



FACULTY OF HOSPITALITY, TOURISM AND SPORT

NATIONAL CERTIFICATE (VOCATIONAL)

Hospitality LEVEL 2-4

ENTRY REQUIREMENTS

Grade 9 Certificate or equivalent qualification

DURATION

3 Years

WHAT IS THIS PROGRAMME ABOUT?

Hospitality studies provide you with theoretical and practical skills to operate as a cook, waitron, receptionist or accommodation assistant in various hospitality establishments, while also teaching client service and human relations skills.

WHAT VOCATIONAL ACTIVITIES WILL I BE ABLE TO PERFORM?

- > Manage a guesthouse
- > Work at hotel/motel
- > Work as an assistant cook/chef preparing food in a restaurant, hotel or guesthouse
- > Work as a waitron
- > Work as a housekeeper in a hotel/inn/guesthouse

WHAT CAREER OPPORTUNITIES ARE OUT THERE?

- > Housekeeper
- > Waitron
- > Hotel Manager
- > Bartender
- > Inn Keeper
- > Chef
- > Events Manager
- > Accommodation Services
- > Entrepreneur

WHAT SUBJECTS WILL I BE TAKING?

FUNDAMENTAL SUBJECTS

- > Language (which must be a language of teaching at Boland College)
- > Mathematics/Mathematical Literacy
- > Life Orientation

VOCATIONAL SUBJECTS

Level 2, 3 and 4

- > Hospitality Generics
- > Food Preparation
- > Client Services and Human Relations
- > Hospitality Services

WHAT DO THESE SUBJECTS ENTAIL?

HOSPITALITY GENERICS

Hospitality Generics enables you to understand the sectors of the tourism and hospitality industries and explore related work opportunities. It also contains broad knowledge, skills and values required to operate hygienically and safely in the hospitality environment. Hospitality Generics teaches you to plan and cost menus, operate payment points and computers and maintain booking systems, while empowering you to develop yourself in job roles and explore self-employment opportunities.

FOOD PREPARATION

In Food Preparation, theoretical knowledge and principles are applied to the practical preparation and execution of menus. A wide variety of food commodities, preparation methods and presentation methods are used to equip you with knowledge, skills and values to enter the hospitality industry as a cook or commis chef. The subject is underpinned by health, hygiene and safety applications.

HOSPITALITY SERVICES

Hospitality Services contains the broad knowledge, skills and values required in the food service and accommodation fields. The subject is biased towards the food service field, but sufficiently touches on accommodation elements to enable you to enter and progress in that field. You will, amongst others, be able to provide counter and takeaway services, table and drink services and silver service as well as prepare and serve cocktails.

** Please note that the kitchens used for Hospitality studies are not Kosher or Halaal friendly, nor are the products used in these kitchens.*