IN-SERVICE STAFF TRAINING PROGRAMMES

- EVENTS PLANNING
- MOMENTS OF MAGIC: GUEST RELATIONS
- FRONT OFFICE (RECEPTION)
- FOOD PREPARATIONS “CHEFFING”
- ACCOMMODATION SERVICES (HOUSEKEEPING)
- FOOD & BEVERAGE SERVICES
- SUPERVISION & MANAGEMENT
OUR IN-SERVICE STAFF TRAINING PROGRAMMES

CHS offers accredited hospitality learnerships and skills programmes, tailormade and facilitated to accommodate your company culture, to individuals in the workplace on a blended learning platform that combines online studies and lecture times with assistance during tutor sessions. It allows for monitoring of learners and checking on their progress daily with regular progress reports sent to learners or their sponsors / employers.

Venue, dates and times for contact sessions with assessors and moderators are scheduled in advance and do not implicate long periods out of the workplace.

Capital Hotel School offers the following hospitality learning programmes for In-Service Staff:


Contact Days

Contact days refer to face-to-face sessions with the respective facilitators and the length (date and time) of each session will depend on the availability of the learners as agreed with the learner/employer/sponsor.

Learning Programme Fees

Fees will depend on the number of learners per learning programme, the location of the venue (if not on the CHS campus) and the food and beverage requirements of the learners (if applicable).

We therefore prefer to discuss the individual needs with the client and based on the latter discussions, we will do a quotation which will be presented to the client for finalisation.
SHORT LEARNING PROGRAMMES (UNIT STANDARD BASED)

CATHSSETA UNIT ACCREDITATION
- Food and Beverage Server
- Bartender
- Porter
- Reception
- Housekeeping
- Kitchen Skills
- Health and Safety in the Hospitality Workplace
- Moments of Magic: Guest Relations

FACILITATOR, ASSESSOR, MODERATOR PROGRAMMES

ETDP ACCREDITATIONS
- Conduct outcomes-based assessment
- Conduct moderation of outcomes-based assessments
- Facilitate learning using a variety of given methodologies

SKILLS PROGRAMMES

CATHSSETA PROGRAMME ACCREDITATION
- Assistant Chef
- Food Service Assistant
- Room Attendant
- Hospitality Reception
- Table Attendant

NATIONAL CERTIFICATES (LEARNERSHIPS)

CATHSSETA PROGRAMME ACCREDITATION
- National Certificate Food and Beverage Services
- National Certificate Professional Cookery
- Further Education and Training Certificate: Hospitality Reception
- National Certificate Accommodation Services
- Events Support Assistant: Operations

SERVICES SETA ACCREDITATION
- National Certificate in Generic Management
INTERNATIONAL HOSPITALITY QUALIFICATIONS
CITY & GUILDS OF LONDON INSTITUTE ACCREDITATION
- Diploma in Food and Beverage Service
- Diploma in Accommodation Services
- Diploma in Food Preparation and Cooking (Culinary Arts)
- Advanced Diploma in Food Preparation and Cookery Supervision

CHEF QUALIFICATIONS (LEARNERSHIPS)
QCTO ACCREDITATION
- Occupational Certificate: Chef
- Occupational Certificate: Chef - NAMB Trade Test (Available soon)
- Occupational Certificate: Food Handler (Awaiting accreditation)
- Occupational Certificate: Cook (Awaiting accreditation)

FOODBEV SETA ACCREDITATION
- National Certificate Fresh Meat Processing (Awaiting accreditation)

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