

## THIRD YEAR

Hospitality Financial Management III  
Hospitality Management III  
Hospitality Information Systems II  
Hospitality Industry Law II  
Events Management I  
Hospitality Marketing II  
Accommodation Management III  
Hospitality Media I  
Work Integrated Learning

Learners may only follow second- or third-year levels of study on condition that the first- and second-year levels respectively have been completed successfully.

After completion of the Diploma: Hospitality Management, you can enroll for the Advanced Diploma and Post-Graduate Diploma. Admission requirements apply.

**Please note that the National Diploma: Hospitality Management will be phased out from 2017 and it will be replaced by a Diploma: Hospitality Management.**



Central University of  
Technology, Free State

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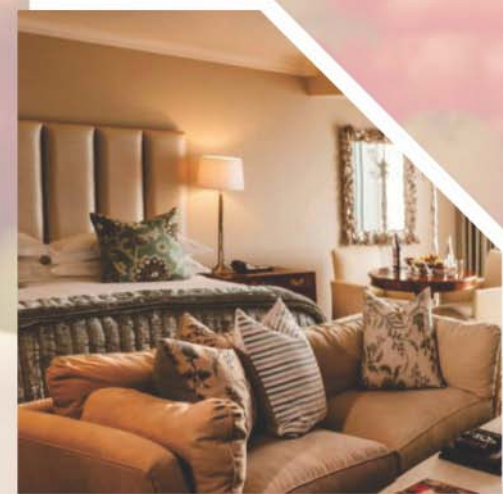
FEDHASA  
Federated Hospitality Association  
Of Southern Africa



Central University of  
Technology, Free State



## Hotel School



# Faculty of Management Sciences



SOUTH AFRICAN  
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Thinking Beyond

...the box

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**Diploma: Hospitality Management**

Welcome to the Hotel School of the Central University of Technology, Free State!

This Hotel School is at the forefront of hospitality training and offers a three-year Diploma in Hospitality Management. The school's employment rate is impressive, with 95% of graduates securing employment within two months after graduating.

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

Students are exposed to practical training from the first year of study. First-year students receive training in well-equipped industrial kitchens, the on-campus restaurants called Lettuce Eat and One on Park, modern class rooms, computer laboratories and reputable hotels in Bloemfontein.

We take pride in the personal attention we give our students. Practical training takes place in groups of no more than 15 students, while student numbers are limited to 45 in theory classes in the first year. A total of 70 students are accepted for the course every year.

**Work Integrated Learning**

In their second and third year, students are placed for Work Integrated Learning for a six-month period at a number of national hotels and resorts such as the Mount Nelson Hotel, The Twelve Apostles Hotel and Spa, The Saxon Hotel, Villas and Spa, Conrad Pezula Resort Hotel and Spa, and Sabi Sabi Game Lodge, to mention a few.

**Admission requirements to Diploma:**

- National Senior Certificate or equivalent qualification.
- A candidate must obtain an achievement level of at least 4 (50-59%) in Life Orientation in the NSC. Even if a higher mark is achieved in Life Orientation, the value will still only be awarded as one (1) on the CUT scoring scale.
- The University's language of instruction is English. Candidates must have at least 50% for English.
- In addition to the general admission requirements, a candidate will also be subject to a selection test and an interview.
- Consumer Science, Hospitality Studies, Accounting or Business Studies are recommended.
- Candidates with 32 points or more on the CUT scoring scale will automatically be admitted to the programme, subject to any other conditions that may apply.
- Candidates who score between 24 and 32 are invited for an interview and psychometric test.
- Due to the high demand for places in this programme, no applicant with a score of lower than 24 on the CUT scoring scale will be considered for selection (Recognition of Prior Learning cases excluded).

**Scoring Scale**

<b>% obtained in NSC examination</b>	0-29%	30-39%	40-49%	50-59%	60-69%	70-79%	80-89%	90-100%
<b>% value / points rating</b>	1	2	3	4	5	6	7	8

**Career opportunities:**

A qualification in Hospitality Management opens doors to world-wide career opportunities as hotel manager, front-office manager, banqueting manager, food and beverage manager, housekeeping manager, events manager, guesthouse manager, restaurateur, chef, caterer, entrepreneur, hospitality teacher and many more.

**Compulsory modules:**

**FIRST YEAR**

- Accommodation Management I: Theory
- Accommodation Management I: Practical
- Academic Literacy & Communication Studies
- Culinary Studies Practical I
- Culinary Studies Theory I
- Hospitality Management I
- Digital Literacy
- Hospitality Financial Management I
- Hospitality Health & Safety I
- Food and Beverage Studies I: Theory
- Food and Beverage Studies I: Practical
- Introduction to Wine
- First Aid
- Numeracy

**SECOND YEAR**

- Work Integrated Learning
- Hospitality Financial Management II
- Hospitality Management II
- Hospitality Communication I
- Hospitality Information Systems I
- Hospitality Industry Law I
- Culinary Studies & Nutrition II
- Food and Beverage Studies II
- Accommodation Management II
- Hospitality Service Excellence I
- Hospitality Marketing I

