

FOCUS

THE PRIVATE HOTEL SCHOOL

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HOSTEX CAPE 2010



Thank you to all students for attending HOSTEX CAPE 2010 students of THPS

On Wednesday 10 March, the students of The Private Hotel School made a trip to the Hospitality Exhibition (Hostex) which took place at the Cape Town International Convention Centre. It was a unique and memorable experience, as well as an eye-opener for the students as they learnt the current trends in the hospitality industry. It was also a great opportunity for the students to get an insight on how an exhibition in the hospitality industry took place.

There were definitely a few parts of Hostex that caught the students' eye. The focal point of the event was how the hospitality industry is implementing 'Going Green.' Items selling included coffee machines that use less power, dish washing machines that save 70 000 litres of water per year, and Bio-citrus laundry detergents that are environmentally friendly. It is inspirational to know that the industry that we are in truly care about the environmental impacts. Another trend is striving to become healthier, which inspired the creation of an oven that cooks with steam. You put the item in and specify what degree of doneness you would like it, and it will roast, bake and grill many different dishes at once. This saves time as well as energy, because it holds the heat inside.

A famous event of Hostex is the Chef Cook Off, sponsored by Nestle Professional. This year, competitors included four of the youngest chefs from across the country. Members of the public got to see how top chefs prepare and cook their meals, and this was specifically a motivation point for students who wish to follow this career path. One of the chef's creations was using liquid nitrogen to make an instant sorbet. The visitors also got to participate in fun and interesting games, and as a bonus, got to watch and taste the deliciously cooked three course meals.

Students learnt how important networking is, as it may be a great benefit in the future when they apply for internships or are seeking jobs. Overall, it was a great experience and made visitors realize how dynamic the industry is and how many opportunities lie out there for hospitality students

FOR IMMEDIATE RELEASE

AMERICAN HOSPITALITY ACADEMY INTERNATIONAL HOTEL MANAGEMENT SCHOOL LICENSE AGREEMENT SIGNED BY THE AMERICAN HOSPITALITY ACADEMY AND THE PRIVATE HOTEL SCHOOL, AHA SOUTH AFRICA, IN STELLENBOSCH.

Stellenbosch, Western Cape, 7 November 2007 – The Private Hotel School in Stellenbosch has recently been granted the license for South Africa to offer tuition for the Diploma in International Hospitality Management and the Diploma in Culinary Arts programmes from the American Hospitality Academy. This makes the Private Hotel School the first American Hotel School in South Africa!

The American Hospitality Academy – the world’s leading provider of USA hospitality internships and exchange programmes – has partnered with some of the most prestigious members of the USA hospitality industry and academic institutions around the globe to create a comprehensive hotel management school curriculum. It has been specifically designed to develop future hospitality leaders who possess and demonstrate positive attitudes, strong work values and the ability to lead in a multicultural workplace.

WORLD CLASS EDUCATIONAL PROGRAMMES

The mission of AHA-IHMS is to provide tomorrow’s hospitality industry leaders with the practical training and educational and cultural awareness skills necessary to succeed in today’s global economy, while fostering international goodwill and friendship.

The management techniques and practices of the USA hospitality industry are viewed by many as the best in the world. AHA International Hotel Management Schools provide students access to these American hospitality management methodologies in an international educational setting.

Our curriculum combines innovative, leading-edge hospitality instruction with premier, practical “real-world” USA internships to ensure students receive the very best of both educational worlds – attitude and aptitude. Industry experts agree that leading hotel companies around the world hire for attitude and train for aptitude. AHA-IHMS trains students in both.

This unique, comprehensive hospitality education and practical training model is the only of its kind in the world!

ACADEMICS

Whether in the Philippines, Nepal, China, India, Romania, Vietnam or elsewhere, each AHA-IHMS campus is founded and focused on the same impeccable professional standards that have made AHA a world leader in hospitality internships: Quality in Education, Commitment to Excellence, Leading Edge Teaching and Practical Training methods, and an emphasis on Cultural Diversity and Leadership.

DIPLOMA IN INTERNATIONAL HOSPITALITY MANAGEMENT OR CULINARY ARTS

Students graduate with AHA-IHMS world-class Diplomas in International Hospitality Management or Culinary Arts. Additionally, certifications may be earned from three leading American Hotel and Restaurant Associations in the United States.

WHY ARE THE AHA INTERNATIONAL HOTEL MANAGEMENT SCHOOLS DIFFERENT?

USA INTERNSHIP

The AHA USA Internship Programme is an integral part of all diploma programmes at AHA International Hotel Management Schools. For most of our students, this internship will be their first working experience in the global hospitality industry.

The AHA-IHMS' main competitive difference is our internationally renowned structured USA internship programme. With 20 years of proven training experience, AHA provides students with world class practical training at some of the most prestigious hotels and resorts in the United States. AHA Partner Hotels include: Marriott, Hilton, Ritz Carlton, Westin, Starwood, Holiday Inn, Radisson and many premier vacation ownership properties.

AHA USA INTERNSHIP COMPONENTS

- Paid Internships in the United States at Premier Hotel Companies
- Furnished Housing, Utilities and Transportation
- SERVLEAD Internship Manual
- Real "On the Job" Training
- Training Plans and Competencies
- Classroom Training on Leadership and Cultural Awareness
- Passport to Culture Program
- Community Service Involvement
- Evaluations
- AH&LA Certification

J - I VISA SPONSOR

The AHA is a designated, US Department of State J-I Visa Sponsor. This designation allows the AHA to issue the DS-2019 form, or Certificate of Eligibility for J-I Exchange Programmes. The DS-2019 form is the legal paperwork required for all students participating in the training programme in the United States.

CAREER PLACEMENT

AHA assists all graduates with career placement at top hotel companies throughout the world. Local job fairs are hosted throughout the year at our school for both the USA industry partners and hotel partners in South Africa.

PROFESSIONAL CERTIFICATION COURSES

AHA at The Private Hotel School provides professional certification courses for industry practitioners interested in enhancing their current skills or for those gearing-up for a career shift to be part of the dynamic hospitality industry. Participants have the opportunity to complete a short term course and receive a certification from AHA-IHMS and the two premier hotel and restaurant educational organizations in the USA. Emphasis is on hands-on training.

Professional Certification Courses offered:

SERVICE BASICS

- Concentrates on the development of 10 essential positive work ethics that have been identified by industry leaders as the necessary traits to succeed in any hotel or service organization.

HOSPITALITY ENGLISH

- Focuses on building the participants' hospitality related vocabulary and deals with essential English grammar and sentence structure.

FOOD SERVICE AND SERVICE BASICS

- Develops participants' food service skills and provides a foundation for understanding the various challenges and responsibilities involved in food and beverage operations.

FRONT OFFICE AND SERVICE BASICS

- Provides participants with a hands-on approach in the main aspects of front office

operations including, and not limited to: reservations, registration, night audit, check in and check out.

GUEST ROOM ATTENDANT/HOUSE KEEPING AND SERVICE BASICS

- Provides participants with hands-on training on the basic functions of a guest room attendant. Emphasis is on observance of proper procedures with maximum efficiency that meet high quality standards.

THE PRIVATE HOTEL SCHOOL - DEVELOPING TOMORROW'S BEST TODAY!

This is the unique motto of a unique hotel school which opened its doors in January 2006. The Private Hotel School is nestled at the foot of the Helderberg at the Lanzerac Hotel & Spa outside Stellenbosch. It is the only hotel school forming part of a 5 star hotel, which makes it exceptional and one of a kind.

Although The Private Hotel School is fairly new, it is already renowned for its commitment to excellence. Our students are in demand, nationally and internationally.

Numerous applications have been received for next year, from both locally and abroad.

Students will experience the best of both worlds. The campus is surrounded by the breathtaking Helderberg mountain range and its lovely wine farms, with Stellenbosch's bustling student-life only a few minutes away.

For information regarding functions, please email ltheron@privatehotelschool.co.za.

For more details regarding the curriculum, please contact Director: Operation Mr Hein Olckers or Director: Academic Development Mrs Susina Jooste at tel 021 881-3792 or email holckers@privatehotelschool.co.za / susina.jooste@privatehotelschool.co.za.