



THE PRIVATE HOTEL SCHOOL

The Private Hotel School to open Rosebank*, Johannesburg Campus

The Private Hotel School (TPHS), recognised as an **industry leader** in South Africa, has become renowned and commended for offering exceptional hospitality training in higher education. After 12 years of operation in Stellenbosch, a new campus, will be opening soon, located on the Keyes Avenue Art Mile in **Rosebank***, within the beating heart of the **hospitality and tourism hub** in Johannesburg. The campus boasts new facilities including conference and lecture venues, **state of the art training** kitchens, a fully operational restaurant, an onsite library, offices and beautiful, inspiring gardens.

TPHS will be launching with **FIVE** enrichment modules as an introduction to its hospitality management programmes. See overleaf.

* Site approvals for the Rosebank Campus to be confirmed in 2018.

DURATION



32 contact hours per theory module/6 months part time and 64 contact hours per practical module

ENTRY REQUIREMENTS



Matric higher certificate pass. English proficiency is required.

PAYMENT



Full payment within 30 days from receiving confirmation of your acceptance

STARTING DATES



February and July each year

DRESS CODE



Corporate black and white for theory classes

WHAT'S INCLUDED



- Module facilitation by subject experts
- Study guide and handouts
- Certificate of completion

WHAT'S EXCLUDED



- Textbook(s)

PASSING GRADE



Students must receive a minimum of **60% to pass** in each module

ATTENDANCE



The Private Hotel School aims to prepare students to be successful professionals. **Attendance and punctuality are important work ethics** for students to develop. An **attendance of at least 80%** in all theoretical classes and **90% of all practical classes** is required.

ENRICHMENT MODULE BOOKING PROCEDURE



- You can book online at <http://www.privatehotelschool.co.za>
- Full payment before or on registration is required. Cheques will not be accepted
- When paying, please indicate for which module you have booked and for whom the booking is made
- **PLEASE NOTE:** Cancellations and refunds will only be accepted up to **TEN** working days prior to the commencement of a module. Fees for unattended lectures will not be refunded
- Delegates failing to arrive on the day of the lecture will result in the delegate/company being liable for full payment
- Your receipt will confirm your booking

CONTACT DETAILS



T +27 11 234 1896 - **Rosebank** | **T** +27 21 881 3792 - **Stellenbosch**
E info@privatehotelschool.co.za | www.privatehotelschool.co.za

ENRICHMENT MODULES




<p>1.</p>  <p>HOSPITALITY AND TOURISM MANAGEMENT</p>	<ul style="list-style-type: none"> • Students will cover tourism, recreation, gambling and event planning sectors. • High emphasis on the rooms division, marketing and human resource management departments. • Students will gain a thorough understanding of hospitality consumers and current market trends.
<p>2.</p>  <p>SERVICE MANAGEMENT</p>	<ul style="list-style-type: none"> • Students will be introduced to the universal principles of management. • Covers hospitality professionalism which includes positive work ethics, attitude and efficient management practices.
<p>3.</p>  <p>BUSINESS COMMUNICATION</p>	<ul style="list-style-type: none"> • Students will be given platforms from which to build on all formal communication processes in the workplace. • These include both verbal and non-verbal communication, tools to effectively run meetings and public speaking techniques.
<p>4.</p>  <p>FOOD AND BEVERAGE SERVICE</p>	<ul style="list-style-type: none"> • Students will be introduced to the theory of restaurant service and formal dining etiquette. • Opportunity to gain hands-on experience during practical sessions in the on-campus restaurant and bar.
<p>5.</p>  <p>WINE STUDIES</p>	<ul style="list-style-type: none"> • Provides foundational knowledge with regards to the wine industry, wine growing and making, wine tasting and the appreciation of food and wine combinations. • Introduces students to the wine regions of the world, important facts about the old and new worlds of wine, quality control and legal systems of different wine producing countries and regions.

*Alignment to SAQA ID 80106, NQF 5 and bearing 10 credits each.

<p>PRICE PER MODULE</p>	<p>PRICE R9,800</p>	<p>IF ENROLLING FOR ALL 5 MODULES</p>	<p>PRICE R35,800</p>
-------------------------	--------------------------------	---------------------------------------	---------------------------------

Upon successful completion you will receive a Certificate of competence, these modules will enable you to articulate onto a higher certificate in hospitality management.

AMERICAN HOSPITALITY ACADEMY ONLINE COURSES

<p>1.</p>  <p>AHA - HPC HOSPITALITY PROFESSIONAL CERTIFICATE</p>	<ul style="list-style-type: none"> • The Hospitality Professional Course (HPC) consists of a series of self-paced online seminars and activities that have been created for students who are studying or currently working in the hospitality industry. • The overall purpose of the HPC course is to enhance your career and professional development skills. • The topics and activities in HPC are designed to inspire you to deliver service excellence by developing an “a ha!” Hospitality Attitude!
<p>2.</p>  <p>AHA - MDC GLOBAL LEADERSHIP: MANAGING DIVERSITY IN A MULTI-CULTURAL WORKPLACE</p>	<ul style="list-style-type: none"> • The goal of AHA's Global Leadership: Managing Diversity in a Multicultural Workplace (MDC) course is to develop leadership skills that transcend cultural, religious, educational, gender and economic borders. • The MDC combines an understanding of culture with the development of key management skills so that a manager or prospective manager develops a range of core skills and values that can be applied in many different situations.
<p>3.</p>  <p>AHA - HSC HOSPITALITY SUPERVISOR CERTIFICATE</p>	<ul style="list-style-type: none"> • Supervisors are the key to the success of any organisation. • A great supervisor needs “soft” skills to improve people and “hard” skills to improve systems. • This HSC course teaches both. In order to succeed in a high performance workplace, a great supervisor needs to develop both these skill sets to help maintain and lead a winning team.

<p>PRICE PER AHA ONLINE MODULE</p>	<p>PRICE R1,500</p>
------------------------------------	--------------------------------