

NEW Higher Certificate in Pastry and Bakery

DEVELOP AN EXCITING CAREER IN PASTRY AND BAKING
(for professionals and career-changers)



**FIT YOUR STUDIES
INTO YOUR
WORK
SCHEDULE**





WHO SHOULD APPLY?

Professional bakers and chefs seeking to improve their knowledge and skills. Retail bakery employees and small business-owners looking to develop their products. Career-changers and hobbyists. Young chefs looking to broaden their experience in this specialist department.



Driven by substantial TV exposure, the pastry and bakery sector has been one of the most buoyant in recent years. Top retailers have invested in on-premise bakeries and niched patisseries and artisanal bread shops have sprung up in many suburbs, all focused on producing fresh, high-quality product. Restaurants compete in delivering fantastic, innovative desserts to wow guests and be shared on social media.

Exceptional skill in this area ensures employment opportunities at home and abroad and lays the foundation for future “own business” development.

THE SWISS HOTEL SCHOOL, SA

opened its doors in 1995 and has produced graduates of the highest order ever since. Significantly invested in quality culinary education, the school introduced stand-alone culinary programmes for the first time in 2010 as a founder contributor to the National Youth Chef Training programme (NYCTP), managed by the SA Chefs’ Association. This programme was accredited in 2016 and has been re-engineered to improve access for working professionals. Executive chef Chad Humby, one of the country’s leading culinary teachers, leads the team of highly experienced and skilled facilitators.



OUR DNA

- Responsive to industry needs.
- Connected internationally.
- Honest in all our dealings.
- Caring for all our students, our faculty and our community.
- No student gets left behind.
- Superior on-campus practical training.

ENTRY REQUIREMENTS

- National Senior Certificate.
- Minimum two years’ experience in a commercial bakery or kitchen.
- Previous qualification in culinary arts (preferred).



WHAT’S INVOLVED?

This programme has been re-engineered to allow working professionals to participate. Delivered on one full day per week over 18 months, the programme comprises theory sessions in the classroom and application of these theories in purpose-designed training kitchens. Subject matter permitting, some of the theory lessons will also be delivered using online/distance learning methodologies.

Of all kitchen disciplines, pastry work is particularly challenging, requiring precision in timing and measurement. Learn its science and art to produce consistent product. Unlike similar offerings, the SHS programme goes beyond promotion of artisanal excellence and also focuses strongly on business aspects of the craft – commercial sustainability being an essential consideration in this post-Covid-19 era. Consistent with the programme’s stated exit level outcomes, all modules are assessed in theoretical and practical exams. **NB:** Participation in individual modules for hobbyists and others with specific interests may also be possible, subject to numbers.

A WORD FOR EMPLOYERS

SHS is acutely aware that participation in a development programme such as this benefits hugely from the support of the student’s employer – organising the staff roster, assisting with work-based assignments, providing mentorship, etc. Tangible benefits for the employer are built into the programme, including improved job performance, extension of product range, safe and cost-effective production methods, among others. Sponsorship of the programme would also sit well in any work-based skills plan or employment equity plan and would be claimable against skills development levy contributions.

The curriculum covers the following modules, delivered in both theoretical and practical classes and supported by exposure to working in a professional kitchen:

HIGHER CERTIFICATE IN PASTRY AND BAKERY – NQF LEVEL 5

MODULE	DESCRIPTION	CONTENT
CPP01	Ensuring Safety in the workplace	To be conversant with current health, safety and hygiene protocols required to be maintained in the food service industry, this will also include knowledge on food safety ensuring the maintenance of the quality of food from purchase to service. This module also covers risk assessment and hazard prevention.
PASTRY AND BAKERY PRODUCTS		
CPP02	Breads	Provides the knowledge to enable students to bake a variety of breads with great crusts, crumb and flavour, this section looks at details of mixing, fermentation, shaping and baking bread, the module also considers alternative baking processes encompassing parbaked, frozen dough and preproof products.
CPP06	Viennoiserie	Developing the skill of producing the fine laminated yeast pastries including Danish and Croissants, also considering the enriched breads such as Brioche, Stollen and Panettone often created for special celebrations.
CPP11	Patisserie (Pastry)	Creating short crust pastries commonly used to produce a variety of sweet and savoury tarts and pies. This module also looks at the creation of the various fillings and toppings associated to classic pies and tarts i.e. lemon meringue, Bakewell, fruit tarts, but also includes pastes used in the production of pates, terrines and other savouries.
CPP03	Cakes and cookies	Gaining proficiency in cake baking and assembly including the range of cookies and cookie pastes or products used for decoration. Further to the baking of cakes and cookies student will also gain skills in the decoration and sugar craft associated with making decorative items used to finish cakes and cookies.
DESSERTS AND DECORATIVE MEDIA		
CPP04	Desserts & puddings	This module covers the variety of puddings and desserts both hot and cold from crepes to zabaglione, mousses, frozen dessert and baked puddings. We also concentrate on the skills and creativity of designing show stopping plated desserts.
CPP08	Petit Fours and confectionery	The art of creating the sweet dainties served at the end of every meal, includes the range of highly decorated small cakes, variety of chocolate bon bons, and various sugar sweets.
CPP05	Chocolate	Developing your artistry in sculpting showpieces/centre pieces using chocolate and sugar.
CPP07	Business communications	To demonstrate competence in verbal and written communication, internet usage, research, team dynamics, and conflict resolution.
CPP09	Food Cost Control	Understanding how organisations control their cost of sales – dish costing, pricing, food cost percentages, stocktaking, purchasing and labour issues.
CPP10	Work Integrated Learning	Practise, practise, practise – dealing with operational pressures, working with larger batches, teamwork.

OTHER QUALIFICATIONS REGISTERED TO SHS

- Bachelor of Hospitality Management – NQF level 7, full-time study, 3 years – CHE Accredited
- The Professional Chef Programme – NQF level 5, full-time study, 3 years – QCTO Accredited
- Advanced Certificate in Kitchen Operations – NQF level 6, part-time, 20 months – CHE Accredited



The Swiss Hotel School South Africa is registered with the Department of Higher Education and Training as a private higher education institution under the Higher Education Act, 1997. Registration Certificate No. 2010/HE07/006.
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