

2017 • Edition 1

newsletter



Central University of
Technology, Free State

■ Faculty of Management Sciences | Hotel School



EDITOR'S NOTE

The building from which the Hotel School operates, has witnessed many successful events over the past 105 years and remains a monument to the endeavor of higher education and hospitality, which is our core business. To honour this tradition, this first newsletter of 2017 not only features the achievements and success stories of both students and staff, but also includes feedback from top establishments and students on work-integrated learning. Congratulations to our graduates, and a big thank you to our staff and industry partners for their continued support.

Ms D Crowther

Acting Head of Department Hotel School



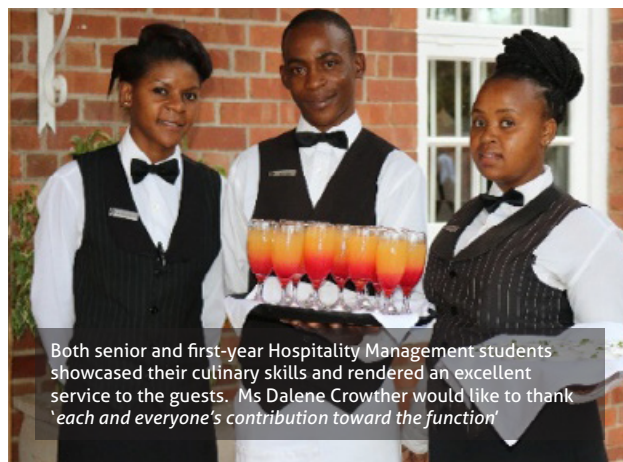
EXCELLENCE AWARDS

On 9 March 2017, the Faculty of Management Sciences held its annual Excellence Awards in honour and recognition of the top achieving staff and students within the faculty. At this prestigious ceremony, the following Hospitality Management students received certificates and trophies for their hard work, commitment, excellence and dedication:

- Willa Greyling First-place: Best First-year student 2016
- Chloe de Villiers First-place: Best BTech student 2016
- Jadine Potgieter Third-place: Best BTech student 2016



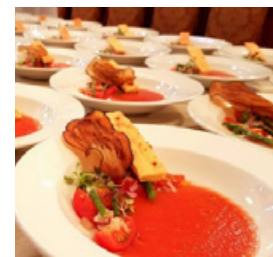
Bernice Haestier (Training Manager: Tsogo Sun), Dalene Crowther (Acting Head of Department: Hotel School), Chloe de Villiers and Ronald Deertling (Food and Beverage Manager: Tsogo Sun)



Both senior and first-year Hospitality Management students showcased their culinary skills and rendered an excellent service to the guests. Ms Dalene Crowther would like to thank 'each and everyone's contribution toward the function'



Judith Mavuso (Junior Lecturer: Hospitality Management) was ecstatic when she received the Early Career Teaching Award. Winning the award is such an accolade in her early career as an Academic. It means a lot to her and the Department and she is motivated to do what she loves and passionate about - imparting her experience, skills and knowledge to students. Well done Judith!



Thank you very much to the Hotel School for your wonderful service, food and hospitality. Congratulations to all award winners!

Prof. Albert Strydom

Dean: Faculty of Management Sciences



Back row, from left to right: Committee members, Thato Lehasa, Thapelo Makgisa, Landre Pretorius and Reitumetse Maele.

Front row, from left to right: Committee members Angela Mabaso and Tefelo Mabuyo.

HOTEL SCHOOL STUDENT COMMITTEE

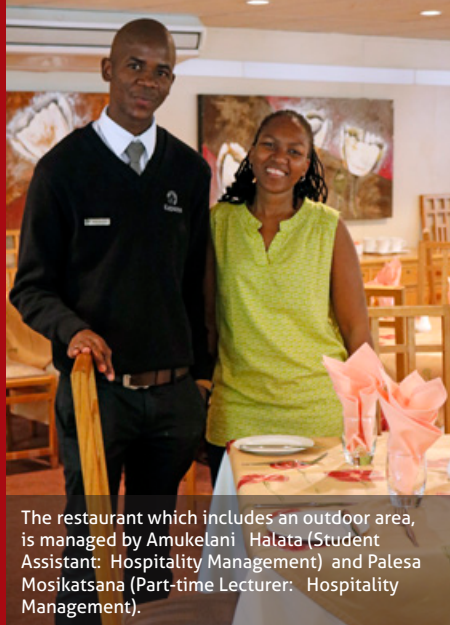
The Hotel School Student Committee is elected by the second-year Hospitality Management students. The Committee represents the students of the Hotel School, and is responsible for arranging social events for the Hotel School; serving as role models for their fellow students; and serving as the communication link between students and lecturers.

NOW FOR THE FINAL YEAR!

Thato Lehasa, a third-year Hospitality Management student, set an excellent example to first-year students.

During the second semester of 2016, upon returning from six months' work-integrated learning at the Saxon Hotel Villas and Spa, Thato did not only have to adjust to the class room environment, but was also elected the Chairperson of the Hotel School Student Committee. This position requires responsibility and self-discipline. Thato experienced her second-year studies as a rollercoaster ride, she would be *'more than willing to ride over and over again.'*

As a final year student, she now focuses on completing her studies at the end of 2017.



The restaurant which includes an outdoor area, is managed by Amukelani Halata (Student Assistant: Hospitality Management) and Palesa Mosikatsana (Part-time Lecturer: Hospitality Management).

LETTUCE EAT

Social occasions such as Valentine's day are ideal opportunities for students to showcase their creativity and skills. With the help of Chef Jené Miles, the first-year Hospitality Management students prepared beautiful Valentine's picnic baskets at the on-campus Lettuce Eat restaurant. The picnic baskets were prepared with love, and the initiative was supported well.

This eatery with a casual setting, is fully licenced and operational on the following days:

Tuesday 12:30 – 14:00

Wednesday 12:30 – 14:00

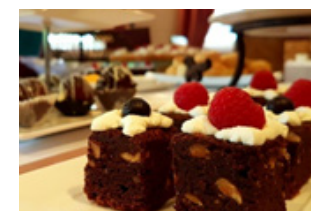
Thursday 12:30 – 14:00

For bookings, contact Jaydee Snyman at 051-507 4034, or email msnyman@cut.ac.za

THE TRADITION CONTINUOUS

The Hotel School building was constructed in 1912. Over the past 105 years, many events were held in the building, and many functions are still hosted under its roof, amongst others a High Tea – an age-old tradition dating back to the establishment of Bloemfontein in 1846. Today, the Hotel School not only prepares students for a career in the hospitality industry, but also grooms them for excellence.

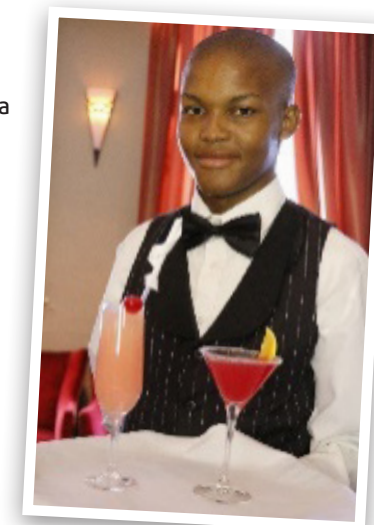
During the first term of 2017, senior hospitality management students showcased their culinary skills at One on Park restaurant, providing decadent sweet and savoury items in which guests could indulge.



An indulgent spread of mouth-watering delicacies is the ideal treat for friends, family and business partners.

TRAINING FOR THE INDUSTRY

After completion of the National Diploma: Hospitality Management, Tlanganiso Nkala is 'looking forward to the 2017 academic year and completion of my BTech at the Hotel School'. Ntlanganiso, who is also a Protea Hotels bursary holder, says: *'My experience at Protea Hotel Fire&Ice, Melrose Arch was a good one. I was well integrated into the Hotel's operations as a third-year student, including working in the Accounts Department in December 2016. I also worked in Events division as a Food and Beverage supervisor.'* According to Ntlanganiso, the training and lecturers at the Hotel School contributed to the successful completion of his work-integrated learning period.



The quarterly Table of Service Excellence was launched last year, and continues to acknowledge the excellent and friendly service other departments at CUT provide to the Hotel School.

Senior Hospitality Management students gain valuable experience in their second- and third-year of study. This includes professional food preparation and restaurant work, and culinary skills development. The cuisine at One on Park restaurant (which includes a ladies' bar) is of exceptional standard, and meals are served with silver cutlery and serving ware.

Operational hours:

Wednesday 08:00 - 09:30

Wednesday 14:30 – 17:00

Thursday 18:30 – 22:00

Contact Jaydee Snyman

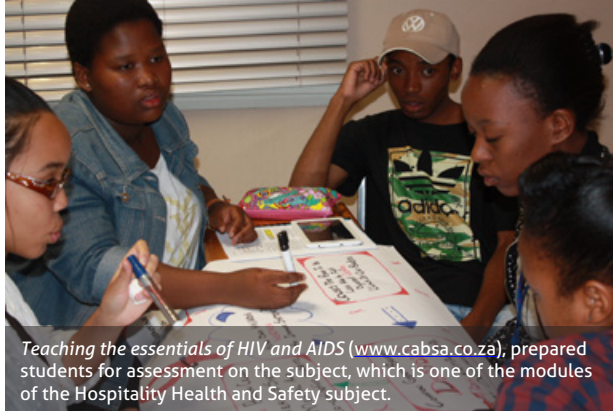
at 051-507 4034 or email

msnyman@cut.ac.za to reserve

an unforgettable dining experience.



Siswe Dlikidla (Third-year Hospitality Management student), Agnes Moleme (Financial Aid Officer: Finances), Ben van der Berg (Supervisor: vehicle Park), Dernile Jacobs (General Assistant: Vehicle Park) and third-year Hospitality Management student, Ciske van Niekerk. The above-mentioned staff members were invited to a special breakfast at One on Park restaurant. *"The food was absolute divine",* said Dernile Jacobs, and *"thank you for the great service and wonderful hospitality"*.



Teaching the essentials of HIV and AIDS (www.cabsa.co.za), prepared students for assessment on the subject, which is one of the modules of the Hospitality Health and Safety subject.

First-year Hospitality Management students had to digest much information during the Orientation Week in January 2017. Amongst others, group discussions on a number of key behavioural drivers associated with high risk sexual activity and increased vulnerability to HIV-infection. According to Leanne Posthumus (Senior Administrative Assistant: Hotel School): *"Poor academic performance and sexual behaviour is a huge challenge to the higher educational sector and students should be aware of the dangers of a 'blessed' relationship that will ultimately affect their education and future."* The real blessing is to complete studies and become responsible citizens.



VALUABLE INDUSTRY EXPOSURE

Nestled at the foot of the majestic Drakensburg mountain range is the Champagne Sport Resort, where seven BTech Hospitality Management students showcased their culinary skills at the Famous Brand Conference held from 12-17 March 2017. Working along-side Executive Chef, Donovan Bower, students gained valuable industry exposure by catering for 500 guests, ensuring a successful event.





Chef Lerato Sishuba and Manager Elsa van Deventer from Tarintalki Coffee Shop, and Ms Marietjie Bezuidenhout (Teacher), with the learners from Brandfort.

SCHOOL VISITS

In order for school learners to make informed career choices, Consumer Study learners from Staatspresident Swart High School in Brandfort visited the Hotel School on 1 March 2017. Learners were welcomed, with breakfast, served by our senior students, after which they attended a full-day lecture on Food and Beverage Management, including Customer Service. Their visit ended with high tea that was served at One on Park restaurant, giving them the opportunity to experience the theory they were taught during the day.

Mr Marius Burger (Food and Beverage Manager: Hotel School) demonstrating table setting, table service and some waitering aspects to learners from Le-reng Secondary School and Setjhaba Se Maketse Combined School. These Consumer Study learners also visited the Hotel School, where they were welcomed with an informative video on, and discussions about, hospitality management. The Hotel School Student Committee also addressed the learners, informing them about the course from student's perspective, and all the opportunities the industry has to offer. Their visit was concluded with a tour of the Hotel School.



Mr Jean Paul Attaché for Science and Technology at the French Embassy in Pretoria, and international delegates enjoying a game of Bouillon in front of the Hotel School.



HOSTING FRENCH DIPLOMATS

On 08 March 2017, the International Office hosted a French-Day Colloquium at CUT. French delegates formed new alliances with the University, and exchanged ideas about possible areas of collaborations and development of sustainable partnership projects. The day comprised of a presentation on the French culture and the higher education system in France, as well as the funding mechanisms, and research centres where collaboration could be established.

A stylish menu showcasing traditional French cuisine paired with wine, was offered to the guests during an informal cocktail luncheon, which was prepared by senior Hospitality Management students.

HOSTING DOCTORANDI DINNER

On 30 March 2017, Chef Matubatsi Mokoena and Hospitality Management students prepared a remarkable dinner for guests at the Doctorandi dinner.

The function in the Hotel School Atrium built in Flemish style, kicked-off with drinks on arrival, followed by a beautifully plated three course dinner and ended with guests socializing until late. The Atrium with its beautiful arches, plays an important role in hosting functions and provides a wonderful opportunity for students to show-case their skills and abilities.

Thank you for a wonderful evening last night! The food and service was exceptional! Please convey my sincere appreciation to all staff and students! You made us once again proud!

Prof. Albert Strydom
Dean: Faculty of Management Sciences



Plated Starter
Grilled fish, tomato & avocado salad served on a parmesan biscuit with a lemon vinaigrette

Plated Main Course
Pepper crusted fillet of beef and kingklip duo, fondant potatoes with a melange of roasted vegetables

Plated Dessert
Strawberry Chocolate Mousse on crunchy soil with sesame wafer



CONGRATULATIONS TO ALL GRADUATES!

During the March 2017 Autumn graduation ceremony, 17 Hospitality Management students obtained their qualification in National Diploma: Hospitality Management, whilst 12 Hospitality Management students obtained their B Tech: Hospitality Management qualifications. The majority of these students have entered into the hospitality industry as chefs, event managers, food and beverage managers and front desk officers. Others have joined guesthouses, game lodges, top hotels and restaurants.

- B Tech Cum Laude:
Chloe de Villiers & Jadine Potgieter
- National Diploma Cum Laude:
Adrielle Rheder, Zante Smith & KD Gahose



LEARNING FROM TOP ESTABLISHMENTS

Jacques Ras (Lecturer) and Judith Mavuso (Junior Lecturer) at the Hotel School, visited Hospitality Management students who are doing their work-integrated learning at top establishments, amongst others the Kapama River Lodge and the Beverly Hills Hotel. The Kapama River Lodge was recently voted # 2, and Beverly Hills Hotel # 10, in the *Top 25 Hotels in South Africa – TripAdvisor 2017 Travellers' Choice Awards*.

The six-months training forms part of the students' curriculum for the National Diploma: Hospitality Management. Students are exposed to Events Management, Financial Operations, Accommodation Services and Duty Management. Training Managers at the prestigious establishments ensure that the learning outcomes of students are met, and ensure that the teaching content is relevant to the needs of the industry.



From the left to right are Tshepo Moabi, Judith Mavuso, Refilwe Radebe and Jacques Ras at the Garden Court East Gate. "Most of what I have learned at the establishment, has been additions to what I have learnt at the Hotel School" – Tshepo (Hospitality Management Student).



In the back row, from left to right, are Jacques Ras, Judith Mavuso and Nangomso (Assistant Food and Beverage Manager: 54 on Bath). In the front row, from left to right, are Thandeka Mayekana, Khayalethu Mashimbye and Christina Matsoso. 54 On Bath was rated # 7 in the Top 25 Hotels in South Africa – TripAdvisor 2017 Travellers' Choice Award.



Godfrey Tlake and Aria Tau enjoying their training at the very busy Southern Sun, OR Tambo Airport.



Jacques and Judith at the InterContinental OR Tambo, where students are performing far above expectations.



STAFF SNIPPETS

Newly appointed Lecturer Assistant, Chloe de Villiers, joined the Hotel School Team in January 2017. Chloe lectures in Hospitality Financial Management and Hospitality Accommodation Management Theory. She graduated from CUT, with a National Diploma: Hospitality Management (*cum laude*) in 2015, and a BTech: Hospitality Management (*cum laude*) in 2016. During her time at the Hotel School, she worked in five-star establishments, such as The Twelve Apostles Hotel and Spa in Cape Town, and the Saxon Boutique Hotel, Villas and Spa in Johannesburg. She is planning on furthering her studies in MTech: Hospitality Management.



Chef Grethe Muller with her baby boy, and Chef Janice Solomons with her baby girl. Congratulations to both mothers. May your little ones be a true blessing to you and your family.



Belinda van der Merwe (Lecturer Assistant: Hospitality Management) returned from Germany after receiving the Baden-Wurttemberg Stipendium for the 2016/2017 winter semester. She attended classes relating to International Business Studies at Hochschule Aalen. Her subjects included Culture & Communication, Business English, Introduction to Marketing, Intercultural Management, Sustainable Event Management, European History and German as a Foreign Language. Aalen is a small town in the Baden-Wurttemberg province in the South of Germany.

Enquiries:
Ms Dalene Crowther
Acting Head of Department: Hotel School
Faculty of Management Sciences
Tel: +27 51 507 3234
Fax: +27 51 507 3363
E-mail: dcrowthe@cut.ac.za

www.cuthotelschool.co.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

 **FEDHASA**
Federated Hospitality Association
Of Southern Africa


SOUTH AFRICAN
CHEFS ASSOCIATION
TRAINING PROVIDER