

POSTGRADUATE DIPLOMA IN HOSPITALITY MANAGEMENT

Qualification code: PDHM19 - NQF Level 8 (120 credits)

SAQA ID: 101521, CHE NUMBER: H/H16/E044CAN

Campus where offered:

Pretoria Campus

REMARKS

a. *Admission requirement(s):*

An Advanced Diploma in Hospitality Management, **or** a Bachelor's Degree in Hospitality Management, **or** a Baccalaureus Technologiae: Hospitality Management, **or** an equivalent qualification at NQF Level 7.

Holders of any other equivalent South African or international qualification may also be considered, see Chapter 1 of Students' Rules and Regulations.

b. *Selection criteria:*

Admission is subject to selection. All applicants received by the published due date will be evaluated and ranked according to the previous related qualification obtained. Only the top performing applicants will be selected as per Departmental Student Enrolment Plan (SEP). Selection will be done in January and results will be published on departmental notice boards and communicated to applicants per e-mail.

c. *Recognition of Prior Learning (RPL), equivalence and status:*

See Chapter 30 of Students' Rules and Regulations.

d. *Intake for the qualification:*

January only.

e. *Presentation:*

Day or evening classes (evening classes will only be offered if there is a sufficient number of students).

f. *Minimum duration:*

One year.

g. *Exclusion and readmission:*

See Chapter 2 of Students' Rules and Regulations.

h. *Textbooks:*

Students are required to purchase textbooks.

CURRICULUM

YEAR MODULES

| CODE | MODULE | NQF-L | CREDIT |
|---------|-------------------------------|-------|--------|
| HMN108G | Hospitality Management V | (8) | (30) |
| RHM108G | Advanced Research Methodology | (8) | (30) |

plus one of the following combinations:

| | | | |
|---------|---------------------------------|-----|------|
| ACA108G | Accommodation Management VA | (8) | (30) |
| ACB108G | Accommodation Management VB | (8) | (30) |
| | or | | |
| FBA108G | Food and Beverage Management VA | (8) | (30) |



FBB108G Food and Beverage (8) (30)
Management VB

TOTAL CREDITS FOR THE QUALIFICATION: 120

MODULE 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 module. At time of publication, the syllabus content was defined as follows:

A

ACCOMMODATION MANAGEMENT VA (ACA108G) 1 X 4-HOUR PAPER (OPEN BOOK)
(Module custodian: Department of Hospitality Management)
Evaluate how to recognise a business opportunity; Evaluate personal motivation and key resources needed to succeed in the accommodation sector; Identify market research related strategies; Apply layout and different interior and exterior considerations with regards to your accommodation facility. (Total tuition time: ± 300 hours)

ACCOMMODATION MANAGEMENT VB (ACB108G) 1 X 4-HOUR PAPER (OPEN BOOK)
(Module custodian: Department of Hospitality Management)
Evaluate the role of the accommodation facility image; understand the technique of production, general management and administration of your accommodation facility; evaluate the guest cycle; explore various international accommodation facilities to benchmark against your accommodation facility. (Total tuition time: ± 300 hours)

ADVANCED RESEARCH METHODOLOGY (RHM108G) CONTINUOUS ASSESSMENT
(Module custodian: Department of Hospitality Management)
Identify and formulate research idea and problem. Conduct a literature review. Select a research approach and develop an appropriate research design. Plan the research methods. Gain access and research ethics. Piloting data collection instrument. Data analysis techniques. Outline of the research report. Prepare defendable research proposal. Present and communicate a final draft of a research proposal to a range of audiences. (Total tuition time: ± 120 hours)

F

FOOD AND BEVERAGE MANAGEMENT VA (FBA108G) 1 X 4-HOUR PAPER (OPEN BOOK)
(Module custodian: Department of Hospitality Management)
Identify trends in innovative products for the existing markets; Benchmark recreational facilities, facility designs and food and beverage services within different food service units to international standards. (Total tuition time: ± 300 hours)

FOOD AND BEVERAGE MANAGEMENT VB (FBB108G) 1 X 4-HOUR PAPER (OPEN BOOK)
(Module custodian: Department of Hospitality Management)
Apply sustainable development procedures applicable to the hospitality industry; Analyse logistical support and supply chain with regards to food operations management within the hospitality industry. (Total tuition time: ± 300 hours)

H

HOSPITALITY MANAGEMENT V (HMN108G) 1 X 5-HOUR PAPER (OPEN BOOK)
(Module custodian: Department of Hospitality Management)
Apply the principles required to implement strategies to ensure success within the hospitality industry. Analyse strategic reviews, evaluation and control within the hospitality arena. Strategise in a network mode crisis management as it applies to the hospitality industry. (Total tuition time: ± 300 hours)

