

Newsletter

Faculty of Management Sciences | Hotel School



EDITOR'S NOTE

This newsletter showcases our passion for our students and teaching, which we realise through the numerous activities and initiatives in which we are involved. One of the highlights of the first term of 2018 was the Autumn Graduation Ceremony, at which 38 Hospitality Management students obtained their qualifications. Well done to all of you!

The School received positive feedback from top hospitality establishments where our students are placed. According to these institutions, our students are performing very well, and many of them have been offered permanent positions.

We are also looking forward to presenting the CUT Beer & Food Affair on 31 May 2018.

We hope to see you there!

Ms Dalene Crowther

Acting Head of Department (HoD):
Hotel School



Alumnus Chloe de Villiers was awarded the annual ABE Baily Travel Bursary 2017 to the United Kingdom. This prestigious honour goes to students or lecturers who perform academically well, who fulfil leadership roles, and who are involved in their communities.

Chloe was privileged to be one of the 17 students chosen to visit Addis Ababa, the capital of Ethiopia, from where they travelled to London for the ultimate travel itinerary, including a visit to Scotland.

"The 2017 Abe's, whom I was so privileged to associate myself with, had the biggest influence on my life, and I am so fortunate to be able to be a part of the big things they have planned for this beautiful country of ours", said Chloe. ■



Chloe and the Mayor of Camden

FACULTY AWARDS

The Faculty of Management Sciences held its annual Excellence Awards Ceremony in March 2018. The evening is always a highlight on the CUT calendar and this year proved to be no different. It is an honour for the Hotel School to be part of the CUT events, showcasing our students' knowledge and skills to the guests. It was a real prestigious event and the following Hospitality Management students received certificates for their hard work, dedication, commitment and excellence:

- Monique du Preez and Neo Ngubane, who shared second place in the Best First-year Student 2017 category; and
- Denise Ackerman, who obtained second place in the Top National Diploma Student 2017 category. ■

Pictured below are Ms Dalene Crowther (Acting Head of Department: Hotel School), flanked with Monique du Preez and Denise Ackerman.



WORK-INTEGRATED LEARNING AT TOP HOTELS

In February 2018, Jacques Ras (Lecturer: Hospitality Management) and Judith Mavuso (Junior Lecturer: Hospitality Management) visited the various top establishments at which our students are currently completing their work-integrated learning. Students were eager to share their experiences at these prestigious establishments, which are rated amongst the top ten of the TripAdvisor Travellers' Choice Awards' top hotels in South Africa. These hotels include, *inter alia*:

- Cape Grace (#2);
- The Plettenberg (#4);
- Kapama River Lodge (#3); and
- Saxon Hotel Villas & Spa (#5).

Students are placed for a six-month training period at these establishments, based on their academic performance, practical aptitude and positive attitude. The training forms a major component of the Hospitality Management programme. Whilst completing work-integrated learning, students are exposed to different aspects of the industry, including events management, financial operations, accommodation services and duty management.



At Southern Sun Hyde Park, Sharrifa Noel is an enthusiastic and eager student, who performs above expectations.



Elnette Martins is excelling at Southern Sun Pretoria.



Sebabatso Majoro is a fast learner, and has already been placed in a supervisory position at the Holiday Inn Sandton.



Lehlohonolo Faba and Molebogeng Motsage were placed at Kapama River Lodge, rated third of the TripAdvisor Travelers' Choice Awards' top 10 hotels in South Africa. Both these students are energetic young gentlemen, who are not scared of hard work and going the extra mile.



Grace Mbamba and Lentswe Kitso are performing very well at the Southern Sun OR Tambo International Airport. Lentswe has been nominated for employee of the month. It is the first time in the history of the hotel that a student has been nominated for this award.



Carla Potgieter, who was placed at Kapama Game Reserve, is very popular with guests and Management alike. Carla is truly a hard worker!



Zanele Ndima, a third-year Hospitality Management student, received overall positive feedback, and is excelling at the front office at the Southern Sun Elangeni and Maharani in Durban. Lebo Monareng is the best Hotel School student amongst all trainees from the various hotel schools. Her eagerness to learn is recognised by Management.



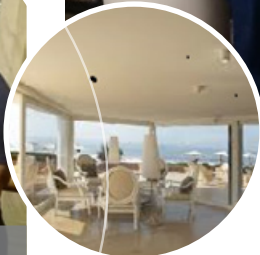
Neo Ngubane adapted well to the high standards of the Saxon Hotel Villas and Spa, rated fifth of the TripAdvisor Travelers' Choice Awards' top 10 hotels in South Africa.



MJ Phoofolo is dazzling guests at the Sandton Sun with his vibrant and outgoing personality.



Betta Ramochela's performance at Beverly Hills Hotel Umhlanga is excellent. Her supervisor is very proud of her!



LEARN
WORK
HOTELS

GUEST LECTURES

In March 2018, alumnus Ntlanganiso Nkala, who is currently managing an events and catering company, Ossobuco Events and Catering, shared his experience with first-year Hospitality Management students.



The industry presents many opportunities to be explored, and, for prospective industry staff, the ability to work in a team is a vital aspect of "making it" in the industry.

Ntlanganiso informed students that *"practical goes together with theory; it is important to balance the two, especially at the early stages of the programme. The hard, long hours are taxing, and can be psychologically dampening at times"*.

Ms Maritha Bosch presented training in curriculum vitae (CV) writing to third-year Hospitality Management students. A good CV comprises much more than a list of facts, achievements and work experience. According to Maritha, *"an employer wants to see how you can solve the needs of the company, and will look at you as a holistic person"*.



Pictured above from left to right are Jabulile Mpembe (third-year Hospitality Management student), Jacques Ras (Lecturer: Hospitality Management), Ms Maritha Bosch (Careers Officer), and Willa Greyling (third-year Hospitality Management student).

LET'S TALK ABOUT IT!

Leanne Posthumus (Department Administrator: Hotel School) delivered a short presentation on physical and psychological/emotional safety in Higher Education, and first-year students had the opportunity to discuss the essentials of HIV/AIDS and sexual behaviour. *"Poor academic performance and high-risk sexual behaviour are major challenges of the Higher Education sector"*, says Leanne.



Pictured are Bianca van der Merwe and Joshua Jacoby both first-year Hospitality Management students.

CONGRATULATIONS TO ALL GRADUATES!



32 Hospitality Management students obtained their National Diplomas in Hospitality Management at the Autumn Graduation Ceremony in March 2018, whilst six students obtained their B Tech: Hospitality Management qualifications. The majority of these students have already entered into the Hospitality industry as Chefs, Food and Beverage Managers, Event Managers, and Front Desk Officers. Others have joined guesthouses, game lodges, top hotels and restaurants.

Congratulations to Denise Ackerman and Juanita Kriel who obtained their National Diploma cum laude!



Pictured from left to right are Landré Pretorius, Marieta Potgieter and Ciske Van Niekerk and Juanita Kriel.

High Tea

WITH A DIFFERENCE



Ms Trudie Oosthuizen being treated to a relaxing pedicure before the unforgettable high tea.



A day filled with pure indulgence awaited guests on Wednesday, 14 March 2018 as One on Park restaurant teamed up with the CUT Department of Somatology to combine our expertise of hospitality. The learning element of how hospitality can incorporate the strengths of somatology in the industry, was the motivation for the collaboration and yet again it was proved to be a winning recipe. On arrival, guests were treated with a pedicure, followed by a delectable high tea buffet.

"Thank you very much for the opportunity to work together. I think it was a success, and students enjoyed the experience", said Monique van Wyk (Laboratory Assistant: Somatology).



Pictured above are Messrs Peter Howe and Des van Rooyen with their partners.



Pictured in the back row, from left to right, are Monique van Wyk (Laboratory Assistant: Somatology), Michelle Bebey-Khen (Hospitality Management student), Olga Ras (Hospitality Management student), Marius Burger (Food and Beverage Manager: Hotel School), and Ms Trudie Oosthuizen. Seated in the front row are Rethabile Lesole and Somatology students.



Lettuce Eat is the training restaurant where Hospitality Management students are exposed to practical training from their first year of study.

This gem of an eatery, situated on-campus are operational on the following days:

- Tuesday 12:30 to 14:00
- Wednesday 12:30 to 14:00
- Thursday 12:30 to 14:00

Our restaurant is fully licenced and are open to students and the public for mouth-watering food and beverage items. Contact Jaydee Snyman at 051 507 4034 for bookings.



Enquiries:
Ms D Crowther
Acting HoD: Hotel School
Faculty of Management Sciences
Tel.: +27 51507 3234
Fax: +27 51507 3293
E-mail crowthe@cut.ac.za

Facebook: Hotel School CUT
Central University of Technology, Free State (CUT)
Private Bag X20539, Bloemfontein, 9300, South Africa
1 Park Road, Bloemfontein, South Africa, 9301
www.cut.ac.za • Thinking Beyond

