

## NATIONAL DIPLOMA: HOSPITALITY MANAGEMENT (Extended curriculum programme with foundation provision) Qualification code: NDHMF0 - NQF Level 6

Campus where offered: Pretoria Campus (day classes)  
Last year of new intake: 2018  
Teach-out (phase-out) date: 31 December 2025

Students registered for this qualification should complete their studies according to the teach-out date prescribed for the qualification, subject to the stipulations of Regulation 3.1.11 and 3.1.13 in the Students' Rules and Regulations.

Information on phased-out programmes can be obtained from the TUT website, [www.tut.ac.za](http://www.tut.ac.za).

Key to asterisks:

\* CTU30XT, CTU30YT and CTU30ZT must be taken concurrently and will count as one subject.

\*\* Information does not correspond to information on AA72. (Deviations approved by the Senate in September 2015.)

### CURRICULUM

Consult the 2018 Faculty Prospectus for the full contents of the qualification.

#### FIRST YEAR

CODE	SUBJECT	CREDIT	PREREQUISITE SUBJECT(S)
FPADM01	Foundation Accommodation Management I	(0,166)	
FPHCM01	Foundation Hospitality Communication I	(0,050)	
FPHFM01	Foundation Hospitality Financial Management I	(0,133)	
FPHIS01	Foundation Hospitality Information Systems I	(0,050)	
FPHMN01	Foundation Hospitality Management I	(0,150)	

#### FIRST SEMESTER

HHS101T	Hospitality Health and Safety I	(0,067)	
---------	---------------------------------	---------	--

#### SECOND SEMESTER

SEL101T	Service Excellence I	(0,050)	
---------	----------------------	---------	--

TOTAL CREDITS FOR THE FIRST YEAR: **0,666**

#### SECOND YEAR

CODE	SUBJECT	CREDIT	PREREQUISITE SUBJECT(S)
<b>CTU100T</b>	<b>Culinary Studies and Nutrition I</b>		
CTU10PT	Culinary Studies and Nutrition: Theory I	(0,056)	
CTU10QT	Culinary Studies and Nutrition: Practical I	(0,056)	
CTU10RT	Culinary Studies and Nutrition: Nutrition I	(0,055)	
<b>FBS110T</b>	<b>Food and Beverage Studies I</b>		
FBS11PT	Food and Beverage Studies: Theory I	(0,084)	
FBS11QT	Food and Beverage Studies: Practical I	(0,083)	

TOTAL CREDITS FOR THE SECOND YEAR: **0,334**



**THIRD YEAR**

CODE	SUBJECT	CREDIT	PREREQUISITE SUBJECT(S)
<b>FIRST OR SECOND SEMESTER</b>			
<b>CTU201T</b>	<b>Culinary Studies and Nutrition II</b>		
CTU20XT	Culinary Studies and Nutrition: Theory II	(0,033)	Culinary Studies and Nutrition I
CTU20YT	Culinary Studies and Nutrition: Practical II	(0,033)	Culinary Studies and Nutrition I
CTU20ZT	Culinary Studies and Nutrition: Nutrition II	(0,034)	Culinary Studies and Nutrition I
EXP1HMA	Work-Integrated Learning I** (on completion of all first- and second-year subjects)	(0,250)	
<b>FBS201T</b>	<b>Food and Beverage Studies II</b>		
FBS20XT	Food and Beverage Studies: Theory II	(0,034)	Food and Beverage Studies I
FBS20YT	Food and Beverage Studies: Practical II	(0,033)	Food and Beverage Studies I
HCO201B	Hospitality Communication II	(0,050)	Foundation Hospitality Communication I
HFM201B	Hospitality Financial Management II	(0,100)	Foundation Hospitality Financial Management I
HIL101B	Hospitality Industry Law I	(0,067)	
HIS201B	Hospitality Information Systems II	(0,050)	Foundation Hospitality Information Systems I
HOM201B	Hospitality Management II	(0,183)	Foundation Hospitality Management I
<b>plus one of the following two subjects:</b>			
ACM201T	Accommodation Management II (applicable to option 1 of the fourth year)	(0,133)	Foundation Accommodation Management I
FBE201T	Food and Beverage Operations II (applicable to option 2 of the fourth year)	(0,133)	
TOTAL CREDITS FOR THE THIRD YEAR:		<b>1,000</b>	

**FOURTH YEAR**

CODE	SUBJECT	CREDIT	PREREQUISITE SUBJECT(S)
<b>FIRST OR SECOND SEMESTER</b>			
EXP2HMA	Work-Integrated Learning II** (on completion of the first- second- and third-year subjects)	(0,250)	
HFM301B	Hospitality Financial Management III	(0,150)	Hospitality Financial Management II
HIL201B	Hospitality Industry Law II	(0,150)	Hospitality Industry Law I
HMI101T	Hospitality Management Information Systems I	(0,050)	
<b>HOM301B</b>	<b>Hospitality Management III</b>		
HOM30XT	Hospitality Management: Theory III	(0,150)	Hospitality Management II
HOM30ZT	Hospitality Management: Retail III	(0,050)	Hospitality Management II
<b>plus all the subjects in one of the following options:</b>			
<b>Option 1:</b>			
ACM301T	Accommodation Management III	(0,100)	Accommodation Management II
HEN101T	Hospitality Events Management I	(0,100)	



**Option 2:**

<b>CTU301T</b>	<b>Culinary Studies and Nutrition III</b>		
CTU30XT	Culinary Studies and Nutrition: Culinary Studies: Theory III*	(0,010)	Culinary Studies and Nutrition II
CTU30YT	Culinary Studies and Nutrition: Nutrition III*	(0,050)	Culinary Studies and Nutrition II
CTU30ZT	Culinary Studies and Nutrition: Culinary Studies: Practical III*	(0,040)	Culinary Studies and Nutrition II
FBE301T	Food and Beverage Operations III	(0,100)	Food and Beverage Operations II
TOTAL CREDITS FOR THE FOURTH YEAR:		<b>1,000</b>	
TOTAL CREDITS FOR THE QUALIFICATION:		<b>3,000</b>	

## SUBJECT INFORMATION (OVERVIEW OF SYLLABUS)

The syllabus content is subject to change to accommodate industry changes. Please note that a more detailed syllabus is available at the Department or in the study guide that is applicable to a particular subject. On 18 October 2019, the syllabus content was defined as follows:

**A**

**ACCOMMODATION MANAGEMENT II (ACM201T) 1 X 3-HOUR PAPER**  
*(Subject custodian: Department of Hospitality Management)*

Applying and supervising principles that are relevant to front-office and back of house systems. (Total tuition time: ± 120 hours)

**ACCOMMODATION MANAGEMENT III (ACM301T) 1 X 3-HOUR PAPER**  
*(Subject custodian: Department of Hospitality Management)*

Applying the management functions of a hotel or restaurant. (Total tuition time: ± 120 hours)

**C**

**CULINARY STUDIES AND NUTRITION: CULINARY STUDIES: PRACTICAL EXAMINATION**  
**PRACTICAL III (CTU30ZT)**

*(Subject custodian: Department of Hospitality Management)*

Planning, preparing and presenting a wide range of food items, using advanced skills to meet the expectations of sophisticated customers or consumers. (Total tuition time: ± 192 hours)

**CULINARY STUDIES AND NUTRITION: CULINARY STUDIES: 1 X 3-HOUR PAPER**  
**THEORY III (CTU30XT)**

*(Subject custodian: Department of Hospitality Management)*

Planning, preparing and presenting a wide range of food items, using advanced skills to meet the expectations of sophisticated customers or consumers. (Total tuition time: ± 70 hours)

**CULINARY STUDIES AND NUTRITION: NUTRITION I (CTU10RT) 1 X 3-HOUR PAPER**  
*(Subject custodian: Department of Hospitality Management)*

An introduction to the basic nutrients and their functions in the body. (Total tuition time: ± 70 hours)

**CULINARY STUDIES AND NUTRITION: NUTRITION II (CTU20ZT) 1 X 3-HOUR PAPER**  
*(Subject custodian: Department of Hospitality Management)*

Application of sound nutrition principles throughout the life cycle. (Total tuition time: ± 70 hours)

**CULINARY STUDIES AND NUTRITION: NUTRITION III (CTU30YT) 1 X 3-HOUR PAPER**  
*(Subject custodian: Department of Hospitality Management)*

The adjustment of the normal diet according to the nutritional needs of people with special needs. (Total tuition time: ± 70 hours)



<b>CULINARY STUDIES AND NUTRITION: PRACTICAL I (CTU10QT)</b> <i>(Subject custodian: Department of Hospitality Management)</i>	<b>CONTINUOUS ASSESSMENT</b>
Knowledge of food items, food preparation methods and skills in using conventional and convenience food, as well as basic menu planning. (Total tuition time: ± 130 hours)	
<b>CULINARY STUDIES AND NUTRITION: PRACTICAL II (CTU20YT)</b> <i>(Subject custodian: Department of Hospitality Management)</i>	<b>CONTINUOUS ASSESSMENT</b>
Planning, preparing and presenting a range of menu items suitable for a variety of food outlets. (Total tuition time: ± 130 hours)	
<b>CULINARY STUDIES AND NUTRITION: THEORY I (CTU10PT)</b> <i>(Subject custodian: Department of Hospitality Management)</i>	<b>1 X 3-HOUR PAPER</b>
Basic theoretical and practical principles of food items and food preparation methods in order to apply basic menu planning to a variety of food service establishments. (Total tuition time: ± 70 hours)	
<b>CULINARY STUDIES AND NUTRITION: THEORY II (CTU20XT)</b> <i>(Subject custodian: Department of Hospitality Management)</i>	<b>1 X 3-HOUR PAPER</b>
Intermediate principles of menu items and food preparation to cater for the nutritional, dietary and cultural demands of various customer groups. (Total tuition time: ± 70 hours)	
<b>F</b>	
<b>FOOD AND BEVERAGE OPERATIONS II (FBE201T)</b> <i>(Subject custodian: Department of Hospitality Management)</i>	<b>1 X 3-HOUR PAPER</b>
Types of food services and systems, administrative functions of the food service unit. (Total tuition time: ± 120 hours)	
<b>FOOD AND BEVERAGE OPERATIONS III (FBE301T)</b> <i>(Subject custodian: Department of Hospitality Management)</i>	<b>1 X 3-HOUR PAPER</b>
Principles of production procedures, interpretation of outsourcing contracts, and layout planning of the food service unit. (Total tuition time: ± 120 hours)	
<b>FOOD AND BEVERAGE STUDIES: PRACTICAL I (FBS11QT)</b> <i>(Subject custodian: Department of Hospitality Management)</i>	<b>CONTINUOUS ASSESSMENT</b>
Restaurant infrastructure and procedures. Basic food and beverage service, working as a waiter. (Total tuition time: ± 70 hours)	
<b>FOOD AND BEVERAGE STUDIES: PRACTICAL II (FBS20YT)</b> <i>(Subject custodian: Department of Hospitality Management)</i>	<b>CONTINUOUS ASSESSMENT</b>
Supervising and maintaining an advanced food and beverage service in terms of legislation, operations, costing and control measures applicable to a variety of restaurants and food service outlets. (Total tuition time: ± 70 hours)	
<b>FOOD AND BEVERAGE STUDIES: THEORY I (FBS11PT)</b> <i>(Subject custodian: Department of Hospitality Management)</i>	<b>1 X 3-HOUR PAPER</b>
Basic theoretical and practical principles of food and drink services, technical skills and menu planning. (Total tuition time: ± 70 hours)	
<b>FOOD AND BEVERAGE STUDIES: THEORY II (FBS20XT)</b> <i>(Subject custodian: Department of Hospitality Management)</i>	<b>1 X 3-HOUR PAPER</b>
Knowledge and the application of advanced methods and control systems applicable to food and beverage services. (Total tuition time: ± 70 hours)	
<b>FOUNDATION ACCOMMODATION MANAGEMENT I (FPADM01)</b> <i>(Subject custodian: Department of Hospitality Management)</i>	<b>1 X 3-HOUR PAPER</b>
Introduction to the tourism and accommodation industry and its very important economic and social role in the South African context. Basic elements of housekeeping and back of house ethics and practices. Introduction to hygiene and safety in the hospitality industry. Execution and maintenance of housekeeping activities. Basic reception infrastructure. (Total tuition time: ± 120 hours)	



**FOUNDATION HOSPITALITY COMMUNICATION I (FPHCM01)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Applied Languages)***

Specific, discipline related interpretation, presentation and communication skills, listening skills, reading for academic understanding, academic vocabulary, learning strategies and information gathering, writing, business and life skills. The students will be introduced to aspects of scaffolded reading as a tool to acquiring knowledge and interpretative abilities within their subject disciplines. Identifying various communication skills and techniques (oral, written, visual) to promote communication in the hospitality industry. (Total tuition time: ± 120 hours)

**FOUNDATION HOSPITALITY FINANCIAL MANAGEMENT I (FPHFM01)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Hospitality Management)***

An introduction to the basic principles of costing and profitability, financial mathematics, problem solving, percentages and budgeting, Interest rate calculations and elementary statistics as well as graphing (drawing and interpretation) and risk assessment. Basic managerial accounting principles, applied to the hospitality industry. (Total tuition time: ± 240 hours)

**FOUNDATION HOSPITALITY INFORMATION SYSTEMS I (FPHIS01)****CONTINUOUS ASSESSMENT*****(Subject custodian: End User Computing Unit)***

Students have to acquire theoretical knowledge (computing fundamentals) and practical skills as end-users in operating systems and MS Office Suite applications (MS Word, MS Excel, MS Excel Intermediate, MS PowerPoint and MS Access Essentials), graphic design and dealing with the Internet, networks and how to search for information. Students will do online and computer-based tests. The modules are mapped with SAQA and IC3 Essential Skills for Digital Literacy (international certification). (Total tuition time: ± 70 hours)

**FOUNDATION HOSPITALITY MANAGEMENT I (FPHMN01)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Hospitality Management)***

An introduction to the basic principles and practices of Management as they are specifically applied within the South African Hospitality industry. A range of business skills that are applicable to the hospitality industry, and which contribute to effective decision-making and the execution of operations. (Total tuition time: ± 180 hours)

**H****HOSPITALITY COMMUNICATION II (HCO201B)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Applied Languages)***

French grammar and vocabulary. (Total tuition time: ± 60 hours)

**HOSPITALITY EVENTS MANAGEMENT I (HEN101T)****CONTINUOUS ASSESSMENT*****(Subject custodian: Department of Tourism Management)***

Planning, coordinating and presenting functions or events in accordance with sound business principles. (Total tuition time: ± 30 hours)

**HOSPITALITY FINANCIAL MANAGEMENT II (HFM201B)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Hospitality Management)***

Application of hospitality financial decision-making tools and hospitality cost management. (Total tuition time: ± 130 hours)

**HOSPITALITY FINANCIAL MANAGEMENT III (HFM301B)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Hospitality Management)***

Financial management principles that contribute to effective planning and control by means of operational budgets. An introduction to ratio analysis of financial statements of a hospitality enterprise in order to make sound financial management decisions. (Total tuition time: ± 130 hours)

**HOSPITALITY HEALTH AND SAFETY I (HHS101T)****1 X 3-HOUR PAPER*****(Subject/Module custodian: Department of Hospitality Management)***

Occupational safety measures and local and national legislation. (Total tuition time: ± 70 hours)



**HOSPITALITY INDUSTRY LAW I (HIL101B)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Law)***

Introduction to the South African legal system and hospitality law. Introduction to law of contract (basic principles of contracts, requirements for a valid contract, breach of contract and remedies, and termination of contract). Hospitality businesses (Business enterprise law and the basic legal requirements for the establishment of a hospitality business). Legal implications for hospitality operations (Liquor law, Tobacco legislation, Gambling legislation and Food hygiene legislation). (Total tuition time: ± 42 hours)

**HOSPITALITY INDUSTRY LAW II (HIL201B)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Law)***

Introduction to Labour Law in South Africa (The historical background and development of labour law in South Africa, Sources of labour law in South Africa). The individual employment contract (Functioning of the employment contract, the contractual roles, rights and duties of employers and employees, the nature of the employment relationship and the sources that influence the terms and conditions of the employment relationship, and the vicarious liability of the employer). Prescriptive labour legislation (Introduction and key enactments from the Labour Relations Act, 1995 (Act No. 66 of 1995), Basic Conditions of Employment Act, 1997 (Act No. 75 of 1997), Employment Equity Act, 1998 (Act No. 55 of 1998), Unemployment Insurance Act, 2001 (Act No. 63 of 2001), Occupational Health and Safety Act, 1993 (Act No. 85 of 1993) and Compensation, and Skills Development Act, 1998 (Act No. 97 of 1998). Hospitality employment law (Hospitality employment contract, Sectoral Determination 14: Hospitality Sector Determination, and Hospitality Bargaining Councils). Managing labour relations in the workplace (Unfair labour practices, Disciplinary action, Dismissals, Industrial action, Social security – unemployment insurance, and Dispute Resolution). (Total tuition time: ± 42 hours)

**HOSPITALITY INFORMATION SYSTEMS II (HIS201B)****CONTINUOUS ASSESSMENT*****(Subject custodian: End User Computing Unit)***

Students have to acquire practical skills as end-users in MS Office Suite applications. Principles of MS Expression Web will enable students to create and design web pages to be published. They will also use MS Project to create project plans. This subject will be curricularized to support the specialisation field of the students. (Total tuition time: ± 40 hours)

**HOSPITALITY MANAGEMENT II (HOM201B)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Hospitality Management)***

The concepts of recruitment, selection, induction, training and development, remuneration and the termination of employment. (Total tuition time: ± 130 hours)

**HOSPITALITY MANAGEMENT INFORMATION SYSTEMS I (HMI101T)****CONTINUOUS ASSESSMENT*****(Subject custodian: Department of Hospitality Management)***

An introduction to information systems applicable in the hospitality industry, highlighting the importance of MIS with regard to decision-making at the various managerial levels. (Total tuition time: ± 70 hours)

**HOSPITALITY MANAGEMENT: RETAIL III (HOM30ZT)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Hospitality Management)***

Retail principles applicable to the food and beverage sector. (Total tuition time: ± 70 hours)

**HOSPITALITY MANAGEMENT: THEORY III (HOM30XT)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Hospitality Management)***

Business management skills that contribute to the effective management of the hospitality enterprise. (Total tuition time: ± 70 hours)

**S****SERVICE EXCELLENCE I (SEL101T)****1 X 3-HOUR PAPER*****(Subject custodian: Department of Hospitality Management)***

The service expectations of the various markets that are served by the hospitality industry. Integrating interpersonal skills and service ethics. (Total tuition time: ± 70 hours)



**W**

**WORK-INTEGRATED LEARNING I (EXP1HMA)**

**WORK-INTEGRATED LEARNING II (EXP2HMA)**

***(Subject custodian: Department of Hospitality Management)***

Work-Integrated learning in the hospitality industry. (Total tuition time: six months)

**WORK-INTEGRATED LEARNING**

**WORK-INTEGRATED LEARNING**

