



COMPANY PROFILE

TRANSVAAL HOSPITALITY ACADEMY

Where Passion Meets Professional Training

Hospitality Education • Culinary Training • Skills Development

1. Company Overview

Transvaal Hospitality Academy (THA) is a hospitality and culinary training institution committed to developing skilled, professional and work-ready individuals for the hospitality and food service industry.

The Academy combines theoretical knowledge with practical, hands-on training to equip learners with skills that can be applied in hotels, restaurants, lodges, catering establishments and other hospitality environments. Our focus includes education, workplace readiness, employment preparation, entrepreneurship and long-term career development.

2. Vision

To become a recognised and trusted hospitality training institution that develops skilled professionals who can contribute positively to the hospitality industry and the economy.

3. Mission

- Provide quality hospitality and culinary education and training.
- Equip learners with practical and industry-relevant skills.
- Promote professionalism, discipline and excellence.
- Prepare learners for workplace environments and employment opportunities.
- Encourage entrepreneurship and self-employment.
- Make skills development accessible to communities, including rural and previously disadvantaged areas.

4. Training Approach

Transvaal Hospitality Academy combines classroom-based learning with practical training. Learners are exposed to practical activities that develop competence in food preparation, cookery, kitchen operations, food safety and hygiene, baking and pastry, customer service and general hospitality operations.

5. Accredited Programmes

Accreditation Bodies: Quality Council for Trades and Occupations (QCTO) and CATHSSETA (Culture, Arts, Tourism, Hospitality and Sport Sector Education and Training Authority).

Programme	NQF Level	SAQA ID / Reference	Accreditation Body
Occupational Certificate: Chef	5	101697	QCTO
Occupational Certificate: Cook	4	102296	QCTO
Occupational Certificate: Kitchen Hand	3	110354	QCTO
Occupational Certificate: Food Handler	2	110644	QCTO
Assistant Chef	2	HSP/Asschf/02/0022	CATHSSETA

6. Areas of Training

- Professional cookery
- Food preparation and presentation
- Food safety and hygiene
- Kitchen operations
- Baking and pastry
- Meat, poultry and seafood preparation
- Stocks, soups and sauces
- Vegetable and starch preparation

- Knife skills
- Customer service
- Food and beverage service
- Workplace readiness
- Hospitality professionalism

7. Practical Training

Practical training forms an important part of our teaching methodology. Learners are given opportunities to practise culinary techniques, food preparation, presentation, kitchen organisation, hygiene standards and other occupational skills under the guidance of trainers.

8. Workplace Exposure

Transvaal Hospitality Academy values collaboration with employers and hospitality establishments. Where required by a programme, learners may be placed in suitable workplaces to gain practical industry experience and apply the knowledge and skills acquired during training.

9. Campuses

- Thulamahashe Campus – Mpumalanga
- Middelburg Campus – Mpumalanga

10. Target Market

- School leavers
- Unemployed youth
- Individuals seeking hospitality careers
- Employees requiring skills development
- Hospitality establishments requiring staff training
- Entrepreneurs and aspiring food-business owners
- Individuals seeking recognised occupational qualifications
- Communities requiring accessible skills development opportunities

11. Why Transvaal Hospitality Academy?

Transvaal Hospitality Academy is committed to providing training that connects education with real workplace requirements. We believe hospitality education should develop practical ability, professionalism, confidence, discipline and a passion for service.

12. Our Commitment

- Quality Training – structured and relevant education and skills development.
- Practical Excellence – meaningful hands-on learning and occupational practice.
- Professionalism – appropriate workplace conduct and standards.
- Community Development – expanding access to skills development.
- Industry Collaboration – building relationships with hospitality establishments and stakeholders.
- Learner Development – supporting learners from training through workplace readiness.

13. Company Details

Company Name	Transvaal Hospitality Academy
Industry	Hospitality Education, Culinary Training and Skills Development
Province	Mpumalanga, South Africa
Campuses	Thulamahashe Middelburg Campus
Website	www.transvaalhospitalityacademy.co.za
Middelburg Campus	076 864 7204
Thulamahashe	072 680 8789
Email	ntokozo@transvaalhospitalityacademy.co.za
Email	trudy@transvaalhospitalityacademy.co.za

YOUR CULINARY JOURNEY STARTS HERE