

# FOCUS

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

## Graduation 18 March 2011 – a sure highlight on the academic calendar of the PHS

Mr Horst Frehse, key note speaker at the annual graduation ceremony, held on 18 March at the PHS said “it’s never good enough to be only a ‘Handyman’ in our profession. Students should make sure to continue with in-depth training in as many areas of the hospitality industry as possible and train to become a specialist in the field; be this in Hotel General Management, F&B Management, Culinary Management, Customer Service or Sales & Marketing, HR & Training specialist, Reservations & Revenue Manager and Financial Manager...learn more



Carne van den Berg with her parents.



Jeanne Maree receive the special award



Mr Horst Frehse delivering his key note address



Tarryn Ehrman with Mr Hein Olckers



Faculty of the PHS

## Events At The Private Hotel School

The month of April has been an exciting, yet challenging month for the Second Semester Students. The final execution of each of their events took place and the past three months of planning has finally paid off. I am happy to announce that each event was successful and the students have put in a lot of hard work, time and effort to each of these events, thank you to all the sponsors and people that contributed to the success of each of these events. The new challenge awaits the first semester students. - Berta Du Toit (Events Lecturer)

### We Own The Night

Organised by: Lauren Tittley, Lerato Mathafeng, Lafras Swart, Andrew Emanuel and Charlene Zhang. Our group received the task to organise a social event. We decided to host an event for the third semester students, the objective of our event was to spoil the third semesters and give them an opportunity to enjoy a night of glitz and glamour. Everybody looked absolutely stunning, the food was outstanding and the overall atmosphere of the night was fabulous. Thank you to all of the first semesters that helped, we couldn't have done it without you. - Lauren Tittley (Second Semester Student)



### Mad Hatters Morning Tea

Organised by: Jaco Botes; Blythe Flanagan, Chiara Lindenburg, Darren Johnson and Mpho Mochafo. For the Charity Event group Saturday the 16th of April was our time to shine. With the help of Ms du Toit, we successfully planned, coordinated and hosted a Mad Hatters Tea Party for 16 residents from Utopia Old Age Home in Stellenbosch. After many hours and much hard work we are proud that it was a day filled with fun activities, friendly company, good entertainment, delicious food and big smiles. The event was thoroughly enjoyed by all attendees and will undoubtedly be a lasting memory for the guests and organisers. - Chiara Lindenburg (Second Semester Student)



### Private Hotel School Marketing Event

Organised by: Simone Aaron, Sian Kaplan, Carmen Els, Simone Turner, Kim Eaton, Helen Trueb and Taryn Schutze. The event group was allocated the marketing theme for The Private Hotel School. The guests were greeted with sparkling wine, compliments of Stellenbosch Hills and a delicious array of Mediterranean dips and freshly baked breads. They were treated to a Stellenbosch Hills biltong and wine tasting which was followed by canapés prepared by our student chefs as well as a tasty buffet of desserts. The event was enjoyed by all and positive feedback was received throughout the evening. Simone Aaron and Sian Kaplan (Second Semester Students)



### Western Cape Educational Department Workshop

The Western Cape Educational Department approached the Private Hotel School to provide all the hospitality studies teachers in high schools in the Western Cape with a workshop. The workshop was divided into seven sessions. The sessions were presented by the PHS lecturers to the teachers and included Food and Beverage Service, Creative table setting and Events, Food presentation, Entrepreneurship, Food and wine matching and Quality Assessment. The Hotel School is proud to announce that they launched the following special projects at the conclusion of the workshop:

1. The PHS has adopted Kayamandi High School. Our joined vision is that each learner enrolled for Hospitality Studies will pass the final grade 12 exams.
2. Competition for Hospitality Studies Learners in the Western Cape. The winner will be sponsored for the one year Higher Certificate in Hospitality Management. This qualification is registered at a SAQA NQF level 5 and is accredited with the HEQC. The value of this sponsorship is R60 000.



### Kayamandi Comes To PHS To Cook

Learners from Kayamandi High School in the kitchen of 33 Dine, practising techniques that are required for their final examinations in Hospitality Studies



### Celebrity Talkshow – The Cutting Edge

"As part of our assignments, the first years presented several chefs in the form of a talk show called "Cutting Edge." I found the presentations informative, entertaining and above all inspiring. It is clear all the students put everything into their projects to make them interesting and convey a message. I was particularly fascinated by the information on Jamie Oliver, I learned that his is not just a profession but a mission to change how children eat. Geographically close was a presentation on Reuben, Margot Jansen and Michael Broughton three of South Africa's top chefs...learn more



### Designed a Herb And Vegetable Garden

"In this project we had to choose 10 different herbs and to tell about their culinary uses, their cultivar and any other useful information that we found and thought were interesting to hear. What we then did was start building our herb garden models, all of them turned out excellently; they were bright, colourful and full of different ideas and layouts.

We have already started with our earthworm project, where we recycle all of our paper and organic wastage from the kitchen. The earth worms will turn it into compost, so far we have two story worm hotels that will start reproducing within the next three months and multiplying their quantity."



### We're Going "Greener" - Composting Of Biological Waste By Earthworms

"In connection with The Private Hotel School's ongoing effort in becoming more environmentally friendly, Academic Director Mrs. Susina Jooste has initiated an Earthworm Project. With the kind assistance of Mr. Charl Pienaar, the recycling project aims to reuse organic kitchen waste and having the specially bred earthworms transforming it into usable compost for the herb garden behind 33 Dine. Student Chefs' Mpho Mochafo, Michéle van Sittert and Jaco Botes had a close up encounter to appreciate the work in action, as depicted in the attached photograph on May 13th...learn more

### Introduction To Culinary Arts Practical

This 1st semester class only now understands why something as basic as cooking is referred to as culinary arts, it is in fact one. A true art form ranked up there with van Gogh and Rembrandt, matching in age and prestige. We started off with the basics and even this proved to be a complete revelation in what used to be conventional meals. Sugar turns to string, eggs obediently stay in form and actually eating your hard made Bavarois feels like sacrilege, after the time and effort required to creating and plating it. This course has instilled a new appreciation for what chefs create, it has been a unique and fascinating experience with more than enough situations to 'learn from our mistakes', the occasional mishap but all in the name of fun while creating, learning a new skill and ultimately preparing us for this fast paced, international industry. To download the Culinary Competition form, click here



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.