



THE CAPITAL HOTEL SCHOOL
AND TRAINING ACADEMY

CHS NEWS

THE CAPITAL HOTEL SCHOOL AND TRAINING ACADEMY NEWSLETTER - DECEMBER 2010



Dear parents, students, business colleagues and friends

"We live in a moment of history where change is so speeded up that we begin to see the present only when it is disappearing". RDLang

Modern day technology is changing every day. Junk mails and spam are wasting precious time in our already hectic programmes.

Facebook is making us vulnerable; our privacy is taken away from us. The paparazzi are following the celebrities, hoping to write about what they are not doing good. On the contrary, "Please do something bad that we can expose about you. Let's write something sensational that will shock the world and boost media sales."

Relationships and marriages are ended with SMS's. We display bad manners and loose respect for one another's time by canceling appointments on the last minute or informing the person you will be late by SMS.

Companies' telephone bills have sky rocketed because employees only use cell phone numbers to contact people. We must get hold of the person NOW! Everything is URGENT, because modern technology has erased advance planning and one on one communication. We don't understand the meaning of URGENT and IMPORTANT any more. Everything has become a race against time which is devoured by modern technology.

Cell phones and the Internet are used to watch pornography and for sexual harassment. "Mixit" has revolutionised the art of writing in full sentences, spelling correctly and communicating a comprehensible message - the quicker the better!

The GPS takes you to your destination via the shortest route in the shortest possible time with no time left to enjoy the wonders of God's creation. Instead, road rage causes more stress and higher blood pressure which will eventually cause a fatal road accident or a heart attack.

I can write pages of the negatives of modern technology. How many good stories do we hear regarding the usage of modern technology or will the history of this generation be littered with pornography, murder, rape, broken marriages, emotionally scarred humans and a constant race against time?

STOP! Smell the roses! This is the time of the year we should take stock of the quality of our lives.

Let's take time to spend with our families and friends. Take the back road and appreciate nature - it's free and beautiful. Write a letter to someone special and POST it! Go to the book store or the library and indulge in the fantastic literature which contributes to your well being. Escape from the text that modern technology bombards you with against your will.

Telephone your loved ones on Christmas and New Year's Day and celebrate life with words of love (no SMS's days before, or forwarding a message you received from someone unknown to you).

Sit with your colleagues (and for that matter the boss) at work and share your successes of the past year and the goals you have for the new year. Read their body language and compliment their strengths.

Run a bath, pour a glass of bubbly (because you are special), light an aromatic candle, lie back and close your eyes and bathe your mind and nourish your soul with the treasures money cannot buy and modern technology cannot destroy.

Hold hands; kiss with feeling; hug until you feel the other person's heartbeat. Save a dog and experience true love and dedication.

Play good old outdoor games with the children; set the table and have a candlelight dinner with your family even if you have pizza! Talk, laugh, play your favourite music (even if it takes some effort from mom and dad to tolerate the music of the modern age; remember Jim Reeves sounds just as foreign to them!), dance and enjoy life.

Live every moment as if it is your last; live it with passion and you will never have regrets about the past.

Modern technology created by human beings, can never be more powerful than the human being whom God created. Remember YOU allow modern technology to rule your time and ultimately your life.

Modern technology has switches which are marked "OFF". Only YOU can press the button and start living life in the slower lane where love is the powerful ingredient to make this world a better place.

Love unconditionally and you will love life!

In closing, something a dear friend sent to me illustrating my belief in our quest to become better people: *"I can't give you a sure-fire formula for success, but I can give you a formula for failure: try to please everybody all the time."* - Herbert Bayard Swope

Thanking you for your support the past year and wishing you a healthy, happy and harmonious festive season. May you truly experience life with all its wonderful moments in 2011!

God bless!

Ronél Bezuidenhout
Principal / Director

BREAKING NEWS

Following long deliberations and many hours of research, CHS is now introducing a comprehensive one year gap course, namely SUCCESS @ WOW Programme (Success @ the World of Work). The course was developed in collaboration with senior Business Management lecturer, Johan Bekker and will be presented under a new CHS department, The CHS Institute of Leadership & Business Development.



SUCCESS @ WOW consists of two components – theoretical classes and practical work in the workplace. Theoretical classes will be in the afternoon to ensure that it does not interfere with our Hospitality Management and Professional Cookery student schedules.

The programme aims to prepare learners for the world of work and/or further education and training, encompassing the life skills that so many of our young adults still lack. "Too many young adults struggle with career choices or simply have no idea of how to approach the future with confidence," says Johan Bekker. "And that was the trigger for developing this particular programme."



A maximum of 32 students can be accommodated. The course commences on 14 February 2011 and ends on 28 October 2011. For more information contact Lientjie or Marnus at 012 430 5539.

INSTITUTE OF
LEADERSHIP & BUSINESS
DEVELOPMENT

POST WORLD CUP BLUES? NOT AT ALL!

None of that or any signs of fatigue were visible despite the shortened holiday and extended working hours that CHS students and lecturers put in during the World Cup.

On 3 September CHS students and lecturers alike celebrated Casual Day in aid of people with disabilities. The theme for 2010 was Dress for Laughs.

Seen here are a few of the hilarious outfits worn on the day. Ultimately the nun drew the most attention when visiting a shopping mall nearby. The initially shocked bystanders soon realised what it was about and all had a good chuckle about the unique outfits worn for a good cause!



Thank you to all that participated wholeheartedly. Your contributions made a huge difference in the lives of less fortunate people.

HERITAGE DAY CELEBRATIONS

CHS students commemorated our cultural heritage, our traditions and unique beliefs in very interesting ways. They all dressed up and prepared a variety of dishes displaying the diversity of South Africa and its people.



CHS 'S NATIONAL AND INTERNATIONAL 2010 ACHIEVERS .

Earlier this year two of our final year students, Hein Botha and Lourens Engelbrecht displayed their extraordinary cooking talents and the ability to compete against the best in the world.

The LG Solar Dom team competition took place in Johannesburg on the 4th of September. Criteria for the competition included skills, wastage, taste, presentation and use of the Solar Dom Oven.

Hein Botha and Lourens Engelbrecht were chosen to represent The Capital Hotel School and Training Academy in the competition. They competed against seven other teams. All the contestants had one and a half hours to prepare 2 plates of their chosen dish. Their dish, herb crusted rack of lamb on a bed of parmesan creamed potatoes, asparagus spears & chateau vegetables covered with a cranberry sauce was a feast for the eye and it tasted extraordinary.

After a long judging session they were finally crowned the winners. Each walked away with R10 000 in cash and a Solar Dom Oven! Off they were to Korea for the finals which took place on 29 September.

They returned from Korea tired, but victorious and excited about what they have achieved. Our CHS team came third in the global competition. They describe the experience as very tough, motivating and inspiring. According to them both the exposure and experience enriched their lives and elevated their expectations in terms of their own careers.

Not long after the LG competition, we received more good news!

Both these extraordinary students have qualified to participate in the Goldcrest Young Chef of the Year 2010 competition on 14 October at the Dr Bill Gallagher Culinary Theatre in Auckland Park, Johannesburg.

The Goldcrest Young Chef of the Year title is one of the most sought after by young chefs between the ages of 18 and 24 and it is a considerable accomplishment to be a finalist in the competition.

There were 140 hopefuls who submitted their recipes using a Goldcrest product of their choice. Out of all entries only 12 finalists are chosen annually. What an amazing accomplishment for CHS to have not 1, but 2 finalists from our hotel school in the final competition!

The 2010 judges were George Georgiou from the Silverstar Casino, Kabelo Segone from the HTA School of Culinary Art, chef Henrik Jonsson from the University of Johannesburg's School of Tourism and Hospitality, and chef George Bopape from Fedics.

A very surprised Lourens Engelbrecht from The Capital Hotel School and Training Academy was announced the overall winner. He was also a finalist in the 2009 competition and in high spirits to have finally won the title. He won an experiential working trip to Thailand at the Dusit Thani Hotel in Bangkok, all expenses paid.

Christo Pretorius, from Tsala Treetop Lodge near Plettenberg Bay, came second and Angelo Scirocco from the Institute of Culinary Arts in Stellenbosch took third place.

Ronel Bezuidenhout, principal and founder of The Capital Hotel School in Pretoria, could hardly contain herself. She says that both Hein and Lourens are exceptionally dedicated students. She anticipates that they will be very successful in their careers.

Seen here, is Lourens shortly after the announcement.

Well done and congratulations!



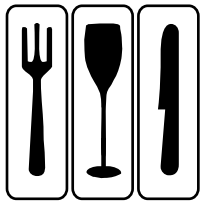
OUR FIRST, BUT CERTAINLY NOT OUR LAST WICKED WINE & FOOD EXPO!

The Capital Hotel School and Training Academy and Wines from Sharbel put together a unique Wine and Food Expo that took place in late October this year.

Distinctive about the Wine Expo is firstly that it was held in Pretoria – a rare occurrence for those of us that generally have to travel to Johannesburg or Cape Town for similar expos.

Visitors had the opportunity to savour prime collections of wines from 32 wine estates and experience exotic spices, a variety of tasty pesto's and view interesting new baking aids. Lapa Publishers displayed an array of exciting cook books. The CHS product range was very popular amongst visitors. "People loved all our products," says chef Marlise Mostert. "Many of them said that they thought our range made very affordable gifts for friends and family."

According to Benita Bezuidenhout who initiated the expo in conjunction with Phillip Petterson, the feedback from both visitors and exhibitors was overwhelmingly positive. "We are looking forward to the 2011 wine expo and we can assure the residents of Pretoria that they will not be disappointed. Next year will be bigger and better."



The Capital Wicked
WINE & FOOD EXPO



SHERATON CHARITY GOLF DAY

CHS put its weight behind another charity event by supporting the Sheraton's Golf day in aid of UNICEF through a sponsorship and entering a four ball team. An amount of R100 000 was raised. Our team did not win, but was not last either. Thank you to Chef Nadia, who together with Rita du Plessis and Michelle Scheepers, manned the 3rd hole and provided tantalising refreshments to the golfers.



Speaking of golf...

The CHS fundraising golf day will be held on 6 May 2010 at Zwartkop Country Club.

To book your 4-ball, call Lientjie on 012 430 5539

DID YOU KNOW ?

- Pinotage is an original South African cultivar.
- Chenin Blanc was originally know as Steen in South Africa.

CONDOLENCES

It is with sadness in our hearts that we received the news of Rosinah's daughter Johanna's unexpected passing. away. Our prayers are with Rosinah and her family in this very difficult time

FOOD & BEVERAGE EVENINGS

Benita Bezuidenhout and chef Nadia Barnard spoiled us with a fabulous Mediterranean Restaurant evening in celebration of International Chef's Day. The food was good, the ambiance marvelous and the guests had a splendid evening.

The last restaurant evening in November was quite exceptional. The final year students hosted an unusual and highly entertaining "Back to Front" restaurant evening. Desserts came out first and starters were served last! Guests and students played along and added extra zest to the evening by dressing up according to the Back to Front theme. Wearing a chef's jacket the wrong way round was not all that comfortable, but no-one complained! It was a first-class fun evening that will be remembered for many years.

Judged by the waiting list we have for all our restaurant evenings, it will be best to book well in advance as soon as the 2011 dates are announced.



CHS NEWS

Copy - Lientjie Luwes

Layout - Marnus du Toit

INTERNATIONAL CHEF'S DAY

The South African Chef's Association Gauteng and most of Gauteng's culinary and other hospitality training institutions celebrated the chef profession by participating in a charity event on 20 October at Zwartkop High School. The "Fill the Chefs Hat" -initiative was a huge success and we all feel privileged to have been part of such a worthy event. The proceeds (non-perishable food products and clothes) were donated to various charitable organisations. The event also afforded us another opportunity to build friendships across the various hospitality training institutions.



FROM A DIFFERENT PERSPECTIVE

IDASA chose CHS to host a fascinating seminar on political leadership in Africa. It was a lively, applicable debate that reflected on a much talked about topic.

Seen here are Idasa guests debating various issues.



A CRUISE TO REMEMBER!

This year the traditional Final Year Students' Cape Wine Tour had to be cancelled due to CHS's involvement in the 2010 Soccer World Cup. The students were quite miserable, contemplating their fundraising efforts towards the wine tour. They oozed discontent and were very gloomy until our principal came to the rescue....a four-night, five-day Starlight cruise on the Sinfonia!

Passports, flights, outfits, Dollars! Organised chaos prevailed for a short period whilst misery changed into excitement and anticipation. Finally the day of departure dawned and the cheerful group accompanied by Neels Bezuidenhout from management, departed from OR Tambo to Durban.

On their return, all they were willing to say was that the trip was like having a 24 hour carnival – the fun never stopped! Clearly a new trend has now been set. What the 2011 final year students will have up their sleeves remains to be seen!

It was also on this cruise that Neels Bezuidenhout took serious decisions regarding his future. He asked his lovely girlfriend, Susan Jacobs to marry him. Congratulations Neels and Susan! We all wish you a long, happy and blessed life together.



Parmesan Shortbread

Ingredients

225g plain flour
225g parmesan cheese, grated
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon cayenne pepper
200g butter
1 yolk

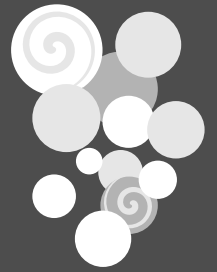
Method

- Sift the flour into a bowl with the parmesan, salt, pepper and cayenne pepper.
- Grate the cold butter into the dry ingredients and rub together until the mixture resembles breadcrumbs.
- Add the egg yolk and mix together to form a firm dough.
- Form into a ball, wrap with cling film and chill in the fridge for two hours.
- Preheat the oven to 180C.
- Remove the dough from the fridge and roll out to a thickness of about 0.5cm on a floured work surface.
- Using a star-shaped cutter, cut out 40 large (6cm in diameter) or 60 small (4.5cm in diameter) shortbread stars, or a mixture of sizes.
- Place the shortbread stars onto a baking tray lined with greaseproof paper and bake in the oven for 10-12 minutes, until golden-brown.
- Remove from the oven and leave to cool.
- They'll keep in an airtight container for 3-4 days

If you are interested in advertising in the CHS Newsletter please contact Lientjie.

Tel: 012 430 5539
E-mail: lientjie@capitalhotelschool.co.za

A TRUE SOAP STORY



The following letters are taken from an actual incident between a London hotel and one of its guests. The hotel ended up submitting the letters to the Sunday Times.

Dear Maid,

Please do not leave any more of those little bars of soap in my bathroom since I have brought my own bath-sized Imperial Leather.

Please remove the six unopened little bars from the shelf under the medicine chest and another three in the shower soap dish. They are in my way.

Thank you,
S. Berman



Dear Room 635,

I am not your regular maid. She will be back tomorrow, Thursday, from her day off.

I took the 3 hotel soaps out of the shower soap dish as you requested. The 6 bars on your shelf I took out of your way and put on top of your Kleenex dispenser in case you should change your mind. This leaves only the 3 bars I left today which my instructions from the management are to leave 3 soaps daily.

I hope this is satisfactory.

Kathy,
Relief Maid



Dear Maid

I hope you are my regular maid.

Apparently Kathy did not tell you about my note to her concerning the little bars of soap. When I got back to my room this evening, I found you had added 3 little Camays to the shelf under my medicine cabinet.

I am going to be here in the hotel for two weeks and have brought my own bath-size Imperial Leather, so I won't need those 6 little Camays, which are on the shelf. They are in the way when shaving, brushing teeth etc.

Please remove them.

S. Berman

Dear Mr Berman,

The assistant manager, Mr. Kensedder, informed me this morning that you called him last evening and said you were unhappy with your maid service. I have assigned a new girl to your room. I hope you will accept my apologies for any past inconvenience.

If you have any future complaints, please contact me so I can give it my personal attention. Call extension xxxx between 8AM and 5PM.

Thank you.
Elaine Carmen
Housekeeper



Dear Miss Carmen,

It is impossible to contact you by phone since I leave the hotel for business at 7:45 AM and don't get back before 5:30 or 6:00 PM. That's the reason I called Mr. Kensedder last night. You were already off duty. I only asked Mr. Kensedder if he could do anything about those little bars of soap.

The new maid you assigned me must have thought I was a new check in today, since she left another 3 bars of hotel soap in my medicine cabinet, along with her regular delivery of 3 bars on the bathroom shelf.

In just 5 days here I have accumulated 24 little bars of soap. Why are you doing this to me?

S. Berman



Dear Mr Berman,

Your maid, Kathy, has been instructed to stop delivering soap to your room and to remove the extra soaps.

If I can be of further assistance, please call extension 1108 between 8 AM and 5 PM.

Thank you,
Elaine Carmen,
Housekeeper



Dear Mr Kensedder,

My bath-size Imperial Leather is missing. Every bar of soap was taken from my room, including my own bath-size Imperial Leather.

I came in late last night and had to call the bellhop to bring me 4 little Cashmere Bouquets.

S. Berman



Dear Mr Berman,

I have informed our housekeeper, Elaine Carmen, of your soap problem. I cannot understand why there was no soap in your room since our maids are instructed to leave 3 bars of soap each time they service a room.

The situation will be rectified immediately.

Please accept my apologies for the inconvenience.

Martin L. Kensedder
Assistant Manager



Dear Mrs Carmen,

Who the hell left 54 little bars of Camay in my room?

I came in last night and found 54 little bars of soap. I don't want 54 little bars of Camay. I want my one damn bar of bath-size Imperial Leather.

Do you realize I have 54 bars of soap in here? All I want is my bath-size Imperial Leather.

Please give me back my bath-size Imperial Leather.

S. Berman

Dear Mr Berman,

You complained of too much soap in your room, so I had them removed.

Then you complained to Mr Kensedder that all your soap was missing, so I personally returned them. The 24 Camays which had been taken and the 3 Camays you are supposed to receive daily.

I don't know anything about the 4 Cashmere Bouquets.

Obviously your maid, Kathy, did not know I had returned your soaps, so she also brought 24 Camays plus the 3 daily Camays.

I don't know where you got the idea this hotel issues bath-size Imperial Leather.

I was able to locate some bath-size Ivory which I left in your room.

Elaine Carmen
Housekeeper



Dear Mrs Carmen,

Just a short note to bring you up-to-date on my latest soap inventory.

As of today I possess:

- On the shelf under the medicine cabinet - 18 Camay in 4 stacks of 4 and 1 stack of 2.
- On the Kleenex dispenser - 11 Camay in 2 stacks of 4 and 1 stack of 3.
- On the bedroom dresser - 1 stack of 3 Cashmere Bouquet, 1 stack of 4 hotel-size Ivory, and 8 Camay in 2 stacks of 4.
- Inside the medicine cabinet - 14 Camay in 3 stacks of 4 and 1 stack of 2.
- In the shower soap dish - 6 Camay, very moist.
- On the northeast corner of the tub - 1 Cashmere Bouquet, slightly used.
- On the northwest corner of the tub - 6 Camays in 2 stacks of 3.

Please ask Kathy when she services my room to make sure the stacks are neatly piled and dusted. Also, please advise her that stacks of more than 4 have a tendency to tip.

May I suggest that my bedroom window sill is not in use and will make an excellent spot for future soap deliveries.

One more item, I have purchased another bar of bath-size Imperial Leather, which I am keeping in the hotel vault in order to avoid further misunderstandings.

S. Berman