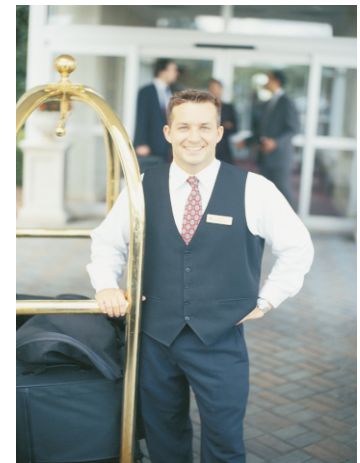




# Developing Leaders.... *in Hospitality*



# about us

Since its establishment in 1986, the American Hospitality Academy (AHA) has been providing hospitality training for 1000's of students worldwide at premier resorts and hotels including Marriott, Ritz Carlton, Hyatt, Sheraton and Hilton. As a result of over 25 years of effectively bridging learning in the classroom with the application in the real world, AHA has created a global network of hotel and culinary arts schools.

AHA's International Hotel Management Schools (AHA - IHMS) curriculum is career focused and ensures our courses are relevant to the hospitality industry and your future career. We not only provide our students with a strong academic foundation, but also give the practical training, teamwork and cultural understanding skills they need to function from day one in the workplace anywhere in the world.





# academic program

## OUR MISSION

Providing future hospitality leaders with the knowledge, practical training, leadership and multi cultural skills necessary to succeed in today's global economy.

The global presence of AHA has made us acutely aware of the diversity of educational systems, cultures, standards, and expectations around the world as well as the specific needs and challenges of the hospitality industry in the 21st Century.

AHA's curriculum combines leading edge, hands-on hospitality and culinary instruction with premier "real world" international internships.

### Diploma in International Hospitality Management (DIHM)

The aim of the DIHM is to offer students, who wish to work at a supervisory level within the industry, a comprehensive hospitality education. Students will be introduced to all aspects of hospitality service operations and the wide array of career opportunities available within the industry.

### Diploma in International Culinary Arts(DICA)

The DICA equips aspiring chefs with the fundamentals of cooking and baking. DICA covers principles, procedures and techniques in the preparation of different types of food. It provides students with a comprehensive culinary education grounded in an in-depth understanding of the hospitality industry.

Upon successful completion of the DICA or DIHM program, it is expected that graduates will have developed:

- ★ The knowledge and practical skills necessary for a career in the culinary and hospitality industry.
- ★ The technical skills and product knowledge required in their chosen field.
- ★ An understanding and application of basic supervisory skills.
- ★ Teamwork and leadership skills relevant to managing a culturally-diverse workforce.
- ★ A strong work and service ethic, positive attitude, sense of responsibility and integrity.

### International Internships and Career Placement

AHA Graduates will have preferred placements at some of the most prestigious hotels and resorts in the world. Since 1986, AHA has been placing 1000's of students from around the world in luxury brands including: Marriott, Hilton, Hyatt, Ritz Carlton and Sheraton.

Utilizing AHA's 25 years of internship placement experience and its global network of industry partners around the world, AHA is in an ideal position to support students beyond graduation, paving their way into a successful career in the hospitality industry through career placement and counseling services.



# Welcome to AHA South Africa

## Developing Tomorrow's Hospitality Leaders Today!

**W**elcome to AHA South Africa also known as the Private Hotel School. We're situated in Stellenbosch in the Western Cape, a province bordered by the Indian and Atlantic Oceans and that attracts millions of visitors each year. Stellenbosch boasts a Mediterranean climate and is surrounded by hills and vineyards. It is famous for its small-town friendliness, leisurely lifestyle, arts, music and theater. And for the students, in addition to the buzz of campus life, there are the sidewalk cafés and friendly meet-and-eat pubs - all within easy walking distance.

Centrally located, Stellenbosch is the ideal base from which to explore the Cape Town, Peninsula, Whale Route and West Coast. Only 45 minutes drive is South Africa's oldest city, Cape Town, affectionately known as the Mother City with a vibrant waterfront, cable car trip to the summit of Table Mountain and the bustling "flea market" at Greenmarket Square.

### Our School Facilities

The Private Hotel School is located in a beautiful natural setting and offers students the chance to study in small groups in an integrated learning environment with an emphasis on individual attention and practical training. You will master high levels of very specialized knowledge and gain skills needed for a competitive hospitality environment. You will also hone your hospitality and culinary skills with work integrated learning at various guest houses, hotels or restaurants in the area.

### Accreditation

The Private Hotel School is registered with South African Qualifications Authority and is accredited by South Africa's Council on Higher Education. It is one of the few private hospitality and culinary arts programs that have received this designation in the country.

### Non Resident Student Fees

	DIHM	DICA
Tuition Year One	\$9285	\$9285
Tuition Year Two	\$8265	\$9330
TOTAL	\$17550	\$18615
Other Fees:	\$1952	\$1811

Fees include: application fee, uniforms, books, and culinary or hospitality kit and basic learning supplies.

### Our Global Campuses

- ★ Stellenbosch, South Africa
- ★ Manila, Phillipines
- ★ Istanbul, Turkey
- ★ Goa, India
- ★ Kathmandu, Nepal

Starting Dates

**July 2012**

**January 2013**





DISCOVER why  
the AHA *difference*  
makes **ALL** the  
difference for a  
successful career in  
hospitality.

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## CONTACT US

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Apply online **TODAY**  
[www.americanhospitalityacademy.com](http://www.americanhospitalityacademy.com)