

Advanced Certificate in Kitchen Management

**STUDY WITH PURPOSE.
GRADUATE WORK READY.**

Programme Level:

Advanced Certificate in Kitchen
Management
SAQA ID: 119132
NQF Level: 6

Programme Details:

Duration: 20 months, Part-time
Intake: Modular intake
throughout the year.

Programme Entry:

NQF Level 5 culinary certificate &
relevant professional
kitchen experience.

Is this for you?

You'll suit this programme if you:

- Are already working as a chef or culinary professional.
- Want to move into sous chef, head chef, kitchen manager or outlet manager roles.
- Need stronger skills in kitchen leadership, financial control and resource management.
- Want to keep working while studying part-time.
- Have employer support for study time, workplace assignments and career growth.

This programme is for experienced chefs who want to move from cooking well to managing kitchens well.

What you will learn

Year 1: Kitchen management foundations

You build the management foundation needed to supervise people, control resources, and understand how a professional kitchen operates as a business unit.

Learning areas include:

- Resource management.
- Kitchen leadership.
- Supervisory skills.
- Workplace communication.
- Team performance.
- Food and beverage management principles.
- Kitchen systems and operating standards.
- Work-centred assignments linked to your current workplace.

You learn to think beyond the section or shift. The focus moves to planning, leading, controlling and improving kitchen operations.

Year 2: Commercial control and senior kitchen readiness

You move into more advanced management topics and apply your learning through workplace-based assignments.

Learning areas include:

- Food and beverage marketing.
- Financial control.
- Cost control and operational reporting.
- Global influences on eating and drinking.
- Kitchen profitability.
- Menu and outlet performance.
- Leadership decision-making.
- Management-level problem solving in a live kitchen environment.

By the end of the programme, you should be better prepared for promotion into management chef roles such as sous chef, head chef, kitchen manager or outlet manager.

Hands-on training & other features

This is a part-time programme for working chefs. The learning model allows students to remain in employment while completing management-focused modules and workplace assignments.

Key practical features include:

- Part-time study over 20 months.
- Attendance of 4 school days every 2 months.
- Study time required between campus blocks.
- Work-centered assignments linked to the student's current workplace.
- Practical application in real kitchen and food service settings.
- Access to SHS culinary facilities during scheduled contact sessions.
- Support from lecturers with industry and culinary education experience.

Kitchens

SHS has culinary workshops, a demo kitchen and a fully equipped commercial kitchen. These facilities support practical learning, demonstrations and applied culinary management discussions.

33 on Bond

33 on Bond is the school's student-run restaurant. It gives students exposure to live hospitality operations, menu planning, guest expectations, service pressure and professional standards. For this part-time programme, 33 on Bond supports the broader learning environment by connecting kitchen management theory to real food service operations.

Career outcomes

First-job paths

Most students on this programme are already employed. The first career move after completion is often an internal promotion or a stronger application for management roles. Common progression paths include:

- Chef de partie to sous-chef.
- Sous chef to head chef.
- Senior cook to production kitchen supervisor.
- Chef to catering manager.
- Chef to kitchen manager.
- Chef-owner to a stronger food business operator.
- Culinary professional to trainer or educator.

Longer-term progression

With experience, graduates can move into:

- Executive chef roles.
- Group chef roles.
- Food and beverage management.
- Multi-site kitchen operations.
- Catering operations management.
- Hospitality entrepreneurship.
- Culinary education and training.
- Senior food service leadership.

Admission Info

Entry requirements

Applicants need:

- An NQF Level 5 culinary qualification; and
- Relevant professional kitchen experience; and
- A Portfolio of Evidence is part of the application process.

The programme is aimed at experienced chefs who are ready to move into kitchen management. Direct-entry applicants may need to complete a briefing process and submit evidence of prior learning and workplace experience. Applicants who do not meet the standard entry route may ask about Recognition of Prior Learning. RPL is assessed in accordance with SHS academic policy and is not automatic.

Required documents

Applicants should prepare:

- Completed application form.
- Certified copy of ID or passport.
- Certified copy of NQF Level 5 culinary qualification.
- Updated CV showing culinary work experience.
- Portfolio of Evidence.
- Employer support letter, where applicable.
- Proof of current employment, where applicable.
- Proof of payment for the application fee, where applicable.
- Study permit or visa documents for international students, where applicable.

Final document requirements must be confirmed with Admissions.

Intake timing

This is a modular part-time programme. Students should contact Admissions for the next available module start date. Because the programme is designed for working chefs, applicants should plan study leave, campus attendance and assignment time with their employer before registration.

Financial info

Fees

Current annual tuition fee: **R65,500.00**. Students should request the latest fee schedule from Admissions before applying.

Payment terms

Payment options may include:

- Payment in full.
- Semester payments.
- Split semester payments.
- Student loan options.

Final payment terms are confirmed in the annual fee schedule and acceptance documentation.

What's included

- Scheduled part-time contact sessions.
- Module teaching.
- Academic support.
- Assessment.
- Work-based assignment guidance.
- Access to relevant campus learning facilities during scheduled sessions.
- Restaurant Lunch, tea and coffee.
- On-Campus WiFi & Parking.

What's excluded

- Transport to campus.
- Accommodation, if required.
- Personal stationery and devices.
- Internet access off campus.
- Printing.
- Exam rewrites or reassessment fees.
- Optional extras, events or excursions.
- Uniform or professional clothing requirements, if applicable.

Funding/loans/bursaries

- The programme is well-suited to employer-sponsored study because the student remains employed and completes assignments linked to the workplace.
- SHS can also connect applicants with Student Hero for student loan support. Student Hero assists applicants by providing access to various registered credit providers through a single process.
- Limited bursary or sponsor-funded opportunities may be available through SHS partnerships, SETA-linked funding or external funders. Availability changes each year. Applicants should ask Admissions about current funding options and apply early.

"Graduates of this programme are typically working chefs who use the qualification to strengthen their management capability and prepare for promotion into senior kitchen, outlet or food service roles."

Student experience

Class size

SHS offers a smaller, specialist learning environment. Part-time students benefit from direct contact with lecturers, discussion-based learning, and peer learning with other working culinary professionals. The classroom environment is practical and industry-based. Students can bring real kitchen challenges into the learning space and apply solutions back at work.

Campus life highlights

Highlights include:

- Culinary workshops.
- Demo kitchen.
- Fully equipped commercial kitchen.
- 33 on Bond student-run restaurant.
- Fully licensed bar.
- Legit Brew coffee shop and snack bar.
- Organic kitchen and herb garden.
- Wine library.
- Lecture rooms.
- Games room.
- Fast WiFi across campus.
- On-campus residences.
- 24-hour camera surveillance and rapid response.

Support

Students receive support through:

- Academic guidance.
- Lecturer feedback.
- Assignment support.
- Workplace-based learning guidance.
- Practical management coaching.
- Student advisory support.
- Guidance on balancing work, study and assessment deadlines.

Accommodation

SHS offers on-campus accommodation through The Swiss Inn and The Swiss Chalet. Accommodation is subject to availability.

Because this is a part-time programme, accommodation may be useful for students travelling to Johannesburg for block contact sessions. Students should request accommodation information early and confirm room availability, costs, payment terms and house rules before registration.

Is this internationally recognised?

The Advanced Certificate in Kitchen Management is a South African-registered qualification at NQF Level 6. It is designed to support experienced chefs who want to move into kitchen management and senior food service roles.

For international use, recognition depends on the employer, country, institution or immigration body assessing the qualification. Students who plan to work or study outside South Africa should check the requirements of the specific country or employer before applying.

Are internships included?

This programme is designed for working chefs, so it does not follow the same internship model as a full-time entry-level culinary programme.

Instead, students apply their learning through work-centred assignments, usually linked to their current kitchen, outlet or food service operation. This allows students and employers to benefit directly from the learning while the student remains employed.

Can I visit the campus?

Yes. Prospective students and parents can book a private campus tour or attend an SHS Open Day. A campus visit gives you the chance to see the kitchens, 33 on Bond, lecture spaces and campus facilities. It is also a good opportunity to ask questions about study blocks, workload, employer sponsorship, entry requirements and the Portfolio of Evidence.

Book a tour on our website [click here](#).

What are the entry requirements?

Applicants should have an NQF Level 5 culinary certificate and relevant professional kitchen experience. A Portfolio of Evidence is required as part of the application process.

Direct-entry applicants may need to complete a briefing process and submit evidence of prior learning and workplace experience. Applicants who do not follow the standard entry route may ask about Recognition of Prior Learning.

What funding is available?

The programme is suitable for employer funding because students remain in the workplace and complete assignments that can benefit the business.

SHS can also connect applicants with Student Hero for student loan assistance. Student Hero helps applicants access registered credit providers through one process.

Bursary or sponsor-funded opportunities may be available from time to time, but these are limited and depend on funder criteria, timing and availability. Applicants should speak to Admissions early about current options.

What accommodation is available?

SHS offers on-campus accommodation through The Swiss Inn and The Swiss Chalet. Accommodation is limited and subject to availability. Part-time students traveling from outside Johannesburg should confirm accommodation availability for scheduled contact blocks before registration. Students should also confirm current costs, room types, payment terms, meals and house rules.