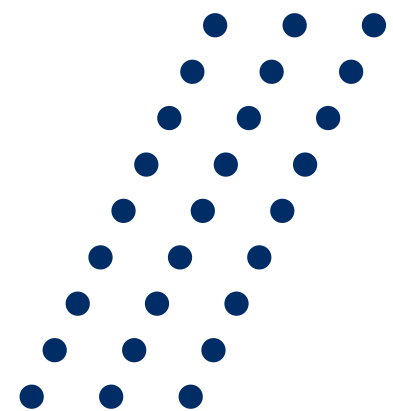


INTERMEDIATE OCCUPATIONAL CERTIFICATE: BAKING AND CONFECTIONERY OPERATOR

NEXT INTAKE: JULY 2026



An Education brand by Sisco solutions and training



Entry requirements

NQF Level 2 qualification with mathematics and communication.

Certification

- Intermediate Occupational Certificate: Baking and Confectionery Operator
- First Aid Level 1 Certificate
- Certificate of Completion issued by Sisco Solutions & Training (Programme includes Events Management components)



ABOUT THE PROGRAM

This **nationally recognised qualification** is designed for learners who want to build real-world skills in professional baking and confectionery production. The programme prepares learners to work confidently in commercial bakeries, food factories, production kitchens and retail baking environments where quality, speed and consistency matter.

Learners are trained to operate, monitor and control modern baking and confectionery equipment while producing bread and sweet baked goods that meet strict quality, safety and production standards.

This is not a hobby course. It is an **occupational qualification aligned to South Africa's QCTO framework**, meaning learners graduate with **workplace-ready skills that employers recognise.**

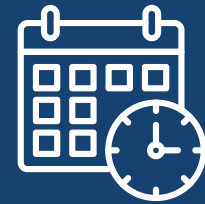
CAREER OUTCOMES

- After completing this programme, learners can work as:
- Baking Operators
- Confectionery Operators
- Bakery Production Assistants
- Food Processing Operators
- Entry-level supervisors (with experience)
- This qualification also provides a pathway to higher-level baking, food production and hospitality qualifications.

ADMISSION REQUIREMENTS



QF Level 2 qualification with mathematics and communication.



Duration: 12 Months Training
6 Months: Theory and practical training
6 Months: Workplace experience



- Learners will receive a Certificate of Achievement from Sisco Solutions and Training and a letter of recommendation,
- A QCTO Intermediate Occupational Certificate: Baking and Confectionery Operator

The Program Includes:

Branded chef jacket
Chef Pants
Safety boots
Apron
Chef hat
Branded t shirt
Formal tie
Branded school bag

Learning Resources

Printed textbooks
Printed recipe cards
All ingredients supplied
Packaging
Breakfast everyday of class
Bakers starter kit

Added Value

(30 Day mentorship post programme
(Great for entrepreneurs)
Showcase graduation ceremony

Attendance Schedule

Learners are required to attend classes every saturday for 12 weeks, subject to the programme schedule and implementation plan.

Application Fee

R1 000,00

This fee covers:

- Administrative processing
- Student file creation
- Eligibility and compliance checks
- Interview, screening and placement assessment

Tuition Fees : R89 000

PAYMENT OPTIONS

Option 1 — Full Upfront Payment

Pay the full tuition before the programme starts and receive a 5% discount.

R89, 000 - 5% = R84,550

(Application fee excluded)

Option 2 — Monthly Payment Plan (Standard Option)

This option allows students to spread their fees over the duration of the programme while securing their seat with a substantial upfront commitment.

Upfront Deposit (payable before the programme starts):

R15,000

Balance Remaining: R74,000

Monthly Installments:

R74,000 ÷ 12 months = R6,166.67 per month

Payment Due Date:

All monthly instalments must be paid on or before the last working day of each month.

WHAT YOU WILL BE TRAINED TO DO

By the end of the programme, learners will be able to work as professional Baking and Confectionery Operators in plant, bakery and production environments.

This includes the ability to:

1. Receive and manage raw materials

Learners are trained to receive, check and handle baking ingredients such as flour, yeast, sugar, fats and other inputs according to production plans and quality standards. This ensures that all materials entering production meet hygiene, safety and specification requirements.

2. Prepare ingredients for production

Learners will measure, weigh, mix and prepare baking and confectionery ingredients for further processing. This includes understanding recipes, batch sizes and production specifications in a professional bakery or plant environment.



WHAT YOU WILL BE TRAINED TO DO

3. Produce bread and confectionery products

Learners will process raw materials into finished baked products using professional methods and equipment. This includes producing breads, rolls, pastries and confectionery items in a controlled production setting while meeting organisational quality standards.

4. Operate and control baking equipment

Learners will be trained to work with industrial and semi-industrial baking equipment, including mixers, ovens, proofers and automated systems. They will learn how to:

- Start up and shut down equipment
- Monitor temperature, time and production flow
- Identify faults and deviations
- Make corrective actions
- Record production data
- Complete safety and equipment checklists
- Report breakdowns, wastage and incidents

This ensures learners can function in real commercial baking operations where accuracy, safety and efficiency are critical.



YOU WILL BE BAKING

During the programme, learners work hands-on in a professional training bakery producing a wide range of real commercial products, including:

- **Breads & Rolls**

White and brown loaves, whole-wheat bread, burger buns, hotdog rolls, soft dinner rolls, milk bread

- **Sweet & Enriched Dough**

Cinnamon rolls, hot cross buns, cream buns, doughnuts, sweet buns

- **Cakes & Cupcakes**

Vanilla and chocolate cakes, sponge cakes, cupcakes, loaf cakes and wedding cakes.

- **Pastries, Pies & Tarts**

Fruit tarts, savoury pies, jam tarts, custard tarts, entremets

- **Biscuits & Tea-Time Treats**

Shortbread, butter biscuits, oat and chocolate chip cookies and more

- **Desserts & Patisserie (Including but not limited to)**

Cheesecakes, Moulded desserts, Chocolate desserts, Layered dessert and Bakery-style plated desserts

- **Scones & Muffins**

Plain and fruit scones, cheese scones, banana bread, muffins and varieties





Thank You for Your Attention

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CULINEXT INSTITUTE

The Next Gen of Baking & Hospitality Excellence