



KUSHINDA ACADEMY

LEARN • LEAD • CONQUER



2027 PROSPECTUS

OCCUPATIONAL QUALIFICATIONS



ESTD • 2023

KUSHINDA ACADEMY

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FOREWORD

Welcome to Kushinda Academy

The 2027 academic year marks an important chapter in the growth of Kushinda Academy. Since receiving our accreditation in 2023 and beginning training in 2024, we have continued to build an institution grounded in credible education, practical competence and meaningful opportunity. In September 2025, we welcomed our first Occupational Certificate: Chef cohort.

Today, our academic offering has expanded across three faculties: Culinary Arts and Hospitality, Beauty and Health and Safety. This growth reflects our commitment to responding to the skills, employment and enterprise needs of our learners, industry and the wider South African economy. At Kushinda Academy, we believe education must prepare learners for the realities of their chosen professions.

Knowledge provides the foundation, but competence is developed through practical training, assessment, workplace experience and an understanding of industry standards. Our programmes must therefore offer more than qualifications. They must create credible pathways into employment, career development and entrepreneurship. As the Academy grows, so does our responsibility. We remain committed to the integrity of our programmes, the quality of our training and the development of strong relationships with employers, professional bodies and sector stakeholders.

To every prospective learner, parent and guardian reading this prospectus: we invite you to look beyond the qualification and consider the profession you want to enter, the career you want to build and the contribution you want to make.

This is our 2027 Admission Catalogue.
Welcome.

A portrait of a woman with long dark hair, smiling, wearing a patterned orange and white top. The background is a light-colored wall with the word 'KUSHINDA' visible in large, faint letters.

MESSAGE FROM THE FOUNDING DIRECTOR

Education carries both opportunity and responsibility.

As Founding Director of Kushinda Academy, I remain deeply conscious of the responsibility we accept when a learner and their family entrust an important part of their future to this institution. That decision deserves to be met with seriousness.

My perspective on education was shaped first by industry. Before Kushinda Academy, there was Kushinda Caterers which gave me direct experience of creating an employment structure & maintaining professional standards in environments where performance matters. Through that experience, one distinction became increasingly clear; there is a considerable difference between possessing knowledge and being able to apply that knowledge competently. Industry requires both. That understanding remains central to our educational philosophy.

A qualification should represent more than the completion of prescribed learning. It should reflect knowledge, practical competence, professional discipline, and an understanding of the responsibility attached to one's chosen occupation. This is particularly significant in South Africa. Our country continues to face unemployment and constrained economic opportunity while employers identify shortages of appropriately skilled, work-place ready people. Education has a responsibility to respond intelligently to both realities.

At Kushinda Academy, we recognise employment and entrepreneurship as complementary pathways to meaningful participation in the economy. Our responsibility is to prepare learners to participate meaningfully in the economy through different pathways. We want our graduates to become competent employees who add value to their organisations.

We want those with aptitude and ambition to progress into supervisory and management roles. We also want learners who pursue entrepreneurship to understand how professional competence can be translated into a viable, sustainable enterprise. All of these are legitimate expressions of success.

As the Academy expands beyond the culinary disciplines from which it began, this philosophy remains constant. Whether a learner is developing competence as a chef, food production professional, beauty practitioner, hair professional, health and safety practitioner, or within

another occupational field, our expectation remains clear: know your discipline, develop your competence, understand your industry, conduct yourself professionally. These principles remain fundamental to professional success.

As an institution, we carry the responsibility of creating a safe learning environment where serious learning can take place, providing appropriate academic guidance, practical training, assessment, and industry exposure. We must continue to strengthen our programmes and ensure that institutional growth must always be matched by academic and occupational quality.

Our learners carry an equal responsibility. Admission into an occupational programme marks the beginning of an ongoing journey of learning and professional growth. Meaningful achievement requires intellectual engagement, consistent attendance, practical application, discipline, openness to correction, and a willingness to meet the standards of the profession being entered.

To parents and guardians considering Kushinda Academy, I recognise the significance of your investment. Occupational education is a pathway of dignity, competence and opportunity. The South African economy depends on competent people who can perform real work to recognised standards. There is dignity in competence. There is value in mastering a profession, and there is considerable opportunity when technical ability is supported by discipline, commercial

understanding, and the confidence to continue developing. Kushinda means to “win” or “conquer”. At Kushinda Academy conquest is not obtained by favours or privilege, but it is expressed in preparation, competence, resilience, and the ability to make meaningful use of opportunity. That is the standard to which we hold ourselves and the standard we ask our learners to embrace.

As we enter the 2027 academic year, I am proud of how far we have come and equally conscious of the work that remains. Our growth must always be matched by substance. Our ambition must always be matched by standards. And ultimately, the value of our qualifications must be demonstrated through the competence of the people who carry the Kushinda name into industry.

To every learner considering joining us in 2027, I wish you wisdom as you make this important decision and courage as you undertake the work required to realise your ambitions.

I look forward to welcoming you to Kushinda Academy.

Endelea Kushinda!

Keep Winning. Qhubeka unqobe. Tswelela o fenyà.

Nonhlanhla Manganye

Founding Director

Kushinda Academy



WHO WE ARE

Kushinda Academy is an accredited Occupational Skills Development Provider (SDP), registered with the QCTO, delivering quality occupational education through nationally recognised qualifications, practical learning and meaningful industry partnerships.

Our programmes combine academic learning with practical competence, equipping graduates with the technical expertise, confidence and entrepreneurial mindset needed to succeed in an evolving world of work.

Kushinda currently operates through three specialist faculties: Culinary Arts & Hospitality, Beauty, and Health & Safety, delivering education that is relevant, responsive and aligned with leading occupational and industry standards.

OUR STORY

Kushinda was born from a legacy of excellence and a deep belief in the power of people to learn, lead and conquer, guided by discipline, Ubuntu, resilience and the pursuit of mastery.

Meaning “to win” or “to conquer” in Swahili, Kushinda is beyond a name; it is a mindset and a promise rooted in excellence and professionalism,

proving that talent can be altered into success regardless of background or circumstance. Today, Kushinda is a multi-dimensional brand committed to empowering people, creating lasting value and building a culture of winners across every market and challenge.

OUR VISION

To be recognised as South Africa's leading occupational Skills Development Provider, where practical entrepreneurial innovation and human dignity converge to produce graduates that are equipped to contribute, lead and shape the future of industries.

OUR MISSION

We deliver accredited, industry-aligned programmes that combine technical mastery with real world application, cultivating employable and entrepreneurial graduates.

We provide inclusive, accessible and pathways particularly for historically marginalised communities, while upholding excellence in teaching and building sustainable industry partnerships that ensure curriculum relevance and direct industry access. Grounded in Ubuntu, we move individuals from learning to earning to ownership.

WHY CHOOSE KUSHINDA

Our educational philosophy brings knowledge, practical skill and workplace application together. Every programme is designed to develop understanding, technical competence and the ability to apply learning confidently in a real work environment. Through our applied learning model, students learn through active participation, practical experience and meaningful workplace application:

Applied Learning Model

Our QCTO-integrated approach combines knowledge, practical skill and workplace application. You learn by doing, not just watching.

Industry-Ready Graduates

Every programme is co-designed with relevant industry to ensure that the skills students receive are relevant and current.

Entrepreneurial Mindset

We do not only prepare you for a job. We prepare you to create jobs. Business literacy is embedded across every faculty.

Heritage of Excellence

Born from a catering business that served Netflix, Showmax and major SA productions, our standards are built on proven industry excellence.

Accessible Pathways

From NQF Level 2 entry programmes to advanced NQF Level 5 qualifications, we provide stepping stones from start to finish.

Accredited & Recognised

QCTO accredited and associated with Highfield International (UK). Our qualifications carry national and international weight.

Real Facilities

Professional training kitchens, safety simulation zones, beauty treatment suites, digital labs and business incubation spaces.

Ubuntu Culture

At Kushinda no one wins alone. Peer mentorship, collective progress and dignity define our learning environment.



WHAT WE OFFER OUR STUDENTS

- **Theoretical lectures and live demonstrations** led by facilitators who are actively working in the industry, ensuring what you learn reflects real kitchen and service standards today.
- **Industry-recognised QCTO Occupational Certificates** that verify your competence nationally and are permanently recorded on the National Learner Records Database.
- **All ingredients and consumables** provided for every practical session, so your training is fully hands-on with no out-of-pocket material costs.
- **Trade tests, EISA assessments, and final examinations** administered by registered and approved moderators and assessors, guaranteeing your qualification is earned, not given.
- **Structured access to industry practical placements and workplace exposure** that fulfils QCTO work-experience requirements before final assessments.
- **Flexible Short Courses** for individuals, attended in groups of 10 or more, providing credible certificates of attendance upon completion.
- **Our Programmes are aligned to best industry practice** and continuous development of future standards.

ADMISSION REQUIREMENTS

Entry requirements are aligned to NQF levels and programme complexity:

NQF Level	Minimum Entry Requirement	Additional Requirements
Level 2	Grade 10 or equivalent	Basic literacy and numeracy. Programme-specific interview.
Level 3	Grade 11 or equivalent	Relevant NQF 2 qualification preferred for some programmes.
Level 4	Grade 12 (Matric) or equivalent	Programme-specific assessment or portfolio where applicable
Level 5	Grade 12 + relevant NQF 4 qualification or experience	Recognition of Prior Learning (RPL) available for experienced practitioners.

Mature Age Entry: Applicants aged 23 and above with relevant work experience may apply through Recognition of Prior Learning (RPL). All applicants are subject to an assessment interview.

YOUR FACULTIES AT A GLANCE

We offer occupationally relevant training across three specialised faculties, plus a range of general skills programmes. All qualifications follow the QCTO occupational learning approach, integrated knowledge and practical skill.

Faculty	Focus Areas	Qualifications
Culinary Arts & Hospitality	Professional Cheffing, cookery, baking, food and beverage operations, kitchen support	8 Courses: NQF Level 2 to 5
Health & Safety	OHS compliance, emergency response, evacuation coordination, risk assessment, incident investigation	11 Courses: NQF Level 2 to 5
Beauty	Body care, massage, beauty therapy, hair services, salon operations	9 Courses: NQF Level 2 to 4
Short Courses	Courses Includes certificate of attendance and flexible delivery. (Excl. VAT)	Groups of 10 or more



APPLICATION PROCESS

Applying to Kushinda Academy is straightforward. Follow these steps to secure your place for the 2027 intake:

- Step 1: Apply online at **kushindaacademy.com** or on campus.
- Step 2: Submit certified copies of your ID and relevant certificates.
- Step 3: Pay the application fee, where applicable.
- Step 4: Attend a programme briefing or interview, if required.
- Step 5: Successful applicants will receive written confirmation.

Notes:

- Admission is subject to entry requirements, programme availability and document verification.
- Kushinda Academy is an accredited occupational education and skills development Provider.

Application Deadlines:

Early applications are strongly encouraged as class sizes are limited to ensure quality practical training. Specific deadlines per programme will be communicated upon application. Payment Options: Fees may be paid annually, per semester, or via structured monthly payment plans.

Bursary and Scholarship opportunities are available for qualifying students, enquire at Student Services.

ACCREDITATION & QUALITY ASSURANCE



QCTO: Accredited Skills Development Provider authorised to deliver occupational qualifications and skills programmes on the Occupational Qualifications Sub-Framework (OQSF).

Accreditation: Kushinda Academy is proudly accredited by the Quality Council for Trades & Occupations (QCTO) and approved by Highfield International (UK) a leading awarding organisation for global qualifications. Guaranteeing that our programmes meet the highest national standards of quality and excellence. This accreditation affirms our commitment to delivering a world-class culinary education.

Industry Partnerships: We work closely with respected industry bodies and associations, including the South African Chefs Association, and we are also a partner of the Chamber of Baking and Specialty Coffee Association of Southern Africa. Through these partnerships, our students gain access to valuable industry insights, professional networks, and exposure to the latest global trends.

Industry Placement: Practical workplace experience is a cornerstone of our training. Students benefit from placements in leading establishments, offering:

- Hands-on application of classroom learning
- Real-world experience across diverse roles and establishments
- Insight into professional responsibilities in live-action settings
- Exposure to different company cultures, systems, and practices
- Professional references to strengthen career opportunities
- A deeper understanding of the wide range of career paths
- Personal growth, independence, and confidence
- Valuable networking opportunities
- Potential access to internal job openings at partner establishments

Our Partnerships within the Industry Associations & Bodies:



Proudly South African

Member: Ensures that we remain committed to local economic participation and ethical sourcing.



South African Chefs

Association Member: Ensures that our culinary programmes reflect professional kitchen standards and industry recognised career pathways.



South African Chamber of Baking Affiliate: Keeping our baking and patisserie curricula aligned with national manufacturing and artisan quality standards.



Vocational Training Charitable Trust (VTCT) Skills: Offering vocational and technical qualifications and a range of programmes that meet the industry standards through our Faculty of Beauty.



Specialty Coffee Association of Southern Africa

Specialty Coffee Association of Southern Africa (SCASA)

Member: connecting our Barista and coffee programmes to regional competition benchmarks and specialty coffee best practice.

We are SETA Engaged: Actively aligned with relevant Sector Education and Training Authorities for sector-specific funding and quality partnerships.

We are DHET Aligned: Pursuing continuous alignment with the Department of Higher Education and Training's national skills priorities.



Highfield International



Highfield Qualifications is one of the UK's most respected awarding organisations, globally recognised for its expertise in work-based learning, compliance, and apprenticeship certifications. It is regulated by Ofqual, Qualifications Wales, SQA Accreditation, CCEA, and the SIA, giving its qualifications a strong foundation of credibility and international portability.

Highfield offers over 250 qualifications across diverse sectors, including hospitality, food safety, health and safety, first aid, and customer service. Its programmes are delivered by tens of thousands of trainers and centres in more than 50 countries, issuing certificates to over 350,000 learners a year.

Beyond certifications, Highfield provides a suite of modern learning tools such as e-learning modules, e-portfolios, digital assessments, certification services, and trainer resources, ensuring its partners can deliver high-quality, flexible education at scale.

These qualifications align with the UK's Regulated Qualifications Framework (RQF), spanning from introductory to advanced vocational skills. In the hospitality and culinary sectors, Highfield has developed a robust pathway of specialist qualifications designed to prepare learners for success in kitchens, bakeries, and supervisory hospitality roles.

Why Highfield RQF Qualifications Matter

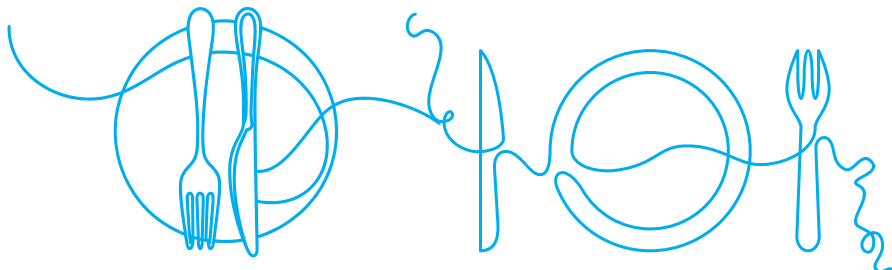
Highfield's credentials are widely valued and trusted by employers, training providers, and regulatory authorities worldwide. The qualifications provide:

- **Credibility & Recognition:**
A global standard in compliance and vocational learning.
- **Clear Progression Pathways:**
From foundational Level 2 training to advanced Level 3 professional and supervisory roles.
- **Workplace Relevance:**
Programmes are designed to meet the practical needs of employers in hospitality and culinary industries.
- **Flexibility in Delivery:**
Digital assessments and trainer resources make programmes accessible across different contexts.

Through the Highfield RQF system, learners gain technical skills alongside internationally recognised credibility, opening pathways into employment, career advancement, and further professional study.

Highfield International, a leading UK awarding organisation, offers internationally recognised training through the Regulated Qualifications Framework (RQF).

These programmes provide clear career pathways from entry-level to advanced management, with courses widely delivered in South Africa through accredited centres.





WHY OUR QUALIFICATIONS MATTER

To Parents & Guardians

Your child stands a great chance of getting a job with our qualification:

A QCTO Occupational Certificate Skills Programme is a nationally searchable and verifiable record of competence. This provides a practical workplace giving graduates the credentials and real world skills employers expect.

To Funders & Sponsors

This is a compliant, measurable investment: Kushinda Academy is QCTO accredited, making it a recognised provider of occupational qualifications in South Africa. For businesses, this means skills development investment in QCTO recognised programmes can deliver B-BBEE skills development value, alongside meaningful social impact and workforce development.

To Investors & Strategic Partners

Kushinda is future-proof: The South African skills landscape has shifted decisively. Kushinda Academy is already operating under the QCTO framework, which gives our learners a greater advantage in the industry.

Our dual accreditation (QCTO national + Highfield International) strengthens our position as a provider of locally regulated and globally recognised qualifications that are insulated from the obsolescence affecting providers still dependent on expired SETA unit standards.

Supporting our programmes can contribute towards BBBEE, Employment Equity and workforce development objectives.

QUALIFICATIONS & PROGRAMMES

Listed and categorised by Faculties. Each Faculty category or programme is defined by its own color:

1. **Faculty of Culinary Arts and Hospitality** ●
2. **Faculty of Health and Safety** ●
3. **Faculty of Beauty** ●

Admission Starter Kit ★

All Programmes that require a Starter Kit will be defined by a star. All Starter Kits are compulsory and may differ with Faculties at an extra cost. These Kits will includes:

- Kushinda Academy Uniform and Faculty Branded Apparel as required
- Study and Training Tools and Materials

QUALIFICATIONS



FACULTY OF: **CULINARY ARTS AND HOSPITALITY**



This is the heritage Faculty that built Kushinda Academy's reputation. From professional chefs to kitchen foundations, this faculty delivers accredited, industry aligned training that combines technical mastery with real-world application. Our graduates develop the competence to lead kitchens, launch catering businesses and shape the food industry.

PROGRAMMES:

Kushinda Professional Chef ★ SAQA ID: 101697

Occupational Certificate: Chef • Qualification: NQF Level 5
Credits: 558 • Duration: 3 Years • Fee: R80,000 (Year 1)

A comprehensive culinary qualification for learners who want to develop into highly capable professional chefs. It builds deep competence in advanced food preparation, kitchen organisation, menu execution and professional culinary practice. Covers food production methods, recipe planning, ingredient handling, cooking techniques, presentation standards and time management. Also builds strong foundations in hygiene, sanitation, food safety and workplace discipline.

Learner Outcomes:

- Apply fundamental & advanced culinary principles in a professional kitchen.
- Prepare ingredients, meals and menu items according to standard recipes and production specifications.
- Demonstrate correct use of kitchen equipment, tools and cooking methods.
- Maintain a clean, organised and efficient workstation.
- Apply food safety, hygiene and sanitation procedures consistently.
- Manage time and workflow in a busy kitchen environment.
- Work as part of a kitchen team and follow supervisory instructions.
- Produce food that meets required quality, taste, appearance and portion standards.

Kushinda Advanced International Chef ★

SAQA ID: 101697

Occupational Certificate: Chef (Incl. Highfield International Diploma for Professional Chefs) • Qualification: NQF Level 5 • Credits: 558
Duration: 3 Years • Fee: R110,000 (Year 1)



A specialised culinary learning pathway for learners who want to develop advanced cooking skills with an international orientation. Suited to those aiming to work in premium hospitality environments, global cuisine kitchens or international culinary contexts. Builds on core chef training and strengthens ability to work with broader cooking styles, refined presentation, creative menu ideas and professional production standards.

Learner Outcomes:

- Demonstrate advanced culinary techniques used in international food production.
- Prepare dishes influenced by different global cuisines.
- Apply menu planning principles and understand dish composition.
- Use specialist kitchen equipment and processes with confidence.
- Maintain high levels of quality, consistency and presentation.
- Work in fast-paced and multicultural kitchen environments.
- Apply hygiene, sanitation and food safety requirements rigorously.
- Show creativity, professionalism and strong technical control.

Kushinda Comprehensive Professional Cook ★

SAQA ID:
102296

Occupational Certificate: Cook (Incl. Charcuterie) • Qualification: NQF Level 4
Credits: 184 • Duration: 18 Months • Fee: R90,000

Prepares learners for a career in intermediate-level cookery and food production. Covers the preparation of a wide variety of dishes and menu components, including soups, sauces, vegetables, meats, starches, salads and plated meals. The inclusion of charcuterie provides additional specialist exposure and broadens the learner's culinary skill base. Ideal for restaurants, catering operations, hotels, lodges and institutional kitchens.

Learner Outcomes:

- Prepare and produce a variety of cooked dishes to professional standards.
- Apply intermediate food preparation and cookery methods.
- Handle ingredients, stock and equipment safely and efficiently.
- Maintain hygiene, cleanliness and sanitation in all kitchen areas.
- Assist in charcuterie-related preparation and product handling.
- Follow kitchen production plans and instructions accurately.
- Work productively under supervision in a commercial kitchen.
- Demonstrate teamwork, discipline and workplace responsibility.

Kushinda International Professional Cook ★

SAQA ID: 102296

Occupational Certificate: Cook (Incl. Highfield International Diploma for Professional Cooks) • Qualification: NQF Level 4 • Credits: 184
Duration: 18 Months • Fee: R110,000



A broader hospitality training pathway combining cookery, beverage preparation and coffee-related sensory understanding. In addition to core professional cookery, learners gain practical ability in preparing hot and cold beverages, handling coffee equipment, recognising coffee characteristics and supporting front-of-house service quality. Develops a balanced skill set reflecting current hospitality industry expectations.

Learner Outcomes:

- Prepare and present professional dishes using correct methods.
- Apply charcuterie principles and food handling methods appropriately.
- Operate coffee equipment and prepare barista-style beverages.
- Recognise coffee quality, taste characteristics and sensory differences.
- Support food and beverage service in customer-facing environments.
- Maintain hygiene, cleanliness and safety in all service areas.
- Communicate professionally with colleagues and customers.
- Work effectively across kitchen and beverage service functions.

Kushinda Culinary Assistant

SAQA ID: 110354

Occupational Certificate: Kitchen Hand • Qualification: NQF Level 3
Credits: 52 • Duration: 4 Months • Fee: R32,000

An entry-level qualification for learners who want to begin a career in kitchen support. Introduces the daily routines of a professional kitchen, including cleaning tasks, ingredient organisation, simple preparation, tool handling and support duties. Builds work habits such as punctuality, responsibility, attention to instructions and respect for kitchen procedures. Ideal for first-time entrants into hospitality.

Learner Outcomes:

- Prepare and produce a variety of cooked dishes to professional standards.
- Apply intermediate food preparation and cookery methods.
- Handle ingredients, stock and equipment safely and efficiently.
- Maintain hygiene, cleanliness and sanitation in all kitchen areas.
- Assist in charcuterie-related preparation and product handling.
- Follow kitchen production plans and instructions accurately.
- Work productively under supervision in a commercial kitchen.
- Demonstrate teamwork, discipline and workplace responsibility.

Kushinda Kitchen Foundations

SAQA ID: 110644

Occupational Certificate: Food Handler • Qualification: NQF Level 2
Credits: 32 • Duration: 3 Months • Fee: R18,000

Provides the most basic level of training for learners entering food service or food preparation environments. Establishes essential awareness of safe food handling, hygiene, cleanliness and basic kitchen routines. Ideal for learners who need a short, practical introduction to food-related work, or for workplaces requiring staff to understand fundamental food safety expectations.

Learner Outcomes:

- Demonstrate safe food handling during preparation, storage and service.
- Apply personal hygiene and cleanliness standards consistently.
- Follow basic kitchen routines and simple instructions.
- Recognise basic food safety and sanitation requirements.
- Assist with routine cleaning and maintenance tasks.
- Show basic customer service awareness.
- Work safely and responsibly in supervised environments.
- Develop readiness for further training in food service or hospitality.

Baking and Confectionery Operator

SAQA ID: 121147

Intermediate Occupational Certificate • Qualification: NQF Level 3
Credits: 123 • Duration: 12 Months • Fee: R45,000

Prepares learners for employment in baking and sweet product production settings. Focuses on production processes, ingredient preparation, mixing, shaping, baking, cooling, finishing and packaging. Introduces the use of bakery equipment, production planning, process control and product quality management. Suited to learners who enjoy structured production work and attention to detail.

Learner Outcomes:

- Prepare ingredients accurately for baking and confectionery production.
- Produce a variety of baked and sweet products.
- Operate bakery equipment safely and correctly.
- Monitor product quality, texture, appearance and finish.
- Follow production instructions and schedules.
- Apply hygiene and food safety standards in baking environments.
- Assist with packaging, storage and handling of finished products.
- Demonstrate accuracy, consistency and production discipline.

Food & Beverage Process Machine Operator

SAQA ID: 121149

Intermediate Occupational Certificate • Qualification: NQF Level 3

Credits: 123 • Duration: 12 Months • Fee: R40,000

Designed for learners who wish to operate machines in food and beverage production environments. The learners are involved in the broader production process, including stock management, health and safety, food safety, production processes and machine operation. It is essentially a process from start to finish, and the description should better reflect the full scope of the role.

Learner Outcomes:

- Operate food and beverage processing machines according to procedures.
- Monitor machine performance and production flow.
- Identify basic faults, deviations or product inconsistencies.
- Carry out routine cleaning and maintenance tasks.
- Apply safety and hygiene requirements during machine operation.
- Support smooth production processes.
- Record operational information accurately.
- Demonstrate responsibility and attention to detail in production settings.

Kushinda Meat Processing Operator

SAQA ID: 121153

Intermediate Occupational Certificate • Qualification: NQF Level 3

Credits: 123 • Duration: 1 Year • Fee: R45,000

This is a one-year programme designed to equip learners with the knowledge and practical skills in meat processing and food manufacturing industries. The course covers meat preparation, processing, quality control, food safety, hygiene, occupational health and safety, and workplace operations. Learners will gain both theoretical understanding and hands-on workplace experience to prepare them for industry requirements.

Learner Outcomes:

- Meat processing plants and principles
- Food safety and hygiene, and production facilities
- Quality control, assurance and contamination prevention
- Occupational health and safety
- Meat anatomy and cuts
- Preparation and processing of meat products
- Workplace operations and production control
- Butchery operations
- Manufacturing and production environments

Assistant Baker: Fermented Dough Products

SP-191206

Skills Programme • Qualification: NQF Level 2
Credits: 36 • Duration: 3 months • Fee: R22,500

Provides learners with foundational skills in the preparation of fermented dough items. Introduces ingredient preparation, dough mixing, fermentation control, shaping, proofing, baking and product quality checks. Suitable for entry-level bakery work in bakeries, catering businesses and food production settings.

Learner Outcomes:

- Measure and prepare ingredients correctly for fermented dough products.
- Mix and handle dough according to production requirements.
- Understand and manage fermentation, proofing and resting stages.
- Shape and prepare dough for baking.
- Monitor baking processes and product readiness.
- Apply hygiene and sanitation standards in the bakery environment.
- Recognise the characteristics of quality dough-based products.

Barista Skills (RQF)

ID: 610/1271/3

Occupational Certificate: Food Safety • Qualification: NQF Level 2
Credits: 5 • Duration: 7 Days (5 Days class and 2 POE) • Fee: R6,000



The Highfield Level 2 Award in Barista Skills (RQF) is an Ofqual regulated, internationally recognised qualification designed for learners who wish to work as operatives serving coffee and other hot and cold beverages across hospitality and catering environments. The programme combines specialist product knowledge with hands-on practical competence, ensuring graduates can operate confidently in commercial café, hotel, and restaurant settings from day one. This qualification is assessed through practical demonstration and knowledge-based evaluation, with successful learners receiving a digital badge and certificate that is portable across the Highfield global network of over 100 countries.

Learner Outcomes:

- Understand coffee and beverage fundamentals
- Operate commercial Barista equipment safely
- Prepare espresso-based beverages to standard
- Apply food safety and hygiene protocols
- Deliver effective customer service
- Identify and rectify common coffee faults
- Demonstrate professional workplace behaviours

Occupational Certificate: Food Safety • Qualification: NQF Level 2
Credits: 1 • Duration: 1 Day (Assessment after course) • Fee: R2,500



The objective of this qualification is to prepare learners for employment in a catering role, or to support a role in the workplace. Highfield is the leading provider of regulated compliance qualifications in the UK, issuing certificates to over 350,000 learners a year. Highfield currently provides around 70% of all regulated food safety qualifications. We're extremely proud to be a Highfield approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

Learner Outcomes:

- Hygienic in food handling
- Keeping work areas clean and hygienic
- Importance of keeping food products safe
- Principles of food safety





FACULTY OF: CULINARY ARTS AND HOSPITALITY

FACULTY PROGRAMMES & FEES OVERVIEW

★ **Compulsory Culinary Starter Kit: R14 000**

(Includes: professional uniform, knife set, training materials and branded apparel).

Programme	NQF	SAQA ID	Credits	Duration	Fee
★ Kushinda Professional Chef	5	101697	558	3 Years	R80 000 (Year 1)
★ Kushinda Advanced International Chef 	5	101697	558	3 Years	R110 000 (Year 1)
★ Kushinda Comprehensive Professional Cook Programme	4	102296	184	18 Months	R90 000
★ Kushinda International Professional Cook 	4	102296	184	18 Months	R110 000
Baking and Confectionery Operator	3	121147	123	1 Year	R45 000
Food and Beverage Process Machine Operator	3	121149	123	1 Year	R40 000
Kitchen Hand (Culinary Assistant)	3	110354	52	4 Months	R32 000
Food Handler (Kitchen Foundations)	2	110644	32	3 Months	R18 000
Assistant Baker	2	SP-191206	36	3 Months	R22 500
Kushinda Meat Processing Operator	3	121153	123	1 Year	R45 000
Food Safety for Catering 	2	ID: 603/4937/2	1	1 Days	R2 500
Barista Skills 	2	ID: 610/1271/3	5	7 Days	R6 000



FACULTY OF: **CULINARY ARTS AND HOSPITALITY**

One-Day Culinary Workshops

1 Day Programmes	Fee
Knife Skills Workshop	R850
Fish & Poultry Workshop	R1 050
Cooking Vegetarian	R1 050
Rice, Grains & Pulses	R850
Bread Baking	R850
Stocks, Soups and Sauces	R950
Hot Desserts	R1 050
Cold Desserts	R1 050
Cup Cake and decorations	R950
Pasta making	R900
Meat Grilling workshop	R1 050
Sweet Doughs	R950
Basic Cake Baking & Decoration	R1 150
Indian Cuisine	R1 050
Pies & Tarts	R900
Gourmet Burgers & Street Food	R1 050
Introduction to Food Costing	R950
Mediterranean Cuisine	R1 050

Intake: Groups of 10 or more (Fee is charged per person)

Other Short Course	Fee
Basic Waitering Skills (1 Day)	R1 050
Basic Bartending	R1 050
Cocktails & Spirits	R1 050
Customer Service (The Kushinda Way)	R1 050
Guest Room Cleaning	R1 050
Reception Services	R1 050
Working with Chemicals	R1 050

Intake: Groups of 10 or more (Fee is charged per person)

*Courses Includes certificate of attendance & flexible delivery.
All short course prices exclude VAT*



FACULTY OF: **HEALTH AND SAFETY**



In every workplace, Safety is fundamental to every workplace. This faculty develops the people who protect people. From entry-level first aid responders to advanced OHS practitioners and incident investigators, our programmes combine legal knowledge, practical competence and workplace readiness to create professionals who make environments safer, healthier and compliant.

PROGRAMMES:

Occupational Health and Safety Practitioner

SAQA ID: 121527

Higher Occupational Certificate • Qualification: NQF Level 5
Credits: 120 • Duration: 1 Year • Fee: R28,500

Intended for learners who need advanced competence in occupational safety systems, risk control and compliance practice. Develops deeper understanding of safety legislation, risk management, auditing support, incident analysis, preventative controls and workplace safety planning. Encourages accountability, structured thinking and clear reporting.

Learner Outcomes:

- Apply advanced occupational health and safety principles.
- Support risk assessment and hazard control processes.
- Contribute to incident analysis and corrective action planning.
- Assist with workplace audits, inspections and compliance reviews.
- Interpret and apply safety procedures and legal requirements.
- Monitor safety performance and report findings accurately.
- Promote preventive safety practices across the workplace.
- Work professionally in compliance-focused environments.

Occupational Health and Safety Officer

SAQA ID: 121929

National Occupational Certificate • Qualification: NQF Level 4
Credits: 120 • Duration: 1 Year • Fee: R26,500

Intended for learners who want to develop competence in workplace safety management and compliance support. Covers hazard identification, risk awareness, incident reporting, safety monitoring, legal compliance support and workplace inspections. Relevant to organisations requiring structured safety oversight and routine compliance support.

Learner Outcomes:

- Identify workplace hazards and unsafe conditions.
- Support occupational health and safety compliance processes.
- Assist with workplace inspections and monitoring activities.
- Apply incident reporting and record-keeping procedures.
- Promote safe working practices in the workplace.
- Support the implementation of safety controls.
- Communicate safety concerns clearly and appropriately.
- Contribute to a culture of workplace safety and responsibility.

Occupational Health and Safety Assistant

SAQA ID 121930

Occupational Certificate • Qualification: NQF Level 4
Credits: 44 • Duration: 3 Months • Fee: R16,500

Prepares learners for entry-level support roles in health and safety environments. Focuses on practical workplace safety duties, monitoring support and assisting with basic compliance tasks. Introduces routine safety practices, hazard awareness, record-keeping, workplace checks and communication of safety information.

Learner Outcomes:

- Assist with basic occupational health and safety duties.
- Observe and report hazards and unsafe conditions.
- Support workplace inspections and routine checks.
- Maintain safety records and reporting documentation.
- Communicate safety instructions clearly.
- Follow workplace safety procedures and instructions.
- Promote safe behaviour in the work environment.
- Support supervisors with compliance-related tasks.

Basic Emergency First Aid Responder

SAQA ID SP-230801

Occupational Skills Programme • Qualification: NQF Level 2
Credits: 2 • Duration: 2½ Days • Fee: R1,300

Equips learners with the essential skills needed to provide immediate basic assistance in emergency situations. Designed for workplaces, community settings and environments where rapid first response can reduce the severity of injuries before professional help arrives. Covers first aid principles, emergency response basics, scene safety, patient assessment and initial treatment.

Learner Outcomes:

- Recognise emergency situations and act calmly.
- Assess the scene for safety before approaching.
- Apply basic first aid principles and procedures.
- Assist with minor injuries and urgent medical needs.
- Support breathing, circulation and basic recovery actions.
- Communicate incidents and request further help appropriately.
- Maintain personal and scene safety during response.
- Work within the limits of a basic first aid responder.

Intermediate Emergency First Aid Responder

SAQA ID
SP-230802

Occupational Skills Programme • Qualification: NQF Level 3
Credits: 5 • Duration: 4½ Days • Fee: R1,850

Builds on basic first aid knowledge and develops stronger emergency response capability. Suitable for learners who need more advanced practical emergency assistance skills in the workplace or community. Expands on patient assessment, injury management, emergency stabilisation, incident handling and response coordination.

Learner Outcomes:

- Respond appropriately to a wider range of emergencies.
- Conduct basic patient assessment and prioritisation.
- Apply intermediate first aid response techniques.
- Assist with stabilising injured or ill persons.
- Maintain safe emergency scene management.
- Communicate clearly with emergency services and supervisors.
- Follow first aid protocols and workplace procedures.
- Support ongoing care until medical assistance arrives.

Advanced Emergency First Aid Responder

SAQA ID
SP-230803

Occupational Skills Programme • Qualification: NQF Level 4
Credits: 6 • Duration: 5 Days • Fee: R2,550

Intended for learners who need a more capable emergency response role in higher-risk environments. Develops advanced first aid readiness, stronger decision-making and more detailed emergency support competence. Covers emergency assessment, trauma response, advanced stabilisation support, coordination of response actions and safe handling of serious incidents.

Learner Outcomes:

- Assess and respond to serious emergency situations.
- Apply advanced emergency first aid techniques.
- Support trauma and injury stabilisation.
- Coordinate response actions in urgent incidents.
- Maintain control, safety and communication at the scene.
- Recognise escalation needs and call for specialist help.
- Follow safety, reporting and incident procedures.
- Work effectively in high-pressure emergency environments.

Evacuation Marshal

SAQA ID SP-210601

Occupational Skills Programme • Qualification: NQF Level 3
Credits: 2 • Duration: 2 Days • Fee: R1,300

Prepares learners to support safe and orderly evacuation procedures during workplace emergencies. Covers evacuation planning, emergency routes, alerting procedures, crowd control, sweep checks, assembly point management and communication with emergency personnel. Teaches learners to remain calm under pressure and give clear directions.

Learner Outcomes:

- Understand evacuation roles and responsibilities.
- Assist with emergency evacuation procedures.
- Direct people along safe escape routes.
- Support orderly movement to assembly points.
- Communicate clearly during emergency situations.
- Identify and report obstacles or hazards during evacuation.
- Help account for occupants after evacuation.
- Work responsibly in emergency response situations.

Intermediate OHS Compliance Ensurer

SAQA ID SP-220311

Occupational Skills Programme • Qualification: NQF Level 4
Credits: 3 • Duration: 3 Days • Fee: R1,850

Develops practical competence in supporting occupational health and safety compliance activities. Intended for learners who help monitor whether workplace practices align with health and safety requirements. Focuses on compliance checks, record review, hazard reporting, documentation, follow-up actions and basic legal awareness.

Learner Outcomes:

- Understand basic occupational health and safety compliance requirements.
- Conduct routine compliance checks and observations.
- Identify gaps in workplace safety practices.
- Support corrective actions and follow-up activities.
- Maintain compliance-related documentation and records.
- Report areas requiring compliance attention accurately.
- Communicate safety concerns to relevant personnel.
- Support workplace adherence to safety procedures.

Incident Investigation Team Leader

SAQA ID SP-220312

Occupational Skills Programme • Qualification: NQF Level 5
Credits: 5 • Duration: 5 Days • Fee: R4,000

Prepares learners to lead structured investigations into workplace incidents and accidents. Covers incident scene management, evidence collection, witness interviewing, root cause analysis, report preparation and corrective action recommendations. Trains learners to lead investigations systematically and fairly while maintaining objectivity.

Learner Outcomes:

- Lead workplace incident investigation activities.
- Secure and assess the incident scene appropriately.
- Collect and document evidence accurately.
- Interview witnesses and involved parties professionally.
- Analyse immediate and root causes of incidents.
- Compile investigation reports and recommendations.
- Support corrective and preventive action planning.
- Coordinate an investigation team effectively.

Operational OHS Risk Assessor

SAQA ID SP-220313

Occupational Skills Programme • Qualification: NQF Level 4
Credits: 2 • Duration: 2 Days • Fee: R3,500

Develops practical skills in identifying, assessing and controlling workplace risks. Intended for learners who contribute to day-to-day risk assessment and hazard management. Introduces hazard identification, risk rating, control measures, monitoring, documentation and review processes.

Learner Outcomes:

- Identify hazards in operational workplace settings.
- Assess risk likelihood and severity.
- Recommend appropriate control measures.
- Support implementation of risk reduction actions.
- Maintain risk assessment records and reports.
- Monitor the effectiveness of control measures.
- Communicate risk findings clearly.
- Support workplace safety improvement efforts.

Emergency Response & Evacuation Co-ordinator

SAQA ID
SP-210602

Occupational Skills Programme • Qualification: NQF Level 5
Credits: 4 • Duration: 4 Days • Fee: R3,860

Prepares learners to organise and coordinate emergency readiness and evacuation activities in the workplace. Covers emergency planning, role allocation, communication systems, evacuation procedures, drills, incident coordination and post-evacuation review. Develops ability to plan and manage structured emergency actions.

Learner Outcomes:

- Coordinate emergency response and evacuation procedures.
- Support emergency planning and preparedness activities.
- Allocate roles and responsibilities during incidents.
- Manage communication during emergency situations.
- Organise evacuation drills and readiness exercises.
- Monitor evacuation effectiveness and response actions.
- Support post-incident review and improvement.
- Work effectively in emergency coordination environments.



FACULTY OF: **HEALTH AND SAFETY**

FACULTY PROGRAMMES & FEES OVERVIEW

Comprehensive safety training from first response to compliance management for workplaces across all sectors.

Programme	NQF	SAQA ID	Credits	Duration	Fee
OHS Practitioner	5	121527	120	1 Year	R28 500
OHS Officer	4	121929	120	1 Year	R26 500
OHS Assistant	4	121930	44	3 Months	R16 500
Incident Investigation Team Leader	5	SP-220312	5	5 Days	R4 000
Emergency Response & Evacuation Co-ordinator	5	SP-210602	4	4 Days	R3 860
Intermediate OHS Compliance Ensurer	4	SP-220311	3	3 Days	R1 850
Operational OHS Risk Assessor	4	SP-220313	2	2 Days	R3 500
Evacuation Marshal	3	SP-210601	2	2 Days	R1 300
Advanced Emergency First Aid Responder	4	SP-230803	6	5 Days	R2 550
Intermediate Emergency First Aid Responder	3	SP-230802	5	5 Days	R1 850
Basic Emergency First Aid Responder	2	SP-230801	2	3 Days	R1 300

QUALIFICATIONS



FACULTY OF: **BEAUTY**



Beauty brings wellness, confidence and care together. This faculty prepares learners for careers in body care, massage, beauty therapy and hair services. Whether you dream of running your own spa, leading a salon team, or specialising in therapeutic treatments, our programmes combine technical skill with business awareness and client centred professionalism.

PROGRAMMES:

Beauty Care Therapist

SAQA ID SP-121607

National Occupational Certificate • Qualification: NQF Level 4
Credits: 158 • Duration: 1 Year • Fee: R55,000

Designed for learners seeking broader and more advanced beauty therapy competence. Expands on treatment delivery, client assessment, hygiene, product knowledge, service professionalism and treatment planning. Supports employability in a competitive personal care sector.

Learner Outcomes:

- Deliver a range of beauty therapy treatments.
- Prepare and maintain treatment areas professionally.
- Apply client care and consultation principles.
- Observe hygiene, safety and sanitation procedures.
- Use beauty therapy products and equipment correctly.
- Communicate effectively and professionally.
- Maintain confidentiality, comfort and service quality.
- Work in salons, spas and wellness facilities.

Beauty Practitioner

SAQA ID 121627

National Occupational Certificate • Qualification: NQF Level 4
Credits: 112 • Duration: 1 Year • Fee: R45,000

Prepares learners for a broad range of foundational beauty services. Suitable for learners who want to work in salons, beauty studios, wellness centres and related personal care businesses. Develops competence in client care, beauty treatment preparation, hygiene, service delivery and product handling.

Learner Outcomes:

- Prepare for beauty treatment services.
- Apply foundational beauty practitioner skills.
- Maintain hygiene and sanitation in beauty environments.
- Support client consultation and care.
- Use beauty products and tools appropriately.
- Communicate professionally with clients and colleagues.
- Uphold salon standards and workplace discipline.
- Work effectively in a service-oriented beauty environment.

Body Massage Therapist

SAQA ID 121673

National Occupational Certificate • Qualification: NQF Level 4
Credits: 55 • Duration: 4 Months • Fee: R22,000

Designed for learners who want to specialise in massage-based wellness services. Develops practical massage techniques, client assessment, treatment preparation, body positioning, hygiene and service professionalism. Teaches learners to apply massage services safely and with sensitivity to client needs.

Learner Outcomes:

- Prepare clients and treatment areas for massage services.
- Apply basic body massage techniques safely and professionally.
- Observe hygiene and sanitation requirements.
- Maintain client comfort, privacy and well-being.
- Use treatment products and equipment correctly.
- Communicate effectively with clients.
- Follow service protocols and workplace procedures.
- Work professionally in wellness and personal care settings.

Body Care Therapist

SAQA ID: 121672

Occupational Certificate • Qualification: NQF Level 4
Credits: 50 • Duration: 4 Months • Fee: R20,000

Prepares learners for professional work in body care and wellness environments. Introduces body care practices, treatment preparation, client consultation, hygiene, skin and body product awareness, and service delivery standards. Develops interpersonal and professional skills required when working with clients in a personal care environment.

Learner Outcomes:

- Prepare for body care treatment services.
- Conduct basic client consultation and service preparation.
- Apply body care procedures safely and correctly.
- Maintain hygiene, sanitation and professional presentation.
- Use body care products and equipment appropriately.
- Communicate professionally with clients.
- Support comfort, privacy and client care standards.
- Work effectively in a salon or wellness environment.

Chemical Hair Reformation Attendant

SAQA ID SP-240301

National Skills Programme • Qualification: NQF Level 3
Credits: 44 • Duration: 4 Months • Fee: R31,500

Develops practical skills in supporting chemical hair treatment services in salon environments. Covers preparation of clients, treatment area setup, product handling, application support, hygiene and aftercare basics. Introduces the importance of hair analysis, client comfort and safety during chemical services.

Learner Outcomes:

- Prepare for chemical hair reformation services.
- Assist with client consultation and preparation.
- Handle chemical treatment products safely.
- Support application and processing of hair treatments.
- Maintain hygiene and sanitation standards.
- Observe client comfort and treatment safety.
- Assist with aftercare and service cleanup.
- Work effectively in a salon environment.

Hair and Scalp Treatment Attendant

SAQA ID SP-240302

National Skills Programme • Qualification: NQF Level 2
Credits: 60 • Duration: 2 Months • Fee: R16,500

Prepares learners to assist with basic hair and scalp care services in salon settings. Includes scalp assessment support, product preparation, treatment application assistance, hygiene, client care and service area maintenance. Supports entry-level work in salons and personal care businesses.

Learner Outcomes:

- Assist with hair and scalp treatment preparation.
- Support basic scalp and hair assessment.
- Apply and remove treatment products correctly.
- Maintain hygiene and sanitation in treatment areas.
- Support client comfort during services.
- Use tools and products safely.
- Follow salon procedures and instructions.
- Work in a professional hair care environment.

Hair Colouring Attendant

SAQA ID SP-240303

National Skills Programme • Qualification: NQF Level 3
Credits: 40 • Duration: 4 Months • Fee: R33,000

Develops the basic practical skills needed to assist with hair colouring services. Covers colour product preparation, client protection, sectioning support, application assistance, hygiene and post-treatment cleanup. Develops awareness of accuracy, timing and safety in colour services.

Learner Outcomes:

- Prepare for hair colouring services.
- Assist with client protection and sectioning.
- Support colour product mixing and application.
- Maintain hygiene and cleanliness in the salon.
- Help monitor timing and treatment processes.
- Support aftercare and service completion.
- Use colouring tools and products safely.
- Work professionally in hair colour service settings.

Hair Cutting Attendant

SAQA ID SP-240304

National Skills Programme • Qualification: NQF Level 2
Credits: 60 • Duration: 4 Months • Fee: R34,500

Provides foundational practical skills in supporting hair cutting services. Introduces client preparation, tool handling, sectioning support, hygiene, service assistance and workplace organisation. Trains learners to support stylists and maintain a clean, orderly and professional working environment.

Learner Outcomes:

- Prepare clients and workstations for hair cutting services.
- Support sectioning and cutting preparation tasks.
- Handle hair cutting tools safely.
- Maintain hygiene and cleanliness in salon areas.
- Assist stylists during service delivery.
- Support client comfort and communication.
- Follow salon procedures and instructions.
- Work effectively in a hair care environment.

Hairstylist

SAQA ID SP-240305

National Skills Programme • Qualification: NQF Level 3
Credits: 56 • Duration: 4 Months • Fee: R32,500

Prepares learners to provide a range of hair care and styling services in salon environments. Covers hair analysis, styling techniques, service preparation, product use, hygiene, consultation and professional presentation. Develops practical ability in supporting and delivering hairstyling services.

Learner Outcomes:

- Prepare clients for hairstyling services.
- Apply basic hair care and styling techniques.
- Assist with hair treatment and finishing services.
- Maintain hygiene and professional salon standards.
- Use styling tools and products appropriately.
- Support client consultation and service planning.
- Create and maintain suitable hairstyles.
- Work effectively in salon and personal care settings.

Occupational Skills Programme • Qualification: NQF Level 3

Credits: 36 • Duration: 3 Months • Fee: R20 800

The Kushinda Barber Programme is an entry-level occupational skills programme designed to prepare learners to operate as professional barbers. It develops the practical, technical and workplace skills needed to provide men's hair cutting, facial hair grooming and basic barbering services in a safe, hygienic and professional manner.

The programme introduces learners to the core foundations of barbering, including clipper work, scissor cutting, fading, tapering, beard shaping, line-ups, hot towel services and client consultation. Learners are also trained in hygiene, tool care, workplace discipline and professional conduct, ensuring that they are prepared for real salon or barbershop environments.

This programme is ideal for learners who want to enter the barbering industry with a solid practical foundation. It supports employability, self-employment and progression into more advanced hair and beauty training.

Learner Outcomes:

- Provide basic men's hair cutting services.
- Provide advanced men's hair cutting services.
- Perform beard trimming and facial hair grooming services.
- Apply hot towel and basic grooming techniques.
- Use barbering tools and equipment safely and correctly.
- Maintain hygiene, cleanliness and professional standards.
- Consult with clients and follow instructions accurately.
- Work responsibly in a professional barbering environment.



FACULTY OF: BEAUTY

FACULTY PROGRAMMES OVERVIEW

Professional beauty, massage and hair care qualifications for salons, spas, wellness centres and personal care enterprises.

Programme	NQF	SAQA ID	Credits	Duration	Fee
Beauty Therapist	4	121607	158	4 Months	R55 000
Beauty Practitioner	4	121627	112	1 Year	R45 000
Body Massage Therapist	4	121673	55	4 Months	R22 000
Body Care Therapist	4	121672	50	1 Year	R20 000
Hairstylist	3	SP-240305	56	4 Months	R32 500
Hair Cutting Attendant	4	SP-240304	60	4 Months	R34 500
Hair Colouring Attendant	4	SP-240303	51	4 Months	R33 000
Chemical Hair Reformation Attendant	3	SP-240301	44	4 Months	R31 500
Hair and Scalp Treatment Attendant	2	SP-240302	36	4 Months	R16 500
Barber	3	SP-191215	36	3 Months	R20 800



CAMPUS FACILITIES



- Professional training kitchens and food production laboratories
- Beauty and wellness treatment suites
- OHS simulation and emergency response training zones
- Business incubation and co-working spaces
- Digital technology suites and computer laboratories
- Multi-purpose lecture and seminar rooms
- Student common areas and resource centre



CAMPUS LOCATION AND CONTACT DETAILS

 Physical Address	31 Beacon Road, Florida North, Roodepoort, 1709, Gauteng, South Africa
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