

FOCUS

THE PRIVATE HOTEL SCHOOL ISSUE 1 | VOLUME 3 | YEAR 2011

From the Private Hotel School Team



It is difficult to believe that we are already two months into the new year! The new students have settled in and look very professional in their new uniforms; the minister of finances has delivered his national budget speech and it seems as if everyone is optimistic about 2011. When I look back on 2010, I realize that we all had our fair share of challenges on most levels of life and work. A definite highlight of 2010 was to receive our registration with the department of education as a higher education institution and the accreditation of our qualifications by the CHE –HEQC. Our **two year Advanced Certificate** received registration from the South African Qualifications Authority on the National Qualifications Framework level 6 – equivalent to most **three year programmes** at other Hospitality Institutions – Need we say more – The best qualification in the shortest time, affordable and an institution with very high educational standards! Furthermore we are the only private institution to offer a post graduate Advanced Diploma in Hospitality Education, registered on NQF level 7! We are looking forward to a year filled with highlights such as the annual graduation ceremony on 18th of March when 27 students will line up in their toques to be capped and to receive their AHA international diplomas. Upcoming highlights include the introduction of online programmes, learn-as-you earn opportunities, adopt-a-school project, a national competition ... 2011 is set to be a good year! Take hold of every opportunity that comes along your path. May this be the best year of your life. Sincerely,

Susina Jooste, Director: Academic Development

A To Z'S of food presentation



The second-semester 'Quantity Food Production' students had the opportunity to bring out their creativity through clay, on how to present and modify food. Presentation is a very crucial part of every dish; you do not have to be a master chef of five star rated hotels to create the same class effect. Second-Semesters, thank you for all your time and effort, can't wait to see what you bring out during your practical's. Remember, "less is more"! - Chef Barry

Jaco Botes



Following mentions of our top academic achievers in the previous newsletter (Volume 1), we also wish to congratulate Jaco Botes who was awarded second place in the first semester.

Keep up the hard work Jaco. You make us proud.

Dish of the month



Chef Collins delicious death by chocolate cake, perfect for the month of love. Dine 33 is in the process of compiling a new menu and pairing the food with Douglas Green wines. Treat yourself with a dinner at Dine33.

Buena Vista social cafe



On Tuesday, 15 February the Food and Beverage Studies students visited Buena Vista Social Café on the R44 between Stellenbosch and Somerset West. The purpose of this fieldtrip was for the students to receive bar orientation from professional and experienced bar personnel. The aspects covered included bar equipment, glassware, cocktail making techniques, and flaring. It truly was an enjoyable educational outing -Erika Theron, Food and Beverage Lecturer

12 Apostels Hotel and Spa

The third semester students enjoy a field trip to the 12 Apostles Hotel and Spa. We are looking forward to welcoming the General Manager, Horst Frehse as our guest speaker at our annual graduation ceremony.



Event proposals by second semester students



The second semester students are responsible for arranging their own event as part of their events subject. The group is arranging a charity, marketing and a Private Hotel School social event for the third semester students. Watch this space for some great events. Pictured in the photo from the left: Chiara Lindenberg, Blythe Flanagan, Mpho Mochafo, Jaco Botes and Darren Johnston. They are organising a morning tea charity event for Utopia old age home. - Berta du Toit, Events Lecturer .

Welcoming our new staff

The Private Hotel School welcomes new members of staff to our team. From the left is Merwede Snyman (Administrative Coordinator), Berta du Toit (Junior Lecturer), Jévasha Govende (Faculty Coordinator) and Francois Kitching (Accountant).



The second semester students 'take a hike' to Cape Town



The second semester students went on a site visit to Cape Town on the 15 February 2011. They departed out of Stellenbosch and went by train to Cape Town. They received a 60 minute tour through the famous One and Only Hotel. After completing the tour all of them wanted to know whether they could complete their internship at the Hotel. Thank you to the One and Only for allowing us the privilege to see your establishment. The day was ended with a fantastic lunch at the Eastern Food Bazaar, where the students had a taste of different cultures' food. The day was a success and the students enjoyed it tremendously.



For more details regarding the curriculum, please contact Director: Operations 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.