

DIPLOMA IN HOSPITALITY MANAGEMENT



FACULTY OF
MANAGEMENT
SCIENCES

DEPARTMENT OF
HOSPITALITY
& TOURISM

01 JAN - 31 DEC 2024

Diploma in Hospitality Management

NQF Level: 6

SAQA ID: 110953

Qualification Code: DIHSP1

Location: Ritson Campus (Durban-Block D)

Description of the Programme

Good hospitality management is about ensuring high standards in businesses, which provide hospitality as their core product, mainly in respect of accommodation, food and beverage and events management. Banqueting/Conferencing and leisure activities are associated with the programme.

Although establishments vary with regard to business emphasis and target markets, a common commitment to service excellence is essential. A career, which depends upon service as its cornerstone is the challenge of every general manager and his/her team. It is their duty to ensure that guests leave the hospitality environment as a satisfied and well-disposed customer. The Diploma in Hospitality Management has been designed to equip students with the knowledge and skills required to become a successful hospitality manager

Personal Qualities Required

Personal attributes associated with successful Hospitality Management are essential and the following characteristics are an important part of the curriculum.

- Communication ability(verbalandwritten)
- Self-confidence and maturity
- Good groomingandpersonal presentation
- Leadership ability
- Self-control and a strongsense of responsibility
- Positive attitude andpassion

Duration

Three years full-time (2 years at Hotel School and one year in a reputable hospitality organization). (Work Integrated Learning).

Career Opportunities

The Diploma in Hospitality Management is set to produce well-grounded graduates who will be able to occupy entry-level positions in a wide variety of sectors within the hospitality industry, inter alia, accommodation establishments, food service sector, events and conferencing, transport catering and welfare catering. Typical jobs include chefs, food service supervisors, front office personnel, guest relations, event co-ordinators, housekeepers, catering supervisors, bartenders, sommeliers and many positions that are more relevant.

Explanation of Points Scale

SENIOR CERTIFICATE (SC)		
SYMBOL	HIGHER GRADE	STANDARD GRADE
A	8	6
B	7	5
C	6	4
D	5	3
E	4	2
F	3	1

NATIONAL SENIOR CERTIFICATE		
%	NSC LEVEL	POINTS
90-100	7	8
80-89%	7	7
70-79%	6	6
60-69%	5	5
50-59%	4	4
40-49%	3	3
30-39%	2	2
20-29%	1	1

MINIMUM ADMISSION REQUIREMENTS

GENERAL ADMISSION REQUIREMENTS

A person will only be considered for registration for an instructional programme approved by the Institution's Senate if the person complies with:

- The minimum admission requirements stated in DUT general handbook (refer to DUT website for general handbook).
- Institutional faculty, departmental and/or instructional programme specific rules; and

MINIMUM ADMISSION REQUIREMENTS IN TERMS OF THE HIGHER EDUCATION QUALIFICATIONS SUB-FRAMEWORK (HEQSF)

G7 rule: For Diploma:

"a National Senior Certificate (NSC) as certified by the Council for General and Further Education and Training (Umalusi), with a minimum of achievement rating of 3 for English and a minimum achievement rating of 3 in four recognised NSC 20-credit subjects."

Entry Requirements (Diploma in Hospitality Management)

NATIONAL SENIOR CERTIFICATE (NSC) (01 January 2009)		SENIOR CERTIFICATE (SC) (PRE 2009)			NATIONAL CERTIFICATE (VOCATIONAL) (NCV)	
NSC Diploma Entry.		A Senior Certificate or equivalent qualification.			(NCV) (Level 4)	
Compulsory Subjects	NSC Rating Code	Compulsory Subjects	HG	SG	Compulsory Subjects	Mark
English (home)	4	English	E	D	English/Communication	50%
Mathematics OR	2	Mathematics OR	F	E	Mathematics OR	50%
Mathematics Literacy OR	3				Mathematics Literacy OR	50%
Accounting	3	Accounting	F	E	Accounting	60%
In addition: THREE recognized NSC 20 credit subjects as per G7 rule stated above	3					

Additional Entry Requirements

All persons meeting the minimum entry requirements will be required to present themselves for an interview. Every learner will be required to have a Hepatitis A vaccination, which must comprise a primary and a booster dose. Full uniform (restaurant and kitchen) and kitchen toolkit is required which is for the learner's account.

Preference will be given to applicants who have passed the following subjects:

Business studies, Economics or Hospitality related subjects

Preference will also be given to applicants who have:

Proven experience in the Tourism, Hospitality and Food Industries.

Successfully completed a subject/qualification for the hospitality industry at a Technical College or other accredited training organization.

Successfully completed National Qualification units/levels as recorded by qualified assessor/s of CATHSSETA.

Successfully completed Further Education and Training Certificate at NQF Level 4 or equivalent.

NB: These are minimum requirements and do not guarantee entry. The Department reserves the right to accept students with the highest points/codes/symbols subject to an interview.

OR

Admission Requirements Based Upon Work Experience, Age and Maturity

For admission to entry-level DIPLOMA and certificate studies:

A person may, subject to such requirements as the Senate may determine, be admitted to the Institution even if such a person is not in a possession of a National Senior Certificate, Senior Certificate, or an equivalent certificate, provided that:

- The person shall have reached the age of 23 in the first year of registration and shall have at least:
 - three years' appropriate work experience; and/or
 - capacity for the proposed instructional programme, which shall be assessed at the discretion of the respective Head of Department by a Senate approved admission assessment comprising of a DUT Standardised Assessment Test for Access and Placement (SATAP), Academic Literacies (AL) & English for Academic Purposes (EAP) and/or an appropriate subject or programme specific written assessment designed and marked by the relevant Department; and
- The relevant Faculty Board shall be satisfied that the person is standard of communication skills, ability to study successfully and/or work experience is such that the person, in the opinion of the relevant Faculty Board, should be able to complete the proposed instructional programme successfully. If required, the communication skills and study skills should be tested; and
- the person's application for admission in terms of work experience, age and maturity is approved prior to registration.

Applicants intending to gain admission through work experience, age and maturity must submit their applications at least four months before the commencement of the academic year inclusive of the date of scheduling a requisite written eligibility assessment.

Tuition Fees

To assist you with your planning, the 2023 fees have been indicated.

Please Note: DUT cannot be held liable for the fees in this brochure, as the 2024 fees are not yet final

First Year Curriculum				
Name of Module	Module Code	HEQSF Level	SAQA Credits	2023 Fees
Semester One				
Business Communications and Information Literacy	BCIF101	5	16	R5 260.00
Cornerstone 101	CSTN101	5	12	R3 580.00
Hospitality Information Systems	HINS101	5	8	R3 310.00
Introduction to Hospitality	INTH101	5	12	R4 960.00
Service Excellence in Hospitality	SEIH101	5	8	R4 710.00
Total				R21 820.00
Semester Two				
Culinary Studies and Nutrition	CSNU101	5	12	R8 830.00
Front Office Operations	FOFP101	5	12	R8 830.00
Hospitality Financial Management	HFIM101	5	12	R8 830.00
Hospitality Industry Law	HINLI01	5	12	R4 960.00
Management 101	MANA101	6	16	R3 490.00
Total				R34 940.00
Total credits for semester 1&2			120	
Second Year Curriculum				
Semester Three				
Accommodation Management	ACMN101	6	12	R4 960.00
Culinary Studies and Menu Planning	CSMP101	6	12	R8 830.00
Food and Beverage Studies	FABS101	6	16	R6 610.00
Hospitality Financial Management	HFIM201	6	12	R4 960.00
Hospitality Management 201	HOMA201	6	16	R6 610.00
Total				R31 970.00
Semester Four				
Accommodation Management	ACMN201	6	12	R8 830.00
Entrepreneurial Edge	TENE101	6	8	R2 380.00
Events Management	EVMN201	6	12	R4 960.00
Food and Beverage Studies	FABS201	6	16	R8 830.00
Hospitality Management	HOMA301	6	16	R6 610.00
Total				R31 610.00
Total credits for semester 3 & 4			132	
Third Year Curriculum				
Semester Five (WIL)				
Accommodation Management	ACMN301	6	16	R8 830.00
Events Management	EVMN301	6	12	R4 960.00
Food and Beverage Studies	FABS301	6	12	R8 830.00
Work Preparedness	WKPR101	6	8	R2 230.00
Total				R24 850.00
Semester Six (WIL)				
Work Integrated Learning	HOWPI01	6	60	R4 020.00
Total credits for semester 5 & 6			108	

Application

Applicants who wish to enrol for the programme/s must apply through the CAO system by no later than 30 September of the previous year.

Application Forms

Contact the Central Applications Office (CAO)

Address letters to:

Central Applications Office

Private Bag X06,

Dalbridge,

4014

Tel: (031) 2684444

Fax: (031) 2684422

OR

Apply online: <http://www.cao.ac.za>

CAO Codes

Diploma: DU-D-HPM

Closing Date for Applications: 30 September 2023

For Further Information

Department of Hospitality and Tourism

Durban University of Technology 7

Ritson Road

P O Box 1334

DURBAN,

4000

Tel: (031) 373 5508

Financial Aid

For Financial Aid application for a DUT programme please apply online at www.nsfas.org.za or call the NSFAS call centre on 0860 067 327.

Please note that completing a form does not guarantee Financial Aid. For further assistance, please consult the Department of Financial Aid and Scholarships on (031)373 2931/2557/2054.

This leaflet is for information purposes only and is not binding on the Durban University of Technology