH QCTO (2000/013205/07)

The Occupational Certificate: Kitchen Hand is a recognised part-qualification of the Occupational Certificate: Cook (SAQA ID: 102296), accredited by the Quality Council for Trades and Occupations (QCTO). This qualification serves as a pathway towards the full NQF Level 4 Occupational Certificate: Cook.



DURATION 9 WEEKS

Total time span over which the programme content is delivered and completed by the learners.



STUDY METHOD FACE-TO-FACE

The programme is conducted in-person at our campus with a practical work-integrated component that provides real-world industry experience.



MODULES 6 MODULES

The number of modules presented during the programme based on the curriculum and educational outcomes.



CLASSES 10 THEORETICAL CLASSES & 8 PRACTICAL CLASSES

Experience interactive in-person sessions facilitated by an accredited facilitator while also applying your knowledge through structured, work-integrated practicals in a real-world setting.

ENTRY LEVEL REQUIREMENTS

- Candidates must have a minimum of an NQF Level 1 qualification (Grade 9) with Mathematics
- Candidates must be 18 years of age or older

WORK-INTEGRATED LEARNING (WIL)

5 WEEKS

An educational approach that blends academic knowledge with real-world workplace experience to prepare students for their careers.

Training Start Dates:
Scheduled according to the client's requirement

ONLY
R7921.00*
PER PERSON

** Price based on a minimum of 8 candidates per enrolment, please contact sales@capitalhotelschool.co.za for groups larger than 8.*

The package price includes basic Personal Protective Equipment (PPE), which consists of: A chef jacket, chef trousers, apron, safety shoes, chef's knife, utility knife, and vegetable peeler.



Keep Kitchens

Moving



MEET THE TEAM

Behind every successful journey at CHS is a passionate team that believes in the power of hospitality, education, and connection.

Our Sales Team is at the heart of it all - guiding future chefs, hoteliers, and hospitality professionals as they take their first steps toward an exciting career. Get to know the friendly faces who are here to support, inspire, and walk the journey with you!



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