

Bachelor of Hospitality Management

**STUDY WITH PURPOSE.
GRADUATE WORK READY.**

Programme Level:

Bachelor of Hospitality Management
SAQA ID: 112690
NQF Level: 7
Level: Bachelor Degree

Programme Details:

Duration: 3 years, Full-time
Intake: February

Programme Entry:

National Senior Certificate,
NQF Level 4, with a Bachelor entry
or equivalent.

Is this for you?

You'll suit this programme if you:

- Enjoy working with people and creating strong guest experiences.
- Want a career in hotels, lodges, restaurants, events, tourism or hospitality business.
- Have a commercial mind and want to understand how hospitality businesses make money.
- Can handle practical work, pressure, teamwork and professional standards.
- See yourself moving into supervision, management, entrepreneurship or senior hospitality roles.
- Want to work globally in an industry that is growing exponentially.

This programme is for students who want a practical, business-focused degree that prepares them to work in hospitality and grow into leadership over time.

What you will learn

Year 1: Hospitality foundations

Build your base in the main areas of hospitality operations.

You learn how hotels, restaurants and hospitality operations work from the ground up. You also begin developing the discipline, service habits and practical confidence expected in the industry.

Subjects include:

- Accommodation Services
- Food & Beverage Services
- Food Preparation
- Tourism
- Hospitality Business Management
- End-User Computing
- Work-Integrated Learning

Year 2: Supervision and business management

You move from operational knowledge into supervision and business control.

You learn how to manage people, costs, revenue, workplace rules and business performance. This year builds the thinking needed for junior management roles.

Subjects include:

- Supervisory Management
- Cost & Revenue Management
- Management Fundamentals
- Human Resources and the Legal Environment
- Macroeconomics
- French or German
- Introduction to Accounting

Year 3: Leadership, strategy and enterprise

You focus on leadership, business thinking and career readiness.

You learn how to lead teams, market hospitality businesses, understand financial results and develop solutions to real industry problems.

Subjects include:

- Hospitality Accounting
- Ethics and Corporate Social Responsibility
- Leadership
- Entrepreneurship
- Hospitality Sales and Marketing
- The Capstone Project
- Work-Integrated Learning

Hands-on training & other features

Students learn through a mix of academic study, practical work and real hospitality exposure

Key practical features include:

- On-campus kitchens are used for food preparation and practical training.
- 33 on Bond, the school's student-run restaurant.
- Food and beverage practical work.
- Accommodation and rooms division learning.
- Restaurant weeks, functions and events.
- A 12-week local internship in the first year.
- A 22-week local or overseas internship during the second or third year.
- A final-year Capstone Project linked to hospitality business thinking.

33 on Bond gives students the chance to practice culinary, service and management skills in a live restaurant setting. Students work with menus, service standards, guests, events and operational pressure under staff guidance.

Career outcomes

First-job paths

Many graduates start in operational or trainee roles where they learn the business in depth.

- Front office
- Guest services
- Food and beverage
- Restaurant operations
- Events and conferencing
- Lodge or resort operations
- Cruise, airline or tourism-related hospitality role

Longer-term progression

With experience, graduates can move into:

- Department head roles
- Operations management
- Food and beverage management
- Rooms division management
- General management
- Hospitality sales and marketing
- Revenue management
- Lodge, hotel or restaurant ownership
- Postgraduate study in hospitality management or a related field

Paid International Internship Opportunities

Your journey doesn't stop in the classroom. As part of our commitment to developing globally employable graduates, eligible students have the opportunity to participate in our curated international internship programmes with leading hospitality employers. Destinations and placements vary each year, depending on industry demand, partner availability and visa requirements.

Admission Info

Entry requirements

Applicants need:

- A National Senior Certificate, NQF Level 4, granting access to a Bachelor's degree study; or
- An equivalent school-leaving qualification accepted by SHS; and
- Completion of the SHS admissions process, which may include an application review, assessment and interview.

International applicants may need to submit equivalent qualification documents for review.

Required documents

Applicants should prepare:

- Completed application form.
- Certified copy of ID or passport.
- Latest school report or final Grade 12 / Matric certificate.
- Proof of a Bachelor's degree admission, where applicable.
- Parent or guardian ID document, where applicable.
- Proof of payment for the application fee.
- Study permit or visa documents for international students, where applicable.

Final document requirements must be confirmed with Admissions.

Intake timing

The main intake takes place at the start of the academic year. Students should apply early to allow time for interviews, acceptance, fee planning, funding applications and accommodation requests.

Financial info

Fees

Current annual tuition fee: **R139,500.00 per year**. Students should request the latest fee schedule from Admissions before applying.

Payment terms

Payment options may include:

- Payment in full.
- Semester payments.
- Split semester payments.
- Student loan options.

Final payment terms are confirmed in the annual fee schedule and acceptance documentation.

What's included

- Scheduled academic classes.
- Practical training sessions.
- Work-Integrated Learning support.
- Textbooks.
- Chef & Service uniform.
- Knife set.
- Cost of scheduled practical production.
- Restaurant Lunch Monday - Thursday.
- On-Campus WiFi & Parking.

What's excluded

- Chef shoes.
- Management uniforms.
- Exam rewrites.
- Optional extras and excursions.
- Accommodation.
- Transport.
- Personal stationery and devices.
- Travel, visa, insurance and related costs for overseas internships, where applicable.

Funding/loans/bursaries

- SHS can connect applicants with Student Hero for student loan support. Student Hero assists applicants by providing access to various registered credit providers through a single process.
- Limited bursary or sponsor-funded opportunities may be available through SHS partnerships, SETA linked funding or external funders. Availability changes each year. Applicants should ask Admissions about current funding options and apply early.

Student experience

Class size

SHS offers a smaller, specialist learning environment. Students are not treated as numbers. Lecturers and support staff can track progress, practical performance, attendance and work readiness more closely than in large lecture-based settings.

Campus life highlights

Highlights include:

- Training kitchens.
- 33 on Bond, a student-run restaurant.
- Fully licensed bar.
- Organic kitchen and herb garden.
- Wine library.
- Campus events and restaurant weeks.
- Fast WiFi across campus.
- On-campus residences.
- A hospitality-focused student community.

Support

Students receive support through:

- Academic guidance.
- Practical coaching.
- Internship preparation.
- Work readiness feedback.
- Student advisory support.
- Personal guidance when challenges affect study progress.
- Access to counselling where necessary.

Accommodation

SHS offers on-campus accommodation through The Swiss Inn and The Swiss Chalet. Accommodation is subject to availability and should be requested early. Full accommodation information should link to the dedicated accommodation page.

"I loved every minute of studying at the Swiss Hotel School.

The best part was that there were so many opportunities for practical training and experience, as I've always been someone who hates reading!"

Laura Moschini: Lodge Manager / Hospitality Management Graduate (2010)

Is this internationally recognised?

The Bachelor of Hospitality Management is a South African-registered and accredited degree. It is listed at NQF Level 7 and carries SAQA ID 112690. SHS is registered with the Department of Higher Education and Training as a private higher education institution, and the programme is accredited through the South African higher education framework.

For international use, employers, universities and immigration authorities may assess qualifications according to their own country-specific rules. SHS graduates have worked in South Africa and abroad, but students should confirm the requirements of the country or employer they plan to apply to.

Are internships included?

Yes. Internships form part of the programme. Students complete a 12-week local internship in the first year and a 22-week local or overseas internship during the second or third year. These placements help students build workplace experience, professional habits and industry contacts before graduation.

Can I visit the campus?

Yes. Prospective students and parents can book a private campus tour or attend an SHS Open Day. A campus visit is the best way to see the kitchens, 33 on Bond, classrooms, student spaces and accommodation options.

Book a tour on our website [click here](#).

What are the entry requirements?

Applicants need a National Senior Certificate, NQF Level 4, with access to Bachelor's degree study, or an equivalent qualification accepted by SHS. Applicants must also complete the SHS admissions process, which may include an application review, assessment and interview.

What funding is available?

SHS can connect applicants with Student Hero for student loan assistance. Student Hero helps applicants access registered credit providers through one process. Bursary or sponsor-funded opportunities may be available from time to time, but these are limited and depend on funder criteria, timing and availability.

Applicants should speak to Admissions early about current options.

What accommodation is available?

SHS offers on-campus accommodation through The Swiss Inn and The Swiss Chalet. Accommodation is limited and subject to availability. Students should request accommodation information during the application process and confirm costs, room options, house rules and payment terms before registration.