



Faculty of Management Sciences | Hotel School

Newsletter

2019 | Edition 1

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Message from the editor

I am proud to acknowledge students' academic excellence, alumni students excelling in their particular area of expertise, and staff members' self-development and enrichment activities in this issue. The marketing endeavours of the Hotel School, through which staff and students promoted the Hotel School and the courses on offer, are also reported on. I want to thank all staff and students who diligently work towards the success of the Hotel School.

Dr Dalene Crowther

Acting Head of Department (HoD):
Hotel School

2019

FACULTY OF MANAGEMENT SCIENCES AWARDS

The Hotel School hosted the annual Faculty of Management Sciences Awards on 14 March 2019, in honour and recognition of the top achieving students and staff within the faculty. The décor was professional and elegant, the service was excellent, and, judging by the empty plates, the food was delicious. "A big thank you to the entire Hotel School Operational Team, under the leadership of Ms Jaydee Snyman. You made us proud! Please convey our sincere appreciation to the students as well", said Prof. Albert Strydom, Dean: Faculty of Management Sciences.



Willia Greyling, flanked by Mrs and Ms Greyling, received the runner-up award in the category Best Third-year Student. It's motivating to see Hospitality Management students performing well at faculty level.



Marchelle Toerien, flanked by her parents, Mr and Mrs Toerien, obtained third position in the category Best First-year Student.

SCHOOL VISIT

Grade 11 and 12 learners from Setjhaba se Maketse Secondary School in Botshabelo enjoyed visiting the Hotel School on 27 February 2019. Ms Grethé Muller (Lecturer) and Lerato Thobehi (Student Assistant) facilitated information sessions with these learners, and took them on a tour through the Hotel School, providing them with valuable insight into the world of hospitality. Learners were motivated to work hard in their school subjects, thereby committing to a possible future within hospitality studies at CUT, and a career in the hospitality industry.





CULINARY DELIGHTS

Guests had the opportunity to indulge in beautifully prepared culinary delights during a High Tea held on the afternoon of 28 February 2019. High teas originated amongst members of the wealthy classes of England during the 1840s, but it was only during the latter part of the 19th century that the tradition was observed by members of both the upper and middle classes.

Hospitality Management students, under the supervision of Chef Obakeng Mholo, prepared, amongst others, traditional English scones, Victorian sponge cake and an artisanal sandwich selection. High tea at the Hotel School is a very formal affair, served with silver cutlery.



Pictured left are guests Annette Buxmann, Isebel Homesek, Tersia van Zyl, Louise Palmer, Retha Joubert and Martinette Jansen van Rensburg, who enjoyed the High Tea.

INTERNATIONAL STUDENTS AT THE HOTEL SCHOOL

The Hotel School has welcomed two new students from Lesotho, who are completing their BTech degrees in Hospitality Management. It is evident that the curriculum and standards of the Hotel School are widely recognised, and that the Hotel School is still regarded as a leader amongst hotel schools in the country.

When asked about reasons for their decision to further their studies at CUT, they said: *"We read about the success stories of the majority of the graduates from the school; not just locally, but internationally as well. These graduates continue to make an undeniable mark in any job opportunity they are provided with. We want to be part of the success stories that comes with studying at the Central University of Technology, Free State Hotel School".*

The CUT Hotel School is proud to continue on this path of producing exceptional students who will make a positive impact in the hospitality industry world-wide.

Welcome Thabiso and Libuseng! The Hotel School hopes to impress you to such an extent that you tell people about our school and the skills you have learnt here when you graduate and return to your home country. We look forward to enrolling more students from Lesotho who are eager to start their hospitality journey with us, and leave their footprints on our grounds.

CAREER EXPO AT GREY COLLEGE

On 7 March 2019, Hospitality Management students engaged and interacted with Grade 10 to 12 learners at the Grey College Career Expo. The event presented a great opportunity to market the Hotel School, and benefitted learners who are interested in a career in the hospitality industry. Some learners expressed an interest to pursue studies in Hospitality Management.



Seen in the picture are Zenobia September and Keke Nkhatho (Hospitality Management students) with Grey College Secondary School learners.

'BUTTER AND GLAZE'

From chopping julienne in the Demo Kitchen to serving High Tea and Silver Service in One on Park, Bianka Viljoen is now owning her own catering business. Shortly after graduating with her BTech in Hospitality Management in 2018, Bianka decided to start her own catering business at *Memories 4 Ever – 'Butter and Glaze'*.

"I did not want to be kept in a box; I wanted to be a business owner", says Bianka. For now, Bianka keeps the workforce at a minimum, as she wishes to be involved in every dish that is prepared, in order to improve her skills and confidence as a new chef. The Hotel School has been a big factor in Bianka's business, as even the name thereof, *'Butter and Glaze'*, is inspired by the French cuisine taught at the Hotel School. This also forms the foundation of Bianka's menu items, together with a variety of other international and local dishes. Bianka seeks originality and perfection in creating new menus and operating her business, as she gathered the skill of serving food that is only of the highest presentation and quality at the Hotel School. This is visible from the warm and successful feedback she receives from guests and co-workers after each event. Whilst being a student, Bianka did not always know what she wanted to become after graduating, but had a stirring in her heart that urged her to become a business owner. Therefore, she finds her current occupation as the perfect balance between her love for the kitchen, planning, administration and her interpersonal skills, the latter of which is displayed in dealing directly with customers. It comes as no surprise that her business is taking Bloemfontein by storm.

Bianka expressed these final thoughts to all students:

“Take a chance on yourself and that opportunity that is waiting for you. Just do your best, and it will figure itself out.”



STAFF SNIPPETS



Dr Lisa-Mari Coughlan, lecturer at the Hotel School, participated in the first Australia and New Zealand Symposium on Academic Research (ANZSAR 2019) that took place in Adelaide, Australia from 18 to 19 January 2019. The intimate conference was the perfect opportunity to strengthen professional international ties, and to experience hospitality in Australia. Dr Coughlan's presentation, entitled "Student perspectives of a peer mentorship programme at a university", secured her the Best Paper award. "The award really gave me extra motivation, as one of my purposes is to make an impact in students' lives, and the hospitality industry as a whole", said Dr Coughlan about this recognition. Well done, Lisa-Mari. The Hotel School is proud of you!

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Dr Lisa-Mari Coughlan

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As our academic year came to an end in 2018, one of our experienced chefs, **Chef Janice Solomons**, travelled across the English Channel, landing in London with her family. It was a dream come true.

"With London's rich culture and heritage, and with its innumerable eat-outs, cafes, pubs and restaurants, it is a growing battle to decide where you would like to eat. The restaurants in Britain's capital outdo each other with creating the most memorable experiences. From starting your day in a pub having an English breakfast, to food markets, you will not get enough of all the food choices you can make. London has a great vibe, and I enjoyed every moment", she said enthusiastically as she reminisced about her trip.

It is clear that our chef had a blast, but what else did she get up to? She attended a cooking course at The Cookery School in Little Portland Street in London from 17 to 20 December 2018. This has broadened her skills, expanded her knowledge, and gave her the opportunity to meet people and chefs from around the world. The course, which is called "Ultimate Baking", involved various pastry classes that were focused on shortcrust and choux pastry, puff pastry, quick and yeast breads, French breakfast pastries, scones, pancakes, waffles, muffins, meringues, macarons and cake decorating. Chef Solomons also had the privilege of visiting a restaurant that she always dreamed about visiting, the Ottolenghi Restaurant. Please feel free to subscribe to her YouTube channel, Janice Solomons, for more information on her experience and culinary expertise.





Hotel School alumnus **Obakeng Mholo** is back to inspire young chefs. Obakeng's career started in the Western Cape, and then continued in destinations abroad, such as Florida, Dubai and the Middle East, gaining an extensive list of valuable experience.

Upon his return to South Africa, he headed back to the Western Cape, working at Schoone Oordt Country House. A man of many talents, he appeared on the television show Top Billing to showcase his passion and creations. His advice is to:

“*leave your comfort zone, and explore the world.*”

With the current title of Operational Chef at the CUT Hotel School, Chef Mholo is implementing the fundamentals of creating fresh produce for every dish. Italian cuisine is his favourite, despite the technicalities involved in creating the dishes.

“Being back at the Hotel School allows me to train and teach my students who are focused in expanding their kitchen knowledge. Giving them information that I wish I was provided with when I completed my qualification. I want them to leave with the ability to think out of the box, and to play with their pallets, because I believe any and everything can make sense on a plate – you just have to make sure that, however awkward it sounds, it works.”

A man who does not just carry a knife, but a camera too, Obakeng is exploring the art of food photography, as he understands that we first eat with our eyes.

Follow Chef Obakeng Eric Mholo on Instagram, and be inspired to try something different.

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Although **Tseko Mohlakoana** has received acclaim for his service to the CUT Hotel School, his feet remain firmly on the ground as he prepares to take on the world.

“After a year of lecturing, I believe this will be a great opportunity for learning and self-development”, he says.

Self-motivated, focused and professional, Tseko radiates strength and resilience qualities that have been moulded into him by the CUT Hotel School, resulting in him becoming the star he is today.

Tseko was one of the forefathers of the Hotel School Gentleman's Club (HSGC), and played a role in the Hotel School Feeding Project that ran throughout 2018. Currently employed as a Commis Chef at a local establishment, Tseko is preparing himself for his biggest and greatest challenge yet: *“I have a few friends who are already abroad, who have provided me with information on opportunities abroad”.*

Tseko was privileged to receive assistance from Awesome Travel, who run the J1 Visa Programme that assists graduates and students with opportunities in the USA and many others countries.

As the time to depart yearns closer, it is Tseko's hope that this adventure will come with even greater success than the success he achieved at the CUT Hotel School. *“My advice would be to maintain a good attitude. The hospitality industry requires much dedication and hard work. At the end of the day applying yourself within the industry will always pay off. If I can do it, so can you. I just can't wait!”*



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