

# Hotel School Newsletter

Second Semester 2021

## EDITOR'S NOTE

This semester, the Hotel School team has once again proved that nothing is impossible for them!

Even under restrictive and changing Covid lockdown alert levels, an adjusted academic calendar and a struggling Hospitality Industry, the CUT Hotel School managed to successfully place senior students on Work Integrated Learning, celebrate student academic success and continue to treat guests to the well-known excellent experiences in our facilities.

I wish to thank the hard-working staff of the Hotel School for a successful year and keeping the focus on the development of future hospitality industry leaders!

**Dr Dalene Crowther**  
*Acting Head of Department*



The Faculty of Management Sciences awarded **Lucinda Eke** the Vice-Chancellor's Excellence award for achieving 1st position as First Year student in 2020. Congratulations Lucinda!

**EXCELLENCE AWARDS**

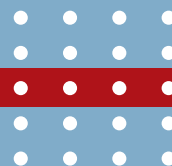


## FINE DINING

The Hotel School is very proud of our senior Hospitality Management students that operate the on-campus restaurant, One on Park.

Here guests are treated to fine dining dinners and get the opportunity to experience true hospitality in a relaxed and friendly environment. Our students treat the guests to fine dining service, which is nowhere else offered in the region and it includes, but are not limited to, hot cloth service, gueridon service and table side vegetable service as part of curriculum requirements.

At the end of the meal the liqueur trolley will come around offering the guest a variety of liqueurs to choose from, finishing off the evening with coffee, tea and *frandise*.



The Hotel School honoured its top 2020 academic performers in Hospitality Management during a virtual Award ceremony on 23 July. Well done to all our students – you do us proud!

Lucinda Eke is the best First-year Diploma student for her academic performance during 2020. The award for best Second-year Diploma student is shared between Marlene van Eeden and Allicsa Buschow. Chad MacDonald received the award for best Third-year Diploma student and Relebohile Ramathe, best Advanced Diploma student.

Ababalwe Welkom received the award Most professional student, whilst Rosinah Mohanoe is honoured the award Student Ambassador. These two awards are based on the following criteria: academic performance, participating/volunteering at functions, Work-integrated Learning feedback and professional conduct.

Valentia Tlotshane, Ababalwe Welkom and Rosinah Mohanoe received the award Outstanding achievement for their excellent performance during Work-integrated Learning.



# Beer & Food Affair



The Hotel School and the Centre for Applied Food Security and Biotechnology (CAFSaB) hosted the annual Beer and Food Affair on 21 October. The 100 guests experienced a fun and educational four course food and beer tasting event, open to the CUT community and general public.

The event not only serves as a platform to showcase Hospitality Management students' Food and Beverage and Culinary skills 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 and showcase their professionalism to the community.

This year, the annual Food and Beer Affair had a very informal and relaxed atmosphere, and some prizes was handed out to the guests during the lucky draw and game quiz. It coincided with the 2021 Intersvarsity Craft Beer Competition, which was hosted at the Hotel School from 22 and 23 October. The event brought members from approximately 12 universities to the Bloemfontein campus and was a major success.

*"Congratulations with yet another successful offering of the Food and Beer Affair. It was an excellent function, where you once again demonstrated the strategic role of the Hotel School in our internal and external community"* – **Prof Albert Strydom**, Dean: Faculty of Management Sciences

# FEEDBACK FROM OUR STUDENTS



**Mpho Moerane** was placed at the Intercontinental O.R. Tambo Hotel, Johannesburg from March to August 2021.

Her Work-integrated Learning experience has been an exciting journey, full of learning and growth. She had the opportunity to meet people from different countries and enjoyed interacting with different guests on a daily basis while putting her theoretical lessons into practice.

*“The staff I work with has been welcoming and guiding in all aspects – they have contributed to a warm working environment where they are willing to help me as a student and in my career path. The training has been an eye opener in one’s life, both personally and career wise. It is a great opportunity for me as a student to step out of my comfort zone and challenge myself for the betterment of me as a person, to explore and learn and for breaching the gap between being a student and being an employee” – says Mpho.*



Pictured are **Molebogeng Motsage** and **Chad Mac Donald** placed at Mount Nelson, A Belmond Hotel, for the period March to August 2021.

*“The placement provided a great opportunity to make a memorable mark in the industry and build connections here within. The Work-integrated*

*Learning period is filled with laughter, stress, hard work and many unforgettable memories. Don’t let the fear of the unknown stop you from making the most out of this time. The best part about WIL is that it provides you with the chance to make mistakes and learn from industry professionals. The Mount Nelson Hotel truly welcomed us into their family.” says Chad.*



## HIGH TEA

Our very popular High Teas are offered in the on-campus restaurant, One on Park where our third-year Hospitality Management students spoil our guests to a variety of delectable savoury and sweet offerings.

Our Operational Chef, Obakeng Mholo and Operational Food and Beverage Manager, Niel Brits ensure that guests are welcomed with an arrival drink on the veranda of the Hotel School before being taken through to the restaurant where the mouth-watering High Tea buffet awaits!

Our wide selection of Dilmah teas is available to the guests to further enhance their experience and we enjoy every moment of seeing our guests turn into regular guests, and regular guests, into friends of the Hotel School.

## INDUSTRY EXPOSURE

The annual 56th Sunbird Nomads Golf Tournament, hosted at Champagne Sports Resort in the Central Drakensberg, provided a great working experience for senior Hospitality Management students.

Students assisted in various departments of the resort, including the preparation and service of food and beverages, as well as banqueting. The tournament that took place from 8 to 15 October was well thought through and organised down to the last detail.

The students, under the supervision of Niel Brits (Operational Food & Beverage Manager) and Obakeng Mholo (Operational Chef) managed the breakfast service for the early players and 3 gala dinners well.

Students also operated in the bar at the club house, assisted with dinner plating and received positive feedback from the management at Champagne Sports Resort.



## FOR ENQUIRIES CONTACT:

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