



Faculty of Management Sciences | Hotel School

Newsletter

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Message from the editor

In this issue we are excited to share our students' achievements with you, as well as their performance in the hospitality industry whilst doing work-integrated learning. Congratulations also to all our graduates who completed their qualifications in the National Diploma and the BTech: Hospitality Management. You make us proud!

Dr Dalene Crowther

Acting Head of Department (HoD):
Hotel School

GRADUATION CELEBRATION!

The Autumn Graduation took place on 8 April 2019, when a total of 29 Hospitality Management students received their qualifications. Nineteen students received their qualification in the National Diploma: Hospitality Management, whilst 10 students graduated with the BTech qualification. Well done, we salute your success!

The CUT doctorandi dinner, hosted by the Hotel School on 11 April 2019, provided Hospitality Management students with the opportunity to showcase their impressive service and culinary skills. The Hotel School atrium was beautifully decorated, and guests were treated to a three-course meal.

“ Thank you staff and students for your hard work and for always doing it with a smile. ”
Dr Dalene Crowther



From left to right: Charlene September, Ntsheng Mthembu (Cum Laude), Nondumiso Tshabalala, Felicia Solomons and Jamanca Vorster (Cum Laude).

From left to right: Dikiledi Moremi, Olga Ras and Willa Greyling (Cum Laude).



HOTEL SCHOOL AWARDS CEREMONY

The annual awards ceremony is hosted by the Hotel School to recognise and honour the excellence of the schools' top achieving students, and to award bursaries to deserving students. The event was held on 25 April 2019 in the beautiful Atrium of the Hotel School, followed by a cocktail function for all the awardees and their family members.

The top achievers received trophies and certificates for their hard work, dedication, commitment and excellence. The recipients were awarded in the following categories: best first-year student, best second-year student, best third-year student, and best BTech student. The most professional student award went to Monique du Preez and Neo Ngubane.

Tsogo Sun awarded bursaries to the value of R28750 each to Palesa Mosikatsana, Willa Greyling, Esther Kassongo and Zandile Mwanda. Palesa is pursuing her MTech in Hospitality Management, while the three other students are registered for the BTech in Hospitality Management. Other bursary sponsors include Luxury Hotels and CATHSSETA.

Guest Speaker and Hotel School alumnus, Obakeng Mholo said that it takes a special kind of human being to be in the hospitality industry. He advised students to always ask questions, as that will help them to grow and to get to know more about the industry and what it entails. *"I believe that with determination, self-belief, hard work, sacrifice and being humble you will make it. Those were my tools to make it in this industry and I hope that as I pass on my knowledge so that you will achieve what I have achieved, and hopefully follow in my footsteps and beyond."* Obakeng Mholo, Operational Chef: Hotel School



"I believe that with determination, self-belief, hard work, sacrifice and being humble you will make it."

Obakeng Mholo



The 2018 student ambassador award was received by Thato Radihlare.



Marichel Toerien was awarded the 2018 best first-year Hospitality Management student.



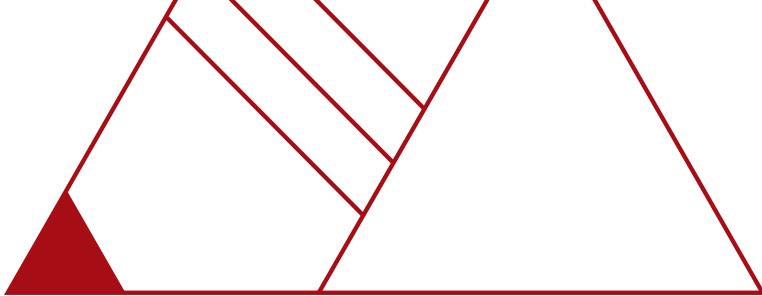
Willa Greyling received the award for 2018 best third-year Hospitality Management student.



Denise Ackrman received the award for 2018 best BTech Hospitality Management student.



Pictured are Ms Grethé Muller (Lecturer: Hospitality Management), and 2018 third-year students Johan Minnaar (Cum Laude), Esther Kassongo (Cum Laude) and Willa Greyling (Cum Laude).



HOTEL SCHOOL OPEN DAY

After a successful Open Day in 2018, the CUT Hotel School hosted its second Open Day on 18 May 2019. Learners from various schools in the Free State and surrounding areas, as well as the general public, were invited to the event via local media outlets. The Open Day served as a marketing exercise to attract high-quality students for future studies at the Hotel School.

The morning comprised of a guided tour through the school and its facilities, with information sessions on the course's subject contents; the time that will be spent in industry to complete Work-integrated Learning; and the various job opportunities that would be available upon successful completion of the course.

The groups of learners were exposed to the Hotel School's two restaurants and its kitchen environments. Pictured are Alide van der Merwe, Thato Radihlare (third-year Hospitality Management student), Wiaan van der Merwe (Grade 12 learner, Sentraal High School) and Jené Miles (Junior Lecturer: Hospitality Management).

Learners then had the opportunity to express their own creativity with cupcake decorating, facilitated by the school's Senior Chef Obakeng Mholo and Chef Janice Solomons. Pictured are Chef Obakeng Mholo flanked by Petunia High School learners Kelebohile Dichwele (Grade 12) and Headboy Nkati Metsing (Grade 12).

A further highlight of the morning was when learners concluded their visit by a serviette folding exercise under the guidance of Palesa Mosikatsana (Lecturer Assistant: Hospitality Management), whilst teachers and parents enjoyed a cup of coffee with the Hotel School employees, during which any further questions were answered.



LEARNING FROM TOP ESTABLISHMENTS

Work-integrated Learning forms an integral and extremely valuable part of the Hospitality Management programme. The Hotel School work with establishments across the country, to ensure our students have access to the best training opportunities available. Last year we placed 58 Hospitality Management students for a six-month period at top establishments. These students will return in July to continue their studies in the second semester of 2019.

Lecturer Jacques Ras visited our second-year Hospitality Management students on training at top establishments, and only received positive feedback on the performance of our students. Students were eager to share their experience at these establishments. Amongst others, Kapama River Lodge was rated third in the TripAdvisor Traveller's Choice Awards' top 25 hotels in South Africa.



Seen in the back row is Assistant Food and Beverage Manager, Chef Donovan Bower, and Jacques Ras (Lecturer: Hospitality Management). Front row: Dr Lisa-Mari Coughlan (Lecturer: Hospitality Management) and Hospitality Management students placed at Champagne Sports Resort.



Second-year Hospitality Management students at Elangeni Hotel in Durban are doing extremely well.



From left to right: Alumnus Franco Seaman (Assistant General Manager: Umhlanga Sands), Limpho Makhube (Hospitality Management student) and Jacques Ras (Lecturer: Hospitality Management).



Hospitality Management student, Charlene September, is the best student to date placed at the Cellars Hotel. She is a true ambassador for the CUT Hotel School. With Charlene is Perverz Mia (Accounts Manager at Cellars Hotel).



SERVICE LEARNING

The Hotel School offers a module in restaurant service to learners at selected high schools in Bloemfontein. This is a service learning project where senior Hospitality Management students of the CUT Hotel School train learners in all aspects of waitering. The module enables learners to work and earn pocket money at local restaurants. The six-week training takes place under the supervision of Jacques Ras (Lecturer: Hospitality Management).

Third-year Hospitality Management students were given the task to mentor the learners from two Bloemfontein high schools, namely Bloemfontein South High School and Petunia High School. These learners received training in cupcake decorating and were taught how to bake bread and operate a kitchen over a six-week training period.

On 15 May 2019, approximately 100 pupils currently in Grade 11 and 12 respectively received training at the Hotel School. Most of them are learners who have Consumer Studies as a subject at their schools.



Danél Venter (Third-year Hospitality Management student) demonstrating serviette folding to learners from Bloemfontein South High School. This group also received training in table setting and waitering duties.

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