

# FOCUS

ON

THE PRIVATE HOTEL SCHOOL

APRIL NEWSLETTER | 2013



## CHANGE OF SEASON

Slowly summer has slipped away and autumn has crept in. The air in the morning is crisper and the leaves of the vines are golden brown. Days seem to be shorter and the sun sets earlier while nature prepares for her winter's rest. Although nature prepares for a rest period, The Private Hotel School is a hive of activity.

## GRADUATION

At a prestigious occasion hosted at Neethlingshof Wine Estate on 15 March, 32 young hospitality professionals entered the hospitality industry. The Chairperson of FEDHASA, Ms Michelé De Witt and Chef Bertus Basson of Overture Restaurant joined PHS as honorary guest speakers for this occasion. Their enlightening presentations motivated the young professionals for their careers in the hospitality industry. PHS wishes these young leaders all the best with their future endeavours.



## CULINARY ADVENTURES

During the April school vacation PHS facilitated a Culinary Adventure tour for learners interested to pursue a career in the Hospitality industry. These learners from Pietersburg High School, Polokwane, participated with a sense of adventure and came to explore and experience the industry outside of the classroom. Their programme was selectively designed to provide them with site experiences and culinary experiences beyond their wildest imagination. They also attended presentations on career opportunities, wine and food appreciation. Highlights included a cocktail demonstration at Buena Vista Social Café; visits to Mount Nelson Hotel, Fire & Ice Protea Hotel as well as excursions around the Cape and Winelands area. Some were first time visitors to Stellenbosch who fell in love with the region and did not want to return to Polokwane.



## TESTIMONIALS FROM EDUCATORS ENROLLED FOR THE ADVANCED DIPLOMA IN HOSPITALITY EDUCATION

PHS facilitates a distance learning qualification for educators in the hospitality industry. This is what some of the students have to say:

"I am loving being at PHS! Although I am a qualified teacher and have a lot of life experience in the hospitality industry, I felt there were areas where I didn't know enough. At present I teach Travel and Tourism to senior high school pupils as part of their Cambridge Curriculum IGCSE and AS level course. I enrolled for the Advanced Diploma in Hospitality Education to help me fill those gaps and get some specific paperwork behind me to qualify me to better teach the subject. I am finding the course very well balanced in all aspects of the industry and there is a good balance between practice and theory as well as individual and group work. Our class is very diverse and it is tremendous to see how each one of us is getting what we need from the course." **(Jayne Seaman, Travel and Tourism Department, El Shaddai Christian School, Durbanville)**

"I am currently in my second semester and have been stretched and enriched during my time at The Private Hotel School. I have more confidence in my teaching capabilities and my mind has been opened to more creative techniques in order for my students to benefit in the long run. I would strongly recommend any educator that is working in this stream in education to consider to take this course." **(Chantel Johnson, South African Youth Education for Sustainability)**

## STAFF NEWS



Chef Matthew Vigario has joined PHS to lecture in the culinary specialisation field. Chef Matthew holds a BComm Management Science degree (in Investment Management) and a Professional Chef Diploma in Culinary Arts.

He has worked on events such as Table of Unity (Durban), the Durban July and the Good Food and Wine Show (Durban). Chef Matthew says that he is excited to be part of PHS and indicated that there is a growing need in the industry for talented chefs.

See more at [www.privatehotelschool.co.za](http://www.privatehotelschool.co.za)