ACCREDITED CULINARY BAKING SKILLS PROGRAM

2024

DURATION: 6 MONTHS

SCOPE: THEORY AND PRACTICAL APPLICATION

Sp No.09SP001227



Sisco Solutions AND TRAINING

ACCREDITED CULINARY BAKING SKILLS PROGRAM

DURATION: UNDER 6 MONTHS

This programme focuses on artisanal bread and craft baking to develop future bakers and artisan excellence individuals. The skills are applicable to all sectors, from small bakeries to retail large scale bakeries, restuarants and large-scale hotels. Learners will learn about practical craft baking skills, manufacturing principles, food safety as well as hygiene and personal safety.



Careers:

- Assistant Baker
- Cake Decorator
- Recipe Developer
- Bakery counter Hand

YOU BAKE THE FOLLOWING:

- 1. Brown Bread
- 2. White Bread
- 3. Banana and cinnamon loaf
- 4. Red velvet cupcakes
- 5. Blueberry crust muffins
- 6.A delicate cake desert
- 7. Desert Cake
- 8. Two tier wedding cake

This skills programme consists for 36 credits

Certification:

FoodBev Seta Accredited Certificate
Sisco Solutions Certificate of Achievement

Assessments:

Each unit standard that you complete will come with a formative and summative assessment to credit you during this course.



Accreditation no: 587/00618/1900



REGISTRATION: R300.00

FEES: R9 500.00

Payment plans available

- 1. Deposit of 50% to start training and the other 50% on the 4th month
- 2. R3000 Compulsary deposit and R1 625 (four month)

FEES COVERS:

- 1. Text books (Learner guides)
- 2. Assessments
- 3. Sisco Solutions Branded Apron
- 4. Use of all ingredients
- 5. System access
- 6. Assessor and Moderator costs

CULINARY CHEF UNIFORM

Optional: Branded Chef Jacket

R450.00

NOTES:

- Theory to be mostly facilitated online a week before a baking practical session.
- Our practical baking sessions runs from 09:00am 14:30pm
- Private support sessions are also provided should you have missed a class

