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Central University of
Technology, Free State

Faculty of Management Sciences | Hotel School

Newsletter

2020 | January to June



Editor's Note

The new year brought about a fresh start for the Hotel School, as it provided the opportunity for us to engage and experience in many ways.

This newsletter highlights the activities and initiatives in which we are involved. It also provides feedback from our industry partners where our students are undergoing work-integrated learning (WIL) for a six-month period.

Let's continue to make a difference in the lives of our students!

Dr Dalene Crowther

Welcome

Mr Niel Brits has been appointed as the Food and Beverage Manager at the Hotel School, bringing young and fresh blood to the school.

Considering his age and experience, his current job, being a Food and Beverage Manager at the age of 26, and creating a friendly and accessible environment for his students and staff, is the most satisfying accomplishment in his career to date.

His dream position is to become a chef in his own restaurant, but he understands that this will only be possible after he gains sufficient experience from industry. He strives to know, understand and specialise in all departments.

When asked how it feels to be part of the CUT Hotel School Operational team, he said that it is an honour to be working with this current generation, as they challenge him to be the best he can be.

Filled with ambition and enthusiasm, Mr Brits stated that there is nothing he regrets in the decisions he has made. He regards himself as a calculated person who knows what he wants and how to get it.



His driving force is believing that everything happens for a reason, and that that is reason enough to strive to make things happen. He says dedication is the key behind every success story.

Leader:

A person of strong character and integrity



The 2020 academic year started with a bang. A whopping 96 young, fresh faces joined us at the Hotel School, eager to learn about the hospitality industry.

On Friday, 28 February 2020, after getting to know each other's strengths and weaknesses, two

first-year students, Rebekah Brits from Bloemfontein and Jabulani Radebe from Kroonstad, were chosen to be the representatives of their year group.

The duties of the first-year representatives are to be informed about matters in the Hotel School; to meet with the Hotel School Student Committee (HSSC), as needed when matters arise; and to serve as spokespeople regarding any matters pertaining to the HSSC and the lecturers on behalf of all the first-year students. These leaders have to take initiative; assist with fundraising; enforce uniform and general Hotel School rules; and act as examples for their fellow students in academic and disciplinary matters. We wish them all of the best in this position!



Unstoppable Hotel School

Each year, the Hotel School sends numerous students to various top hotels in South Africa for WIL purposes. However, this year, for the first time, the school was privileged to also be a placement. The school has employed 13 students at the Hotel School for the period January to June 2020. According to Mrs Snyman, the Operational Manager at the Hotel School, working at functions is not as easy as they are commonly thought to be.

Due to the added manpower from students, the high demand for operation services internally by staff members, and externally by guests who book conferences and functions, the Hotel School's Operational Department has strengthened. Additionally, the execution of functions is more successful with the assistance of driven students. According to Nteboheng Molotse, one of the WIL students, the school is currently focused on attention to detail in every aspect of its service, and the experience is invaluable and worth every learning curve. Pictured above are the students employed for WIL at the CUT Hotel School with Food and Beverage Manager, Mr Brits.



Recruiting Students for

The Hotel School was **2021** very fortunate to attend the Career Expo in Bethlehem from 10 to 12 February 2020. Approximately 4 000 Grade 12 learners visited the exhibition, which was held at Witteberg High School. There were 25 exhibitors, amongst others the Tshwane University of Technology (TUT); Durban University of Technology (DUT); Nelson Mandela University (NMU); and the University of the Free State (UFS).

On 11 March 2020, a Career Expo for Grade 11 and 12 learners was held at Grey College. Approximately 30 institutions were invited to this exhibition, including the Hotel School. The Hotel School was also invited to the Career Expo held at Jim Fouché High School on 13 March 2020. The exhibitions served as a wonderful opportunity to recruit students for 2021.

Let's Talk About It

First-year students had the opportunity to discuss the essentials of HIV/AIDS and sexual behaviour during a session facilitated by Leanne Posthumus.

The session covered topics such as sexually transmitted diseases, substance abuse, transactional sex and multiple sexual partnerships. The students participated well during group discussions, after which they provided feedback to the bigger class.

Notes were provided by the Christian AIDS Bureau of South Africa (CABSA). "Poor academic performance and high-risk sexual behaviour are major challenges of the higher education sector", says Leanne.

Our students are now more aware of HIV/AIDS and high-risk sexual behaviour that could influence their academic performance.



Feedback from the industry

In their second and third years, Hospitality Management students are exposed to practical training at top four- and five-star hotels and resorts across the country. The training forms part of the students' curriculum for the Hospitality Management programme, where students are exposed to all aspects of the hospitality industry.

During February 2020, students were visited by Jacques Ras (Lecturer: Hospitality Management) and Jaydee Snyman (Operational Manager: Hotel School). Students were eager to share their experiences at these top establishments, where they are placed for six months, returning in July 2020.



Placed at the beautiful The Plettenberg Hotel, Kamogelo Tsie, Joyce Molipa, Omphile Moreosele and Lethomile Seitshiro are hard-working and always willing to go the extra mile. Seen in the picture are Jacques Ras (Lecturer: Hospitality Management) and students on training.



Mpho Mokheleli is doing amazing work at the 12 Apostles Hotel. She is a star, and a very fast learner. Mpho is pictured above with Jaydee Snyman (Operational Manager: Hotel School). The 12 Apostles Hotel are rated #12 in the TripAdvisor Traveller's Choice Awards' top 25 hotels in South Africa.



We are proud of Omphile Moshoeu and Tshogofatso Thole for the great work they are doing at Drostdy Hotel. Keep up the good work!



Shila Tongo placed at Radisson Red Hotel is hard-working, and is keeping the Hotel School name high. Shila is pictured with Jacques Ras (Lecturer: Hospitality Management).





It is wonderful to receive such positive feedback on students' performance at The Cellars-Hohenort. Pictured above are Oarara Lang, Mary Makha, Liezel Graham, Rovelda Mokwai and Basetsane Nkgage. The Cellars-Hohenort are rated #20 in the TripAdvisor Traveller's Choice Awards' top 25 hotels in South Africa.



Limpho Lisene is placed at the beautiful The Vineyard Hotel. She is a pleasant young lady who performs her duties diligently, and her managers are happy with her performance.



Jaydee Snyman (Operational Manager: Hotel School) and Jabulile Luthuli, who is placed at Hog Hollow Country Lodge & Villas. Thank you, Jabu, for your positive attitude. In the end, your attitude determines your altitude.



Vuyo Mankayi and Sanele Mangesi, placed at The Silo Hotel, are performing well, and have the right attitude.



Pictured above are Relebohile Tsomela, Alica Buschow, Jaydee Snyman (Operational Manager: Hotel School), Lesedi Leeto and Vinolia Mosieng. They are setting high standards at The Marine Hermanus, and are a CUT above the rest.



Faith Sehloho and Moses Modise have set high standards at Sky Villa Boutique Hotel. Keep up the good work – you do us proud!

Striving For Green Kitchens



Hospitality Management students have embarked on a going green project. Not only in the kitchens, but also to look after the environment. This is after discussions and careful consideration on reducing waste, re-using of products and recycling.

The CUT has located different coloured bins for different waste materials on campus at designated areas. As one set of bins are conveniently located outside of the Hotel School kitchen, the school is striving to support the campus initiative.

Chef Obakeng, the Hotel School Operational Chef, emphasised the need for going green and sustainable development. Giving examples on how they reuse items in the kitchen, he mentioned making crispy chips out of potato peels and making stock out of carrot peels.

Although the program is a working in progress, the results could be a great success going forward. Therefore, we encourage all students to recycle their paper, plastic, polystyrene, cans and tins.



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