

FOCUS

THE PRIVATE HOTEL SCHOOL

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THE PRIVATE HOTEL SCHOOL WORKSHOP WITH MR. Ali V. KASIKCI



Mr. Ali V. Kasikci

Vice President of Strategic Planning and Development,
Montage Hotels & Resorts

The Independent Hotelier of the World 2004 award winner, Ali Kasikci, is considered to be one of the industry's foremost pioneers. HOTELS magazine's editor Jeff Weinstein states, "Ali Kasikci is a 21st-century hotel leader." The Wall Street Journal referred to Kasikci as "The Gatekeeper" to the posh, and USA Today claimed that "His Hotel Lights Up the Stars."

Following the successful launch of Montage Beverly Hills, charged with the responsibility of opening and establishing it as the brand's second property and first urban hotel, Ali Kasikci moved into his new role as Vice President of Strategic Planning & Development for the growing collection of hotels and residences. This new position recognizes Kasikci's extraordinary accomplishments at achieving five-star status for Montage Beverly Hills, in record breaking time, to become the only new hotel in California to receive the 2010 Forbes Five Star Award. Now his mission is to grow the Montage brand. A graduate of the Hotel and Catering College in Germany, Kasikci holds a Master of Business Administration degree from Claremont Graduate University Peter F. Drucker Graduate Management School in Claremont, California. Following his apprenticeship at Hotel Bayerischer Hof in Munich, Germany, Kasikci held several senior management positions with leading hotels in Germany and with casino resorts in South Africa. Accomplished at a young age, Kasikci has enjoyed a long and illustrious career in the hospitality industry, from 1992 to 2007 as the Managing Director of The Peninsula Beverly Hills. Under Kasikci's management and direction, The Peninsula Beverly Hills continuously received highest accolades as well as Five-Star and Five-Diamond awards.

Kasikci is an honorary member of the Cornell Hotel Society, an active community leader who has served as President of the Beverly Hills Chamber of Commerce, a member of the Mayor's Economic Advisory Committee, and on the Board of Directors of the Wallis Annenberg Centre for the Performing Arts. He currently serves as the Chairman of the Beverly Hills Visitors & Conventions Bureau. The City of Beverly Hills appointed him "Executive of the Year" to acknowledge his continued support of the Beverly Hills community and leadership in the local economy. Ali Kasikci resides in Los Angeles with his wife Donanne, and "Billy Bean" and "Ivy," acclaimed hospitality pet correspondents.

[*Click to download the registration form](#)

ORIENTATION PROGRAMME FOR JULY INTAKE: "VOICES IN JULY"

The orientation programme from 9 – 14 July provided a valuable opportunity for the new students to feel part of the School and to meet the people they were going to be dealing with on a day to day basis. Not only were they introduced to each other, the policies and procedures of the PHS and had the opportunity to fit their new uniforms, but they also tasted wine and sparkling wines on visits to Stellenbosch Hills and JC le Roux, and paid site visits to the 5 star hotel at Asara and the renowned Big easy Restaurant. Some of the team building exercises were challenging and 'out of comfort zone' experiences, but everyone dealt with them well and there was a time in the last clay exercise when a threshold was crossed within the groups and they were able to integrate after that, as an entire group. It was encouraging to hear some good strong, innovative voices when asking to title the group clay piece. The eventual title 'Voices in Unity' is a pearl to receive, out of a session like that, and is therefore used as the title for this article. The final feedback around the circle indicated that the students found the session valuable with a particularly memorable comment

from Mpho: 'I had no idea my hands could say so much!' We are looking forward to contribute towards the development of the future careers of this specific group of students!



NEW ADVANCED DIPLOMA IN HOSPITALITY EDUCATION

Course Overview and Fees

Advanced Diploma in Hospitality Education							
SAQA level 7							
162 credits							
Year 1				Year 2			
Semester 1		Semester 2		Semester 3		Semester 4	
10-14 January 2011: Registration and course orientation 4 – 8 July 2011: Examination		11 – 15 July 2011 Food & Beverage Practical and Quantity Food Production		9 January 2012: Registration 10 – 13 January 2012: Examination 3 – 7 July 2012 : Examination		11 – 15 December 2012 Examination Practical and Quantity Food Production	
Module	Code	Module	Code	Module	Code	Module	Code
Intro to Hospitality	HM711	Safety & Sanitation in the Hospitality Industry	HM722	Hospitality Accounting and Revenue Management	HM733	Human Resource Management	HM745
Service Excellence	SOC711	Quantity Food Production Theory	FB723	Hospitality Sales and Marketing	HM734	Hospitality Management Internship	HM746
Food & Beverage Theory	FB711	Quantity Food Production Practical	FB724	Leadership and Cultural Diversity	SOC732	Research Project	HM747
Food & Beverage Practical	FB712	Didactics in Hospitality Studies	ED721	Curriculum Studies	ED732	Rooms Division Management	HM748
R2000 per Module R8000 per Semester		R2000 per Module R8000 per Semester		R2000 per Module R8000 per Semester		R2000 per Module R8000 per Semester	
Recognition of prior learning (RPL) will be considered at R500 per module.							

**PRIVATE HOTEL SCHOOL ASSEMBLES ACCOMPLISHED TEAM
TO TAKE IT TO THE NEXT LEVEL**



Mariëtte Collins



Chris Denny



Wessel Minnaar



Renette Denny

After a year of operation at its new premises, the Private Hotel School is to take its guesthouse and restaurant - 33 Stay and 33 Dine - to the next level. A significant revamp is among the projects to be undertaken by a newly assembled team of experts. Bringing a wealth of experience and skill to the enterprise are Mariëtte Collins, Wessel Minnaar and Renette and Chris Denny. Private Hotel School founder and director Hein Olckers has welcomed their involvement. "The Private Hotel School, 33 Dine and 33 Stay enterprises work together to create a unique synergy. With the new blood in the family, this synergy will shine through even more," he said. Mariëtte Collins is the new executive chef at 33 Dine. A Prue Leith-trained chef who worked at the highly-acclaimed Auberge Michelle and La Madeleine, Mariëtte gave up a successful career in business to chase her real passion and brings that commitment to 33 Dine Her inspiration for 33 Dine is drawn from her particular love for Mediterranean cuisine and will be enhanced with a South African twist.

"Travel, for me, is mostly about experiencing the cuisine of new destinations," she said. Mariëtte will introduce exciting new dishes, using locally sourced produce, to the menu. Establishing a herb garden for use by the restaurant and as a feature of the property, is also on her agenda along with converting the pool area into a light-lunch, child-friendly bistro.

Dinners featuring an exciting line-up of prominent chefs as guests are being planned and Mariëtte will host cooking classes for small groups as well. 33 Dine will be fully operational under Mariëtte's responsibility from September 15. Wessel Minnaar is the new manager of 33 Stay. An accountant for many years, Wessel is now pursuing his real calling. He was the manager of the four-star Amos Guest House in Pretoria and became renowned for his professionalism, personality, and service excellence. His devotion to service and quality is not only apparent in his work, but his hobbies too. A keen landscaper, Wessel has undertaken projects for properties around the country, two of which have featured in magazines. His immediate goal is to upgrade 33 Stay to a four-star establishment, sprucing up the garden in the process to turn it into an attraction in its own right. 33 Stay will be operational under Wessel's responsibility by November 1. Taking on the revamp of both 33 Stay and 33 Dine will be Renette Denny, an interior decorator by profession.

She owns Rosso-Viola Decor, a company that has operated countrywide for 18 years covering the corporate, residential and leisure market including, coincidentally, the Amos Guest House formerly managed by Wessel. The business brain and financial sponsor for Mariëtte and Wessel comes in the form of successful entrepreneur, Chris Denny. Chris's construction business, Edge to Edge, spans the country from Richards Bay to Cape Town and he has grand plans for expanding the existing buildings onto the adjoining property. Chris sponsors various humanitarian efforts, including a facility to house orphaned children in the North West province.

CLASSROOM CONNECT

Classroom Connect is an innovative program that connects hospitality students, faculty and classrooms from around the world in a safe and engaging online collaborative learning environment...[read more](#)

RHENISH FAMILY AND BUSINESS SUPPORTERS

RHENISH SPRING BALL: 4 SEPTEMBER 2010-08-19 PUT ON YOUR "MINK & TIARA" ENTERTAIN YOUR CLIENTS OR REWARD YOUR STAFF!

Parents, Friends and "Old" Girls: The Rhenish Spring Ball, on Saturday, 4 September, is going to be very Grand Affair and a lot of fun! Get on your dancing shoes and join 400 other guests in the Stellenbosch Town Hall for a night to remember. Your ticket (R250) includes

- An exquisite three course meal
- Wine on the table and
- A live band with dance floor!
- A cash bar, themed decor and a lot of little extras/giveaways for everyone (eg Lindt Chocolates) and Grand Prizes for the Raffle @only R2 per ticket.

ATTENTION ALL BUSINESSES (or suggest this to your boss!!)

For only R2500 your businesses can purchase a table of 10 seats to entertain and/or reward your special guests. This small investment not only buys you all of the above, but also a wonderful marketing & networking opportunity. For extra exposure on the night, you can also donate a prize from your company for our lucky draw & raffle. Best of all: the whole thing is tax deductible! All proceeds go to an extremely worthy cause: Rhenish Girls High School - this year turning 150 years old, making it the oldest Girls' School in South Africa...read more

For information regarding functions, please email Miss Louise Theron at 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.