



INTERNATIONAL
HOTEL SCHOOL

Africa's Leading Hospitality & Culinary Business School

Go Anywhere 

Your Guide to Hospitality & Culinary Business *Career Success*

Making the right career choice and employment prospects after graduating can be overwhelming.
We provide employment focused education, ensuring your future career success.



We understand that you're looking for:

- A world-class qualification to be able to Go Anywhere in your career and in the world.
- Crucial work experience.
- A credible and trustworthy institution.
- Employment once qualified.

We're here to help you make the best choice:

- **Graduate job ready.** All our programmes contain unrivalled practical work experience in leading hospitality establishments.
- Established for over 30 years, providing you with the **best reputational head start.**
- Only hospitality & culinary school in Africa ranked in the **Top 50 Hospitality Universities in the World.**
- Only tertiary institution in South Africa offering programmes recognised by the **American Hotel and Lodging Educational Institute (AHLEI).**
- Only culinary school in South Africa to provide **certification** through the **internationally renowned Culinary and Pastry Arts School, École Ducasse**, voted Best Culinary School in the World.
- Proudly part of **Sommet Education, the World's Leader in Hospitality Management Education** with three prestigious institutions: hospitality business schools **Glion Institute of Higher Education** and **Les Roches**, with the culinary and pastry arts school **École Ducasse**.

We understand it's overwhelming right now because of:

- Career uncertainty.
- Choosing the correct programme.
- Choosing the best institution.
- Job opportunities.



SOMMET EDUCATION



Les Roches



Our plan for your success is:

- Help you choose the right programme.
- Provide you with financial guidance.
- Provide you with a Money Back Guarantee.
- Receive a nationally registered and internationally recognised qualification.
- Assist with employment opportunities through Beyond Grad.



Ready to start your successful Hospitality or Culinary Business career?

Enrolling couldn't be easier:



Apply

Visit our website
www.hotelschool.co.za



Complete the Enrolment Process

Be provided with financial guidance and
learn about our **Money Back Guarantee**.



Graduate Successfully and Become Employed

Free entrance into Beyond Grad
employment support programme.



Join over 30,000 successfully employed graduates!

Danielle Teixeira

Housekeeping Supervisor - Marriott Hotel London

The **International Hotel School** opened many doors for me throughout my studies and gave me the opportunity to work abroad in Europe and in the United States. The dedicated lecturers made campus life fun and interesting with their own industry experience, ensuring we had the best backing to enter the industry. With subjects that are designed to cover course work that is used daily in the hospitality industry like Housekeeping shift duties to Front Office Night Audit, it made working in the industry easier with all the hours in the classroom paying off. If a job that is ever changing and challenging is interesting to you, I highly recommend becoming part of our **International Hotel School** Family.

Raeesa Mohamed

Pastry Chef - Ritz-Carlton Dubai

The **International Hotel School** provided me with the necessary experience and knowledge to flourish in the hospitality industry. It is because of IHS that I gained first-hand experience in an industrial kitchen and was thus prepared for my future life as a chef. The **International Hotel School** equipped me with industry-related knowledge and skills that remain invaluable in every kitchen I work in. It was truly the best choice I made on the path to my career as a successful chef.



Welcome to International Hotel School

At the **International Hotel School**, we are thrilled to welcome you into a world of endless possibilities within the dynamic, ever-evolving field of hospitality.

Having grown up in the hospitality sector, I've witnessed firsthand how the skills acquired in this industry resonate far beyond its borders. Core competencies like customer service, engaging with people and anticipation of needs are not just essential for hospitality – they are invaluable across a variety of industries. This is why so many of our alumni excel not only in hospitality but in diverse sectors globally.

Our mission is to focus on you, the student. We are committed to providing the highest quality educational experience, seamlessly integrated with workplace experiential learning. This work-integrated learning approach ensures you graduate with not only theoretical knowledge but also practical, hands-on experience that prepares you for the real world.

We stand by our promise of excellence with a money-back guarantee and go further by assisting you in finding employment post-graduation. Through our dedicated **Beyond Grad** team, you'll receive support in crafting an exceptional CV and accessing job opportunities tailored to your expertise.

As part of the prestigious **Sommet Education Group** – home to globally renowned brands such as **Glion**, **Les Roches** and **École Ducasse** – we offer you the chance to join the world's largest network of hospitality-focused education institutions.

The information in this prospectus will guide you as you embark on your hospitality journey – a journey that will shape not only your career but your future.

We look forward to welcoming you to our campus and helping you achieve your aspirations in the near future.

Your journey starts here.



Matt Lambert
Chief Executive Officer



Educating and Empowering our students to become gainfully Employed.

Registration & Accreditation



Nationally Registered

International Hotel School is registered as a Private Higher Education Institution with the Department of Higher Education and Training (DHET) | Registration No: 2000/HE07/005.

International Hotel School and our Higher Education programmes are accredited by the Council on Higher Education (CHE).



International Hotel School is registered with CATHSSETA (Culture, Art, Tourism, Hospitality and Sport Sector Education and Training Authority) as a provider to offer accredited qualifications as per registration No: 613/P/000012/2004.



International Hotel School is registered with QCTO (Quality Council for Trades and Occupation) as an accredited Skills Development Provider (SDP) to offer occupational qualifications.

All qualifications in South Africa need to be registered with the South African Qualifications Authority (SAQA). All our Degree, Diploma, Higher Certificate and National Certificate programmes are registered with SAQA.

International Standards, International Recognition



Founded in 1999, École Ducasse has become a global leader in teaching culinary and pastry arts. Under the visionary leadership of Chef Alain Ducasse, the most awarded Michelin star chef in history, the school embodies a unique blend of tradition and modernity, with profound respect for the ingredients used.



The World Culinary Awards have named École Ducasse as the World's Best Culinary School, and Europe's Best Culinary School for 2023 and 2024. This award recognises their commitment to excellence.

Due to our affiliation with École Ducasse and alignment with their philosophy, we have chosen to offer their French skills enhancement certificates. These certifications delve into the intricate skill levels inherent in the fundamentals of French culinary and pastry arts. They cover the applied technology and science behind French cooking, featuring recipes curated by Chef Alain Ducasse and his elite team. Our chefs at International Hotel School have undergone expert training by École Ducasse's French Chefs, ensuring that our educational standards match international levels.



The American Hotel & Lodging Educational Institute (AHLEI), founded in 1953, has been teaching leaders in the hospitality industry for over 60 years. International Hotel School, through AHLEI, has access to a wide range of learning material that show students how to transfer the knowledge gained in the classroom to the workplace.



BEYOND
GRAD

Our Exclusive Student Placement Service

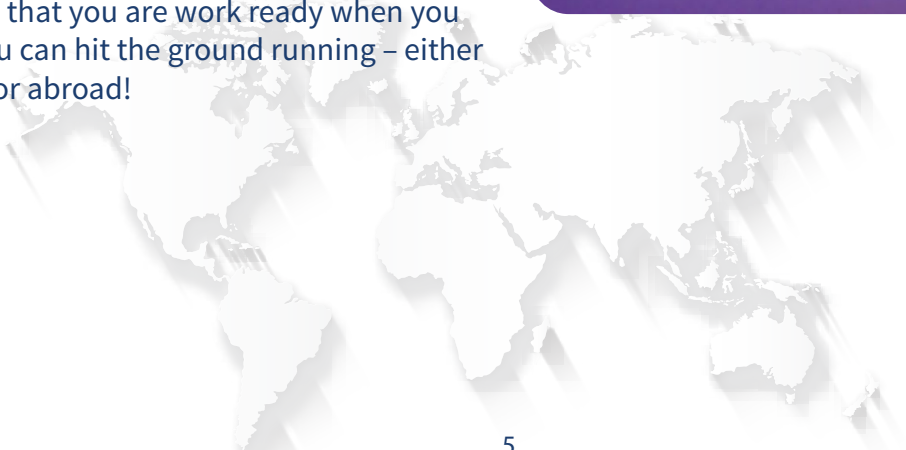
We know that every student is looking for a great job to start their career and ultimately their future – that's why we have a dedicated employment services team focusing on just this! Our Beyond Grad team is comprised of experts who are well-connected in the Hospitality industry and in touch with the latest employment trends. It is our priority to provide you with diverse employment opportunities and the tools to make the best decisions in reaching your career aspirations. We can assist you in finding your first job and will continue to be available to you when you're ready to explore new opportunities.

What will we do for you while you study?

From the moment you start at the International Hotel School, we are on-hand to get you job ready. We offer comprehensive support and services that are free of charge to all students and graduates. Here are some of the ways we help you:

- **CV workshops** to arm you with industry relevant and appealing CVs and cover letters.
- **Interview skills** workshops that will give you the edge in face-to-face meetings.
- **Work experience** opportunities while you study.
- **Provide Assistance** with job interviews.

We'll make sure that you are work ready when you graduate, so you can hit the ground running – either in South Africa or abroad!





Hospitality Business Programmes

Career Paths

Graduates are employed across varying sectors within the hospitality industry. They also hold positions in other industries such as retail, finance, banking, FMCG, non-profits, consulting and work for companies with hospitality-based interests and clients.

Business Management

- Project Manager
- Customer Service
- Luxury Brand Manager
- Retail Operations
- Financial Manager
- Marketing Manager
- Human Resources Manager
- Logistics & Procurement
- Management Consultant
- Training and Development Manager
- Entrepreneur
- Asset Manager

Hospitality Management

- General Manager
- Operations Manager
- Restaurant Manager
- Food & Beverage Manager
- Conference & Events Manager
- Restaurateur
- Food Truck Manager
- Café Manager
- Revenue Manager
- Front Office Manager
- Concierge
- Luxury Boutique Hotel Manager
- Lodge Manager
- Theme Park Manager
- Resort Manager
- Hospitality Property Developer
- Ecotourism Destination Manager
- Tour Operations



Bachelor of Business Administration

in Hospitality Operations Management



Minimum Entry Requirement:
National Senior Certificate with
a Bachelor entry, or equivalent.



Duration:
3 Years, Full-time



Intakes Per Year:
March

What will I learn?

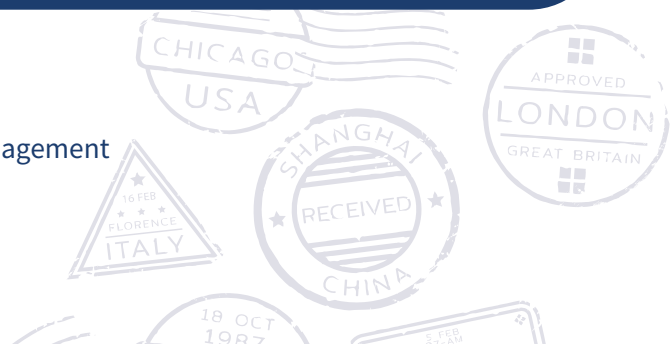
This programme focuses on the strategic and financial management aspects of a hospitality establishment and its operations. Strong leadership capabilities, the ability to apply strategic thinking and strong numerical application is learnt.

This programme will provide students with the knowledge and competence to perform a variety of management functions across the different departments in the hospitality environment through applied theory and Work Integrated Learning.

What qualification will I gain?

Upon successful completion graduates will receive:

- Bachelor of Business Administration in Hospitality Operations Management (SAQA ID No: 110624, HEQF Level 7)



Diploma

in Hospitality Management



Minimum Entry Requirement:
National Senior Certificate with
a Diploma entry, or equivalent.



Duration:
3 Years, Full-time



Intakes Per Year:
March and July

What will I learn?

Students who complete this programme will be equipped with the knowledge, skills, core abilities and the underlying theory that would be required of them in the field of modern Hospitality Management. This programme aims to emphasise professionalism, leadership and strong management discipline, and to lay a foundation for future career advancement in the hospitality industry.

This programme will allow students to reach their full potential by developing their knowledge within a competitive and challenging workplace environment.

What qualification will I gain?

Choose your programme:

1. Diploma in Hospitality Management

Upon successful completion graduates will receive:

Diploma in Hospitality Management (SAQA ID No: 57447, HEQF Level 6)

2. Diploma in Hospitality Management with American Hotel & Lodging Educational Institute Recognition



In recognition of the quality of the International Hotel School Diploma in Hospitality Management, the American Hotel & Lodging Educational Institute will award their Diploma in Hospitality Management to those who have registered with them and passed all examinable subjects with a minimum of 70%.

Upon successful completion graduates will receive:

- Diploma in Hospitality Management (SAQA ID No: 57447, HEQF Level 6)
- American Hotel & Lodging Educational Institute Diploma in Hospitality Management

Higher Certificate in Hospitality Management



Minimum Entry Requirement:
National Senior Certificate with a
Higher Certificate entry, or equivalent.



Duration:
1 Year, Full-time



Intakes Per Year:
March and July

What will I learn?

This programme is for students who would like to get their foot into the hospitality industry and equip themselves for a frontline or entry level management position. Students will learn about housekeeping and front office operations and demonstrate an understanding of hospitality-related financial management, accounting and inventory.

What qualification will I gain?

Upon successful completion graduates will receive:

- Higher Certificate in Hospitality Management (SAQA ID No: 88062, HEQF Level 5)



Higher Certificate in Food & Beverage Management



Minimum Entry Requirement:
National Senior Certificate with a
Higher Certificate entry, or equivalent.



Duration:
1 Year, Full-time



Intakes Per Year:
March and July

What will I learn?

This programme aims to equip students with the necessary skills and knowledge to pursue careers in the restaurant and food & beverage field. Students will learn about the challenges that face food and beverage operations, procedures used in the purchasing process and an understanding of food safety and risk management.

What qualification will I gain?

Upon successful completion graduates will receive:

- Higher Certificate in Food and Beverage Management (SAQA ID No: 88063, HEQF Level 5)

Cruise Hospitality Services Programme



Minimum Entry Requirement:
National Senior Certificate with a
Higher Certificate entry, or equivalent.*



Duration:
1 Year,
Full-time



Intakes Per Year:
March and July

What will I learn?

Embark on a journey to master the art of hospitality on the high seas. This programme aims to equip students with the necessary skills and knowledge to pursue thriving careers in the restaurant and food & beverage fields within the cruise industry.

Throughout this comprehensive programme, students will delve into various aspects of food and beverage operations, focusing on the unique challenges and opportunities presented by the cruise environment.

What qualification will I gain?

Upon successful completion graduates will receive:

- Higher Certificate in Food and Beverage Management (SAQA ID No: 88063, HEQF Level 5)
- 6 x STCW (Standards of Training, Certification and Watchkeeping for Seafarers) Safety Courses



Cruise Culinary Services Programme



Minimum Entry Requirement:
Senior Certificate (SC), National Senior
Certificate (NSC), National Certificate (NC)
(Vocational) L4 and English NQF Level 4.*



Duration:
1 Year,
Full-time



Intakes Per Year:
March and July

What will I learn?

Embark on a transformative culinary journey with our accredited programme. Gain essential skills from hygiene to menu planning, under expert guidance. Explore diverse cooking methods and perfect your culinary craft with hands-on experience.

Become a culinary expert ready for any setting. Unlock a world of culinary possibilities.

What qualification will I gain?

Upon successful completion graduates will receive:

- Higher Certificate in Culinary Skills (SAQA ID No: 124974, NQF Level 5)
- 6 x STCW (Standards of Training, Certification and Watchkeeping for Seafarers) Safety Courses

*Industry Requirements:

- Cruise liners require candidates to be 21 years or older (Legal Age to be able to serve alcohol in all countries).
- Cruise liners require candidates to complete and pass a medical exam should they be accepted to work on a ship.

Traineeship

Higher Certificate in Hospitality Management



Minimum Entry Requirement:
National Senior Certificate with a
Higher Certificate entry, or equivalent.



Duration:
1 Year, In-Service
Traineeship



Intakes Per Year:
March, May, August
and October

What will I learn?

This programme provides students with the relevant theory, skills and unrivalled practical work experience ideal for those wishing to make their career in the field of Hospitality. A Traineeship is a “work while you learn” programme, comprising of Work Integrated Learning and theoretical study. The curriculum is provided through the International Hotel School online learning platform and supported by attending tutorials. Trainees are required to have access to a computer with internet access.

Trainee allowance is dependent on the hospitality establishment at which they are placed.

What qualification will I gain?

Upon successful completion graduates will receive:

- Higher Certificate in Hospitality Management (SAQA ID No: 88062, HEQF Level 5)



Traineeship

Higher Certificate in Food & Beverage Management



Minimum Entry Requirement:
National Senior Certificate with a
Higher Certificate entry, or equivalent.



Duration:
1 Year, In-Service
Traineeship



Intakes Per Year:
March, May, August
and October

What will I learn?

This programme provides students with the relevant theory, skills and unrivalled practical work experience ideal for those wishing to make their career in the field of Restaurants or Food & Beverage.

A Traineeship is a “work while you learn” programme, comprising of Work Integrated Learning and theoretical study. The curriculum is provided through the International Hotel School online learning platform and supported by attending tutorials. Trainees are required to have access to a computer with internet access.

Trainee allowance is dependent on the hospitality establishment at which they are placed.

What qualification will I gain?

Upon successful completion graduates will receive:

- Higher Certificate in Food and Beverage Management (SAQA ID No: 88063, HEQF Level 5)

Culinary Programmes



Career Paths

Graduates are employed across varying sectors within the culinary industry. They also hold positions in industries such as retail, food services, FMCG, non-profits, consulting and work for companies with hospitality-based interests and clients.



The background image shows a restaurant terrace with wicker chairs and tables set with white linens and glassware. In the foreground, a wine glass and a water glass are visible on a table. The terrace overlooks a canal with historic buildings in the background.

Patisserie

- Executive Pastry Chef
- Pastry Head Chef
- Pastry Sous Chef
- Pastry Demi Chef
- Artisanal Bakery Owner
- Cake Designer and Decorator
- Chocolatier

Culinary Arts

- Executive Chef
- Head Chef
- Sous Chef
- Chef de Partie
- Hot / Cold Demi Chef
- Restaurateur
- Food Truck
- Café Manager
- Food Stylist
- Food & Beverage Manager
- Catering Company Owner
- Product Research & Development
- Food Writer / Editor
- Events Manager

Diploma

in Professional Cookery and Kitchen Management



Minimum Entry Requirement:
National Senior Certificate with
a Diploma entry, or equivalent.



Duration:
3 Years, Full-time



Intakes Per Year:
March and July

What will I learn?

This premium programme allows the student to gain both the cooking skills and management principles required to operate a successful kitchen or food & beverage establishment. Students who complete this programme will be equipped with the knowledge, skills, core abilities and the underlying theory that would be required of them in the field of modern Professional Cookery and Kitchen Management. This programme emphasises the need for professionalism, leadership and strong management discipline, and lays a foundation for future career advancement in the hospitality industry. This programme includes theory and practical skills for hot and cold kitchen sections and patisserie.

This programme emphasises both academic knowledge (kitchen practical and classroom theory) and Work Integrated Learning, which makes qualifying learners eminently suitable for employment in this highly competitive sector.

What qualification will I gain?

Choose your programme:

1. Diploma in Professional Cookery and Kitchen Management

Upon successful completion graduates will receive:

- Diploma in Professional Cookery and Kitchen Management (SAQA ID No: 57449, HEQF Level 6)

2. Diploma in Professional Cookery and Kitchen Management with American Hotel & Lodging Educational Institute Recognition



In recognition of the quality of the International Hotel School Diploma in Hospitality Management, the American Hotel & Lodging Educational Institute will award their Diploma in Food and Beverage Management to those who have registered with them and passed all examinable subjects with a minimum of 70%.

Upon successful completion graduates will receive:

- Diploma in Professional Cookery and Kitchen Management (SAQA ID No: 57449, HEQF Level 6)
- American Hotel & Lodging Educational Institute Diploma in Food and Beverage Management

Higher Certificate

in Culinary Skills



Minimum Entry Requirement:
Senior Certificate (SC), National Senior Certificate (NSC), National Certificate (NC) (Vocational) L4 and English NQF Level 4.



Duration:
1 Year,
Full-time



Intakes Per Year:
March & July

What will I learn?

The Higher Certificate in Culinary Skills is designed to prepare students for a career in culinary arts. This programme combines theoretical knowledge with hands-on practical skill and training, focusing on fundamental cooking methods, food preparation, kitchen management, the culinary relationship between food and beverages, food styling and food service operations. Students will graduate with the skills and confidence needed to work in professional kitchens across various sectors.

French Culinary Arts Fundamentals by École Ducasse

These certifications delve into the intricate skill levels inherent in the fundamentals of French culinary arts:

- Traditional French culinary fundamentals and skills
- French cooking methods and techniques
- Practice classic French recipes and ingredients
- French flavour combinations
- French terminology

What qualification will I gain?

Choose your programme:

1. Higher Certificate in Culinary Skills

Upon successful completion graduates will receive:

- Higher Certificate in Culinary Skills (SAQA ID No: 124974, NQF Level 5)

2. Higher Certificate in Culinary Skills with École Ducasse Certificate



École Ducasse will award their Certificate to those who have successfully completed their programme.

Upon successful completion graduates will receive:

- Higher Certificate in Culinary Skills (SAQA ID No: 124974, NQF Level 5)
- French Culinary Arts Fundamentals Certificate by École Ducasse

Higher Certificate in Culinary Skills and Patisserie Programmes



Minimum Entry Requirement:
Senior Certificate (SC), National Senior Certificate (NSC), National Certificate (NC) (Vocational) L4 and English NQF Level 4.



Duration:
2 Years, Full-time



Intakes Per Year:
March and July

What will I learn?

This specialisation programme provides students with all the relevant theory, background and practical cookery skills needed to give their culinary career the best head start. It is the ideal programme for those wishing to make their career in the field of professional cookery and patisserie. This programme includes theory and practical skills for hot and cold kitchen sections, patisserie and an additional specialisation of sugar craft and chocolate work.

What qualification will I gain?

Choose your programme:

1. Higher Certificate in Culinary Skills and Patisserie Programmes

Upon successful completion graduates will receive:

- Higher Certificate in Culinary Skills (SAQA ID No: 124974, NQF Level 5)
- National Certificate in Patisserie (SAQA ID No: 73292, NQF Level 5)
- Sugar Craft and Chocolate Work Specialisation included in the programme

2. Higher Certificate in Culinary Skills and Patisserie Programmes with École Ducasse Certificate



ÉCOLE DUCASSE

MASTER MORE THAN COOKING

École Ducasse will award their Certificate to those who have successfully completed their programme.

Upon successful completion graduates will receive:

- Higher Certificate in Culinary Skills (SAQA ID No: 124974, NQF Level 5)
- National Certificate in Patisserie (SAQA ID No: 73292, NQF Level 5)
- French Culinary Arts Fundamentals Certificate by École Ducasse
- French Pastry Arts Fundamentals Certificate by École Ducasse
- Sugar Craft and Chocolate Work Specialisation included in the programme

Professional Cookery Programmes



Minimum Entry Requirement:
16 Years or older. Completed a General Certificate (Grade 9) or Occupational Certificate (NQF Level 1) with Mathematics.



Duration:
1 Year, Full-time



Intakes Per Year:
March and July

What will I learn?

Embark on a transformative journey in culinary arts with our accredited programme. Throughout this immersive experience, you'll acquire diverse knowledge and skills essential for success in the culinary industry. Learn essential techniques from personal hygiene to fruit and vegetable preparation under expert guidance.

Explore various cooking methods, delve into menu planning and recipe costing, and provide exceptional guest service. With hands-on experience in preparing stocks, sauces, soups, pastries and desserts, you'll emerge as a culinary expert ready to excel in any culinary setting. Join us and unlock the door to a world of culinary possibilities.

French Culinary Arts Fundamentals by École Ducasse

These certifications delve into the intricate skill levels inherent in the fundamentals of French culinary arts:

- Traditional French culinary fundamentals and skills
- French cooking methods and techniques
- Practice classic French recipes and ingredients
- French flavour combinations
- French terminology

What qualification will I gain?

Choose your programme:

1. Professional Cookery Programme

Upon successful completion graduates will receive:

- QCTO Occupational Certificate: Cook (SAQA ID No: 102296, NQF Level 4)

2. Professional Cookery Programmes with École Ducasse Certificate



École Ducasse will award their Certificate to those who have successfully completed their programme.

Upon successful completion graduates will receive:

- QCTO Occupational Certificate: Cook (SAQA ID No: 102296, NQF Level 4)
- French Culinary Arts Fundamentals Certificate by École Ducasse



Pâtisserie Programmes



Minimum Entry Requirement:
National Senior Certificate
or equivalent.



Duration:
1 Year, Full-time



Intakes Per Year:
March and July

What will I learn?

This exciting specialisation programme provides the knowledge and experience to move effortlessly between the most basic puff pastry to complex plated desserts. This programme has been designed to provide a range of skills appropriate for a person working in a kitchen specialising in desserts, cakes and decoration. This programme includes additional specialisation in sugar craft and chocolate work.

French Pastry Arts Fundamentals by École Ducasse

These certifications delve into the intricate skill levels inherent in the fundamentals of French pastry arts:

- Mastering the fundamental gestures and techniques of French pastry
- Practice classic French pâtisserie recipes
- Develop the French fundamental skills in laminating doughs, Choux Pastry and its derivatives, gateaux sponges and layered Opera cakes
- Combine classic French sweet flavour combinations
- Prepare and plate French desserts
- French ingredients
- French terminology

What qualification will I gain?

Choose your programme:

1. Pâtisserie Programmes

Upon successful completion graduates will receive:

- National Certificate in Pâtisserie (SAQA ID No: 73292, NQF Level 5)
- Sugar Craft and Chocolate Work specialisation included in the programme

2. Pâtisserie Programmes with École Ducasse Certificate



École Ducasse will award their Certificate to those who have successfully completed their programme.

Upon successful completion graduates will receive:

- National Certificate in Pâtisserie (SAQA ID No: 73292, NQF Level 5)
- French Pastry Arts Fundamentals Certificate by École Ducasse
- Sugar Craft and Chocolate Work specialisation included in the programme

Professional Cookery Programme



Minimum Entry Requirement:
16 Years or Older. Completed a General Certificate (Grade 9) or Occupational Certificate (NQF Level 1) with Mathematics.



Duration:
1 Year, In-Service Traineeship



Intakes Per Year:
March, May, August and October

What will I learn?

Embark on a transformative culinary journey with our accredited programme. Gain essential skills from hygiene to menu planning, under expert guidance. Explore diverse cooking methods and perfect your culinary craft with hands-on experience. Become a culinary expert ready for any setting.

A Traineeship is a “work while you learn” programme, comprising of Work Integrated Learning and theoretical study by way of distance learning through the International Hotel School Online learning platform and supported by tutorials. Trainees will be required to have access to a computer with internet access.

Trainee allowance is dependent on the hospitality establishment at which they are placed.

What qualification will I gain?

Upon successful completion graduates will receive:

- QCTO Occupational Certificate: Cook (SAQA ID No: 102296, NQF Level 4)



Part-time

Assistant Baker Skills Programme



Minimum Entry Requirement:
Grade 9 pass or NQF 1 equivalent, and 18 years of age.



Duration:
11 Months
(45 Saturdays / 45 days
No Work Integrated Learning.)



Intakes Per Year:
March, May, July and October

What will I learn?

The **Assistant Baker** programme equips students with the skills to create a diverse range of baked goods while mastering essential food safety and professional practices. With a particular focus on fermentation, students will work with mediums such as sourdough, ciabatta, bagels, croissants and their derivatives, puff pastry and traditional breads. The programme also includes pastry fundamentals, such as pâte brisée and pâte sucrée, for producing both savoury and sweet tarts.

Students will further expand their expertise through advanced **Master Classes**, gaining hands-on experience in decorating techniques, biscuit-making fundamentals and the art of crafting homemade jams and marmalades. In the final week, students will choose a specialisation to tailor their skills: **Artisanal Bakers** will master contemporary trends in artisanal bread-making, while **Confectionery Bakers** will focus on creating elegant, intricately decorated confections.

What qualification will I gain?

Upon successful completion graduates will receive:

- International Hotel School Certificate of Achievement. Skills Programme – Assistant Baker: Fermented Dough Products (NQF Level 2, Credits 36, SP-191206)

Campus Details

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International Hotel School reserves the right to withdraw or make changes to any programme(s) or content hereof. The International Hotel School is registered as a Private Higher Education Institution with the Department of Higher Education and Training for the qualifications as per registration no. 2000/HE07/005 and with the Quality Council for Trades & Occupations (QCTO) as an accredited Skills Development Provider (SDP). The International Hotel School (PTY) Ltd Reg No. 1992/006526/07. Updated February 2026.

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INVICTUS
EDUCATION GROUP