

FOCUS

THE PRIVATE HOTEL SCHOOL ISSUE 2 | VOLUME 5 | YEAR 2009

The Private Hotel School Gradeplegtigheid

The Private Hotel School is een van die toonaangewende opleidingsentrums vir studente in die gasvryheidsbedryf in die land. Die eerste gradeplegtigheid het plaasgevind op 30 April op die Simonsig Wynlandgoed net buite Stellenbosch.

Volgens Prinsipaal Mnr Hein Olckers is daar 'n voortdurende aanvraag na hul studente, plaaslik en in die buiteland. The Private Hotel School het in 'n kort tyd bekend geraak vir hul hoë-vlak opleiding in alle aspekte van hotelbestuur en kulinêre kookkuns. Hulle is ook die enigste hotelskool in Suid Afrika wat 'n lisensie het van The American Hospitality Academy. Werknemers het dus die versekering dat hierdie studente volgens die hoogste standaarde opgelei is, en baie mededingend is op internasionale vlak.

Vanjaar se studente het almal werk gekry in onder andere Suid Afrika, Nieu-Seeland en die VSA.

Die gradeplegtigheid is deur hooggeplaastes bygewoon van Nepal, die VSA en Fillippyne. Me Marli Roberts, 'n lid van die SA Kulinêre Span wat 'n goue medalje verower het tydens die Kulinêre Olimpiese Spele in 2008 was die gasspreker.

The Private Hotel School se Spesialis-Hofmeesterkursus begin in Julie vanjaar. Dit is 'n intensiewe opleidingsprogram wat tussen 8 en 10 weke duur. Die kursusfooi van R17 500 sluit alle opleidingsmateriaal en 'n Professionele Hofmeestersertifikaat in. Registrasie sluit 1

Junie 2009.

Die kursus word aangebied in samewerking met die International Institute of Modern Butlers LLC, en opleiding word aangebied deur gesertifiseerde Suid-Afrikaanse hofmeesterdosente.

Daar is 'n Januarie en Julie inname vir al hul programme. The Private Hotel School bied ook kort kursusse aan.

Navrae kan gerig word aan Hein Olckers op tel (021) 886-8121 of besoek www.privatehotelschool.co.za.





Verdien goeie geld as 'n topsjef of hotelbestuurder... **Skryf nou in vir ons Julie-inname**

The Private Hotel School is een van die toonaangewende instellings in sy veld. Dit is ook die enigste in Suid-Afrika met 'n lisensie van die American Hospitality Academy, wat studente in staat stel om 'n Diploma in Internasionale Gasvryheidsbestuur asook 'n Diploma in Internasionale Kookkuns te behaal.

Ons leerplan is deeglik nagevors en in ooreenstemming met die behoeftes van die Gasvryheidsindustrie, beide in Suid Afrika en Internasionaal. Dit verseker ook dat ons studente hul pligte professioneel benader én uitvoer. Hulle word op innoverende wyse in die Gasvryheidsbedryf onderrig, en kan kwalifiseer vir gesogte internskappe in die VSA. Daar is 'n voortdurende vraag na ons studente, plaaslik en oorsee. Ons dosente word as die beste geag en oral gerespekteer.

Aansoeke vir ons Januarie 2010 inname sluit op 30 September 2009.



Qualify as a professional butler and earn a good living - locally or overseas

The Private Hotel School in Stellenbosch has become famous locally and internationally for



The Private Hotel School in Stellenbosch has become famous locally and internationally for its training excellence and its students are in constant demand throughout the world.

According to Principal Mr Hein Olckers, the Private Hotel School has identified a need for professionally-trained butlers. In addition to its other courses, the Private Hotel School will be introducing a specialised Butler course in July. This intensive course will run full time for 8 – 10 weeks.

Course fees are R17 500, which include all training materials as well as a Certificate upon successful completion. Registration closes on 1 June 2009.

"We are presenting the Butler Course in collaboration with the International Institute of Modern Butlers LLC, with certified South African Butler Trainers. Prospective students are therefore assured of top-notch training, in line with the highest international levels", says Olckers. This well-paid profession is deeply-rooted in tradition. Graduates could become professional home-managers on estates, work on cruise liners or join a leading hotel group.

The extensive curriculum includes (i) Theoretical Training: Butler Mindset, Guest Relations, Body Language, Administration, Culinary & Menu Terminology, Alcoholic Beverages, Tea, Cigars, Coffee, Etiquette, Personal Hygiene, Food Hygiene Management, Dealing with Challenging Guests and (ii) Practical Training: Guest Interaction, Deportment, Butler's Etiquette, Table Service, Alcoholic Beverages, Cigars, Valet Services, Housekeeping Skills, Traditional Butler Duties and Introduction to Chauffeuring.

The Private Hotel School is accredited to the prestigious American Hospitality Academy (AHA), the world's leading provider of USA hospitality internships and exchange programmes.

Considered by industry experts as the leading institution of its kind in South Africa, the Private Hotel School will be ideally situated at 33 Stellenbosch as from July 2009. It is on the Vlothenburg road, a few minutes outside Stellenbosch. The historic homestead is in the heart of the picturesque Stellenbosch winelands. Top-class student facilities will include an exclusive restaurant, 7 bedrooms, separate guest cottage, auditorium, lecture room, a demo kitchen as well as a training kitchen, a student lounge, computer room etc. It boasts a 4-star TGCSA-grading.

We also offer a variety of short diploma courses.

For more details, please contact us at **021 886-8121** or

email: holckers@privatehotelschool.co.za

www.privatehotelschool.co.za



Developing tomorrow's best today



PROGRAMMES ON OFFER: Diploma in International Hospitality Management (2 years full time) | Diploma in International Culinary Arts (2 years full time) | Diploma in Culinary Entrepreneurship (9 months full time) | Advanced Diploma in Education: Hospitality Studies (2 years distance learning programme) | For all the above programmes there is a January and July entrance.