

The major employment opportunities in Tourism lie within the hospitality sectors – accommodation, food and beverage services, conferencing and entertainment. Growing faster than other industries **tourism and hospitality offer choices** for energetic young men and women willing to commit. The type of work is incredibly varied, not just a "nine-to-five" routine, and travel is a given.



OUR MISSION

To develop young professionals ready to flourish in the dynamic world of Tourism and Hospitality.

With highly qualified full- and part-time instructors, our SHS faculty offers real learning in small classes. The curriculum is varied and covers all the traditional bases from kitchen and restaurant operations through the acquisition of supervisory skills to management subjects such as accounting and marketing.

The programme comprises classroom theory, practical application, online learning and off campus internships.

ABOUT US

The Swiss Hotel School, South Africa, was founded in 1995 by Jürg Vontobel whose prior experience running the Hotel School Belvoir Park in Zurich, Switzerland for 13 years informed the unique culture of the school. Management confidence acquired through operational competence is at the heart of the SHS philosophy. In its current premises in Ferndale since 2007 the school is blessed with space to breathe and all the facilities required to deliver on this promise. The Swiss Hotel School is a South African company built on long-standing relationships with industry employers and a real international orientation.

OUR DNA

- Responsive to industry needs
- Connected internationally
- Honest in all our dealings
- Caring for all our students, our faculty and community
- No student gets left behind
- Superior on-campus practical training



In 2008, the Swiss Hotel School introduced its three-year diploma programme, accredited by the Council of Higher Education (CHE), the country's highest educational quality assurance body. The programme is aimed at young men and women keen to enter this exciting industry. Do you see yourself working in a restaurant, hotel, lodge, resort or on a cruise ship? Do you fancy travelling the world, gaining valuable experience with the aim of one day running your own edgy restaurant, ecolodge or eventing company? If so, this programme – which is revised annually to remain abreast of hospitality trends – is definitely for you.

In first year, we deal with essential foundation modules such as food preparation, food and beverage service, housekeeping and reception. Second year focuses on the additional challenges that face a first-time supervisor. In third year, students are introduced to management subjects such as sales and marketing, accounting and human resources management. The theory is taken from state-of-the-art international texts and includes components of online study, vital for career-long learning.

At the heart of the curriculum is applying theory through on-campus practicals in the school's training restaurant, kitchens, laundry, computer room and purchasing office.

Throughout the programme, students participate in three periods of internship at properties offering real-world learning at the highest level. Two 10-week blocks rotate through back- and front-of-house departments during the first two years. The course culminates in a 22-week paid internship in a department of the student's choice (70% of them choose to work overseas). Thereafter students have the option of extending their stay, to gain additional work experience, while high-scoring ones can choose to enrol for the final year of the Bachelor degree programme.

For curriculum details, please consult our website: **www.swisshotelschool.co.za/programmes**

CAREER AND TRAVEL OPPORTUNITIES

Work as a tour planner, Airbnb Property Manager, Guest Services Manager, Restaurant Manager, Housekeeping Supervisor, Host or Hostess and more in some of the world's finest destinations such as 5-star boutique hotels, world- renowned ski resorts, Caribbean & Mediterranean cruise ships, private game and eco-lodges, Michelin star restaurants, luxury rail and airlines, prestigious country clubs, VIP convention and event centres, world-famous hotels and casinos.



STATISTICS

2019, in December alone, South Africa generated **R4 764 100 000** in income from tourist accommodation.



In 2018, tourism in South Africa generated **1,5 million** jobs or 9,2% of total employment in the country. This number is expected to rise to **2,2 million** by 2026.

The number of tourists in South
Africa in 2018 amounted to **16,44**

million, this figure has steadily increased over the past five years and is expected to grow to 19,6 million by 2023.





Check out our website for news of our next open days, full curriculum and how to apply.







ALUMNI CORNER

"This is what brought me to the green hills of Ireland, working at the Powerscourt Hotel Resort Spa and golf course retreat as a supervisor in the Gordon Ramsay Restaurant..." Laura Moschini – Class of 2010





"With all the experience gained, I made a decision to open my own events company while working as a Banqueting Manager for a **5-star hotel..."** Ashley Ncube – Class of 2013

"Of the four internships, the most memorable and emotionally demanding had to be working as a Food and Beverage Management intern at the Westin and Le Meridian Hotel by Marriott in Dubai" Darshan Pillay - Class of 2018





"One year on and I found myself in Guest Services at an exclusive skiing resort in the Rocky Mountains, Colorado..."

Gareth Kunz - Class of 2017



Turaco Hospitality (Pty) Ltd, trading as The Swiss Hotel School is registered with the Department of Higher Education and Training as a private higher education institution under the Higher Education Act, 1997. Registration Certificate No. 2010/HE07/006.

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www.swisshotelschool.co.za

COUNCIL FOR HIGHER EDUCATION QUALIFICATIONS REGISTERED TO SHS

- Diploma in Hospitality Management – NQF Level 6, full time study, 3 years
- Bachelor in Hospitality Management - NQF Level 7, full time study, 3 years
- Higher Certificate in Professional Cookery - NQF Level 5, full time study, 1 year
- Higher Certificate in Pastry and Bakery - NQF Level 5, full time study, 1 year
- Advanced Certificate in Kitchen Operations – NQF level 6, part time study, 20 months

