

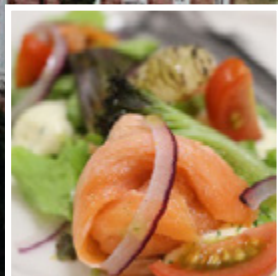
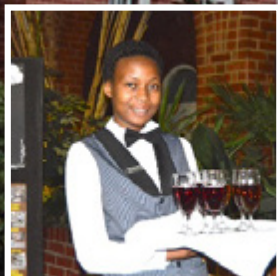
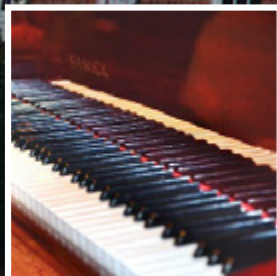
2017 • Edition 2

newsletter



Central University of
Technology, Free State

■ Faculty of Management Sciences | Hotel School



EDITOR'S NOTE

This edition features prestigious events that were hosted by the Hotel School during the second term of 2017, from an international conference, bursaries awarded to deserving students and the annual Hotel School Awards Ceremony, to the Inauguration Dinner for CUT's new Vice-Chancellor and Principal.

During the third term, the Hotel School will host its annual food and wine festival: the Fiesta Del Vino, scheduled for 23 - 25 August 2017. Guests can look forward to two exciting evenings of delicious food and more than 50 wines for tasting. The 25th August is going to be an extraordinary evening of food and song-pairing with the talented Jacobus Silwer.

Hope to see you all there!

Enjoy reading!

Ms Dalene Crowther

Acting Head of Department (HoD):
Hotel School



Pictured here with Dalene Crowther (Acting HoD: Hotel School) are, from left, best second-year students Bianca Viljoen, Juanita Kriel; and Denise Ackerman and Angela Mabaso.

EXCEPTIONAL ACHIEVEMENTS!

The Hotel School held its annual Hotel School Awards Ceremony on 25 May 2017, to acknowledge and honour students who perform best academically, as well as top-performing staff. The event also served as a special occasion for award recipients' families and friends, who travelled from all over the country to celebrate their success.

Congratulations to the following students for their exceptional achievements during 2016:

- National Diploma cum laude: Adrielle Rehder, Zante Smith and KD Gaohose
- BTech cum laude: Chloe de Villiers and Jadine Potgieter
- Best first-year student: Willa Greyling
- Best second-year student: Angela Mabaso and Denise Ackerman (sharing)
- Best third-year student: Adrielle Rehder
- Best BTech student: Chloe de Villiers
- Most professional student: Angela Mabaso
- Student ambassador: Thato Lehasa
- Service Excellence Award: Gerrit Zulch of Vin Do Wines

Pictured here from left to right are Palesa Mosakitsana, best BTech student (third place); Dalene Crowther (Acting HoD: Hotel School), and Chloe de Villiers, best BTech student (first place).



VALUABLE LIFE LESSONS

At the recent Hotel School Awards ceremony held on 25 May 2017, guest speaker, Belinda van der Merwe shared some valuable life lessons learnt during the 2016/2017 winter semester at the Hochschule Aalen in Germany where she completed several subjects related to International Business Studies. She is passionate about sharing her experiences and educating young minds. Belinda encouraged students never to give up, but to enjoy the journey towards their dreams and goals.

Always be prepared for whatever life might throw your way, whether it is an unexpected function, extra shift or a surprise test. Grab each opportunity and just do it. Your attitude will determine how the experience will be. Even in the midst of chaos, stop and appreciate where you are and look at the bigger picture

— " —
Belinda

Lecturers' Assistant: Hospitality Management.
She is currently studying towards the MTech: tourism and Hospitality Management

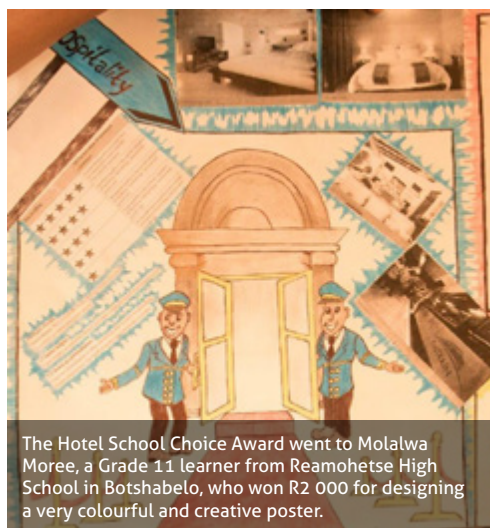
HIGH SCHOOL CAREER COMPETITION

Grade 10 to 12 learners who participated in the annual Hotel School Career Competition, were awarded with cash prizes, sponsored by the Hotel School on 25 May 2017. Learners had to design a visual poster of any career within the Hospitality industry. The designs were posted onto the CUT Hotel School's Facebook page, where fellow learners could vote for their favourite poster.

The first prize was awarded to Marezelle Boshoff from Fichardt Park High School, who designed the winning poster, whilst the second prize was awarded to Marli du Preez, also from Fichardt Park High School. The third prize to Amoré Smith from Jim Fouché High School. Fichardt Park High School was awarded R10 000 for producing the winning poster.



From left to right are Elouise Janssonius (BTech Hospitality Management student), Abrie Myburgh (Acting Principal: Fichardt Park High School), and Dalene Crowther (Acting HoD: Hotel School).



The Hotel School Choice Award went to Molalwa Moree, a Grade 11 learner from Reamohetse High School in Botshabelo, who won R2 000 for designing a very colourful and creative poster.



MEMORIES FROM THE PAST

Alumni of Eunice High School who visited the Hotel School on 4 May 2017 shared their memories of the "old school building", previously known as Eunice House. Built in 1912, the Hotel School building housed the Eunice girls until 1983, after which it became CUT property. It has been housing the Hotel School since 1994. In the past, the building also played an important role in the social life of Bloemfontein's residents. Morning assemblies were held in the quadrangle, which was also used for entertainment purposes and the School's annual prize-giving ceremony. On Sunday evenings, residents gathered in a classroom with a piano, where, armed with hymn books, they sang hymns.

The Class of 1967 considered the visit to the "old school" to be the highlight of their 50-year reunion celebration at Eunice Girls High School. *"It was with great joy and happiness that we found 'our school' being so lovingly cared for, and with such pride! A great big thank you to everyone who contributed to a very special part of our journey – our 50-year reunion would not have been the same had you not made it possible for us to spend some precious time in a place where we have such fond memories",* said Sandi Husted.



VICE-CHANCELLOR AND PRINCIPAL'S INAUGURATION

The highlight of the semester was hosting the Inauguration Dinner of CUT's new Vice-Chancellor and Principal, Prof. Henk de Jager, at the Hotel School on 30 June 2017. Friends, family, stakeholders and colleagues from across the country enjoyed the dinner, where fine dining was taken to the next level by Hospitality Management students at the Hotel School. Both senior and first-year students contributed to the success of the function by preparing a carvery dinner, setting-up the Hotel School Atrium and serving 200 guests

until late at night. The function kicked-off with drinks on arrival, followed by a beautifully plated starter and main course buffet. The guests were entertained by contemporary dancers and music whilst the three course meals were being served by senior and first-year Hospitality Management students.

A big 'thank you' to Hotel School staff and students for their hospitality, and for braving the cold winter's night to showcase their skills and knowledge!

Ms Dalene Crowther

Acting Head of Department: Hotel School

VISITORS FROM BELGIUM

The Principal of the RHIZO Hotelschool Kortrijk, Céline Craeynest, and teacher in



Gastronomy, Karolien Delabie, paid a three-day visit to the CUT Hotel School in May 2017, to share experiences and ideas, and to facilitate student exchange during 2018. First-year Hospitality Management students went out of their way to showcase their culinary skills during lunch at Lettuce Eat restaurant and during High Tea at One on Park restaurant, senior students provided decadent sweet and savoury items in which the visitors could indulge.

We are very thankful to the staff of the Hotel School for the warm welcome and the many hours you all spent with us. We are looking forward to our future collaboration!

Karolien Delabie



Here are Dr Johann Hattingh (Lecturer: Tourism and Events Management) and the group from Belgium paying a visit to the Women's Memorial in Bloemfontein.



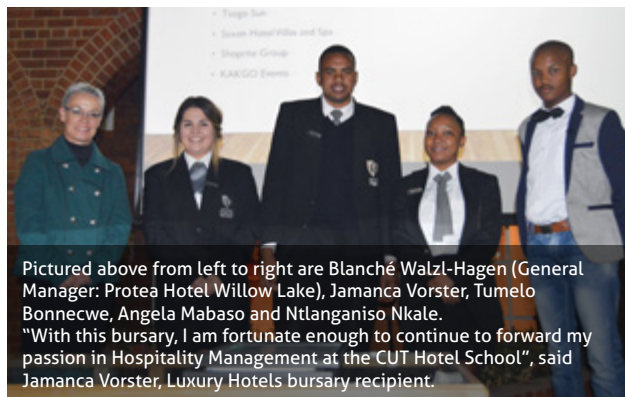
ON-CAMPUS RESTAURANT

Lettuce Eat is the training restaurant for first-year Hospitality Management students. This gem of an eatery, situated on-campus, is operational on the following days:

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

We have embarked on a new initiative for this semester. The Lettuce Eat Coffee Shop operates from 11:15 to 14:00 and serves a variety of aromatic coffees and delicious treats.

For bookings contact Jaydee Snyman at:
Tel.: +27 51 507 4034
E-mail: msnyman@cut.ac.za



Pictured above from left to right are Blanché Walzl-Hagen (General Manager: Protea Hotel Willow Lake), Jamanca Vorster, Tumelo Bonnecwe, Angela Mabaso and Ntlanganiso Nkale. "With this bursary, I am fortunate enough to continue to forward my passion in Hospitality Management at the CUT Hotel School", said Jamanca Vorster, Luxury Hotels bursary recipient.



Pictured above from left to right are Keketso Khampepe (Southern Sun Bloemfontein), Bernice Haestier (Training Manager: Tsogo Sun) and Ronald Deerling (Food and Beverage Manager: Tsogo Sun) with bursary recipients Chloe de Villiers, Zanté Smith, Felicia van der Merwe and TP Rakgwale.

BURSARIES AWARDED

The annual Hotel School Awards Ceremony is not only intended to reward top academic performers, but also to strengthen the School's partnerships with stakeholders; attract high-quality students; and ultimately expose such students to potential employers and sponsors, to source financial support for their studies. Fifteen deserving students received the following bursaries, to the value of R546 346 in total, for the 2017 academic year:

- R142 098 from Luxury Hotels;
- R228 000 from KAKGO Events.
- R92 000 from Tsogo Sun;
- R50 000 from the Saxon Hotel, Villas & Spa;



Pictured above with Keamogetse Thole (owner and founder of KAKGO Events) are, from left to right, bursary recipients Michael Matsekane, Jabulile Mpembe, Innocentia Mokhothu and Lehlohonolo Faba.

TSOGO SUN

PROTEA HOTELS.
MARRIOTT

SAXON
HOTEL, VILLAS AND SPA
SOUTH AFRICA

HOSTING OF AN INTERNATIONAL CONFERENCE

In order to build strategic networks and new alliances in Entrepreneurship Education within Higher Education and emerging technologies, the Hotel School participated in the International Entrepreneurship Conference, which was held from 5 to 7 April 2017. The Hotel School provided the facilities for the conference; catered for the full-day conference; and hosted a great Gala Dinner for 100 guests on 6 April 2017. Hospitality Management students worked throughout the Easter holidays to contribute towards the success of the conference. "Events like these give our students wonderful practical exposure to food and beverage management, as well as culinary studies", said Jaydee Snyman, Operational Manager at the Hotel School.



ONE ON PARK RESTAURANT

The on-campus ladies' bar and restaurant, managed by Mr Marius Burger (Lecturer: Hospitality Management), provides a wonderful opportunity for Hospitality Management students to showcase their skills, from preparing delicious food in the kitchen and serving the tables, to presenting scrumptious courses to guests. The restaurant is a formal platform for senior students to acquire managerial skills in food and beverage management, as well as culinary skills.

During large functions in the Hotel School Atrium, first-year students work alongside senior students, assisting them with back-of-house responsibilities and banqueting. Our students, who are always professional and portray a positive attitude, are real assets to the Hotel School and the Hospitality industry per se. To experience an incredible presentation of cuisine, presented by a passionate group of students, book a table during the following operational hours:

Wednesdays – breakfast
08:00 – 09:30

Wednesdays – lunch
12:30 – 14:00

Thursdays – dinner
18:30 – 22:00

Tel.: +27 51507 4034

E-mail: msnyman@cut.ac.za



FUN DAY

The top-ten finalists of the High School Competition spent a fun day at the Hotel School on 5 May 2017, when they participated in various activities that were facilitated by the BTech

Marketing Team. The competition focused on what hospitality means to high school learners. The learners were given a small tour of the Hotel School, after which they participated in various activities, including a general knowledge quiz and table setting. The learners were divided into three groups, and each group had to set a table according to the following themes: Weddings, Traditional African and Fine Dining. The learners enjoyed the day, and indicated an interest in pursuing further studies at the Hotel School.



MASTER CATERERS CHALLENGE 2017

The Hotel School assisted with the pre-training requirements for the competitors of the 2017 Master Caterers Challenge by offering classes in Food Theory; Menu Planning; Developing a Business Plan; Business Management; Health and Safety; Financial Management for Food and Menu Costing; Budgeting, Income Statements and Balance Sheets; Customer Service; and Events and Functions. The training provides the competitors with a basic understanding for starting their own catering businesses. The competition is held in partnership with Bidvest Food Service; the International Labour Organisation (ILO); the Department of Economic, Small Business Development, Tourism and Environmental Affairs (DEST); the Sustainable Enterprise Development Facility; Flanders State of the Art; Nedbank and the Thundafund. The awards ceremony for 100 guests was hosted at the Hotel School on 24 May 2017, accompanied by a prestige cocktail dinner comprising delicious savoury and sweet snacks that were prepared and served by Hospitality Management students.





From left to right are Pieter van Rooyen (General Manager: Bon Hotel), Bridgette Ngono (Rooms division Manager: Premier Protea Hotel), Leah Thothela (Executive Housekeeper: Premier Protea Hotel) and Archie Skhosana (Food and Beverage Manager: Premier Protea Hotel).

RESIDENCE LIFE AWARDS CEREMONY

Hospitality Management students Michelle Bebey-Khen and Angela Mabaso each received an award at the Residence Academic Excellence Awards Ceremony held on 11 May 2017. Michelle and Angela received recognition for their hard work and outstanding academic performance as students in the Huis Welgemoed on-campus residence. Guest speaker, Dr WN Sethalentoa (Senior Lecturer: Teacher Education) congratulated all the awardees, and encouraged students to be unique and to follow their dreams: *"Take responsibility for your life, and keep on striving for success"*. Well done, Michelle and Angela – you do us proud!

WORK-INTEGRATED LEARNING

The Hotel School held a WIL Workshop with industry partners from local establishments (Protea Hotels, Tsogo Sun, Bon Hotel and the Milner Guesthouse) on 19 June 2017, where

challenges and strategies related to WIL and students' emotional readiness were shared.

Ms Rosita Rhode (Employability Improvement Training Practitioner: WIL and Skills Development (JICA)) delivered a presentation on the Employability Improvement Project. The project was launched in August 2011 as a bilateral technical co-operation project between the Department of Higher Education and Training (DHET) and JICA to promote the employability of university of technology (UoT) students in South Africa.

The project is aimed at providing training packages to CUT. Students will be trained in a pre-WIL setting, so as to enhance their skills set for the workplace. Learning material is devised by JICA, and the training will be included in the curriculum as part of the preparation of students for WIL.



Pictured on the left are Ms Rosita Rhode and Mr Hideyuki Ezaki from the Japan International Co-operation Agency (JICA).



STUDENT EMPLOYED IN THE SEYCHELLES

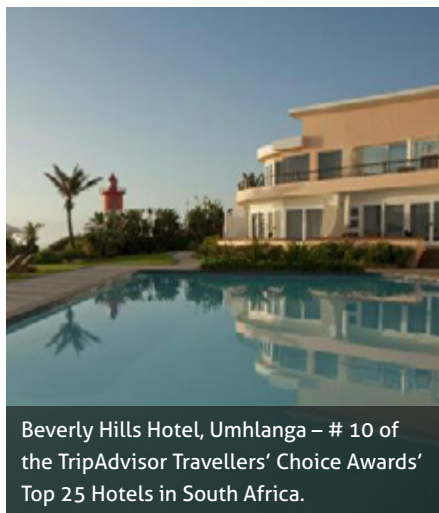
Alumnus Mpho Liphoko, who graduated from the Hotel School with a National Diploma: Hospitality Management in September 2014, was recently awarded a two-year contract as a receptionist at Paradise Sun Spa and Resort on Praslin Island in the Seychelles.

Thank you to the CUT Hotel School and staff for building the foundation to my bright future. I wish all the current students well in their studies and with their dreams. Celebrate life by giving it a purpose. Listen to the guidance of your lecturers/mentors. Live the life of your dreams

Mpho



54 on Bath, Johannesburg – # 7 of the TripAdvisor Travellers' Choice Awards' Top 25 Hotels in South Africa.



Beverly Hills Hotel, Umhlanga – # 10 of the TripAdvisor Travellers' Choice Awards' Top 25 Hotels in South Africa.



PLACEMENT CEREMONY

At the recent WIL Placement Ceremony that was held on 22 May 2017, guest speaker and alumnus, Gavin Jacobson, shared his passion for the Hospitality industry, and motivated Hospitality Management students to work hard to achieve success. Gavin completed his National Diploma: Hospitality Management in 2013, and his BTech Hospitality Management Degree 2014, after which he was employed as Duty Manager at the Villa Bali Hotel in 2015. From there, he progressed to the General Management position at Elrido Guest Lodge in Bloemfontein. In 2016, he became the co-owner of the Mai Guest House, as well as the co-founder and Director of Jacobson Arcangeli Holdings. He is currently the co-owner and General Manager of The Tredenham Boutique Hotel, which opened its doors in May 2017. Gavin regards himself as a Hospitality Operations Specialist.

Evodia Mankoe, a first-year Hospitality Management student who attended the Placement Ceremony, had the following to say: *"The placement ceremony really inspired me to work hard, so that I can go to training"*.

Work-integrated Learning (WIL) provides an excellent

opportunity for Hospitality Management students to gain knowledge and working experience. Students are exposed to Events Management, Financial Operations, Accommodation Services and Duty Management during the six-month training from July to December 2017. The Hotel School Team would like to wish our students all the best as they begin a successful career journey!

Thirty- three senior students were placed at hospitality establishments that are amongst TripAdvisor Travellers' Choice Awards' Top 25 Hotels in South Africa, namely:

# 2	Kapama River Lodge, Hoedspruit
# 3	Cape Grace Hotel, Cape Town
# 6	The Twelve Apostles Hotel & Spa, Camps Bay, Cape Town
# 9	Mount Nelson Hotel, Cape Town
# 12	Saxon Hotel Villas & Spa, Johannesburg
# 18	The Palazzo Montecasino, Johannesburg





VISIT TO THE CAMPUS CAFETERIA

First-year Hotel School students visited the campus cafeteria, Feedem Pitseng, on 4 and 11 May 2017 as part of their Hospitality Financial Management I module.

Paul Jansen van Rensburg (Kitchen Manager: Feedem Pitseng), shared the inventory system in their kitchen with the students, and students were afforded the opportunity to conduct a site visit of the cafeteria's kitchen and storeroom. *"Thank you, Paul and Feedem Pitseng, for this wonderful opportunity!"* Lisa-Mari Coughlan, Junior Lecturer: Hospitality Management.



WELCOME, LISA-MARI!

Newly appointed Junior Lecturer, Lisa-Mari Coughlan, joined the Hotel School Team in July 2017. Lisa-Mari graduated from CUT with an MTech Degree in Tourism and Hospitality Management (cum laude) in 2013. She has worked in guesthouses and five-star establishments such as the Hartford House and Steenberg Hotel. She received the Vice-Chancellor's Award for the Best Postgraduate Student at CUT in 2013, and the Vice-Chancellor's Staff Excellence Award in the category Early Career Teaching Award in 2014. She will be graduating with a PhD in Tourism Management at the North-West University in September 2017. Her passions include travelling, teaching, and the Hospitality industry (especially the study and exploration of food!). Lisa-Mari will be lecturing Hospitality Financial Management and Hospitality Accommodation Management.



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