

FOCUS

THE PRIVATE HOTEL SCHOOL
Celebrating 10 Years of Excellence

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Attitude still the key focus

It is known globally by any talent management leader that attitude is the soft skill employers are seeking. Employers often point out that they "hire for attitude and train for aptitude". A positive attitude remains the fundamental to success in the hospitality industry. Knowledge can be acquired through further studies and experience but a good and positive attitude is a rare and important soft skill.



High Tea with Mayor Conrad Sidego

Mayor Conrad Sidego, the Mayor of Stellenbosch joined staff and students at TPHS in support of the Bergzicht skills training group. The group who completed the programme with TPHS is funded by the Mayor's skills development fund for youth. Tourism is an important local economic development tool and has been identified as a growth catalyst for the economy of Stellenbosch. It is recognised that people are a key resource in the tourism and hospitality process and by investing in skills training, employment opportunities are created for the youth of Stellenbosch.



TPHS extended classroom in association with industry partners

Senior hospitality management students of TPHS recently visited Hotel Verde, Africa's greenest hotel. They were treated to a site inspection and an in-depth presentation on 'green initiatives' for running hotels. A site inspection was also conducted at the Cape Grace Hotel and then the team under the leadership of the Academic Manager, Ms Erika Theron and Lecturer in Hospitality Management, Mr Marius Stols attended the FEDHASA Youth event at the Tsogo Sun Waterfront hotel.



Celebrity Chef on Campus

Celebrity Chef Carlos Gaytan visited TPHS. In association with TPHS students, they prepared the cuisine on site for the event "Cooking with Lorna", held at Spier Wine Estate. He has a very interesting career which blossomed from 1991. He arrived in Chicago in early 1991, quickly working his way up from pantry cook to line cook at Sheraton North Shore Hotel. After earning a position as Chef Garde Manger, Carlos discovered his creative ability to carve on ice, fruit and vegetables, winning several awards for his talent. In 1996, Carlos earned a position as Chef Garde Manger at the Union League Club of Chicago, ranked as the best private club in the nation. In April of 2004 Carlos became the Chef de Cuisine at Bistrot Margot where he worked with renowned French Chef Dominique Tougne and participated in such events as the Confrerie de la Chaide de Rotisseurs, the Moet and Chandon Brunch and the Annual Flora Springs Dinner Auction in Napa Valley. In May of 2008, Carlos opened his own restaurant - Mexique on Chicago Avenue in Chicago. With great creativity, love, and dedication he applies his knowledge of French cooking techniques and ingredients to his roots of traditional Mexican cuisine, creating a revolution of Mexican gastronomy. Mexique has received much recognition since its opening, including one of Chicago magazine's top new restaurants of 2009, best restaurant of 2010 and received its first star in the Michelin Guide in 2013. Most recently Carlos was awarded "Chef of the Year 2011", by the American Culinary Federation.



Ackermans fun-filled cooking class

Ackermans visited the TPHS site and arranged for a teambuilding with their staff. They had great fun in the kitchen and through the cooking and eating worked on strategic matters related to business. They enjoyed their time at TPHS which provides a unique setting to hold teambuilding sessions through fun-filled cooking classes.



For information on short courses contact Ms Susina Jooste on +27 21 881 37 92 or Susina.jooste@privatehotelschool.co.za or Ms Erika Theron on +27 21 881 3792 or etheron@privatehotelschool.co.za

"Your action and words should always agree with each other"



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