



## Diploma in Catering Management

**NQF Level: 6**

**SAQA ID: 109284**

**Qualification Code: DICTMI**

**Location: Ritson Campus (Durban-Block D)**

### Description of the Programme

A Diploma in Catering Management will contribute to addressing the growing demand for knowledge and skilled catering personnel. The programme offers an appropriate balance of theoretical knowledge and practical skills, and the inclusion of one-year work integrated learning component ensures that qualifying learners are better prepared to enter the world of work.

### Personal Qualities Required

As there are also very important non-academic requirements associated with, being a successful manager of chefs it is essential that you pay special attention to the development of the following characteristics while you are at the Hotel School:

- Communication ability (verbal and written)
- Self-confidence and maturity
- Good grooming and personal presentation
- Leadership ability
- Self-control and a strong sense of responsibility

### Duration

Three years full-time

### Career Opportunities

The positions and organisations in which learners can be employed upon completion of the Diploma in Catering Management, include, but not limited, to the following: catering manager/supervisor, chef de parties, restaurant supervisors and event coordinators for various food service units i.e. hotels, hospitals, schools, prisons, cruise liners, universities and canteens.

### Explanation of Points scale

SENIOR CERTIFICATE (SC)		
SYMBOL	HIGHER GRADE	STANDARD GRADE
A	8	6
B	7	5
C	6	4
D	5	3
E	4	2
F	3	1

NATIONAL SENIOR CERTIFICATE		
%	NSC LEVEL	POINTS
90-100	7	8
80-89%	7	7
70-79%	6	6
60-69%	5	5
50-59%	4	4
40-49%	3	3
30-39%	2	2
20-29%	1	1

## Entry Requirements (Diploma in Catering Management)

NATIONAL SENIOR CERTIFICATE (NSC) (01 January 2009)		SENIOR CERTIFICATE (SC) (PRE 2009)			NATIONAL CERTIFICATE (VOCATIONAL) (NCV)	
NSC Diploma Entry. Applicants with 25 or more points will be considered excluding Life Orientation		A Senior Certificate or equivalent qualification Applicants with 23 or more points will be considered			(NCV) (Level 4)	
Compulsory Subjects	NSC Rating Code	Compulsory Subjects	HG	SG	Compulsory Subjects	Mark
English (home)	4	English	E	D	English/Communication	50%
Mathematics <b>OR</b>	2				Maths <b>OR</b>	50%
Mathematics Literacy <b>OR</b>	3	Mathematics <b>OR</b>	F	E	Maths Literacy <b>OR</b>	50%
Accounting	3	Accounting	F	E	Accounting	60%
<b>NB:</b> These are minimum requirements and do not guarantee entry. The Department reserves the right to accept students with the highest points/codes/symbols.						
<b>In addition to the above, preference may be given to applicants who:</b> <ul style="list-style-type: none"> <li>Passed prior subjects that are catering and /or hospitality related and/or management related. The Selection also gives preference to applicants who present the following:</li> <li>Demonstrate proven experience in the Hospitality and Food Industries.</li> <li>Successfully completed a subject/qualification for the hospitality industry at a Technical College or other accredited training organization.</li> <li>Successfully completed National Qualification units/levels as recorded by qualified assessor/s of CATHSSETA.</li> <li>Successfully completed Further Education and Training Certificate at NQF Level 4 or equivalent.</li> </ul>						
<b>Please note:</b> All applicants will be required to present themselves for the Department's suitability test and successful candidates may be short listed for an interview.						
Every learner will be required to have a Hepatitis A vaccination, which must comprise a primary and a booster dose. A full uniform (restaurant and kitchen), kitchen toolkit and prescribed texts are essential to the programme and is for the learner's account.						

**OR**

### Admission Requirement Based Upon Work Experience, Age and Maturity

#### For admission to entry-level DIPLOMA and certificate studies:

A person may, subject to such requirements as the Senate may determine, be admitted to the Institution even if such a person is not in a possession of a National Senior Certificate, Senior Certificate or an equivalent certificate, provided that:

- The person shall have reached the age of 23 in the first year of registration and shall have at least:
  - three years' appropriate work experience; and/or
  - capacity for the proposed instructional programme, which shall be assessed at the discretion of the respective Head of Department by a Senate approved admission assessment comprising of a DUT Standardised Assessment Test for Access and Placement (SATAP), Academic Literacies (AI) & English for Academic Purposes (EAP) and/or an appropriate subject or programme specific written assessment designed and marked by the relevant Department; and
- The relevant Faculty Board shall be satisfied that the person is standard of communication skills, ability to study successfully and/or work experience is such that the person, in the opinion of the relevant Faculty Board, should be able to complete the proposed instructional programme successfully. If required, the communication skills and study skills should be tested; and
- the person's application for admission in terms of work experience, age and maturity is approved prior to registration.

**Applicants intending to gain admission through work experience, age and maturity must submit their applications at least four months before the commencement of the academic year inclusive of the date of scheduling writing a requisite eligibility assessment.**

### Tuition Fees

To assist you with your planning, the 2021 fees have been indicated.

**Please Note:** DUT cannot be held liable for the fees in this brochure, as the 2022 fees are not yet final

### First-Year Curriculum

Name of Module	Module Code	HEQSF Level	SAQA Credits	2021 Fees
<b>Semester One</b>				
Catering Fundamentals	CAFU101	5	12	R4 780.00
Cornerstone	CSTN101	5	12	R3 260.00
Commercial Cookery and Costing 101	CCAC101	5	16	R6 370.00
Introduction to Technology	ITLG101	5	12	R2 990.00
Introduction to Hospitality and Tourism	INHT101	5	16	R6 370.00
<b>Total</b>				<b>R23 770.00</b>
<b>Semester Two</b>				
Food and Nutrition	FANU101	5	8	R3 190.00
Management 101	MANU101	6	8	R3 190.00
Commercial Cookery 102	CAC102	5	16	R6 370.00
Hygiene and Safety	HYSA101	5	8	R2 940.00
Restaurant Operations	ROPS101	5	12	R4 780.00
<b>Total</b>				<b>R20 470.00</b>
<b>Total Credits for semester 1 &amp; 2</b>			<b>120</b>	

Second Year Curriculum				
<b>Semester Three</b>				
Business Communication and Information Literacy	BCIF101	5	16	R4 070.00
Restaurant Operation 201	RSOP201	6	12	R4 80.00
Commercial Cookery 201	CCAC201	6	16	R6 370.00
Catering Management 201	CAMA201	5	16	R6 370.00
Catering Financial Management 201	CAFM201	5	12	R6 370.00
<b>Total</b>				<b>R27 960.00</b>
<b>Semester Four</b>				
Entrepreneurial Edge	TENE101	6	8	R2 170.00
Catering Financial Management 301	CAFM301	6	16	R4 780.00
Work Preparedness	WKPR101	6	8	R2 040.00
Commercial Cookery 202	CCAC202	6	16	R6 370.00
Catering Management 301	CAMA301	6	16	R6 370.00
<b>Total</b>				<b>R21 730.00</b>
<b>Total Credits for semester 3 &amp; 4</b>			<b>136</b>	
Third Year Curriculum				
<b>Semester Five</b>				
Hygiene and Safety 102	HYSA102	6	8	R3 190.00
Commercial Cookery 301	CCAC301	6	16	R6 370.00
Catering Information Systems	CISY101	6	12	R4 780.00
Catering Facilities	CAFA101	6	8	R3 190.00
<b>Total</b>				<b>R17 530.00</b>
<b>Semester Six</b>				
Work Integrated Learning	WILE101	6	60	R3 670.00
<b>Total Credits for semester 5 &amp; 6</b>			<b>104</b>	

## Higher Certificate in Culinary Skills

**NQF Level: 5**

**SAQA ID: 109286**

**Qualification Code: HCCSKI**

**Location: Ritson Campus (Durban-Block D)**

### Description of the Programme

The Higher Certificate in Culinary Skills is designed to enhance the employability of students by equipping them with basic catering knowledge and skills, which will enable them to occupy junior/entry level positions in the catering environment/establishment.

### Duration

One year full-time

### Career Opportunities

The positions in which learners can be employed upon completion of the Higher Certificate in Culinary Skills are as follows: junior chefs/cooks in wired variety of sectors within the hospitality industry, inter alia, accommodation establishments, food service sector, hospitals, cruise liners, events and conferencing establishments, transport, and welfare catering.

### Entry Requirements (Higher Certificate in Culinary Skills)

NATIONAL SENIOR CERTIFICATE (NSC) (01 January 2009)		SENIOR CERTIFICATE (SC) (PRE 2009)			NATIONAL CERTIFICATE VOCATIONAL (NCV)	
NSC Higher Certificate Entry. A minimum of 20 points excluding Life Orientation will be considered.		A Senior Certificate or Equivalent Qualification. A minimum of 20 points will be considered			(NCV) (Level 4)	
Compulsory Subjects	NSC Rating Code	Compulsory Subjects	HG	SG	Compulsory Subjects	Mark
English	3	English	E	D	English/Communication	50%

**NB:** If the number of applications exceeds the number of places available, the department reserves the right to apply a ranking system to select students.

**In addition to the above preference may be given to applicants who:**

- Passed prior subjects that are catering and /or hospitality related and/or management related.
- Demonstrate proven experience in the Hospitality and Food Industries.
- Successfully completed a subject/qualification for the hospitality industry at a Technical College or other accredited training organization.
- Successfully completed National Qualification units/levels as recorded by qualified assessor/s of CATHSSETA.
- Successfully completed Further Education and Training Certificate at NQF Level 4 or equivalent.

**Please note:** Every learner will be required to have a Hepatitis A vaccination, which must comprise a primary and a booster dose. A full uniform, toolkit and prescribed texts are essential to the programme and is for the learner's account.

## Tuition Fees

To assist you with your planning, the 2021 fees have been indicated.

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### First Year Curriculum

Name of Module	Module Code	HEQSF Level	SAQA Credits	2021 Fees
<b>Semester One</b>				
Business Communications and Information Literacy	BCIF101	5	16	R4 070.00
Quantitative Approaches to Management Sciences	QUAM101	5	8	R2 040.00
Hospitality Information Technology	HINT101	5	16	R2 940.00
Cornerstone	CSTN101	5	12	R3 260.00
Hygiene and Safety	HYSA101	5	12	R2 940.00
<b>Total</b>				<b>R15 250.00</b>
<b>Semester Two</b>				
Culinary Arts	CULA101	5	16	R4 200.00
Catering Theory and Operations	CATO101	5	16	R4 200.00
Introduction to Food & Beverage Service	IFBS101	5	16	R4 200.00
Service Excellence in Tourism & Hospitality	SETH101	5	8	R2 940.00
<b>Total</b>				<b>R15 540.00</b>
<b>Total Credits for semester 1 &amp; 2</b>			<b>120</b>	

## Application

Applicants who wish to enrol for the programme/s must apply through the CAO system by no later than 30 September of the previous year.

## Application Forms

Contact the Central Applications Office (CAO)

### Address letters to:

Central Applications Office  
Private Bag X06,  
Dalbridge,  
4014  
Tel: (031) 2684444  
Fax: (031) 2684422

### OR

Apply online: <http://www.cao.ac.za>

## CAO Codes

Diploma: DU-D-CKM  
Higher Cert.: DU-D-CCS

**Closing Date for Applications:** 30 September 2021

## For Further Information

Department of Hospitality and Tourism  
Durban University of Technology  
Ritson Campus, Block D  
P O Box 1334,  
Durban,  
4000  
Tel: (031) 373 5508

## Financial Aid

For Financial Aid application for a DUT programme please apply online at [www.nsfas.org.za](http://www.nsfas.org.za) or call the NSFAS call center on 0860 067 327.

**Please note** that completing a form does not guarantee Financial Aid. For further assistance, please consult the Department of Financial Aid and Scholarships on (031)373 2931/2557/2054.

*This leaflet is for information purposes only and is not binding on the Durban University of Technology*