



Make today matter

Hospitality management seeks to prepare students for employment with leading food companies, master chefs working in top kitchens and other experts in the food and hospitality industry. Graduates will not only learn to create exceptional dishes, but will also be involved in culinary art, food product development, recipe development, food styling, large-scale food production, restaurant management and events management. Various marketing and business modules are also included in the programme. To fit into the vibrant, innovative and creative hospitality world, candidates must be team players who are curious by nature and service oriented, and have a passion for food and the hospitality industry. If you have boundless patience, perseverance and creativity, this degree is perfect for you.

What makes this programme unique?

Students are introduced to every aspect of the hospitality and tourism industries through hands-on training and site visits, and are exposed to guest speakers from local and international industries. They are also required to complete experiential training/internships, which allow them the opportunity to familiarise themselves with the workplace and gain first-hand experience of the real-world hospitality industry.

This degree is unique as it combines science, creativity, art and business management practices to create a practical hands-on experience that provides students with many possible work opportunities to choose from after graduating. In South Africa, this programme is one of only a few hospitality degrees that is still being offered in a traditional university setting.

Which companies employ our graduates?



Graduates who completed the degree have been employed in the following fields, among others:

- Hotel and tourism management
- Small business enterprises and recipe/product development
- Consumer research and food journalism
- Academia and teaching

What career opportunities exist for graduates?



Hospitality Management graduates pursue managerial positions such as accommodation managers, catering managers, conference centre managers, events managers, hotel managers, fast food managers, game and lodge managers, restaurant managers (both back- and front-of-house) and public house managers.

This degree also opens up many work opportunities in the culinary world, including chef, food stylist, food photographer, sommelier, menu engineer, recipe and product developer, product marketer, food safety consultant, improvement specialist, culinary idea conceptualisation specialist and entrepreneur. Many graduates also choose to become academics or teachers.



'This amazing degree programme not only taught me a lot about food and cooking, but also about conducting business. I chose this degree as it qualifies students for just about any position in the hospitality industry. I have learnt how to manage a business, I know what consumers want and I have food preparation experience. My dream job is to own and manage my own wedding/events venue and this qualification will help to make my dream come true.'

– **Melissa Fourie: BConSci (Hospitality Management) graduate 2020**



'The extensive and in-depth nature of this four-year degree in Consumer Science Hospitality Management has ensured that I have a strong business, entrepreneurial and culinary background, which will stand me in good stead in my future endeavours in the hospitality sector. My years as a student at UP have enabled me to grow as an individual, broaden my knowledge and develop a genuine appreciation of the industry. The opportunities I have been given and the skills that I acquired will enable me to pursue a future in food media and photography.'

– **Taylen Kench: BConSci (Hospitality Management) graduate 2020**

Minimum admission requirements

Programme	Minimum requirements for NSC/IEB for 2024		
	Achievement level		APS
	English Home Language or English First Additional Language	Mathematics	
BConSci (Hospitality Management) [4 years] Possible name change. Refer to the Faculty website.	5	4	28

Email nas.undergradhelp@up.ac.za | Tel +27 (0)12 420 2983

Disclaimer: Refer to the faculty brochure at www.up.ac.za/programmes > Undergraduate

Minimum requirements for qualifications other than the National Senior Certificate (NSC) and the Independent Examination Board (IEB)

Programmes	Minimum requirements for 2024									
	Achievement level									
	Compulsory subjects	GCSE #		HIGCSE NSSC HL	AS Level	A Level	IB		KOMBI ABITUR	KCSE
		CIE	UK		GCE CIE NSSC AS	GCE CIE CGCE UACE WAEC ZIMSEC	IB SL	IB HL		
		IGCSE LGCSE BGCSE SGCSE	England Wales Northern Ireland							
O Level NSSC OL CGCE UCE NECO WAEC ZIMSEC										
These qualifications will be considered for conditional admission only.										
BSc (Biochemistry)	English Mathematics Physics Chemistry									
BSc (Biological Sciences)										
BSc (Biotechnology)										
BSc (Ecology)										
BSc (Zoology)										
BSc (Entomology)										
BSc (Genetics)										
BSc (Human Genetics)										
BSc (Human Physiology)										
BSc (Human Physiology, Genetics and Psychology)										
BSc (Medical Sciences)										
BSc (Microbiology)										
BSc (Plant Science)		C	4	3	C	E	4	3	60-69%	B
BSc (Chemistry)		C	4	3	C	E	4	3	60-69%	B
BSc (Physics)		C	4	3	C	E	4	3	60-69%	B
BSc (Geography and Environmental Sciences)										
BSc (Geoinformatics)*										
BSc (Geology)										
BSc (Meteorology)										
BSc (Engineering and Environmental Geology)*										
BSc (Culinary Science)										
BSc (Food Science)										
BSc (Nutrition)										
BScAgric (Agricultural Economics and Agribusiness Management)										
BScAgric (Animal Science)										
BScAgric (Plant Pathology)										
BScAgric (Applied Plant and Soil Sciences)										
BSc (Actuarial and Financial Mathematics)	English Mathematics	C A	4 7	3 1	C A	E C	4 6	3 5	60-69% 80-100%	B A
BSc (Mathematics)	English Mathematics	C	4	3	C	E	4	3	60-69%	B
BSc (Applied Mathematics)		B	5	2	B	D	5	4	70-79%	B+
BSc (Mathematical Statistics)	English Mathematics									
BConSci (Clothing: Retail Management)		C	4	3	C	E	4	3	60-69%	B
BConSci (Food: Retail Management)*		D	3	3	D	E	2	2	50-59%	C+
BConSci (Hospitality Management)*	English Mathematics Physics Chemistry									
BSc – Extended programme – Biological and Agricultural Sciences		D	3	3	D	E	2	2	50-59%	C+
BSc – Extended programme – Physical Sciences		D	3	3	D	E	2	2	50-59%	C+
BSc – Extended programme – Mathematical Sciences		D	3	3	D	E	2	2	50-59%	C+
BSc – Extended programme – Mathematical Sciences	English Mathematics	D C	3 4	3 3	D C	E E	2 4	2 3	50-59% 60-69%	C+ B

Only English with at least a C symbol on this level can be considered for final admission. All other subject requirements per faculty must be on the A and/or AS Level for final admission before registration—refer to subject requirements in the table above.

* Possible name change.

NOTE: The Faculty of Natural and Agricultural Sciences requires the following achievement levels for IELTS and TOEFL:
TOEFL – Writing=22; Speaking=23; Reading=21; Listening=17 IELTS – Writing=6; Speaking=6; Reading=6; Listening=6