



## Admission requirements

### Minimum academic requirements for Tshwane University of Technology

In addition to the National Senior Certificate (general or vocational), with a minimum of 7 subjects, a candidate must meet the following subject requirements for the programme.

### Subject requirements

Subject	Minimum Score
Specific subjects: • English (home language or first additional language) • Mathematics or Mathematical Literacy	3 3
Additional subjects: Any other four (20 credits) subjects*	4 x 3
<b>Total APS Score</b> (Excluding Life Orientation)	18

\*A candidate may have a score of two in one of the additional subjects as long as the final score still adheres to the minimum total score as stipulated for the programme

## Academic requirements for this qualification

- Applications will be assessed against all the admission requirements.
- Applicants with a final APS score of 22 and more, will be accepted. Acceptance is subject to available capacity according to the Student Enrolment Plan (SEP).
- Applicants with a score between 18 and 21 will be invited to do the TUT-potential assessment (PA) test.
- All candidates will be required to do an interview with a departmental panel.

## Duration

Three years full-time.

## What can I do when I complete this qualification?

This qualification develops different skills required by potential managers, in the accommodation and food and beverage industries. It is a multi-disciplinary field of study and provides the candidate with a wide range of practical skills as well as the managerial knowledge to compete in a dynamic business environment.

## Do my personality traits, interests and abilities suit the requirements?

Students applying for this qualification should be energetic with a passion for the service industry. Human relations skills are required to promote customer care in a service-orientated environment. Efficient planning and organising skills will contribute to the development of managerial skills.

## What are the pros and cons of a career in the hospitality industry?

The advantages include a constantly expanding market of job opportunities and entrepreneurship, especially in the booming tourism-related industries. The development of skills in a largely untrained workforce, presents a challenge to the enthusiastic manager. Long working hours, including working over weekends and on public holidays could be seen as a disadvantage.

## Subjects

### First year

Culinary Studies I  
 Nutrition I  
 Hospitality Financial Management I  
 Hospitality Management I  
 Food and Beverage Studies I  
 Accommodation Management I  
 Hospitality Information Systems I  
 Service Excellence I  
 Hospitality Communication I  
 Hospitality Health and Safety I

### Second year

Culinary Studies II  
 Nutrition II  
 Hospitality Financial Management II

Hospitality Management II  
 Hospitality Industry Law I  
 Hospitality Information Systems II  
 Hospitality Communication II  
 Food and Beverage Studies II  
Electives  
 Accommodation Management II or  
 Food and Beverage Operations II

### Third year

Hospitality Financial Management III  
 Hospitality Management III  
 Hospitality Industry Law II  
 Hospitality Management Information Systems  
Electives  
 Accommodation Management III and  
 Hospitality Events Management I or  
 Food and Beverage Operations III and  
 Culinary Studies and Nutrition III

## Choosing the Accommodation elective

### Career description

The work environment covers all management aspects of the guest cycle. Elements include reservations, reception, housekeeping, financial and internal control, as well as the management of human resources.

### Career opportunities

Any business that offers accommodation, from guest houses to five-star hotels, lodges, game ranches and holiday resorts. Entrepreneurs can start their own accommodation business.

## Choosing the Food and Beverage elective

### Career description

The work environment covers all aspects of food and beverage management, from the production kitchen to the reception and service of guests in the restaurant or dining room. It brings together elements of food and management such as menu planning, production, budget and stock control as well as the management of human resources.



**Career opportunities**

These include any environment that provides food and beverage services, from restaurants, guest houses, lodges and hotels to companies that provide retail food to industrial catering services. Entrepreneurs could explore opportunities such as home- and office delivery of meals, producing and supplying gourmet products, offering cooking classes and opening restaurants.

**Further studies after the completion of the National Diploma**

After completing the National Diploma, you may continue your studies up to doctorate level.

**Enquiries**

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**Website**

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**Faculty of Management Sciences**  
*Department of Hospitality Management*  
**National Diploma: Hospitality Management**

