**Level 3 Advanced Diploma in Patisserie**

**6-Month Intensive Program | International Accreditation | 50 Credits**  
**Tuition: R85,000**

**Take Your Pastry Skills to the Highest Level**

If you’re serious about pastry and ready to work at the top of the industry, this is the course for you. Our Level 3 Advanced Diploma in Patisserie is the highest recognised pastry qualification in South Africa—designed for chefs who want to lead, innovate, and master the craft.

Whether you're a graduate of our own pastry program or have trained elsewhere, this diploma is the next step toward becoming a world-class pastry chef.

**Why Choose This Program?**

**1. The Most Advanced Pastry Diploma in South Africa**

This is the highest level of professional pastry training currently available in the country, with international credibility.

**2. International Recognition**

The diploma is awarded by the **Confederation of Tourism and Hospitality (CTH)**—a globally respected body trusted by leading hospitality employers and culinary institutions.

**3. Built for the Real World**

Designed in partnership with expert pastry chefs, our curriculum reflects the latest trends, demands, and standards of the global pastry industry.

**4. Master the Craft**

From laminated doughs and artisan breads to intricate entremets, sugar artistry, and advanced chocolate work—this course goes far beyond the basics.

**5. Small Classes, Big Impact**

Learn in an immersive, hands-on environment with personalised mentorship and access to experienced instructors who are passionate about their craft.

**6. All-Inclusive Tuition**

No surprise costs—your fees include exam registration, textbooks, uniforms, and access to premium ingredients throughout your training.

**7. Be Career-Ready in Just 6 Months**

Our full-time, on-campus training is fast, focused, and intensive—preparing you to step confidently into advanced kitchen roles or launch your own venture.

**What You'll Learn**

You’ll dive deep into advanced pastry and kitchen leadership, with practical training in:

* Modern interpretations of classic French desserts, including molecular techniques
* French Viennoiserie
* A wide range of **entremets**, **petits fours**, **tortes**, and **gateaux**
* Sugar sculpting, candy making, and chocolate artistry (including chocolate flowers)
* Fermented doughs, artisan breads,
* Pastry & lamination techniques
* Recipe development, kitchen planning, and managing a pastry team
* Food laws, kitchen compliance, and high-level hygiene practices

**Certification**

Once your assessments and portfolio are submitted, your diploma will be issued by **CTH**.  
*Certificates are typically delivered 6–8 weeks after final assessment, in line with CTH policies.*

**Course Details**

**Entry Requirements**

* Level 2 Diploma in Patisserie (or equivalent)
* OR Culinary Certificate from another accredited institution

**Duration**

* 6 Months of Full-Time, On-Campus Training

**Tuition**

**R85,000**  
Includes:

* Exam registration
* Chef’s uniform
* Textbooks and course materials
* Full ingredient access throughout training

**Flexible Payment Plans Available**

Get in touch with us to arrange a custom payment plan that works for you.

**Ready to elevate your pastry career?**

Apply now or visit our campus to see what it means to train at the top.