

2017 • Edition 3

# newsletter



Central University of  
Technology, Free State

■ Faculty of Management Sciences | Hotel School





## EDITOR'S NOTE

We once again had a very successful term with a buzz of activities at the Hotel School. The following events for the third term are noteworthy:

The Food and Wine Festival, Fiesta del Vino, which is hosted by the Hotel School on an annual basis, was once again a highlight on the calendar of the Central University of Technology, Free State (CUT).

The Hotel School also hosted the annual National Research Foundation (NRF) Awards Ceremony. In addition, we were privileged to receive a visit from Chef David Patterson from The Broadmoor Hotel in the United States of America, informing students of the wonderful opportunities with Awesome Travel.

Furthermore, we celebrated the graduation of some of our senior Hospitality Management students at the Graduation ceremony on 8 September 2017.

Finally, we received wonderful feedback from establishments where our students completed work-integrated learning.

Enjoy reading our newsletter. Thank you to all students and staff for your commitment and hard work in making the Hotel School such a successful department!

*Ms Gretthe Muller*

Acting Head of Department (HoD):  
Hotel School

## SERVICE EXCELLENCE

**A**s excellent service is the core business of the Hotel School, we understand and value the importance thereof. Facilities and Maintenance staff of CUT were invited to a remarkable lunch at Lettuce Eat Restaurant on 3 August 2017, in recognition of the excellent service they rendered to the Hotel School over the past few months.



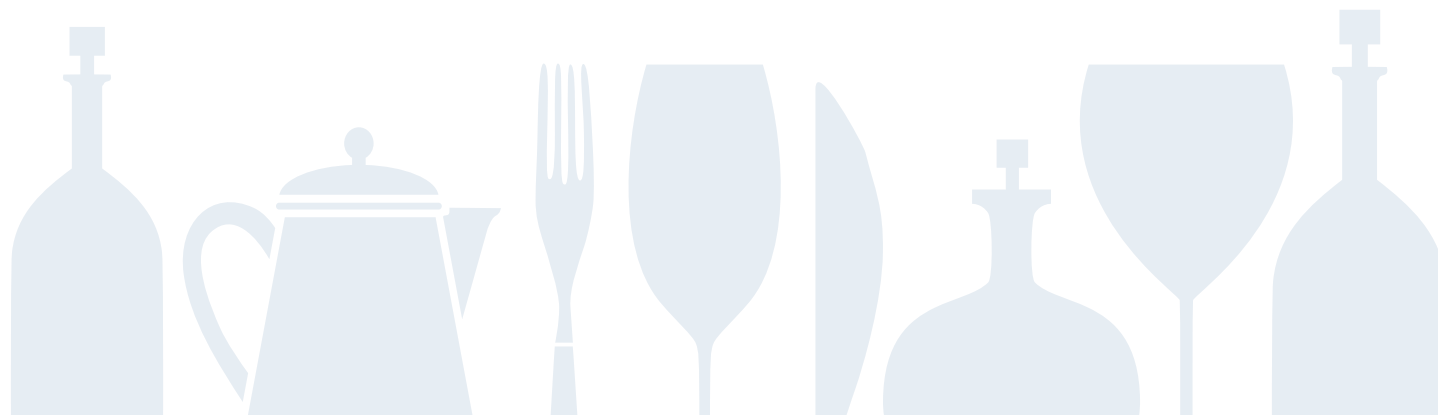
*"Getting the team away from the office grime was a nice break and treat. Thank you for recognising what the team contributes to the running of the University. Thank you to the students as well; they were very professional, and we enjoyed being served! Last but not least, thank you for the delicious meal", said Zelda Uwah, Occupational Health and Safety (OHS) Officer on behalf of the Facilities and Maintenance staff.*

## KOEKEDOORTJIE AUDITIONS



The Hotel School was privileged to host the auditions for the second season of Koekedoortjie baking competition on 4 September 2017. Young children made use of the challenge to create various mouthwatering cakes. Those who passed the first interview had to show off their cooking skills and creativity in the kitchen by making flapjacks.

Josef Moller and Ruaan Schlebush from the Homebrew film team captured the glorious creations in the Hotel School's kitchen. As we firmly believe in creating awareness of our industry amongst the youth of today, it is truly an honour for the Hotel School to host these auditions on an annual basis.





# Fiesta del vino

The CUT Hotel School hosted its 5<sup>th</sup> annual Food and Wine Festival, the *Fiesta del Vino*, from 23 to 25 August 2017. This year, an extra event was hosted on the Friday evening with well-known Bloemfontein band Jacobus Silwer, themed "Fusion Fiesta – Eat to the Beat", and blended aspects of good food, wine and music into one big barrel of fun.



Prof. Henk de Jager, CUT Vice-Chancellor and Principal (right), cut a ribbon on the first day of the three-day festival to officially open the *Fiesta del Vino* and welcome the guests. Pictured above from left to right are:

- Prof. Albert Strydom (Dean: Faculty of Management Sciences);
- Mr Marius Burger (Food and Beverage Manager:Hotel School);
- Ms Mpho Mophethe (First-year Hospitality Management student);
- Ms Jaydee Snyman (Operational Manager:Hotel School);
- Ms Seipati Mmatha (First-year Hospitality Management student);
- Ms Grace Limphane (First-year Hospitality Management student);
- Mr Mojalefa Phoofole (First-year Hospitality Management student);
- Ms Nomsa Ngesi (First-year Hospitality Management student);
- Ms Janice Solomons (Chef: Hotel School); and
- Prof. Henk de Jager.



The festival is a fun and educational food and wine tasting event, open to the CUT community and the general public. The event not only serves as a platform to showcase Hotel School students' Food and Beverage and Culinary skills and professionalism to the community, but also provides a valuable marketing opportunity for the University as a whole. It enables students to gain first-hand experience in the various aspects of events. Most importantly, it teaches them to apply their subject knowledge of wine in the practical wine-tasting environment.

The festival offered something for everyone's palate, whether they are beginners in wine tasting, budding sommeliers, or experienced connoisseurs.



During the first two evenings, guests had the opportunity to visit the Bistro Restaurant for a taste of the Hotel School's culinary expertise, whilst enjoying wine tasting and tray snacks.



On the third evening, guests could experience a five-course fine-dining menu, paired with music from Jacobus Silwer and his band.



The Hotel School made the most of the three evenings by inviting some of the Cape's top wine estates, such as Raats Family Wines, Rickety Bridge Winery, Swartland and De Meyer Wines, to participate in a series of wine tastings under the same roof.

The event was attended by 440 people, who streamed through the doors on Wednesday, Thursday and Friday to enjoy tasting a variety of sparkling wines, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir, and various exquisite blends.



Partners of the event included, Function & Wedding House; CUT Innovation Services (CUTIS); the wine distributors Vin Do, DGB and Meridian; CUT's Communications and Marketing Section; Creative Kilowatt; Bavukise Trading; Courant; and Jacobus Silwer and his band.

Wine enthusiasts did indeed enjoy the festival until the last glass!



*"A special note of appreciation must go to the entire Hotel School staff and students! You were absolutely outstanding and made us very proud!" – Prof Albert Strydom, Faculty Dean: Management Sciences.*









## "MEAT" THE CUTTER

Johan Minnaar, a second-year Hospitality Management student, completed a short course at the South African Butchery Training School in Pretoria during July 2017. The course is basically a training course for people who would like to become meat-cutting technicians. *"The course taught me how to cut a carcass into primal cuts, and how to make boerewors, patties, cheese sausages, flavoured sausages, biltong and droëwors"*, said Johan.

## GRADUATION CELEBRATION

On Friday, 08 September 2017, nine students from the Faculty of Management Sciences graduated with a National Diploma: Hospitality Management. Hotel School staff members had the opportunity to congratulate, and bid farewell to students, wishing them all of the best for their careers in the hospitality industry.

Pictured below are Chef Janice Solomons, Lamla Qoyo, Thepo Moabi and Grethé Muller (Acting Head of Department: Hotel School).



## VISITING SPAIN

Lisa-Mari Coughlan, Junior Lecturer: Hospitality Management, attended the 2017 International Conference on Sustainable Tourism Management in Barcelona, Spain from 22 to 24 August 2017. She presented a section of her PhD thesis, titled *"What determines culinary decisions? The case of international tourists to South Africa"*, at the conference. The conference provided an enriching experience during which academics could engage productively on sustainable tourism, and share ideas on influencing the industry in a positive manner.







# DOCTORANDI DINNER

On Friday, 08 September 2017, the Hotel School hosted the CUT Doctorandi Dinner, which was held after the Spring Graduation Ceremony.

The dinner, which was attended by approximately 140 guests, always provides students with a great opportunity to showcase their impressive service and culinary skills, and they did us proud once again! The Hotel School Atrium was set up beautifully, and guests were treated to a three-course meal, which, although conceptualised by Chef Ewald van Aswegen and Mr Marius Burger, was prepared by Hospitality Management students. It was once again wonderful to participate in the acknowledgement and celebration of the University's doctoral graduates.

Well done to Hotel School students and staff for successfully hosting the Doctorandi Dinner!



On 14 September 2017, Executive Chef David Patterson from The Broadmoor hotel honoured the Hotel School with his presence. He delivered a short presentation and shared his years of knowledge and expertise in culinary studies with senior Hospitality Management students.

Caroline da Silva from Awesome Travel explained that this is an outstanding opportunity for students to join the world class culinary team at the Broadmoor Hotel. Spending time in Asia, Southeast Asia, India and the Middle East, Chef David has a wealth of culinary experiences which played a major role in new menu development at the Broadmoor Hotel.

Chef David also paid a visit to the two Hotel School restaurants, where he met with Chef Janice Solomons and students in training. Through his visit, students were given the opportunity to realise the value and relevance of their training, and to be more prepared for the industry.



# INDUSTRY EXPOSURE

From 22 to 24 September 2017, second-year Hospitality Management students Michelle Bebe-Khen and Willa Greyling spent three days at the Moolmanshoek Private Game Reserve near Fouriesburg in the Free State, where they rendered bar assistance to 400 guests at the annual 4 Peaks function.

The experience provided great industry exposure for the students, whose hard work was highly appreciated by the Head Chef and former Hotel School alumnus Niel Brits.







The annual NRF Awards Ceremony was hosted by CUT on 14 September 2017. The ceremony served to recognise research excellence through the bestowment of NRF awards on South Africa's leading researchers. Prominent attendees at the event included the Minister of Science and Technology, Mrs Naledi Pandor, who delivered the keynote address; former President Kgalema Motlanthe; and the former Minister of Science and Technology, Mr Mosibudi Mangena. Dr Sanjaya Rajaram, a world-renowned scientist who developed 58% of all the wheat varieties that exist today, delivered the science speech.

During the event, guests from across the country had the opportunity to experience hospitality at its best. The ceremony took place in the Boet Troskie Hall on the Bloemfontein campus, where guests were welcomed with entertainment and various cocktails prepared by the Hotel School, after which they were treated to a magnificent cocktail dinner in the beautiful Hotel School Atrium.

All first-year and senior Hospitality Management students were involved in the preparation and execution of the food, beverages and culinary requirements of

the 280 guests. Students in the kitchens worked under the guidance of Chefs Janice Solomons, Jene Miles, Matubatsi Mokoena and Ewald van Aswegen, whilst the students responsible for food and beverages worked under the supervision of Mr Marius Burger, Ms Chloe de Villiers and Ms Jaydee Snyman.

*"An event like this can only be a success with great teamwork, and each one of you played a very important part, from the planning phase, to preparation and then execution of the NRF Awards",* said Jaydee Snyman, Operational Manager: Hotel School.

Event Wizards, who were responsible for the event planning, were extremely impressed with the professional and friendly assistance of everyone at the Hotel School. *"It was refreshing to work with students that have such a positive attitude! Please thank them on our behalf, and we wish them all of the best",* said George Sutherland of Event Wizards.

Prof. Albert Strydom, Dean of the Faculty of Management Sciences, stated that the event was *"indeed the Oscars of research, and the students of the Hotel School made us so proud!"*



## PLACEMENT AT TOP RESORT

During their second and third year of study, Hospitality Management students are placed at, amongst others, the Champagne Sports Resort in the Drakensberg Mountains for a six-month period of work-integrated learning. During his visit to the Hotel School on 29 September 2017, Executive Chef Donovan Bower interviewed a number of students for possible placement at the resort from December 2017 until May 2018, when they have to return to the School for the second semester. Needless to say, the first-year students are equipped and ready to be placed at this top resort!





# LEADERS IN THE MAKING

During September 2017, Jacques Ras (Lecturer: Hospitality Management) and Belinda van der Merwe (Lecturer's Assistant: Hospitality Management) paid a visit to third-year Hospitality Management students who are completing work-integrated learning in the Cape Town area. These students commenced with work-integrated learning in June 2017, and will complete their training in December 2017.

Wonderful feedback on the students' progress, performance and positive attitude was received from the managers of these establishments, and many students have been offered permanent positions.

Jason Le Fleur, Food and Beverage Manager at the Sun Square Cape Town City Bowl had the following to say about our students: *"I've worked with Bloemfontein students before, and they are always just a step ahead!"*



Pictured above are Landré Pretorius and Jacques Ras at the Cape Grace, which is rated number three of the TripAdvisor Travelers' Choice Awards' top 25 hotels in South Africa. Landré strives to provide the best possible service, and thus he is envisaged to become an outstanding manager in the near future.



Pictured are Reitumetse Maele (middle) and Jacques Ras at the Southern Sun Waterfront in Cape Town. Reitumetse is reliable and is able to work without supervision.



Pictured above are Jacques Ras and Lebo Masienyane, who is absolutely phenomenal. She is a rare character, and will be able to lead this industry one day!



Jacques Ras and Thato Lehasa pictured at the Belmond Mount Nelson Hotel in Cape Town, which is rated number nine of the TripAdvisor Travelers' Choice Awards' top 25 hotels in South Africa. As Thato is very eager to learn and a great team player, she has the potential to be given a supervisory role.



Pictured above are Jacques Ras and Belinda van der Merwe with Pretty Melane at the Southern Sun Newlands, Cape Town. Pretty is hardworking, diligent and trustworthy, and she meets all the criteria required for placement at this establishment.





Teboho Makgisa at Protea Hotel by Marriot, Victoria Junction in Cape Town is a hospitality presence! He has such a passion for the hospitality industry, which will enable him to reach high heights.



Angela Mabaso pictured at the Protea Hotel by Marriot, Sea Point in Cape Town.



Denise Ackerman at the Twelve Apostles in Camps Bay, which is rated number six of the TripAdvisor Travelers' Choice Awards' top 25 hotels in South Africa.

The Garden Court OR Tambo International Airport, Sabi Sabi Game Reserve, Southern Sun Gold Reef City, and Holiday Inn Sandton are just a few other establishments where our students are placed.



On 29 September 2017, the Hotel School hosted the National Tourism Careers Expo (NTCE) Bake-off Competition for Grade 11 learners. The ten participants from four provinces had to bake a cake according to various rules and regulations provided by Department of Economic Small Business Development, Tourism and Environmental Affairs (DESTE), whilst two Hotel School Chefs (Chef Janice Solomons and Chef Jené Miles) had to make use of the rubric provided by DESTE to judge the cakes that were presented.

This is yet another way in which the Hotel School is involved with our youth, and provides them with a platform to learn more about the hospitality industry and various aspects thereof.

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