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Dear Students

Introduction in 2020 of the new HEQSF-aligned qualifications

Diploma in Hospitality and Hotel Management
Diploma in Hospitality and Food and Beverage Management
Diploma in Hospitality and Professional Cookery
Advanced Diploma in Hospitality and Hotel Management
Advanced Diploma in Hospitality and Food and Beverage Management
Advanced Diploma in Hospitality and Professional Cookery

The revised South African Higher Education Qualifications Sub-Framework, (HEQSF) approved by the Minister of Higher Education and Training in 2013, has resulted in the coming-into-being of new qualifications designed to overcome articulation barriers caused by the former separate and parallel qualifications structures for universities and the former Technikons (now Universities of Technology). As a result, certain qualifications have been replaced by others, while new qualification variants have been introduced, in order to provide greater flexibility, in particular, in relation to the pathways for vocational and professional qualifications.

In relation to the above, the Minister of Higher Education and Training has stipulated that "...the last date for first time entering students enrolling in academic programmes that are not aligned with the Higher Education Qualifications Sub-Framework..." is 31st December 2019.

(Government Gazette No. 40123, Vol. 1636, July 2016)

What is the difference between the old qualifications and the new?

The following table compares the old (non-HEQSF-aligned) qualifications with the new (HEQSF-aligned), with regard to NQF level, qualification types and credit values:

Non – HEQSF Aligned Qualifications		HEQSF Aligned Qualifications	
Qualification type and credits	NQF level	Qualification type and credits	NQF level
Doctor Technologiae (D Tech) Doctoral Degree (PhD) (240 credits)	NQF level 9	Doctoral Degree (360 credits)	NQF level 10
Master of Technologiae (M Tech) (120 credits)	NQF level 8	Master's Degree (180 credits)	NQF level 9
No equivalent Non-HEQSF aligned qualification exists		Postgraduate Diploma (120 credits)	NQF level 8
Professional Bachelor's Degree (480 credits)	NQF level 7	Professional Bachelor's Degree (480 credits)	NQF level 8
Bachelor Honours Degree (120 credits)	NQF level 7	Bachelor Honours Degree (120 credits)	NQF level 8
No equivalent Non-HEQSF aligned qualification exists		Advanced Diploma (120 credits)	NQF level 7
Baccalaureus Technologiae (B Tech) (120 credits)	NQF level 7	Advanced Diploma will replace the Baccalaureus Technologiae qualification and will commence in 2020. Note here that this qualification will be phased out and that the last intake was in January 2019.	
Bachelor's Degree (360 credits)	NQF level 6	Bachelor's Degree (360 credits)	NQF level 7
		Bachelor of Education (480 credits)	NQF level 7
National Diploma (360 credits)	NQF level 6	Diploma (360 credits)	NQF level 6
		Diploma (240 credits)	NQF level 6
No equivalent Non-HEQSF aligned qualification exists		Advanced Certificate (120 credits)	NQF level 6
National Higher Certificate (120 credits)	NQF level 5	Higher Certificate (120 credits)	NQF level 5

Implementation of the new suite of qualifications will commence in 2020, with the introduction of the:

1. The Diploma in Hospitality and Hotel Management, replaces the National Diploma in Hospitality Management: Accommodation, and will articulate to the Advanced Diploma in Hospitality and Hotel Management.
2. The Diploma in Hospitality and Food and Beverage Management, replaces the National Diploma in Hospitality Management: Food and Beverage, and will articulate to the Advanced Diploma in Hospitality and Food and Beverage Management.
3. The Diploma in Hospitality and Professional Cookery, replaces the National Diploma in Hospitality Management: Professional Cookery, and will articulate to the Advanced Diploma in Hospitality and Professional Cookery.

Diploma and National Diploma

The revised Diplomas will replace the former National Diplomas and will be introduced to all first-time registering students as from 1 January 2020.

1) What is the difference between the National Diploma and the Revised Diploma?

As is apparent from the table above, there is no significant difference in the structural design of the National Diplomas and the revised Diplomas, except in a few subjects and in the name. There are compelling reasons for this change in name – one of them relating to increased global student-mobility and international comparability. However, we have made use of the opportunity of accrediting these new qualifications by revising and renewing the curriculum content. You will therefore note certain minor changes in the subject offerings. It is important to note that the three new Diplomas, together with its progression route to the Doctoral degree (refer to the HEQSF Table above), now replaces the National Diploma (ND), and is registered on the South African Qualifications Authority (SAQA) as formal 3-year diploma qualifications. No university in South Africa will offer the discontinued National Diploma (ND) in future, as it will be phased out, together with the Baccalaureus Technologiae (BTech), Magister, Technologiae (MTech) and Doctor Technologiae (DTech) with the last first time registration for these qualifications in January 2019.

2) How will this impact on my studies as from 2020?

CURRENT STUDENTS 2019 (First time registration before 2019)

- If first, second or third year students on the three National Diplomas fail subject/s they have a phasing out period ending 2024 to pass all the subjects to attain the credits and to graduate.
- If subjects are not passed on the National Diplomas in this phase out timeframe it could be that students on the National Diplomas will have to register for subject/s on the new Diplomas to attain the credits, but as the subjects are not similar it could result in registering for more subjects than a student failed.
- The current 2019 first year students will be able to articulate to their respective Advanced Diplomas. The last year of offering the Baccalaureus Technologiae in Hospitality Management is 2019 as guided by law. All higher education institutions register new students for the last time in non-aligned qualifications in January 2019.
- If current Baccalaureus Technologiae (BTech) students fail subject/s they have a phasing out period ending 2022 to pass all the subject to attain the credits and to graduate.
- If subjects are not passed on the Baccalaureus Technologiae (BTech) in this phase out timeframe it could be that students on the Baccalaureus Technologiae (BTech) will have to register for subject/s on the new Advanced Diplomas in to attain the credits, but as the subjects are not similar it could result in registering for more subjects than a student failed.

FIRST YEAR STUDENTS REGISTERED 2020

First year students who register for the first time in 2020 in any of the three new Diplomas will follow the new diploma pathway with immediate effect and can articulate to the respective Advanced Diploma, Postgraduate Diploma and Master's in Tourism and Hospitality Management and Doctorate in Tourism and Hospitality Management.

As of August 2019 the Diploma in Hospitality and Food and Beverage Management, Advanced Diploma in Professional Cookery Diploma have not received the final SAQA Registration number notification but it is envisaged to be received shortly.

DIPLOMA OUTLINE OF OLD AND NEW SUBJECTS:

NATIONAL DIPLOMA HOSPITALITY MANAGEMENT: ACCOMMODATION	DIPLOMA IN HOSPITALITY IN HOTEL MANAGEMENT
EXISTING SUBJECT NAME 2019	NEW SUBJECT NAME 2020
FIRST YEAR	FIRST YEAR
FOOD & BEVERAGE STUD: THEORY 1	FOOD & BEVERAGE STUDIES 1: THEORY & PRACTICAL
FOOD & BEVERAGE STUD: PRACTICAL 1	
BAR COURSE	
PRELIMINARY WINE COURSE	
LIFE SKILLS COURSE	
CULINARY STUDIES: PRACTICAL 1	
CULINARY STUD: THEORY & NUTRITION 1	HOSPITALITY GASTRONOMY 1: THEORY & PRACTICAL
HOSPITALITY HEALTH AND SAFETY	
FIRST AID (MODULE B)	
ACCOMMODATION MANAGEMENT 1	ROOMS DIVISION 1
SERVICE EXCELLENCE 1	
HOSPITALITY INFORMATION SYSTEMS 1	HOSPITALITY INFORMATION SYSTEMS 1: THEORY & PRACTICAL
HOSPITALITY MANAGEMENT 1	HOSPITALITY MANAGEMENT 1
HOSPITALITY FINANCIAL MANAGEMENT 1	HOSPITALITY FINANCIAL MANAGEMENT 1
HOSPITALITY COMMUNICATION 1: ENGLISH	HOSPITALITY BUSINESS COMMUNICATION 1
	HOSPITALITY INDUSTRY LAW 1
SECOND YEAR	SECOND YEAR
ACCOMMODATION MANAGEMENT 2	ROOMS DIVISION 2
HOSPITALITY WORK INTEGRATED LEARNING 1	HOTEL PRACTICE 2 – 4 MONTHS
FOOD & BEVERAGE STUD.: THEORY 2	FOOD & BEVERAGE STUDIES 2: THEORY & PRACTICAL
FOOD & BEVERAGE STUD: PRACTICAL 2	
WINES OF THE WORLD	
CULINARY STUDIES: PRACTICAL 2	
CULINARY STUD: THEORY & NUTRITION 2	
HOSPITALITY INFORMATION SYSTEMS 2	HOSPITALITY INFORMATION SYSTEMS 2: THEORY & PRACTICAL
HOSPITALITY MANAGEMENT 2	HOSPITALITY MANAGEMENT 2
HOSPITALITY FINANCIAL MANAGEMENT 2	HOSPITALITY FINANCIAL MANAGEMENT 2
HOSPITALITY INDUSTRY LAW 1	HOSPITALITY INDUSTRY LAW 2
HOSPITALITY COMMUNICATION 2: ENGLISH	HOSPITALITY BUSINESS COMMUNICATION 2
THIRD YEAR	THIRD YEAR
EVENT MANAGEMENT: THEORY 1	
RESTAURANT & KITCHEN 3	
FOOD & WINE COURSE	
ACCOMMODATION MANAGEMENT 3	ROOMS DIVISION 3
HOSPITALITY MANAGEMENT INFO SYSTEMS 1	HOSPITALITY INFORMATION SYSTEMS 3
HOSPITALITY MANAGEMENT 3	HOSPITALITY MANAGEMENT 3
HOSPITALITY FINANCIAL MANAGEMENT 3	HOSPITALITY FINANCIAL MANAGEMENT 3
HOSPITALITY INDUSTRY LAW 2	HOSPITALITY INDUSTRY HOSPITALITY LAW 3
HOSPITALITY WORK INTEGRATED LEARNING 2	HOTEL PRACTICE 3 – 4 MONTHS
	REVENUE MANAGEMENT

DIPLOMA OUTLINE OF OLD AND NEW SUBJECTS

NATIONAL DIPLOMA HOSPITALITY MANAGEMENT: FOOD AND BEVERAGE	DIPLOMA IN HOSPITALITY IN FOOD AND BEVERAGE MANAGEMENT
EXISTING SUBJECT NAME 2019	NEW SUBJECT NAME 2020
FIRST YEAR	FIRST YEAR
FOOD & BEV STUD: THEORY 1 (MOD A)	FOOD & BEVERAGES STUDIES 1 (THEORY & PRACTICAL)
FOOD & BEV STUDIES: PRAC 1 (MOD B)	
BAR COURSE (MODULE C)	
PRELIMINARY WINE COURSE (MODULE D)	
LIFE SKILLS COURSE (MODULE E)	
CULINARY STUDIES: PRACTICAL 1 (MOD A)	
CULINARY STUD: THEORY & NUTRITION 1 (MOD B)	FOOD AND BEVERAGE GASTRONOMY 1 (THEORY & PRACTICAL)
HOSPITALITY HEALTH AND SAFETY (MODULE A)	
FIRST AID (MODULE B)	
ACCOMMODATION MANAGEMENT 1	FOOD & BEVERAGE OPERATIONS 1
SERVICE EXCELLENCE 1	
HOSPITALITY INFORMATION SYSTEMS 1	FOOD AND BEVERAGE INFORMATION SYSTEMS 1 (THEORY & PRACTICAL)
HOSPITALITY MANAGEMENT 1	FOOD AND BEVERAGE MANAGEMENT 1
HOSPITALITY FINANCIAL MANAGEMENT 1	FOOD AND BEVERAGE FINANCIAL MANAGEMENT 1
HOSPITALITY COMMUNICATION 1: ENGLISH	FOOD AND BEVERAGE BUSINESS COMMUNICATION 1
	FOOD AND BEVERAGE INDUSTRY LAW 1
SECOND YEAR	SECOND YEAR
FOOD AND BEVERAGE OPERATIONS 2	FOOD & BEVERAGE OPERATIONS 2
HOSPITALITY WORK INTEGRATED LEARNING 1	FOOD & BEVERAGE PRACTICE 1 (FRONT OF HOUSE) – 4 MONTHS
FOOD & BEV STUDIES: THEORY 2 (MOD A)	FOOD & BEVERAGES STUDIES 2 (THEORY & PRACTICAL)
FOOD & BEV STUDIES: PRACTICAL 2 (MOD B)	
WINES OF THE WORLD	
CULINARY STUDIES: PRACTICAL 2 (MODULE A)	
CULINARY STUD: THEORY & NUTRITION 2 (MOD B)	FOOD AND BEVERAGE GASTRONOMY 2 (THEORY & PRACTICAL)
HOSPITALITY INFORMATION SYSTEMS 2	FOOD AND BEVERAGE INFORMATION SYSTEMS 2 (THEORY & PRACTICAL)
HOSPITALITY MANAGEMENT 2	FOOD & BEVERAGE MANAGEMENT 2
HOSPITALITY FINANCIAL MANAGEMENT 2	FOOD AND BEVERAGE FINANCIAL MANAGEMENT 2
HOSPITALITY INDUSTRY LAW 1	FOOD AND BEVERAGE INDUSTRY LAW 2
HOSPITALITY COMMUNICATION 2: ENGLISH	FOOD AND BEVERAGE BUSINESS COMMUNICATION 2
THIRD YEAR	THIRD YEAR
CULINARY STUDIES: PRACTICAL 3 (MODULE A)	
CULINARY STUD: THEORY & NUTRITION 3 (MOD B)	FOOD AND BEVERAGE GASTRONOMY 3 (THEORY & PRACTICAL)
FOOD & WINE COURSE (MODULE C)	
FOOD AND BEVERAGE OPERATIONS 3 (MOD A)	FOOD & BEVERAGE OPERATIONS 3
RESTAURANT & KITCHEN 3 (MODULE B)	
HOSPITALITY MANAGEMENT INFO SYSTEMS 1	
HOSPITALITY MANAGEMENT 3	FOOD AND BEVERAGE MANAGEMENT 3
HOSPITALITY FINANCIAL MANAGEMENT 3	FOOD AND BEVERAGE FINANCIAL MANAGEMENT 3
HOSPITALITY WORK INTEGRATED LEARNING 2	FOOD & BEVERAGE PRACTICE 2 (KITCHEN) - 4 MONTHS
	FOOD & BEVERAGES STUDIES 3

DIPLOMA OUTLINE OF OLD AND NEW SUBJECTS

NATIONAL DIPLOMA HOSPITALITY MANAGEMENT: PROFESSIONAL COOKERY	DIPLOMA IN HOSPITALITY IN PROFESSIONAL COOKERY
EXISTING SUBJECT NAME 2019	NEW SUBJECT NAME 2020
FIRST YEAR	FIRST YEAR
FOOD & BEV STUDIES: THEORY 1 (MOD A)	PROFESSIONAL COOKERY FOOD & BEVERAGES STUDIES 1 (THEORY & PRACTICAL)
FOOD & BEV STUDIES: PRACTICAL 1 (MOD B)	
BAR COURSE (MODULE C)	
PRELIMINARY WINE COURSE (MODULE D)	
LIFE SKILLS COURSE (MODULE E)	
CULINARY STUDIES: PRACTICAL 1 MOD A	
CULINARY STUDIES: THEORY & NUTRITION 1 MOD B	PROFESSIONAL COOKERY GASTRONOMY 1 (THEORY & PRACTICAL)
HOSPITALITY HEALTH AND SAFETY (MODULE A)	
FIRST AID (MODULE B)	
ACCOMMODATION MANAGEMENT 1	PROFESSIONAL COOKERY OPERATIONS 1 (THEORY & PRACTICAL)
SERVICE EXCELLENCE 1	
HOSPITALITY INFORMATION SYSTEMS 1	PROFESSIONAL COOKERY INFORMATION SYSTEMS 1 (THEORY & PRACTICAL)
HOSPITALITY MANAGEMENT 1	PROFESSIONAL COOKERY MANAGEMENT 1
HOSPITALITY FINANCIAL MANAGEMENT 1	PROFESSIONAL COOKERY FINANCIAL MANAGEMENT 1
HOSPITALITY COMMUNICATION 1: ENGLISH	PROFESSIONAL COOKERY BUSINESS COMMUNICATION 1
	PROFESSIONAL COOKERY INDUSTRY LAW 1
SECOND YEAR	SECOND YEAR
PROFESSIONAL COOK 2: THEORY (MODULE A)	PROFESSIONAL COOKERY OPERATIONS 2 (THEORY & PRACTICAL)
PROFESSIONAL COOK 2: PRACTICAL (MODULE B)	
HOSPITALITY WORK INTEGRATED LEARNING 1	PROFESSIONAL COOKERY PRACTICE 1 - 4 MONTHS
FOOD & BEV STUDIES: THEORY 2 (MODULE A)	
FOOD & BEV STUDIES: PRACTICAL 2 (MOD B)	
WINES OF THE WORLD	
CULINARY STUDIES: PRACTICAL 2 (MODULE A)	
CULINARY STUD: THEORY & NUTRITION 2 (MOD B)	PROFESSIONAL COOKERY GASTRONOMY 2 (THEORY & PRACTICAL)
HOSPITALITY INFORMATION SYSTEMS 2	
HOSPITALITY MANAGEMENT 2	PROFESSIONAL COOKERY MANAGEMENT 2
HOSPITALITY FINANCIAL MANAGEMENT 2	PROFESSIONAL COOKERY FINANCIAL MANAGEMENT 2
HOSPITALITY INDUSTRY LAW 1	PROFESSIONAL COOKERY INDUSTRY LAW 2
HOSPITALITY COMMUNICATION 2: ENGLISH	PROFESSIONAL COOKERY BUSINESS COMMUNICATION 2
	PROFESSIONAL COOKERY PATISSERIE 1 (THEORY & PRACTICAL)
THIRD YEAR	THIRD YEAR
CULINARY STUDIES: PRACTICAL 3 (MODULE A)	
CULINARY STUDIES: THEORY & NUTRITION 3 (MODULE B)	PROFESSIONAL COOKERY GASTRONOMY 3 (THEORY & PRACTICAL)
FOOD & WINE COURSE (MODULE C)	
PROFESSIONAL COOKERY 3: THEORY (MOD A)	PROFESSIONAL COOKERY PATISSERIE 2 (THEORY & PRACTICAL)
PROFESSIONAL COOKERY 3: PRACTICAL (MOD B)	
RESTAURANT & KITCHEN 3 (MODULE C)	
HOSPITALITY MANAGEMENT INFO SYSTEMS 1	
HOSPITALITY MANAGEMENT 3	PROFESSIONAL COOKERY MANAGEMENT 3
HOSPITALITY FINANCIAL MANAGEMENT 3	
HOSPITALITY INDUSTRY LAW 2	
HOSPITALITY WORK INTEGRATED LEARNING 2	PROFESSIONAL COOKERY PRACTICE 2 - 6 MONTHS
	PROFESSIONAL COOKERY OPERATIONS 3 (THEORY & PRACTICAL)

BACCALAUREUS TECHNOLOGIAE: HOSPITALITY MANAGEMENT UP TO 2019

EXISTING SUBJECT NAME 2019
FOURTH YEAR
HOSPITALITY FINANCIAL MANAGEMENT 4
HOSPITALITY MANAGEMENT 4
HOSPITALITY INDUSTRIAL LAW 3
RESEARCH METHODOLOGY

ADVANCED DIPLOMAS OUTLINE FROM 2020 AND NEW SUBJECTS


ADVANCED DIPLOMA IN HOSPITALITY IN HOTEL MANAGEMENT
NEW SUBJECT NAME 2020
FOURTH YEAR
ADVANCED HOSPITALITY RESEARCH
HOSPITALITY MANAGEMENT
HOSPITALITY ENVIRONMENTAL RISK MANAGEMENT
HOSPITALITY FINANCIAL MANAGEMENT
ROOMS DIVISION

ADVANCED DIPLOMA IN HOSPITALITY IN FOOD AND BEVERAGE MANAGEMENT
NEW SUBJECT NAME 2020
FOURTH YEAR
ADVANCED HOSPITALITY RESEARCH
HOSPITALITY MANAGEMENT
HOSPITALITY ENVIRONMENTAL RISK MANAGEMENT
FOOD AND BEVERAGE OPERATION
FOOD AND BEVERAGE STUDIES

ADVANCED DIPLOMA IN HOSPITALITY IN PROFESSIONAL COOKERY
NEW SUBJECT NAME 2020
FOURTH YEAR
ADVANCED HOSPITALITY RESEARCH
HOSPITALITY MANAGEMENT
HOSPITALITY ENVIRONMENTAL RISK MANAGEMENT
PROFESSIONAL COOKERY OPERATIONS 4
PROFESSIONAL COOKERY GASTRONOMY 4

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