

#### **FACT SHEET**

The Hotel School will tell Peermont's story of commitment to one of its four core CSI pillars: **Education**. The core focus of this initiative is to address the following points:

- o Skills development
- Job creation
- o Poverty alleviation

# What will the Hotel School's Value Proposition be?

- a. To upskill an individual with more than just practical skills and to ensure the learner is employable with the skills that have been acquired;
- To qualify learners with an industry and internationally recognized City & Guilds certificate:
- c. For the Hotel School's qualified talent pool to become industry's first choice for recruitment based on the quality and calibre of person available;
- d. By empowering these learners and encouraging mind-set changes from qualifier to entrepreneur.

#### Who will be recruited?

Local and potential talent from the disadvantaged areas within the Ekurhuleni community, with a balanced representation of the required demographic, specifically race demographics of the country.

# What is the qualifying criteria?

A recruiting and screening process that will include:

- Must be aged 18 25 and a resident from the Ekurhuleni community with Matric Certificate (minimum 50% pass rate in English)
- o Household income of no more than R5, 000 per month
- May not have been on any previous learnership or have any previous qualifications (short courses accepted, no previous 1 year certificates / diplomas / degrees)
- Subject to paper-based and group interview selection process

# Course Offering (City & Guilds Skills Proficiency Awards):

Courses the Hotel School will offer:

- Waiters: Basic Food and Beverage Service
- o **Chefs**: Basic Food Preparation
- Housekeeping: Basic Housekeeping Services



### Roll-out:

		WAIIERS	CHEFS	HOUSEKEEPERS
Year 1 - 2016	288	96	96	96
Year 2 - 2017	360	120	120	120
Year 3 – 2018	432	144	144	144

# NB!! There is a new intake at the school every 8 weeks!

### Timeframe:

The course structure is as follows:

- o 12 month programme total, split into:
- o School-based training (between 5 7 weeks)
- o Practical at Emperors Palace (8 weeks)
- Balance of year +- 8 months' work-place practical experience (either at Emperors Palace or another industry partner)

## Course structure:

- Waiters & Chefs: Intake = 6 intakes per year, 24 learners per intake
  Course duration = a 7 week programme (equates to 35 days training days)
- Housekeeping: Intake = 6 intakes per year, 24 learners per intake (Housekeeping)
  - Course duration = a 5 week programme (equates to 25 days training days)