

ASSISTANT BAKER PART-TIME FERMENTED DOUGH PRODUCTS



Assistant Baker Programme **NATIONALLY ACCREDITED | 6 MONTHS**

Everything you need to know to get started!

Course Details



ADMISSION REQUIREMENT

Must have completed Grade 9 or hold an NQF Level 1 qualification, and be at least 18 years old.



DURATION

The six-month programme requires attendance for 5–10 days per month, depending on the module schedule.



CERTIFICATION

Learners will receive a Certificate of Achievement from Sisco Solutions and Training, a letter of recommendation, and a QCTO certificate for the Assistant Baker: Fermented Dough Products Skills Programme (NQF Level 2, 36 Credits, SP-191206)

Course Content

Knowledge Modules (QCTO-aligned):

- KM-01: Introduction to Baking & Fermented Doughs
- KM-02: Food Safety & Hygiene
- KM-03: Basic Business & Communication Skills

Practical Modules (QCTO-aligned):

- PM-01: Fermented Dough Products
- PM-02: Equipment Handling & Baking Techniques
- PM-03: Packaging, Storage & Presentation

What You'll Bake

Compulsory Products:

- White Bread & Brown Bread
- Cream, Jam & Ring Doughnuts
- Raisin Bread, Garlic Rolls & Buns
- Chelsea Buns & Hot Cross Buns
- Cinnamon Buns

Electives (Choose 3):

- Croissants, Swiss Buns, Custard Doughnuts
- Apple Doughnuts, Koeksisters, Danish Pastries
- Devon Cookies, Mosbolletjies, Vetkoek Rolls

Bonus Project:

- 2-Tier Celebration Cake
- 2 Tea Cakes
- Assorted Muffins

What You'll Learn

Our six-month Assistant Baker Programme is carefully designed to build your skills step-by-step, combining theory, hands-on baking, and workplace experience.

You will learn core bread-making techniques, including white and brown bread, sourdough, and pastries like croissants. Alongside compulsory modules, you'll select three elective products—such as custard doughnuts and Swiss buns—to deepen your expertise.

The programme also includes practical cake-making projects, including birthday cakes and tea cakes, to broaden your skills beyond breads and pastries.

With ongoing mentorship and workplace-integrated learning, you'll develop real-world experience while mastering a variety of baking techniques to prepare you for a successful career.

Included In Your Programme

- Full Sisco Solutions and Training Uniform: Chef jacket, pants, apron, safety boots, golf shirt and name tag
- Baker's Starter Kit: Knives and basic baking tools
- Learning Materials: Printed and digital resources
- Graduation & Showcase Event
- Letter of Recommendation & Certificate
- 30-Day Mentorship Challenge: Practical earning support & business guidance

Tuition Fees

Intakes: **February & July**

Application Fee: R1,000 (non-refundable, payable upfront)

Tuition Fee: R21,000

Payment Options:

Option 1 – Full Payment:

Pay **R21,000** in full and receive a **5%** discount.

Total payable: **R19,950**

Option 2 – Monthly Payment Plan:

- **R7,500** deposit upfront
- **R4,500 x 3 monthly** installments

Note: The application fee and deposit must be paid before classes begin.

Learning Path



National Certificate: Bread and Flour Confectionary Baking Level 2

Workplace Experience

- Practical bakery placements with retail bakery partners
- 1–3 days per week (depending on schedule)
- No placement fees – we assist with coordination
- Students are not expected to work full shifts unpaid

Additional Admin Fees (If applicable)

Certificate Reprint	R350
Rewrite Theory Test	130
Rewrite Practical Assessment	R200
POE Supplementary Exam	R130
Moderation of POE	R110
Invigilator/Rescheduling	R100
Name badge reprint	R170

Career Opportunities

- Graduates can work in:
- Retail bakeries (e.g. independent bakeries and supermarkets)
- Hotels and resorts
- Restaurants and cafés (as pastry/bakery assistants)
- Food production factories (industrial bakeries, food supply companies)
- Corporate canteens or school kitchens
- Hospital kitchens or correctional facilities
- Event catering companies

Entrepreneurship Opportunities

- Start a confectionary company
- Start a home bakery or operate as a mobile baker
- Launch a custom cake or celebration cake brand
- Sell at markets, pop-ups, or supply to local shops



www.siscosolutions.co.za

Sisco Solutions and Training reserves the right to modify or withdraw any programme(s) or related content at its discretion.

Sisco Solutions and Training is registered as a Private Higher Education Institution and Private Company with the QCTO, Accreditation Number: 07-QCTO/SDP201124232609.

Sisco Solutions and Training (PTY) Ltd, Registration Number: K2022338271
(hereinafter referred to as "Sisco Solutions and Training").

Please note that NSFAS funding is not applicable at Sisco Solutions and Training, as it operates as a Private Institution.

GET IN TOUCH

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