

DIPLOMA IN CATERING MANAGEMENT









Diploma in Catering Management

NQF Level: 6

SAOA 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				
В	7	5				
С	6	4				
D	5	3				
E	4	2				
F	3					

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				

MINIMUM ADMISSION REQUIREMENTS

GENERAL ADMISSION REQUIREMENTS

A person will only be considered for registration for an instructional programme approved by the Institution's Senate if the person complies with:

- (a) The minimum admission requirements stated in DUT general handbook (refer to DUT website for general handbook).
- (b) Institutional faculty, departmental and/or instructional programme specific rules; and

MINIMUM ADMISSION REQUIREMENTS IN TERMS OF THE HIGHER EDUCATION QUALIFICATIONS SUB-FRAMEWORK (HEQSF)

G7 rule: For Diploma:

"a National Senior Certificate (NSC) as certified by the Council for General and Further Education and Training (Umalusi), with a minimum of achievement rating of 3 for English and a minimum achievement rating of 3 in four recognised NSC 20-credit subjects."

Entry Requirements (Diploma in Catering Management)

		0 0				
NATIONAL SENIOR CERTIFICATE (NSC)		SENIOR CERTIFICATE (SC)		NATIONAL CERTIFICATE		
		(PRE 2009)		(VOCATIONAL) (NCV)		
		<u> </u>				
		A Senior Certificate or equivalent		(NCV) (Level 4)		
more points will be considered	ed excluding Life	qualification Applicants		or more		
Orientation		points will be considere	d			
Compulsory Subjects	NSC Rating Code	Compulsory Subjects	HG	SG	Compulsory Subjects	Mark
English	4	English	E	D	English	50%
Mathematics OR	2				Maths OR	50%
Mathematics Literacy OR	3	Mathematics OR	F	Е	Maths Literacy OR	50%
Accounting	3	Accounting	F	Е	Accounting	60%
la addition. TUDEE	3					
In addition: THREE recognized						
NSC 20 credit subjects as per G7						
rule stated above						

NB: These are minimum requirements and do not guarantee entry. The Department reserves the right to accept students with the highest points/codes/symbols.

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. The Selection also gives
 preference to applicants who present the following:
- 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: 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:

- (a) 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
- (b) 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
- (c) 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 2023 fees have been indicated.

Please Note: DUT cannot be held liable for the fees in this brochure, as the 2024 fees are not yet final

	First-Year Curri	culum				
Name of Module	Module Code	HEQSF Level	SAQA Credits	2023 Fees		
Semester One						
Catering Fundamentals	CAFUI0I	5	12	R5 230.00		
Cornerstone	CSTN101	5	12	R3 580.00		
Commercial Cookery and Costing 101	CCACI0I	5	16	R6 980.00		
Introduction to Technology	ITLG101	5	12	R3 320.00		
Introduction to Hospitality and Tourism	INHTI0I	5	16	R6 980.00		
Total	R26 090.00					
Semester Two				1120 070100		
Food and Nutrition	FANUI0I	5	8	R3 490.00		
Management 101	MANA101	6	8	R3 490.00		
Commercial Cookery 102	CCAC102	5	16	R6 980.00		
Hygiene and Safety	HYSA101	5	8	R3 320.00		
Restaurant Operations	ROPS101	5	12	R5 230.00		
Total	11010101	<u> </u>	12	R22 510.00		
Total Credits for semester 1 & 2						
Second Year Curriculum						
Semester Three	ccond rear Gar	i icaiai ii				
Business Communication and Information Literacy	BCIF101	5	16	R5 260.00		
Restaurant Operation 201	ROPS201	6	12	R5 230.00		
Commercial Cookery 201	CCAC201	6	16	R6 980.00		
Catering Management 201	CAMA201	5	16	R6 980.00		
Catering Financial Management 201	CAFM201	5	12	R6 980.00		
Total	CAITIZUI	J	12	R31 430.00		
Semester Four				131 430.00		
Entrepreneurial Edge	TENEI0I	6	8	R2 380.00		
Catering Financial Management 301	CAFM301	6	16	R5 230.00		
Work Preparedness	WKPR101	6	8	R2 230.00		
Commercial Cookery 202	CCAC202	6	16	R6 980.00		
Catering Management 301	CAMA301	6	16	R6 980.00		
Total	CAMAJUI	0	10	R23 800.00		
Total Credits for semester 3 & 4			136	K23 000.00		
	Third Year Curr	iculum	130			
Semester Five	i iliru Tear Curr	iculuiii				
Hygiene and Safety 102	HYSA102	6	8	R3 490.00		
Commercial Cookery 301	CCAC301	6	16	R6 980.00		
Catering Information Systems	CISYIOI	6	12	R5 230.00		
Catering Facilities	CAFAIOI	6	8	R3 490.00		
Total CAPATUI 6 8						
Semester Six						
Work Integrated Learning	WILEIOI	6	60	R4 020.00		
Total Credits for semester 5 & 6	VVILETUT	6	104	K4 020.00		
i otal Credits for semester 5 & 6			104			

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

Closing Date for Applications: 30 September 2023

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 or call the NSFAS call centre 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