



CAPITAL HOTEL SCHOOL

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PASSIONATELY EMBRACING HOSPITALITY
EDUCATION AND TRAINING THROUGH
INNOVATION AND DISTINCTION



HOSPITALITY
MANAGEMENT



CHEFFING



PASTRY

*#MyCHSstory
Starts here...*



PASSIONATELY EMBRACING HOSPITALITY EDUCATION AND TRAINING THROUGH INNOVATION AND DISTINCTION

Is the motto of the Capital Hotel School (CHS) that opened its doors in January 2001 in Pretoria. Our mission is to offer relevant and current accredited hospitality education and training programmes to school leavers and employed staff; empowering aspiring and qualified chefs and hospitality management candidates to get employment, advance their skill set and excel in the workplace.



OUR VALUES

CHS prides itself on its high standards of excellence and exceptional reputation within the hospitality industry. Our diverse mix of cultures, races and experiences provide a variety of perspectives and talents that strengthen our ability to assist our learners to achieve their goals.

INTEGRITY

GENEROSITY

HUMILITY

FUN

CREATIVITY

VISION

To further expand our education and training footprint in South Africa and neighbouring countries within the next five years, powered by technology and delivered by the best facilitators, formally entering into select strategic partnerships with companies and accreditation bodies that can associate themselves with our purpose and values.

PURPOSE

Our purpose holds owners and their affiliates, employees and learners accountable to invest in community projects, to promote a greener civilisation and subscribe to a high code of ethics while enjoying a rewarding work environment that invests in human capital.

*We do not inherit the earth from our
ancestors; we borrow it from our children*
– An ancient proverb





**APPLY
NOW!**

THE HOSPITALITY INDUSTRY

The hospitality industry has experienced tremendous growth and currently ranks as one of the world's largest industries and offers a wide range of career opportunities - enough to satisfy almost everyone's aspirations!

This industry includes hotels, restaurants, cruise liners, sport arenas and entertainment centres, casinos, golf and other sport clubs, event planning, catering, bed and breakfast accommodation, game lodges, holiday resorts and many more workplace options to choose from.

WHY STUDY AT CHS?

- No APS score requirements
- No specific subject requirements
- National and international accreditation
- The first hotel school to launch *blended learning for learners. This approach enables 70% practical and 30% theory
- Interactive, small classes
- Guaranteed practical training at various leading hospitality institutions
- High pass rate/completion of studies
- High percentage employment after graduation
- Introduction to reputable national and international prospective employers
- Active student life starting with an orientation camp
- Course material developed to comply with the latest industry standards
- Qualified lecturers with industry experience
- Live reporting and administrative procedures
- Competitive pricing structure
- Associated with reputable financial institutions providing study loans
- Secure parking available on campus which has 24-hour security

**Blended learning is a combination between online learning and face-to-face teaching*

ADMISSION

CHS are looking for dynamic and committed young people who aspire to a career in the highly challenging hospitality industry.

- Verbal and written proficiency in English
- Computer literacy
- Financially solvent
- Successfully passed Grade 12 (matriculants are required to submit their most recent results)

*If you don't like something, change it.
If you can't change it, change
your attitude – Maya Angelou*

#myCHSstory



Apply online today!
www.capitalhotelschool.co.za

QUALIFICATIONS OFFERED



HOSPITALITY MANAGEMENT

This qualification has been developed for persons aspiring to become supervisors/managers in front of house departments of the hospitality industry.

Diploma in Hospitality Management

- 2 Years, Full Time Course
- National and International Qualification

Certificate in Hospitality Operations: Food & Beverage

- 1 Year, Full Time Course
- National Qualification

CHEFFING

This qualification has been developed to provide learners with fundamental grounding in all disciplines relating to the productions of top quality cuisine, health and safety measures and the ability to manage a kitchen.



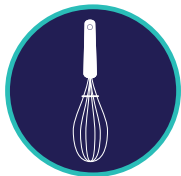
Professional Chef Qualification

- 3 Years, Full Time Course
- National and International Qualification

Introduction to Professional Cookery

- 1 Year, Full Time Course
- National Qualification

PASTRY



This qualification has been developed to provide learners with an introduction to the hospitality industry, fundamentals of health, safety and nutrition, but also to equip learners with the ability to prepare, cook and finish a wide range of pastry productions.

Professional Chef Qualification – spécialisation Pastry

- 3 Years, Full Time Course
- National and International Qualification

Diploma in Pastry

- 18 Months, Full Time Course
- National and International Qualification

The successful learner in any of the above qualifications will also complete a basic First Aid course and an international WSET Level 1 Award in Wine.



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