

FOCUS

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A NEW SEASON AND INFINITE POSSIBILITIES

One season leads to the next, that is the known and expected rhythm of nature ... and life, work, love and relationships. Winter has provided us with time to rest, or to renew our basic values and strengths or perhaps allowed us time to plan for and dream about the approaching spring. Spring – the very word conjures up images of youthful vitality, emerging blossoms, green leaves, fresh air, superb health and infinite possibilities. We experience fresh smells, a new lightness in our hearts. We anticipate new beginnings, a new job, a new career, a new friend or a new relationship. When Spring happens, we overcome the inertia of winter's dormancy and closure. We open up!... - Susina Jooste...learn more

SHAKING THINGS UP

On Tuesday 30 August 2011 the first semester Food and Beverage class was challenged to “concoct” their own cocktails. The challenge was to invent a brand new drink, fabricate a story of origin and make the concocted cocktails in front of the class. The students had some wonderful ideas and we enjoyed seeing how everyone's unique tastes and preferences influenced their creations.



FRANSCHHOEK FIELDTRIP

On the 25th of August the first semester students along with Chef Barry and Miss Theron went on a day trip to Franschhoek, we left the Private Hotel School at 08h15 in the morning and headed straight for La Residence in Franschhoek. There we visited with Elni le Roux, who is a fourth semester student doing her internship at La Residence. Elni took us on a tour of this beautiful five-star boutique hotel, surrounded by the mountains of Franschhoek. Afterwards we had morning tea and scones on the hotel's outside terrace overlooking their pond. Next we visited the Three Streams Trout farm and smokehouse where Dale and Dewald took us on a tour through their breeding facilities and the areas where the fish are raised. We also enjoyed an informative tour of the food production area. Three Streams supplies trout and salmon to the hospitality industry and to big retailers like Woolworths. They follow strict health and food safety regulations which the owner of the company was keen to show us...learn more



BUENA VISTA FIELDTRIP

On Tuesday 16 August, Miss Theron and the first semester students embarked on a field trip to Buena Vista social café. The bartender taught us about the history and production of each alcoholic beverage that might be served in a typical bar. Stuff like who invented Vodka and whisky (there is still lively debate about this point), the bartender knew every historical fact. We learned about the art of cocktail making and flaring, which was not only entertaining but also interesting to learn about. The highlight of the trip was when the bartender demonstrated how to make a Cotton Candy Cosmo using molecular mixology techniques. The concoction bubbled like a potion, smoke floated off the edge of the glass, little sugar crystals from the candy floss formed at the base of the glass and it tasted like a childhood memory (but with a kick J)! The trip was not only fun, but educational as well and made us see bartending and the art of cocktail making in a new light. By Alexandra Schroegendorfer (First semester student)



WORK AT ROBERTSON

On the 6th of August, while the fire department was extinguishing the fire in the warehouse at the school, myself and 22 brave students travelled to Robertson to waiter and cook for 300 guests at the Breede Rivier Hospice charity event. The function was attended by some dignitaries from the UK and the Netherlands as well as 10 local wine makers. It was an enjoyable evening, with the students put under quite a lot of pressure, especially in the kitchen. At the end of it, we all surfaced breathing, knowing that THIS is what the industry is all about: hard work, long hours, pressure but highly rewarding when you can look back and know "we've done it"! - Darren Zietsman



TEACHING AND LEARNING IN HIGHER EDUCATION COURSE

Every Wednesday, for four consecutive weeks, two of PHS's faculty members, Dr. Annelie Gresse and Miss Erika Theron, attended a training course on teaching in higher education offered by The University of Stellenbosch. They travelled to CPUT's Bellville campus where the course was hosted. Session one was about student and lecturer behaviour – what the student might do to promote or inhibit learning as well as what the lecturer might do to promote or inhibit the student's learning. Session two focussed on the importance of student engagement in higher education. It was emphasised that students at tertiary level should be less dependent on the lecturer and take ownership of their own learning. Session three was on how to deal with diversity in the classroom – different races, genders, ages, income levels, educational backgrounds, cultural backgrounds, etc. The last session was on how lecturers can become reflective practitioners, making sure the objective of each lecture is met. The directors of The Private Hotel School strongly believe in quality teaching in higher education and the development of our lecturing staff. During September and October, all faculty members will attend the workshops on Assessment in Higher education.



CULTURAL DIVERSITY: MOTIVATIONAL SPEAKER

Adrie Visser was invited as a guest speaker by Ms. Berta du Toit (Cultural Diversity Lecturer), to give a presentation at PHS on people with disabilities. The objective of the presentation was to expose the students to someone with a disability and how such persons would like to be treated, especially within our diverse hospitality industry. Adrie gave us much more than what we bargained for, after her speech emotions of hope, thankfulness and inspiration were experienced by the faculty members and students alike. Please read the following letter written to Adrie by the student Paige Lindenburg, SRC representative for the second semester students. - Berta du Toit: Cultural Diversity Lecturer)

Dearest Adri I am writing to you to congratulate you on the amazing talk you gave us at The Private Hotel School, you are an incredibly inspiring woman and I truly believe that your motivational talks should be heard by every single individual. I have never met a person so grateful and happy about life and who they are, like you. Your positive attitude to everyone and to your life in general is something that every single person in this world can learn from. So many people live their lives in so much negativity and they constantly feel sorry for themselves and their lives but they don't actually realize how privileged they are. You are really someone that has had a hugely positive influence on my life and you have made me look at my life in a much more positive light and made me Appreciate everything I have and can do. I strongly urge you to continue the motivational talks as you can make such a huge impact on very individual that gets the opportunity to meet you. You are an amazing and inspiring woman and I truly take my hat off to you. Never change for the world, let the world change for you!

Best regards,
Paige Lindenburg



Pictured in the photograph: Michael Fourie (First Semester student), Berta du Toit (Cultural Diversity Lecturer), Adrie Visser (Motivational Speaker) and Ilse Swart (Second Semester student).

FUN-FILLED COOKING CLASS – MOROCCAN FEAST

Moroccan food is the culinary star of North Africa, but tonight it was the star at 33 Dine. The tables were decked with bright organza, lit up by luminaries, Moroccan music playing in the background and the aroma of the rich spices all captured the exotic Moroccan ambience. The only thing missing was the feast. We all put on our aprons, recipes in hand and headed to the kitchen to cook up a storm. With Zuzanka van Rensburg and Corisa Bredenkamp to inspire and coach us, we all learn how to cook Ras El Hanout, Harissa paste, Moroccan flat breads, Harira soup, meatballs with rose petals, Tagine of lamb with prunes and chicken pastillas. At the end of this very entertaining evening, we wrapped the feast with almond crescents and mint tea.

All I can say was WOW! The food was amazing! If you haven't attended a fun-filled cooking class yet, you're missing out. I hope to see you at the next one! - Tracey King (Culinary Entrepreneurship).



STUDENTS GIVE STATIONERY TO VLOTTENBURG PRIMARY SCHOOL

The programme of the Private Hotel School prepares students to realise that all businesses, including hospitality businesses, have a social responsibility. Part of our social responsibility is our discretionary responsibility. As employers and employees we are part of the community and our guests and clients are from the community. It is therefore important to give back to the community, especially with the knowledge that there are people who are less fortunate than ourselves in the community.

One of our event planning groups, Carmen Els, Andrew Emanuel, Lafras Swart and Estelle Botes, has decided to, as part of their discretionary social responsibility, raise money through an event to assist our neighbour, Vloottenburg Primary School. They worked very hard to market the event amongst their friends, parents and parents' friends and put in extra effort to make it a spectacular day for all who attended. The event, an unique wine experience where people could blend their own wine with the expert assistance of a Douglas Green employees, was a huge success and the students and their guests had a marvellous time.

The profit from the event, totalling R3 210, was donated to purchase stationery for the school. Each class received a parcel according to the needs of the class, including wax crayons, colour pencils, pens and pencils. As most of the members of this event planning group are busy with their career placements, three members of the current Student Representative Council, Jaco Botes, Nicole Harrison and Nico Thiant, offered to take the parcels to the school. We hope that the parcels will assist the school with its good work and give the learners the opportunity to develop their creativity. - Dr Annelie Gresse: Academic Dean.



Pictured in the photograph: Handing the parcels to the School by Nico Thiant and Nicole Harrison (second semester students and SRC representatives).

EVENT PLANNING WINE TASTING EVENINGS

The Event Planning subject is once again in full swing this semester. The students were responsible to arrange a wine tasting as their first event, following specific guidelines. The objective of this practical assignment was to introduce the students to planning and managing an event. I am happy to report that all the wine tastings were effective training exercises and the students learned a lot and now know the 'sense of urgency', attention to detail and effective planning. These skills need to be applied with the larger events in October, for which I am very excited about. A total of three wine tasting evenings were hosted. The first evening was an Asara Wine Tasting, the second a J.C. le Roux tasting and the last one an Ernie Els tasting. Please read the feedback from the students and people involved. Berta du Toit: Event Planning Lecturer).

ASARA WINE TASTING

On 17 August, The Private Hotel School hosted a Wine Tasting Event, where fifteen people were invited to experience some of the finest wines being sponsored by Asara Wine Farm, Stellenbosch. Each wine was explained and paired with a different type of cheese and towards the end of the event, Asara was very kind to present an attendee with one of their vintage wines from a lucky draw. The evening was a great success and The Private Hotel School as well as Asara Wine Farm received good positive feedback from this Event. Kay-Lee Berry: Second Semester Student



J.C. LE ROUX TASTING

A bubbly night for all On Wednesday 24 August Event Groups 3 and 4 hosted the much-anticipated J.C. le Roux Sparkling Wine Pairing in the PHS auditorium. Three of the Houses's best products were sampled with food made to specification by the Quantity Food Production team.

The evening began at 6 pm with an introduction by the J.C. le Roux Public Relations Manager, Mr. Gerhard Claassens. The auditorium was filled with thirty enthusiastic sparkling wine lovers who quickly settled into the tranquil, warm atmosphere. Thomas Rushby, the event's main presenter, led the tasting and explained each of the products as they were poured. The Brut (newly-launched) was paired with deep-fried salmon fishcakes, the La Valle with delicious cheese-filled samosas and lastly the sweet Le Domaine with lime-zest white chocolate cupcakes. It was a pairing created for only the best sparkling wine in South Africa!

The evening was concluded with a final acknowledgment to Mr. Claassens without whom the sponsorship would not have been possible. The event organisers learned much about planning for a pairing and accepted both criticism and praise very constructively. The evening was thoroughly enjoyed by all guests and faculty members, while Mr Claassens himself left very impressed. Please read the report written by Mr. Claassens below. Andre Craye: Second Semester Student.

"I would just like to take this opportunity to congratulate your group on hosting a delightful event on Wednesday August 24th, 2011 at The Private Hotel School. It was my honor and privilege to be part of your event. Your teams' approach to the sponsorship request should be complimented as it had a professional approach that, like a good bottle of Methode Cap Classique, had an excellent follow through. One of the biggest strengths of this event was the exceptional attention to detail to the event itself that I believe sprang from good organizational skills as well as careful logistical arrangements. Though the event itself was a little short it was none the less an enigmatic experience! Please be so kind as to convey my feedback with the rest of your team members.

Good luck with the rest of your term at The Private Hotel School, the hospitality industry should thank their lucky 5 stars for having you guys as employees.

Bubbly Regards

Gerhard Claassens, Public Relations Officer at The House of JC Le Roux



ERNIE ELS WINE TASTING

The Ernie Els wine tasting event was a huge success. We had 40 guests who all seemed to enjoy the event and the wines presented. We presented three wines, namely the Ernie Els Big Easy White 2011 and the Big Easy Red 2010 as well as the Merlot 2010.

Our preparations on the night started off with the organisers being quite relaxed and we thought we had a lot of time in hand. However, as the evening progressed the group started to feel the pressure. Eventually it was 'Go' time and we put on our smiles to welcome our guests. The wines and food paired well and guests started interacting and voicing their opinions. Time seemed to fly by and when it was finally over, the cleaning up we done and we were ready for a well-deserved drink ourselves. Unfortunately (for us) the guests had already drank the bar dry. We nonetheless went home satisfied with a job well done and ready for a good night's rest. Robyn Findlay: Second Semester Student.



For information regarding functions, please email Darren Zietsman at admin@privatehotelschool.co.za

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.