



STUDENT PROSPECTUS

& PROGRAMME GUIDE

THE GATEWAY TO A PROFESSIONAL CHEF CAREER

Full-time QCTO-accredited culinary programmes

COOK — NQF LEVEL 4

18 Months | 184 Credits
External Trade Test | Contact Delivery

CHEF — NQF LEVEL 5

36 Months | 558 Credits
External Trade Test | Contact Delivery

APPLICATION FEE

R700.00

Non-refundable application fee payable when submitting an application.

2025 / 2026 STUDENT PROSPECTUS

www.chacademy.co.za • applications@chacademy.co.za • 051 430 0196

About the Academy

Who we are and how students are prepared for industry



OUR VISION The gateway to a professional chef career.	OUR MISSION Bring dreams to reality, passion to life, and make sure trainees excel in their careers.
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OUR PURPOSE	
- To produce students that are dedicated to reaching their full potential in the culinary and food service industry. - Ensure that their skills are a cut above the rest through the knowledge and skills we impart to them in their culinary journey.	We equip our students with theory and practice to enable them to become qualified Chefs, Restaurateurs, Caterers or Entrepreneurs.

OUR VALUES				
Honesty in all spheres	Leaders in Transformation	Ensure Diversity	Positive Attitude	Respect

INDUSTRY PLACEMENTS	
	INDUSTRY PLACEMENT Culinary and Hospitality Academy places students for workplace based experiential training on a 10 weeks cycle per semester. CHA has created a good relationship with hotels, restaurants and relevant establishments with kitchen components. First year students are placed locally in Bloemfontein for direct mentoring, while second and third students are placed across South Africa.

ACADEMY AT A GLANCE		
QCTO ACCREDITED Full-time culinary study options.	WORKPLACE EXPERIENCE 10 weeks cycle per semester.	FULL-TIME PROGRAMMES Cook NQF Level 4 and Chef NQF Level 5.

Programmes, Admissions & Fees

Full-time QCTO-accredited culinary study options

STUDY OPTIONS

Programme	NQF	Duration	Assessment / Delivery
Occupational Certificate: Cook	Level 4	18 Months	External Trade Test Contact EISA exam included
Occupational Certificate: Chef	Level 5	36 Months	External Trade Test Contact Trade Test fee excluded

APPLICATION, REGISTRATION & UNIFORM FEES

Fee	Amount	Important Information
Application fee	R700.00	Non-refundable and payable when submitting an application.
Registration & uniform fee	R10 000.00	Non-refundable and included in your acceptance deposit.

THE R10 000 REGISTRATION & UNIFORM FEE INCLUDES

• 3 sets of Chef's uniform • 1 x cap, golf shirt, winter jacket and school bag • 1 x chef knife set • 1 x student card	• SACA membership • SACHEF Membership (South African Educators Forum) • Name tag
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IMPORTANT NOTES

• Cook NQF Level 4: EISA exam included. • Chef NQF Level 5: Trade Test fee excluded.	• The R700.00 application fee is non-refundable. • The R10 000.00 registration and uniform fee is non-refundable and included in the acceptance deposit.
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Cook — NQF Level 4

Occupational Certificate | 18 Months | 184 Credits | External Trade Test | Contact Delivery

COURSE DESCRIPTION

This qualification has been developed for professionals in the Hospitality and Catering industry. It brings together theoretical, practical and workplace elements of food preparation and service.

CURRICULUM & LEARNING AREAS

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| <ul style="list-style-type: none"> • Personal hygiene and workplace standards • Quality assurance in safety and food safety • Numeracy, units of measurement and computer literacy • Environmental awareness • Healthier food preparation and dietetics • Hospitality and the catering industry • Basic ingredients and introduction to kitchen equipment • Moist heat methods of cooking • Boiling, poaching and steaming • Braising and stewing • Dry heat methods of cooking • Baking, roasting and grilling • Deep frying and shallow frying • Cold food presentation principles • Personal development within hospitality and catering • Implement food production processes • Menu planning and recipe costing • Providing a guest service • Theory of food production and commodity resource management • Dishes for cold presentation • Preparing, cooking and finishing fruit dishes • Preparing, cooking and finishing vegetable dishes • Preparing, cooking and finishing potato dishes • Preparing, cooking and finishing pulses, grains (including rice) and vegetable protein dishes | <ul style="list-style-type: none"> • Preparing, cooking and finishing pasta and other fabricated farinaceous starch dishes • Preparing, cooking and finishing meat, poultry, game and offal dishes • Preparing, cooking and finishing fish and shellfish dishes • Preparing, cooking and finishing egg dishes • Preparing, cooking and finishing stocks, sauces and soups • Preparing, cooking and finishing basic pastry dishes and bakery products • Preparing, cooking and finishing basic hot and cold desserts • Maintaining food production systems • Preparing, cooking and finishing cakes, biscuits and sponge products using standardised recipes • Preparing, cooking and finishing pastry products using standardised recipes • Producing, cooking and finishing dough products using standardised recipes • Preparing, cooking and finishing hot desserts using standardised recipes • Preparing, cooking and finishing cold desserts using standardised recipes • Preparing and finishing simple chocolate products using standardised recipes • Theory of safety and food safety supervision • Environmental sustainability • Gastronomy, basic scientific principles, flavour construction and global cuisines • Theory of food-production supervision • Theory of staff resource management and developing opportunities for progression in the culinary industry • Theory of production facility and equipment resource management • Operational cost control and menu planning • Managing and maintaining resources • Implementing and maintaining cost control |
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Chef — NQF Level 5

Occupational Certificate | 36 Months | 558 Credits | External Trade Test | Contact Delivery

COURSE DESCRIPTION

This qualification has been developed for professionals in the Hospitality and Catering industry. It brings together theoretical, practical and workplace elements of food preparation and service. This qualification also provides for a direct pathway from entry as a cook to qualifying as a Chef.

CURRICULUM & LEARNING AREAS

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| <ul style="list-style-type: none"> • Personal hygiene and workplace standards • Quality assurance in safety and food safety • Numeracy, units of measurement and computer literacy • Environmental awareness • Healthier food preparation and dietetics • Hospitality and the catering industry • Basic ingredients and introduction to kitchen equipment • Moist heat methods of cooking • Boiling, poaching and steaming • Braising and stewing • Dry heat methods of cooking • Baking, roasting and grilling • Deep frying and shallow frying • Cold food presentation principles • Personal development within hospitality and catering • Implement food production processes • Menu planning and recipe costing • Providing a guest service • Theory of food production and commodity resource management • Dishes for cold presentation • Preparing, cooking and finishing fruit dishes • Preparing, cooking and finishing vegetable dishes • Preparing, cooking and finishing potato dishes • Preparing, cooking and finishing pulses, grains (including rice) and vegetable protein dishes | <ul style="list-style-type: none"> • Preparing, cooking and finishing pasta and other fabricated farinaceous starch dishes • Preparing, cooking and finishing meat, poultry, game and offal dishes • Preparing, cooking and finishing fish and shellfish dishes • Preparing, cooking and finishing egg dishes • Preparing, cooking and finishing stocks, sauces and soups • Preparing, cooking and finishing basic pastry dishes and bakery products • Preparing, cooking and finishing basic hot and cold desserts • Maintaining food production systems • Preparing, cooking and finishing cakes, biscuits and sponge products using standardised recipes • Preparing, cooking and finishing pastry products using standardised recipes • Producing, cooking and finishing dough products using standardised recipes • Preparing, cooking and finishing hot desserts using standardised recipes • Preparing, cooking and finishing cold desserts using standardised recipes • Preparing and finishing simple chocolate products using standardised recipes • Theory of safety and food safety supervision • Environmental sustainability • Gastronomy, basic scientific principles, flavour construction and global cuisines • Theory of food-production supervision • Theory of staff resource management and developing opportunities for progression in the culinary industry • Theory of production facility and equipment resource management • Operational cost control and menu planning • Managing and maintaining resources • Implementing and maintaining cost control |
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Payment Plans

Monthly, quarterly and once-off payment options



MONTHLY PAYMENT PLANS				
Programme	Total Tuition	Deposit	Monthly Instalment	Duration
Year 1 - OC NQF 5	R75 750.00	R10 000.00	R5 480.00	12 Months
Year 2 - OC NQF 5	R68 500.00	R10 000.00	R4 875.00	12 Months
Year 3 - OC NQF 5	R68 250.00	R10 000.00	R4 855.00	12 Months
Cook NQF 4	R67 800.00	R10 000.00	R4 800.00	12 Months

QUARTERLY PAYMENT PLANS					
Programme	Total	January	April	July	October
Year 1 - OC NQF 5	R75 750.00	R18 940.00	R18 940.00	R18 940.00	R18 940.00
Year 2 - OC NQF 5	R68 500.00	R17 125.00	R17 125.00	R17 125.00	R17 125.00
Year 3 - OC NQF 5	R68 250.00	R17 070.00	R17 070.00	R17 070.00	R17 070.00
Cook NQF 4	R67 800.00	R16 950.00	R16 950.00	R16 950.00	R16 950.00

ONCE-OFF PAYMENT PLANS				
Programme	Total Tuition	Term	Discount	Amount Payable
Year 1 - OC NQF 5	R75 750.00	Once-off	10%	R68 175.00
Year 2 - OC NQF 5	R68 500.00	Once-off	10%	R61 650.00
Year 3 - OC NQF 5	R68 250.00	Once-off	10%	R61 425.00
Cook NQF 4	R67 800.00	Once-off	10%	R61 020.00

The once-off payment plan is applicable from September 2026 to January 2027.

How to Apply Online

2027 online application steps and admission information

ONLINE APPLICATION PROCESS

1

Open the application page

Visit www.chacademy.co.za/applications2027/ and select Apply Online.

2

Select your programme

Choose Cook NQF Level 4 or Occupational Certificate: Chef NQF Level 5.

3

Complete the online form

Enter the student, education, account payer, medical and declaration information.

4

Upload supporting documents

Attach every compulsory document listed below. PDF, JPG and PNG files are accepted.

5

Submit and keep your reference

After submission, keep the CHA application reference shown on the confirmation page.

COMPULSORY DOCUMENTS TO UPLOAD



Certified ID or passport



Certified Matric certificate



Proof of income or proof of funding



Proof of residential address



Proof of payment of the R700 application fee

APPLICATION FEE: R700

Non-refundable. Proof of payment must be uploaded with the application.

Banking details are not displayed on the application page. Use the official form or contact CHA.

AFTER SUBMITTING ONLINE

Your application is securely recorded and a reference number is issued. CHA will verify the form and documents before contacting you about the next admission step.

NEED HELP OR A PAPER FORM?

Download the original Student Application Form PDF from the application page, or request the Prospectus and form by email.

APPLY ONLINE

www.chacademy.co.za/applications2027/

Applications remain open until the intake is full.

ENQUIRIES

info@chacademy.co.za | 051 430 0196