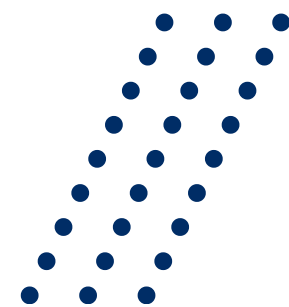


3 MONTHS ACCREDITED ASSISTANT BAKER PROGRAM

NEXT INTAKE: JULY 2026

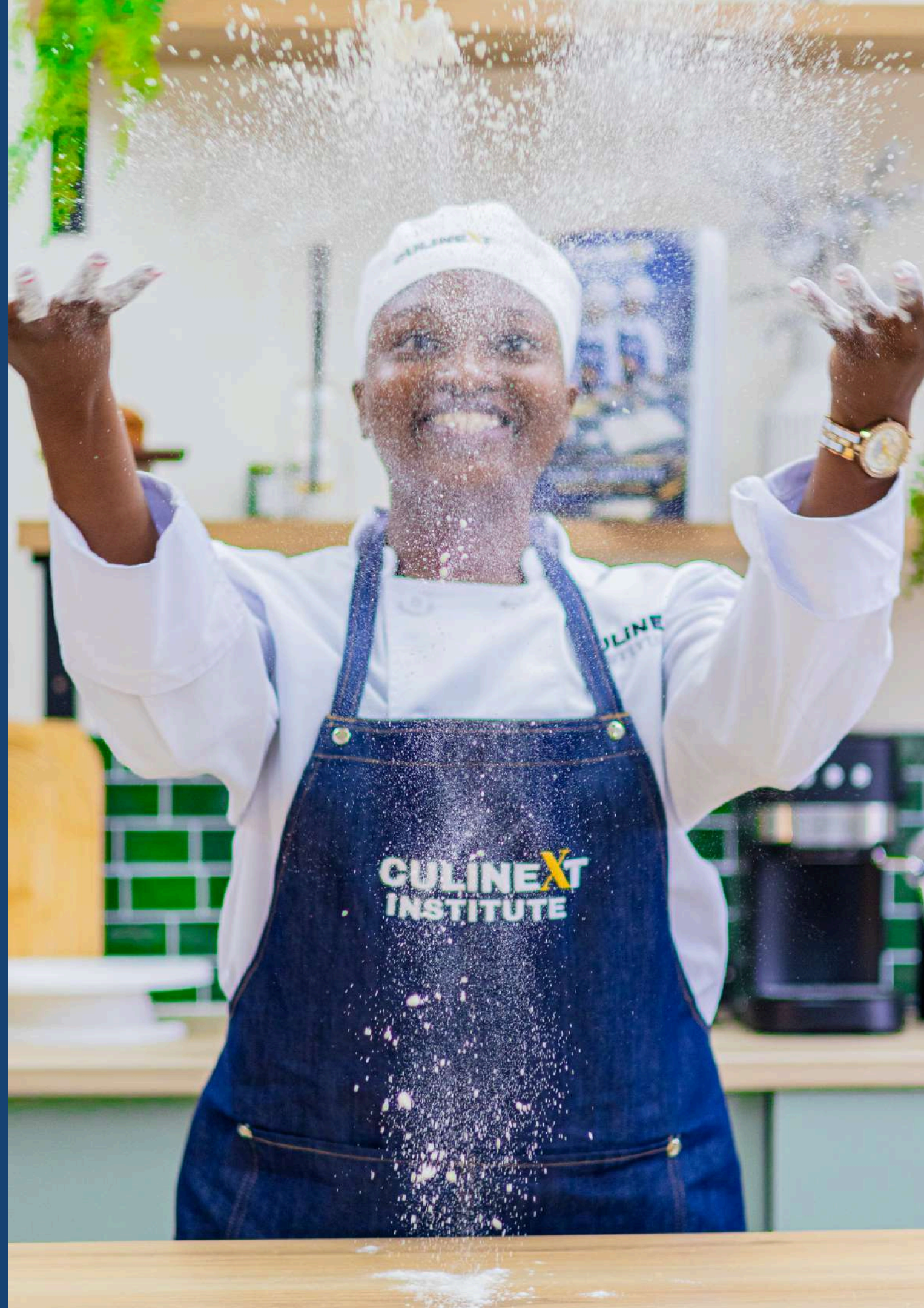


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Certification

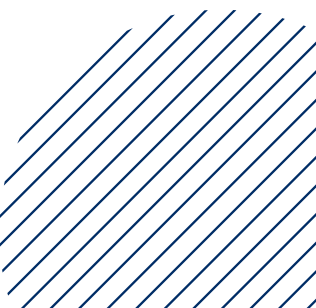
- Occupational Skills Programme: Assistant Baker (QCTO-SP 19102)
- First Aid level 1 training Certificate
- Certificate of Completion issued by Sisco Solutions & Training (Programme includes Events Management components)



ABOUT THE PROGRAM

Our 3-Month Assistant Baker Programme is a carefully structured, QCTO-accredited course designed to develop the **next generation of skilled bakers** — whether you're starting with no experience or building on your existing skills.

This hands-on, workplace-integrated programme is ideal for aspiring bakers looking to launch their own business, gain formal employment, or take their craft to the next level. The course blends theory, practical baking, and real-world experience, **all guided by expert facilitators and mentors.**



ADMISSION REQUIREMENTS FOR JULY 2026



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



The six- weeks programme requires attendance for 3–5 days per week, depending on the module schedule.



- Learners will receive a Certificate of Achievement from Sisco Solutions and Training and a letter of recommendation,
- A QCTO certificate for the Assistant Baker: Fermented Dough Products Skills Programme (NQF Level 2, 36 Credits, SP-191206)
- *First Aid training Certificate Accredited by the Health and Welfare SETA and Department of Labour*

THE PROGRAM INCLUDES

Branded chef jacket
Chef Pants
Safety boots
Apron
Chef hat
Branded t shirt
Branded Hoodie

LEARNING RESOURCES

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

ATTENDANCE SCHEDULE

Learners are required to attend classes 3–4 times per week, subject to the programme schedule and implementation plan.

WORK PLACEMENT SCHEDULE

Learners are required to attend classes 3–4 times per week, subject to the programme schedule and implementation plan.

ADDED VALUE

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

TUITION FEES

Intakes: **July 2026**

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

Tuition Fee: **R20,500**

Payment Options:

Option 1 – Full Payment:

Pay **R20,500** in full and receive a **5%** discount.

Total payable: **R19,475**

Option 2 – Monthly Payment Plan:

- **R10,250.00 Deposit upfront** (To start)
- Month 2: R5,125.00
- Month 3: R5, 125.00

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



WEEK 1: THEORY & FACILITATION

Learners begin with the fundamental baking theory required to meet **QCTO** standards.

- **This includes 3 core unit standards (modules):**

1. Kitchen safety, Health and the workplace environment
2. Fermented Dough Production including raw materials, machinery and equipment
3. Prepare and bake basic cakes in a craft bakery
4. First Aid training with our training partners.

Facilitated sessions ensure students understand safety, ingredients, equipment use, hygiene, and baking principles — essential for successful hands-on practice in later weeks.

(Students are required to wear the unifrom displayed below during thoery and orientation week)



WEEK 2: YEAST-BREAD & FERMENTED DOUGH PRODUCTS

- Focus on yeast-raised baked goods, mastering:
 - Flavoured and basic breads
 - Doughnuts
 - Bagels
 - Banana loafs
 - Burger buns
-

WEEK 3: CONFECTIONERY PRODUCTS

- Dive into sweet treats and light baked goods:
 - Chocolate or Lemon Poppy Muffins
 - Lava Dessert cake
 - Scones
 - Cupcakes
 - Biscuits
 - Cheesecake & Mousse-based dessert



WEEK 4: ADVANCED CONFECTIONERY & CAKE CRAFT

- Dessert cakes
- Birthday cakes
- Two-tier wedding cake decoration and assembly

MONTH 2 & 3 WORKPLACE EXPERIENCE & INDUSTRY EXPOSURE

- Learners are placed in real bakery environments to:
 - Gain fast-tracked industry experience
 - Build their Portfolio of Evidence (POE)
 - Apply classroom knowledge in real-world settings
- This vital step bridges learning and employment readiness. (Optional)



MONTH 3: EXAMINATION (EVENT PLANNING)

Internal Events Management Assessment

Learners plan, cost, bake, and prepare for a Graduation Showcase Ceremony, applying practical baking, business, and event-management skills.

This week includes:

- Structured preparation for the Graduation Showcase, where learners are required to conceptualise, build, and present their practical work
- An applied events management component, where learners plan and host a Graduation High Tea, including:
 - Menu creation and product selection
 - Costing and pricing of the event
 - Ticket sales and guest management
 - Hosting family, friends, and invited guests as paying attendees

On successful completion:

- Learners receive formal certification in line with QCTO requirements
- Graduates gain industry recognition, showcasing their readiness for both employment and entrepreneurship

This final week allows learners to demonstrate not only their technical skills, but also their ability to plan, cost, sell, and deliver a live event — bridging training with real-world business experience.





IT IS ALREADY HAPPENING!!!



Thank You for Your Attention

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CULINEXT INSTITUTE

The Next Gen of Baking & Hospitality Excellence