



INTERNATIONAL
HOTEL SCHOOL

Higher Certificate in Culinary Skills



ADMISSION REQUIREMENTS

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 your first step into the dynamic world of professional cooking. This programme ignites a passion for food and creativity, blending essential culinary theory with intensive, hands-on kitchen experience. Students will master the art of food preparation, explore modern and classical cooking techniques, and gain insight into the rhythm and discipline of a professional kitchen.

Beyond cooking, learners develop an understanding of kitchen management, menu planning, food and beverage pairing, and the visual artistry of food presentation. By the end of the programme, graduates are equipped with the confidence, creativity, and technical expertise to thrive in restaurants, hotels, and other culinary environments — ready to turn their passion for food into a rewarding career.

Programme content includes:

Students gain a strong foundation in culinary arts and patisserie skills through the following modules:

- Nutrition and Menu Planning – Principles of nutrition, menu design, costing, recipe scaling and special diets.
- Cooking Methods and Techniques – Knife skills, stocks, soups, sauces, flavour profiling and kitchen safety.
- Culinary Skills & Food Styling – Prepare cold foods, breakfast dishes, salads, vegetables, grains, meats, poultry, seafood and plated meals with creative presentation.
- Baking and Pastry Skills – Learn to bake breads, cakes, cookies, pies, tarts and desserts, with a focus on attractive presentation.
- Wine and Beverage Service – Explore wines, cocktails, coffee and non-alcoholic beverages, with correct service techniques and legal compliance.
- Food Service Management – Understand kitchen management, food safety, stock control, teamwork and financial basics.
- Work Integrated Learning (WIL) – Gain real-world experience in a professional kitchen through a structured workplace placement.

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



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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 (NQF Level 5)

2. Professional Cookery Programmes with 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 (NQF Level 5)
- French Culinary Arts Fundamentals Certificate by École Ducasse

www.hotelschool.co.za



Go Anywhere

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