



FACULTY OF HOSPITALITY, TOURISM AND SPORT

NATIONAL N-DIPLOMA

Hospitality and Catering Services N4-N6

ENTRY REQUIREMENTS

Grade 12 Certificate

DURATION

3 Years (18 months theory and 18 months practical work experience)

WHAT IS THIS PROGRAMME ABOUT?

The aim of this programme is to prepare and equip students with the latest subject matter, which is directed at the industry, in order to send out into the workplace mature students who, with sound knowledge and skills, will provide excellent service.

WHAT CAREER OPPORTUNITIES ARE OUT THERE?

- > Hotel- & guesthouse Management
- > Restaurant Management
- > Tasting Room Management
- > Food Services Management
- > Food and Beverage Management
- > Function Catering
- > Test Kitchen Staff
- > Events Management
- > Entrepreneur

WHAT SUBJECTS WILL I BE TAKING?

FIRST YEAR

N4, First Semester

> Nutrition and Menu Planning N4

> Sanitation and Safety N4

> Catering Theory and Practical N4

> Applied Management N4

SECOND YEAR

N5, Second Semester

> Food and Beverage Service N5

> Entrepreneurship N4

> Catering Theory and Practical N5

> Applied Management N5

N6, Third Semester

> Client Services and Communication N6

> Applied Management N6

> Catering Theory and Practical N6

> Computer Practice N4

WHAT DO THESE SUBJECTS ENTAIL?

NUTRITION AND MENU PLANNING

- > To have the knowledge and understanding of the basic principles of nutrition and to be able to apply this in the industry.
- > Also to understand the basic principles of menu planning to be able to set up appropriate menus for the wide variety of clients and different types of functions.

SANITATION AND SAFETY

Equips the candidate with the necessary knowledge and skills, which will assist them in implementing hygiene, health and safety standards in the workplace.

CATERING THEORY

Prepares the student with applicable knowledge of all the different food types, pre-paration techniques and current food trends in the industry.

APPLIED MANAGEMENT

- > To enable the student to understand the basic concepts of management.
- > To prepare the student to be able to implement these basic management skills on a first line management level in the work situation.

CATERING PRACTICAL

Enables the student to practically apply all the theory taught regarding different food types in the industry.

FOOD AND BEVERAGE SERVICE

Equips the student with basic food service techniques, teaching them basic and complex skills, which are needed to run a successful hotel, restaurant or guesthouse.

ENTREPRENEURSHIP

Provides the student with a broad perspective on how to successfully plan and manage a small business.

COMMUNICATION AND HUMAN RELATIONS

Studies the different disciplines of communication, motivation and self-image as tools in the organisation. Practical activities are included, especially the writing of business communication documents. Human Relations gives the student a good background of the management of staff and personnel functions.

COMPUTER PRACTICE

Provides student with skills to do basic computer functions. The subject field covers Microsoft Word, Excel, Power Point, Access and basic Internet and Email.

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

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