Newsletter

Faculty of Management Sciences | Hotel School





Many events took place at the Hotel School during this term. The school not only prepares students for the hospitality industry, but also grooms them for excellence.

Congratulations to our B Tech students who presented their research studies at the B Tech Research Day – you make us proud!

As the year draws to an end, I would like to thank each and every staff member and student for their hard work throughout the year. May you have a blessed festive season and best wishes for 2019!

Dr Dolene Crowthen



he annual Best of Bloemfontein Readers' Choice Awards function for 2018 was held at the Hotel School on 18 September 2018. The awards are aimed at recognising and acknowledging innovative Bloemfontein-based businesses across various industries and markets. Readers of the *Bloemfontein Courant* voted for their favourite places in the City of Roses.

The Hotel School treated the 200 guests to a scrumptious breakfast in the Hotel School Atrium, with its large quadrangle bordered with arcades. The guests obtained a first-hand experience of hospitality from both students and staff, who worked together towards a successful event, providing students with a great opportunity to showcase their impressive service and culinary skills.







he BTech Research Day was held on 17 October 2018. Eleven BTech students participated in the event. Ciske van Niekerk was awarded an Exclusive Books voucher to the value of R1 000, which was sponsored by the Hotel School, for the best research project, whilst Angela Mabaso and Thato Lehasa received a Van Schaik Bookstore voucher to the value of R1 000 for the best research presentation.



HOSPITALITY AT ITS BEST

Government, co-hosted a research colloquium from 12 to 14 September 2018. More than 100 delegates from various institutions in the country attended the event. The colloquium provided a platform for researchers and policy makers to help bridge the knowledge and information gaps in policy making and research.

The delegates were hosted in the Hotel School Atrium during the three-day colloquium, where they experienced hospitality at its best. All Hospitality Management students were involved in the preparation and execution of the food, beverage and culinary requirements of the guests. Students in the kitchens worked under the guidance of Chef Janice Solomons, whilst students responsible for food and beverages worked under the supervision of Mr Marius Burger and Ms Jaydee Snyman.

The Hotel School hosted yet another successful event on 20 September 2018, when the unveiling and renaming of buildings at CUT took place. In her address, Honourable Minister of Science and Technology, Naledi Pandor, stated that she was honoured and privileged to join in the unveiling celebration, and mentioned that the Department of Higher Education and Training (DHET) firmly believes that quality infrastructure is a key ingredient towards success at higher education institutions (HEIs).

A lunch to 150 delegates was served by Hospitality Management students in the beautiful Flemish-style Hotel School Atrium. The students, with various responsibilities, under the leadership of lecturers, were very energetic, and enjoyed the event, which provided them with first-hand experience of the various aspects of the operational part of the hospitality industry.

PREPARING FOR THE INDUSTRY

ecturers, Jacques Ras and Judith Mavuso visited various top establishments where third-year Hospitality

Management students are completing their work-integrated learning. Students are placed for a six-month period gaining experience in different departments of the establishment. After completion of their training in December 2018, these students will embark on a career in the hospitality industry.



Jamanca Vorster is a trustworthy and mature student who can work independently without supervision. Pictured with Jamanca is Ricardo Van Wyngarcht, Assistant Front Office Manager at the Marriott Hotel Crystal Towers.



Kgalalelo Selaledi is performing her tasks well at the Marriott Hotel Willow Lake, the only hotel in South Africa to be located in a zoo. Pictured with Kgalalelo is alumnus Bianca Niemand, Rooms Division



Johan Minnaar excels in guest relations and is always professional and courteous towards guests. Pictured with Johan is Kaylene Safers Front Office Manager at the Tsogo Sun Waterfront.



Charlene September, the best student to date placed at the Cellars Hohenort Hotel is a true ambassador for the Hotel School. Pictured with Charlene is Pervez Mia, Accounts





HAVE A COOKIE OR 2

enior students had fun whilst decorating beautiful biscuits during class on 24
October. Culinary Studies and Nutrition forms part of the curriculum for the Hospitality Management programme.

Seen in the picture are students with Juanita Kriel (far right) Lecturer Assistant to Chef Janice Solomons.











HOSPITALITY MANAGEMENT PROGRAMME





you are interested in a career in the field of Hospitality Management, the Hotel School is the place to be. The school offers a three-year Diploma and a one-year BTech Degree in Hospitality Management. We develop leaders with a sound operational background of the hospitality industry.

The major modules offered in this programme include Hospitality Management, Hospitality Financial Management, and Accommodation Management. Events Management also forms part of the curriculum. To ensure that our students are well-rounded individuals, the Hotel School takes its role as corporate citizen to heart. Our students are also involved in service learning at various Bloemfontein schools. The learning programme follows a strong entrepreneurial approach.

Students are exposed to practical training from their first year of study. First-year students receive training in well-equipped industrial kitchens, the on-campus restaurants *Lettuce Eat* and *One on Park*, modern classrooms, computer laboratories, and at reputable hotels. We take pride in the personal attention we give to our students. Practical training takes place in groups of no more than 15 students, whilst theory classes are limited to 45 students in the first year. A total of 90 students are accepted for the course every year.

In their second and third years of study, students are placed for a six-month period of work-integrated learning at a number of national hotels and resorts, such as the Kapama River Lodge; the Saxon Hotel, Villas and Spa; the Cape Grace Hotel; The Plettenberg; and the Beverley Hills Hotel, to name but a few.

A qualification in Hospitality Management opens doors to world-wide career opportunities as Hotel Manager, Front-Office Manager, Banqueting Manager, Food and Beverage Manager, Restaurateur, Caterer, Entrepreneur, Guesthouse Manager or Owner, Coffee Shop Manager or Owner, Chef, and many more.



STAFF SNIPPET

Dalene Crowther
(Acting Head of
Department: Hotel
School) presented a paper at the
Southern African Institute for
Management Scientists (SAIMS)
Conference held at Stellenbosch
University in September 2018.
In her presentation "Towards a
sustainable financial management
strategy for South African
Universities' Hotel Schools: an
international perspective", she
reported results from her recently
concluded doctoral study.

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