



# FOCUS

THE PRIVATE HOTEL SCHOOL

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## professional development

Continuous professional development is essential to remain abreast with the fast changing pace of the hospitality industry. In support of continuous development PHS has opened a 'Centre for Professional Development'. Short professional training programmes and educational outings are offered to the broader community and industry to stay abreast with trends and developments.



Young chef challenge



Gap Year



Culinary adventure tour



WCED Hospitality workshop



WCED Sustainable Tourism workshop



WESGRO group

PHS is proud to announce that Chef Yolandi Cronjé, who completed her Diploma in International Culinary Entrepreneurship during 2011, came second in the Lowveld Chaîne des Rôtisseurs 2013 annual Young Chef Challenge. Yolandi is currently employed as executive chef at the prestigious Singita Lebombo Hotel and Restaurant in a game reserve. Well done Chef Yolandi.

During the month of June, PHS was active with offering further professionalization workshops in hospitality and sustainable tourism for the Western Cape Education Department for lecturers who facilitate these offerings at the FET college level. Mrs Susina Jooste (PHS Director: Academic Development) and Dr Deborah Johnson (AHA Vice Dean: Innovation and Strategic Planning) developed and presented these workshops while Chef Matthew Vigario treated the participants with a delicious 'chef's table lunch' in the training kitchen. The lecturers enjoyed their workshops and found the workshops beneficial to their fields of study. Dr Deborah Johnson also addressed a group of young industry professionals at a WESGRO workshop on 20 June. The topic of her presentation focused on "Am I responsible" – implying responsible practices in the way we conduct our business in industry.

June ended with hosting a culinary adventure tour with learners from Piet Potgieter High School, Potgietersrus, Limpopo. They took part in a variety of activities, including a wine presentation, chocolate tasting, biltong tasting, three course meal at Casparus Restaurant in Stellenbosch and a culinary experience with Chef Matthew Vigario in the PHS kitchen. They also visited some of the most luxurious establishments in Cape Town. Their visit was completed with a tour through the V&A Waterfront and underwater world at the Two Oceans Aquarium.

We are looking forward to welcoming the group of new students who are currently doing their orientation programme and will start with the academic semester on the 15th of July.

*"The only way of finding the limits of the possible is by going beyond them into the impossible". Arthur C. Clark*

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