

Hotel School Information

Introduction:

NQtac Cape (Pty) Ltd, a leading Hospitality Training company is a registered training and examination centre for City & Guilds International (London), registered with South African Chefs Association (SACA) is fully accredited with the Culture, Arts, Tourism, Hospitality and Sport SETA (CATHSSETA) and accredited with Quality Council of Trades and Occupations (QCTO).

The company was originally established in 1995 to train and develop employees of leading Hotels and Hotel groups, predominantly in the 4 & 5 Star market, and this remains a core aspect of the business.

NQtac Hotel School was formed in 2003 with the intention to develop world-class hoteliers and chefs along with our industry partners. This has proven to be a winning combination for the past 17 years.

Current and past corporate clients include:

- Legacy Hotels (national and international)
- City Lodge Group
- Shamwari Game Reserve
- Relais and Chateau hotels (Grande Roche, Morukuru)
- Leading Hotels of the World (Michelangelo)
- Fancourt
- Mount Grace Country House
- Crowne Plaza Rosebank
- Holiday Inn Sandton
- Labadi Beach Hotel (Ghana)
- Coral Strand Hotel (Seychelles)
- Windhoek Country Club and Swakopmund Hotel (Namibia)
- The Royal Palm Hotel (Tanzania)
- Mantis collection (South Africa, Rwanda and Nigeria)

We have successfully trained and qualified over 1500 students in the Hotel School and Hospitality industry.



Qualifications:

Our hotel school students are registered for the City & Guilds International qualifications and the South Africa QCTO qualification (for Professional Cookery students), which allows them the freedom to find employment anywhere in the world or work on the ships and travel. The choices are limitless as these qualifications are recognised in over 120 countries worldwide.

Students are trained by qualified facilitators who all have hospitality experience in the field. Assessment is done both at the Hotel school and while working in an actual hotel or restaurant environment. Individually structured training programmes are implemented on site at luxurious 4 and 5 Star establishments situated on the Garden Route and a number of different hotels and restaurants globally.

On completion of their studies, students leave the NQtac Hotel School with a ready-made CV, incorporating skills, fully recognised national and International Qualifications and the work experience required by potential employers in the industry.

Skills – Management students gain the required skills and knowledge of the Hotel Industry by working in each of the operational departments: Housekeeping, Food and Beverage, Reception and Kitchen over the 3-year period.

The practical component for the experiential training is directly linked to the theoretical training so that the students are putting into practice what they have recently learned in theory.

Professional Cookery students become accomplished chefs gaining the practical and theoretical skills and knowledge required through working in top kitchens over the 3-year period.

Experience - as the students are employed in industry for the practical component of the course, they are able to build a comprehensive CV for when they go into industry as qualified employees. Students are contracted on a fixed-term basis with the Workplace partner for the workplace integrated learning, which is then reflected on their CVs.

This allows for a smooth transition from student to full-time employee for the benefit of both candidate and employer.

There is usually no, or minimal, remuneration by the Host employer over this period as it is considered essential training for the student as part of their curriculum.

Qualifications - the international qualifications are registered with City & Guilds International and are recognised throughout the world without any further requirements needed.

Qualifications are detailed below.



Hospitality Management (3 years) includes:

- Food and Beverage (City & Guilds 8064)
- Food Preparation and Culinary Arts (City & Guilds 8064)
- Reception Operations and Services (City & Guilds 8064)
- Accommodation Operations and Services (City & Guilds 8064)
- Additional supplementary courses e.g. First Aid

Professional Cookery & Culinary Arts (3 years) includes:

- Food Preparation and Culinary Arts (City & Guilds 8064)
- Patisserie (City & Guilds 8064)
- Professional Chef (QCTO)
- Food and Beverage (City & Guilds 8064)
- Additional supplementary courses e.g. First Aid

*Patisserie qualification (1 year):

Available as a stand-alone City & Guilds qualification (City & Guilds 8064)

Terms and conditions of tuition 2022:

Uniform:

While in the kitchen, all students will be required to wear full chef's uniforms including chef jackets, chef aprons and chef headgear. These are provided on a temporary basis by the Hotel School in the case of the management students. In the case of full time professional cookery students it is included in the fee.

Not included in the fee are: safety shoes for Professional cookery students for the kitchen; NQtac hoodies and NQtac T-shirts for all students.

Conditions of employment:

Whilst every effort is made by the Hotel School to source placement for the students, in the event that the student does not accept the placement or the employer does not accept the student following their interview, or for any other reason in which the hotel school is unable to find appropriate placement, the student will be responsible for finding their own placement. This must be in accordance with the quality assurer's requirements for the qualification.

The students are employed by the designated hotel or restaurant for the practical part of their training. A fixed term contract is signed with the establishment for the period of employment.

For the duration of the contract with the host employer, the students fall under the disciplinary control of the designated establishment, from the date on which employment commences. In the event of misconduct or any other reason for dismissal, the management decision of the host employer will be final and the student may be dismissed from the Hotel School, at the Hotel School's discretion.



As this is for workplace experience, the students are not entitled to payment for the work integrated learning.

Placement after Hotel School:

While we do not promise placement to the students on completion of their studies, we do have close relationships with a large number of hotels with which we work.

These hotels often ask us for suitable applicants in different positions and many of our students have found employment in the industry through this networking system. We have an exceptionally high rate of placement for our students.

Placement is very often offered by the organisation with which the candidates do their practical component.

Students have found placement in numerous hotels and restaurants both nationally and internationally, including:

- The Savoy Hotel, London
- Rathsallagh House, Ireland
- Del Mar de Fabio Trabocchi, Washington
- Five hotel Jumeira, Dubai
- Trump Hotel, Las Vegas
- Oyster Box Hotel, KZN
- Oubaai, Herald's Bay
- Fancourt, George
- La Colombe, Constantia
- La Petite Colombe, Franschoek
- Sea Bourne Cruise Lines
- 101 Meade Street, George

Fees:

Fees include all training, assessment, registration with the international awarding body, external examination fees, certification, files and workbooks, quarterly reports and practical placement for all students.

Hospitality Management 3 years

R64,490.00 per year, excluding VAT.

Professional Cookery and Culinary Arts 3 years

R94,000.00 per year, excluding VAT.

Patisserie 1 year

R52,885.00, excluding VAT

The fee for Professional Cookery and Culinary Arts includes:

Chefs jackets, aprons and headgear.

Each student receives his or her own toolkit containing all the necessary equipment for the course. Stock, ingredients and food supplies required for the practical component of the qualification.



Payment Plan

A deposit of 20% upon acceptance into the programme is required in advance and payable for each year of studies. The outstanding amount may be paid on a stop order system for the remainder of the year.

There is a discount of 15% for full payment on acceptance to the Hotel School.

Hospitality Management	Per Year	Professional Cookery & Culinary Arts	Per Year
R 64,490.00 + 15% VAT	R 74,163.00	R 94,000.00 + 15% VAT	R 108,100.00
20% Deposit	R 14,832.60	20% Deposit	R 21,620.00
Balance of 10 Payments	R 5,933.04	Balance of 10 Payments	R 8,648.00
		Patisserie	
		R52,885.00 + 15% VAT	R 60,818.00
		20% Deposit	R 12,163.60
		Balance 10 Payment	R 4,865.44

Full settlement payment with 15% discount-including VAT

Hospitality Management	R 63,038.55	Professional Cookery & Culinary Arts	R 91,885.00
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Next Intake:

Due to the exclusivity of the programme, limited positions are available. The next intake will be 1 February 2022. We look forward to welcoming you to NQtac Hotel School.

