



INTERNATIONAL
HOTEL SCHOOL

Africa's Leading

Hospitality Business & Culinary School



Go Anywhere

YOUR GUIDE TO HOSPITALITY BUSINESS & CULINARY

Career Success

Making the right career choice and employment prospects after graduating can be overwhelming. We provide employment focused education, which ensures your future career success.



We understand that you're looking for:

- A world class qualification to be able to Go Anywhere in your career & anywhere in the world.
- Crucial work Experience.
- To study at a Credible & Trustworthy Institution.
- Employment once qualified.

We understand it's overwhelming right now because of:

- Career uncertainty.
- Choosing the correct programme.
- Choosing the best Institution.
- Job opportunities.

We're here to help you make the best choice

- **Graduate job ready.** All our programmes contain unrivalled practical work experience in leading hospitality establishments.
- Established for over 25 years, **providing you with the best reputational head start.**
- Only Hospitality & Culinary school in Africa ranked in the **Top 50 Hospitality Universities in the world.**
- Only tertiary institution in South Africa offering programmes recognised by the **American Hotel and Lodging Educational Institute (AHLEI).**
- The only **Confederation of Tourism & Hospitality (CTH) Gold Centre in South Africa**, 1 of 11 Gold Centres in the world. Recognised for high standards and quality academic performance.
- Proudly part of **Sommet Education, the World's Leader in Hospitality Management Education.** With three prestigious institutions: hospitality business schools **Glion Institute** of Higher Education and **Les Roches**, with the culinary and pastry arts school **École Ducasse**.



SOMMET EDUCATION



Les Roches



Our plan for your success is:

- Help you choose the right programme
- Provide you with financial guidance
- Provide you with a **Successfully Pass Money Back Guarantee**
- Receive a nationally registered and internationally recognised qualification
- Assist with employment – **Beyond Grad**

Ready to start your successful Hospitality Business or Culinary career?

Enrolling couldn't be easier:



Apply

www.hotelschool.co.za



Complete the Enrolment Process

Provide you with Financial Guidance and Learn about our Money Back Guarantee!



Graduate successfully and Become Employed

Free entrance into Beyond Graduation Employment Support Programme.

Join over 30,000 successfully Employed Graduates!

Danielle Teixeira

Housekeeping Supervisor - Marriott Hotel London

The International Hotel School opened many doors for me throughout my studies and gave me the opportunity to work abroad in Europe and in the United States. The dedicated lectures made campus life fun and interesting with their own industry experience, ensuring we had the best backing to enter the industry. With subjects that are designed to cover course work that is used daily in the hospitality industry like Housekeeping shift duties to Front Office Night Audit, it made working in the industry easier with all the hours in the classroom paying off. If a job that is ever changing and challenging is interesting to you, I highly recommend becoming part of our IHS Family.

Raeesa Mohamed

Pastry Chef - Ritz-Carlton Dubai

The International Hotel School provided me with the necessary experience and knowledge to flourish in the hospitality industry. It is because of IHS, that I gained first-hand experience in an industrial kitchen and was thus prepared for my future life as a chef. The International Hotel School equipped me with industry-related knowledge and skills that remain invaluable in every kitchen I work in. It was truly the best choice I made on the path to my career as a successful chef.



Welcome to International Hotel School

Starting life out as a waiter at a local restaurant in my home town ignited my passion and purpose for the Hospitality sector. As I established and grew my businesses over the years in this exciting service-based sector and many others, I felt the need to add further value. I acquired and grew one of Africa's Leading Hospitality Business Schools - International Hotel School.

Hospitality focused education is simply not limited to the Hospitality sector in and of itself but has proven to have a far broader reach for employability. Many other sectors of the economy such as the retail, luxury brand, marketing, asset management and finance sectors, amongst others, have a need for hospitality educated staff. As a result, many of our alumni are employed in these sectors. Apart from technical skills/qualifications, at the International Hotel School our students are schooled in interpersonal communication skills, which is in enormous demand globally. This sets us apart from others and provides our students a significant head start in the real world.

At the International Hotel School, we are focused on one thing - you, our student. We strive to deliver the highest quality education experience, coupled with work integrated learning through our long-standing relationships with industry partners. We ensure that you as the student, graduate job ready. Our class sizes are small, and the passionate staff are committed to you. Above all, our "Money Back Guarantee" is our promise to you.

We all exist at International Hotel School to provide you the best possible educational experience so as to fully equip you for these exciting, vibrant and globally expanding sectors. With our in house placement agency 'Beyond Grad', we assist you in finding a job immediately post-graduation, so you can get on the road to earning an income and fulfilling your dreams for the future.

The information in this prospectus will help you make the right study choice and provide you with a sense of where you can go in your career. I joined this industry to discover my passion, purpose and never looked back. I hope you do too.

A stylized, handwritten signature in black ink.

Mike Lambert
CEO

Educating and Empowering our students to become gainfully Employed.

Registration & Accreditation

Nationally Registered



International Hotel School is registered as a Private Higher Education Institution with the Department of Higher Education and Training (DHET) Registration No: 2000/HE07/005.

International Hotel School and our Higher Education programmes are accredited by the Council on Higher Education (CHE).

The International Hotel School is provisionally registered as a Private FET College with Department of Higher Education and Training (DHET) Registration No: 2009/FE07/077.



International Hotel School is registered with CATHSSETA (Culture, Art, Tourism, Hospitality and Sport Sector Education and Training Authority) as a provider to offer accredited qualifications as per registration No: 613/P/000012/2004.

International Hotel School is registered with QCTO (Quality Council for Trades and Occupation) as an accredited Skills Development Provider (SDP) to offer occupational qualifications as per Registration No: Durban 1223/18/0025, Pretoria 1220/18/00259, Johannesburg 1220/18/00258, Cape Town 1228/18/0025.

All qualifications in South Africa need to be registered with the South African Qualifications Authority (SAQA). All our Degree, Diplomas, Higher Certificates and National Certificate programmes are registered with SAQA

International Standards, International Recognition



The American Hotel & Lodging Educational Institute (AHLEI), founded in 1953, has been teaching leaders in the hospitality industry for over 60 years. International Hotel School, through AHLEI, has access to a wide range of learning material that show students how to transfer the knowledge gained in the classroom to the workplace.



International Hotel School is the only CTH Gold Centre in South Africa, and 1 of 11 in the world. Recognised for high standards and quality academic performance.

The Confederation of Tourism & Hospitality (CTH) is the UK's leading professional awarding body for programmes in the specialist growing hospitality and tourism sector worldwide. CTH was established in 1982 as a specialist professional body in the UK to focus on the training needs of new entrants to the hospitality and tourism industries and now has accredited colleges worldwide delivering sought after CTH programmes.



CTH ensures its quality through its approved status with Ofqual and the QCA's UK accredited qualification framework. All programmes are developed in conjunction with the UK Sector Skills Council, People1st, to ensure relevance, value and quality. This approach guarantees that CTH programmes are valued by employers throughout the world.



Beyond Grad Is A Student Placement Service, Exclusive To Our International Hotel School Graduates.

We know that every student is looking for a great job to start their career and ultimately their future – that’s why we have a dedicated employment services team focusing on just this! Our Beyond Grad team is comprised of experts who are well connected in the Hospitality industry and in touch with the latest employment trends. It is our priority to provide you with diverse employment opportunities and the tools to make the best decisions in reaching your career aspirations. We can assist you in finding your first job and will continue to be available to you when you’re ready to explore new opportunities.

What will we do for you while you study?

From the moment you start at the International Hotel School, we are on hand to get you ‘work-ready’. The support and service we provide are comprehensive and free of charge to all students and graduates. Here are some of the ways we help you:

- CV workshops to arm you with industry relevant and appealing CV’s & cover letters
- Interview skills workshops that will give you the edge in face-to-face meetings
- Work experience opportunities while you study
- Provide assistance with job interviews

We’ll make sure that you are work ready when you graduate, so you can hit the ground running – either in South Africa or abroad!





Hospitality

Business Programmes

Career path

Graduates are employed across varying sectors within the hospitality industry. They also hold positions in industries such as retail, finance, banking, FMCG, non-profits, consulting and work for companies with hospitality-based interests and clients. Recent career paths include:

Business Management

- Project Manager
- Customer Service
- Luxury Brand Manager
- Retail Operations
- Financial Manager
- Marketing Manager
- Human Resources Manager
- Logistics & Procurement
- Management Consultant
- Training and Development Manager
- Entrepreneur
- Asset Manager





Hospitality Management

- General Manager
- Operations Manager
- Restaurant Manager
- Food & Beverage Manager
- Conference & Events Manager
- Restaurateur
- Food Truck / Café Manager
- Revenue Manager
- Front Office Manager
- Concierge
- Luxury Boutique Hotel Manager
- Lodge Manager
- Theme Park Manager
- Resort Manager
- Hospitality Property Developer
- Ecotourism Destination Manager
- Tour Operations



Bachelor of Business Administration

in Hospitality Operations Management



Programme Details



Minimum entry requirement:
National Senior Certificate with a
Bachelor entry, or equivalent.



Duration:
3 Years, Full-time



Intakes Per Year:
March

What will I learn?

This programme focuses on the strategic and financial management aspects of a hospitality establishment and its operations. Strong leadership capabilities, the ability to apply strategic thinking and strong numerical application is learned.

This programme will provide the student with the knowledge and competence to perform a variety of management functions across the different departments in the hospitality environment through applied theory and Work Integrated Learning.

What qualification will I gain?

Upon successful completion graduates will receive:
Bachelor of Business Administration in
Hospitality Operations Management
(SAQA ID No: 110624, HEQF Level 7)

Choose Your Degree Focus Area:

All the below focus areas include masterclass specialisation sessions and Work Integrated Learning projects.

Brand and Marketing Management

Building a brand, creating market awareness, and achieving sales is the lifeblood of any business and hospitality establishment. Therefore, Brand and Marketing Management looks at the different types of marketing strategies that can be implemented to promote a company's products or services. In addition, you will learn how to master the basics of digital marketing.

Entrepreneurship and Strategy

Do you have an entrepreneurial spirit? Being a successful entrepreneur is not only about having a good idea, it's about being able to take the idea, creating concept, developing a business plan, building a strategy around it, and implementing the operational execution, that turns the entrepreneurial idea into a successful venture. In this focus area, you will learn how to seek new business opportunities, be able to implement project management tools and strategic problem-solving.

Financial Management

Do you have a flair for figures? In this focus area, you will learn how to analyse financial statements for a hospitality establishment. You will learn how to examine and interpret data and learn about basic accounting terms such as income and expenditure, assets, liabilities, and balance sheets.

Luxury Guest Service and Experience

An exceptional guest experience is the most important aspect to a successful hospitality business. Luxury guest service and experience starts with understanding the 'touch-points' of a customer journey and creating moments of magic throughout the journey, to ensure a memorable guest experience. Once graduated, you will be able to identify and understand the basic needs of a guest finding new ways to meet and exceed guests expectations.

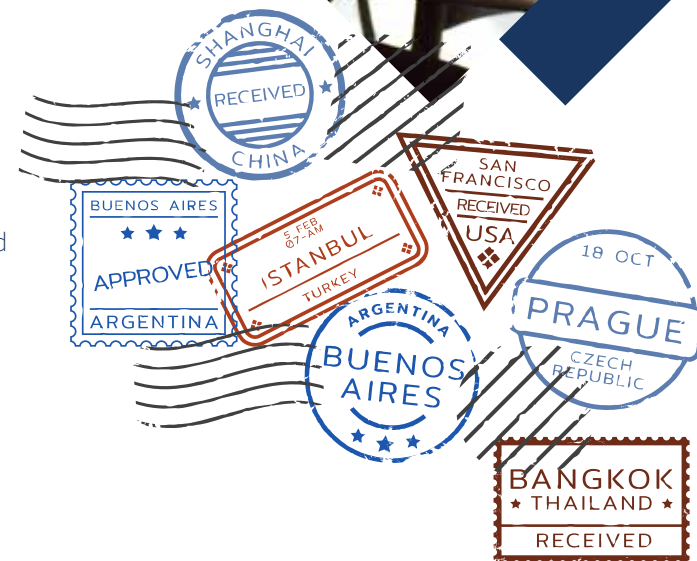


Operations Management

Aspiring to be a manager or owner of a world-class Hospitality establishment? The ability to develop and sustain a hospitality establishment requires integrated knowledge of the hospitality functions and managerial aspects of the operational areas of Food & Beverage, Front Office, and Housekeeping. Revenue and Financial Management form integral parts of any hospitality establishment and are essential financial competencies for Hospitality Managers.

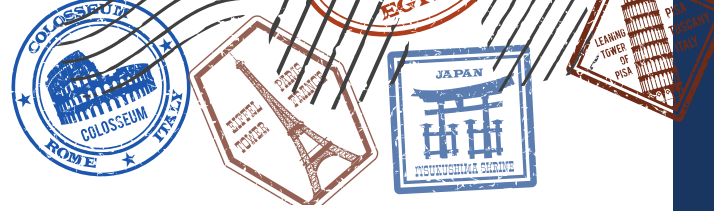
Organisational Behaviour and Human Resource Management

Aspiring to be a Human Resources Professional? Organisational Behaviour and Human Resources requires an individual to have a good understanding of the relevant labour, employment acts and regulations. Most importantly it's about understanding and examining the impact of staff management practices, recruitment, employee motivation and productivity, amongst others.



Diploma

in Hospitality Management



What qualification will I gain?

Choose your programme:

1. Diploma in Hospitality Management

Upon successful completion graduates will receive:

- Diploma in Hospitality Management (SAQA ID No: 57447, HEQF Level 6)

2. Diploma in Hospitality Management with American Hotel & Lodging Educational Institute Recognition



In recognition of the quality of the International Hotel School Diploma in Hospitality Management, the American Hotel & Lodging Educational Institute will award their Diploma in Hospitality Management to those who have registered with them and passed all examinable subjects with a minimum of 70%.

Upon successful completion graduates will receive:

- Diploma in Hospitality Management (SAQA ID No: 57447, HEQF Level 6)
- American Hotel & Lodging Educational Institute Diploma in Hospitality Management

Programme Details



Minimum entry requirement:
National Senior Certificate with a
Diploma entry, or equivalent.



Duration:
3 Years, Full-time



Intakes Per Year:
March and July

What will I learn?

Student who complete this programme will be equipped with the knowledge, skills, core abilities and the underlying theory that would be required of them in the field of modern Hospitality Management. This programme aims to emphasize professionalism, leadership and strong management discipline, and to lay a foundation for future career advancement in the hospitality industry.

This programme will allow students to reach their full potential by developing their knowledge within a competitive and challenging workplace environment.

Higher Certificate

in Hospitality Management

Duration: 1 Year Full-time

Minimum entry requirement:

National Senior Certificate with a Higher Certificate entry, or equivalent.

Intakes per year:

March and July

What will I learn?

This programme is for students who would like to get their foot into the hospitality industry and equip themselves for a frontline or entry level management position. Students will learn about housekeeping and front office operations and demonstrate an understanding of hospitality-related financial management, accounting, and inventory.

What qualification will I gain?

Upon successful completion graduates will receive:

- Higher Certificate in Hospitality Management. (SAQA ID No: 88062, HEQF Level 5)



Higher Certificate

in Food & Beverage Management

Duration: 1 Year Full-time

Minimum entry requirement:

National Senior Certificate with a Higher Certificate entry, or equivalent.

Intakes per year:

March and July

What will I learn?

This programme aims to equip students with the necessary skills and knowledge to pursue careers in the restaurant and food & beverage field. Students will learn about the challenges that face food and beverage operations, procedures used in the purchasing process, and an understanding of food safety and risk management.

What qualification will I gain?

Upon successful completion graduates will receive:

- Higher Certificate in Food and Beverage Management SAQA ID No: 88063, HEQF Level 5)



Higher Certificate in Hospitality Management

Duration: 2 Years In-service Traineeship

Minimum entry requirement:

National Senior Certificate with a Higher Certificate entry, or equivalent.

Intakes per year:

March and July.

Trainee allowance is dependent on the hospitality establishment at which they are placed.

What will I learn?

This programme provides students with the relevant theory, skills and unrivalled practical work experience ideal for those wishing to make their career in the field of Hospitality. A Traineeship is a “work while you learn” programme, comprising of work integrated learning and theoretical study. The curriculum is provided through the International Hotel School Online learning platform and supported by attending tutorials. Trainees are required to have access to a computer with internet access.

What qualification will I gain?

Upon successful completion graduates will receive:

- Higher Certificate in Hospitality Management (SAQA ID No: 88062, HEQF Level 5)



Higher Certificate in Food & Beverage Management

Duration: 2 Years In-service Traineeship

Minimum entry requirement:

National Senior Certificate with a Higher Certificate entry, or equivalent.

Intakes per year:

March and July.

Trainee allowance is dependent on the hospitality establishment at which they are placed.

This programme provides students with the relevant theory, skills and unrivalled practical work experience ideal for those wishing to make their career in the field of Restaurants or Food & Beverage.

A Traineeship is a “work while you learn” programme, comprising of work integrated learning and theoretical study. The curriculum is provided through the International Hotel School Online learning platform and supported by attending tutorials. Trainees are required to have access to a computer with internet access.

What qualification will I gain?

Upon successful completion graduates will receive:

- Higher Certificate in Food and Beverage Management (SAQA ID No: 88063, HEQF Level 5)





Culinary Programmes



Career path

Graduates are employed across varying sectors within the culinary industry. They also hold positions in industries such as retail, food services, FMCG, non-profits, consulting and work for companies with hospitality-based interests and clients. Recent career paths include:

Culinary Arts

- Executive Chef
- Head Chef
- Sous Chef
- Chef De Partie
- Hot / Cold Demi Chef
- Restaurateur
- Food Truck / Café Manager
- Food Stylist
- Food & Beverage Manager
- Catering Company Owner
- Product Research & Development
- Food Writer / Editor
- Events Manager





Patisserie

- Executive Pastry Chef
- Pastry Head Chef
- Pastry Sous Chef
- Pastry Demi Chef
- Artisanal Bakery Owner
- Cake Designer and Decorator
- Chocolatier

Diploma

in Professional Cookery and Kitchen Management



What qualification will I gain?

Choose your programme:

1. Diploma in Professional Cookery and Kitchen Management

Upon successful completion graduates will receive:

- Diploma in Professional Cookery and Kitchen Management (SAQA ID No: 57449, HEQF Level 6)

2. Diploma in Professional Cookery and Kitchen Management with American Hotel & Lodging Educational Institute Recognition



In recognition of the quality of the International Hotel School Diploma in Professional Cookery and Kitchen Management, the American Hotel & Lodging Educational Institute (AHLEI) will award their Diploma in Food and Beverage Management to those who have registered with them and passed all examinable subjects with a minimum of 70%.

Upon successful completion graduates will receive:

- Diploma in Professional Cookery and Kitchen Management (SAQA ID No: 57449, HEQF Level 6)
- American Hotel & Lodging Educational Institute Diploma in Food and Beverage Management

Programme Details



Minimum entry requirement:
National Senior Certificate with a
Diploma entry, or equivalent.



Duration
3 Years, Full-time



Intakes Per Year:
March and July

What will I learn?

This premium programme allows the student to gain both the cooking skills and management principals required to operate a successful kitchen or food & beverage establishment. Students who complete this programme will be equipped with the knowledge, skills, core abilities and the underlying theory that would be required of them in the field of modern Professional Cookery and Kitchen Management. This programme emphasizes the need for professionalism, leadership and strong management discipline, and lays a foundation for future career advancement in the hospitality industry. This programme includes theory and practical skills for hot and cold kitchen sections, and patisserie.

This programme emphasizes both academic knowledge (kitchen practical & classroom theory) and Work Integrated Learning, which makes qualifying learners eminently suitable for employment in this highly competitive sector.

Professional Cookery & Patisserie Programmes



What qualification will I gain?

Choose your programme:

1. National Certificate in Professional Cookery & National Certificate in Patisserie

Upon successful completion graduates will receive:

- National Certificate in Professional Cookery (SAQA ID No: 14111, NQF Level 4)
- National Certificate in Patisserie (SAQA ID No: 73292, NQF Level 5)
- Sugar Craft and Chocolate Work specialisation included in the programme

2. National Certificate in Professional Cookery & National Certificate in Patisserie with Confederation of Tourism and Hospitality Recognition



CTH
CONFEDERATION OF
TOURISM & HOSPITALITY

Confederation of Tourism and Hospitality will award their Diploma to those who have registered with them and successfully passed.

Upon successful completion graduates will receive:

- National Certificate in Professional Cookery (SAQA ID No: 14111, NQF Level 4)
- National Certificate in Patisserie (SAQA ID No: 73292, NQF Level 5)
- Confederation of Tourism and Hospitality Diploma in Professional Cookery
- Confederation of Tourism and Hospitality Diploma in Professional Cookery - Confectionery and Patisserie
- Sugar Craft and Chocolate Work specialisation included in the programme

Programme Details



Minimum entry requirement:
Grade 10 pass or equivalent. A
National Senior Certificate will be an
added advantage.



Duration
2 Years, Full-time



Intakes Per Year:
March and July

On successful completion of the 1st year you achieve an NQF Level 4 qualification, equivalent to the same level as a Grade 12. This will allow you to complete your 2nd year achievement of the NQF Level 5 qualification.

What will I learn?

This specialisation programme provides students with all the relevant theory, background and practical cookery skills, needed to give their culinary career the best head start. It is the ideal programme for those wishing to make their career in the field of professional cookery and patisserie. This programme includes theory and practical skills for hot and cold kitchen sections, patisserie, and an additional specialisation of sugar craft and chocolate work.



Professional Cookery Programmes



What qualification will I gain?

Choose your programme:

1. National Certificate in Professional Cookery

Upon successful completion graduates will receive:

- National Certificate in Professional Cookery (SAQA ID No: 14111, NQF Level 4)

2. National Certificate in Professional Cookery with Confederation of Tourism and Hospitality Recognition



Confederation of Tourism and Hospitality will award their Diploma to those who have registered with them and successfully passed.

Upon successful completion graduates will receive:

- National Certificate in Professional Cookery (SAQA ID No: 14111, NQF Level 4)
- Confederation of Tourism and Hospitality Diploma in Professional Cookery

Programme Details



Minimum entry requirement:
Grade 10 pass or equivalent. A
National Senior Certificate will be an
added advantage.



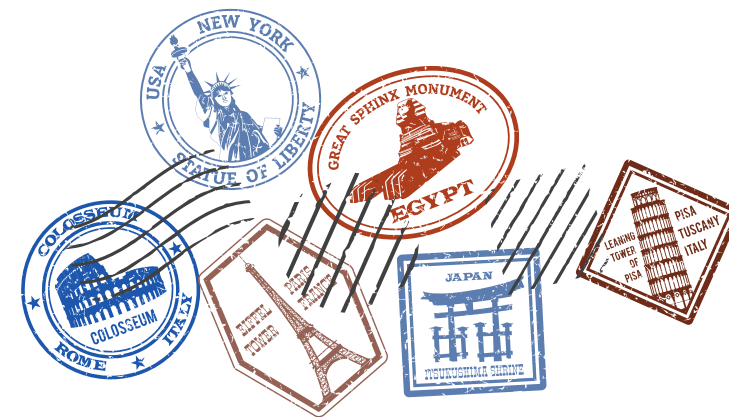
Duration
1 Year, Full-time



Intakes Per Year:
March and July

What will I learn?

This programme covers both safety at work in the preparation of food, healthy eating and special diets, costing and menu planning and the preparation, cooking and finishing of a wide range of commodities and dishes. This programme has been developed for professionals in the food preparation industry. It brings together elements of food and drinks preparation as well as supervision. This programme applies to all sectors, from small restaurants and lodges, to large-scale hotels.



Patisserie Programmes



What qualification will I gain?

Choose your programme:

1. National Certificate in Patisserie

Upon successful completion graduates will receive:

- National Certificate in Patisserie (SAQA ID No: 73292, NQF Level 5)
- Sugar Craft and Chocolate Work specialisation included in the programme

2. National Certificate in Patisserie with Confederation of Tourism and Hospitality Recognition



Confederation of Tourism and Hospitality will award their Diploma to those who have registered with them and successfully passed.

Upon successful completion graduates will receive:

- National Certificate in Patisserie (SAQA ID No: 73292, NQF Level 5)
- Confederation of Tourism and Hospitality Diploma in Professional Cookery - Confectionery and Patisserie
- Sugar Craft and Chocolate Work specialisation included in the programme

Programme Details



Minimum entry requirement:
National Senior Certificate
or equivalent.



Duration
1 Year, Full-time



Intakes Per Year:
March and July

What will I learn?

This exciting specialisation programme provides the knowledge and experience to move effortlessly between the most basic puff pastry to complex plated desserts. This programme has been designed to provide a range of skills appropriate for a person working in a kitchen specialising in desserts, cakes and decoration. This programme includes additional specialisation in sugar craft and chocolate work.



Professional Cookery Programme

Duration: 2 Years In-service Traineeship

Minimum entry requirement:

National Senior Certificate with a Higher Certificate entry, or equivalent.

Intakes per year:

March and July

Trainee allowance is dependent on the hospitality establishment at which they are placed.

What will I learn?

This programme provides students with the relevant theory, skills and unrivalled practical work experience ideal for those wishing to make their career as a chef.

A Traineeship is a “work while you learn” programme, comprising of work integrated learning and theoretical study by way of distance learning through International Hotel School Online learning platform and supported by tutorials. Trainees will be required to have access to a computer with internet access.

What qualification will I gain?

Upon successful completion graduates will receive:

- Higher Certificate in Food and Beverage Management (SAQA ID No: 88063, HEQF level 5)
- National Certificate in Professional Cookery (SAQA ID No: 14111, NQF Level 4)



National Certificate in Professional Cookery

Duration: 1 Year In-service Traineeship

Minimum entry requirement:

Grade 10 pass or equivalent. A National Senior Certificate will be an added advantage.

Intakes per year:

March and July

Trainee allowance is dependent on the hospitality establishment at which they are placed.

What will I learn?

This qualification has been developed for professionals in the food preparation industry. It brings together elements of food and drinks preparation as well as supervision. This qualification applies to all sectors, from small restaurants, lodges and large-scale hotels.

What qualification will I gain?

Upon successful completion graduates will receive:

- National Certificate in Professional Cookery (SAQA ID No: 14111, NQF Level 4)

Assistant Chef Programme

Duration:

Full-time 2.5 months

Part-time 7.5 months

Minimum entry requirements:

Grade 10 pass or equivalent. A National Senior Certificate will be an added advantage.

Intakes per year:

March, July and October

What will I learn?

Be the support the kitchen needs with this skills programme developed to teach you all about the processes and management of food in the Culinary industry. Preparation, special diets, food & beverage and more, for establishments ranging from small to large in scale.

What qualification will I gain?

Upon successful completion graduates receive:

- Certificate of Achievement. Skills Programme (NQF Level 2: HSP/AssChf/2/0022)



Campus Details

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**Pending accreditation of Higher Education
Programmes in 2023.*

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www.hotelschool.co.za



Go Anywhere

International Hotel School reserves the right to withdraw or make changes to any programme(s) or content hereof. International Hotel School is registered as a Private Higher Education Institution with the Department of Higher Education and Training registration no.2000/HE07/005. Provisionally registered as a Private College with the Department of Higher Education and Training registration no. 2009/FE07/077. The International Hotel School (PTY) Ltd Reg No. 1992/006526/07 (herein after referred to as International Hotel School).

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