



Skills Development Post-School Unit 2023

Skills Development Opportunities - 2023

The Royal Bafokeng Institute (RBI) offers a variety of certified accredited skills development programmes at various National Qualification Framework (NQF) levels at the two different campuses, namely:

- Construction, Maile Diepkuil
- Hospitality, Ananda Lodge

In the Royal Bafokeng community, Technical Vocational Education and Training (TVET) qualifications enable many individuals to gain recognised qualifications which may allow them entrance into the world of work and/or a self-sustainable future in sectors such as Building & Construction, Tourism & Hospitality, Engineering and Mining.

Construction and Hospitality students have the opportunity to experience off-the-job and on-the-job training during the period of study through partnerships and formal agreements with employers.



Programme Funding



Currently there are three ways of potential students gaining access to the Post-School Programmes:

1. **Self Funding:** Students who are privately or self funded are welcomed.
2. **Student Loans:** Student Loans are available from commercial banks e.g. ABSA, FNB ... as applied for by the student.
3. **SETA Funded:** Most of the learnership and apprenticeship training offered at RBI are funded by a SETA (Sector Education and Training Authority) or Professional Association which offers students accredited skills development and training opportunities inclusive of a stipend.

Become Skilled in a Trade

In order to succeed, we must first believe that we can. **Everyone Can Learn a skill:** Campuses focus on the transfer of skills and specific competencies to open opportunities for students to become employable or self-employed. **Build positive relationships:** Post-School TVET Facilitators instil positive relationships between the role-players and build student's self-esteem and feeling of competence.

Observing and Reflecting on Good Practice:



Students have the opportunity to continually experience off-the-job and on-the-job training during the period of study through partnerships and formal agreements with employers. **Mentoring:** Students will have numerous opportunities to observe, work alongside and be mentored and guided by external and internal professionals and specialists in their fields of study.

Enquiries:

Royal Bafokeng Institute
E-mail: martie.botha@bafokeng.com
Contact Number: 014 566 1400



Student Services 2023



Enquiries:
Royal Bafokeng Institute
Contact Number: 014 566 1400



Skills Development Post-School TVET 2023



RBI Post-School TVET Unit Qualifications 2023

Programme	Qualification	Duration	Learning Delivery	Academic requirements	Venue
Construction Apprenticeship: Bricklaying Plastering Plumbing Carpentry Painting & Glazing Painting & Decorating	CETA SETA or Services SETA or AgriSETA Construction Programme Certificate, QCTO & CETA SETA Accredited	3 years	4 months theory + 8 months practical / on-the-job training per annum with formative and summative assessments	✓ Grade 12 with technical subjects; or ✓ An equivalent qualification e.g. N2 ✓ RBI pre-assessment & psychometric assessment ✓ Medical Certificate	Maile Campus, Maile Diepkuil, Sun City Road (R556)
Construction Learnership: Community House Building Building & Civil Construction	National Qualification Framework Level 2 (NQF 2) & L3 CETA SETA Accredited	12 months	4 months theory + 8 months practical through off-the-job and on-the-job placements and formative and summative assessments	✓ Grade 10; or ✓ An introductory programme as determined by RBI; or ✓ An equivalent qualification e.g. NCOR ✓ RBI pre-assessment & psychometric assessment ✓ Medical Certificate	Maile Campus, Maile Diepkuil, Sun City Road (R556)



Hospitality Campus:
 E-mail: Patrick.masilo@bafokeng.com
 Contact Number: 014 566 1440
 Plot D, Donkerhoek Road, Rustenburg

Maile Campus:
 E-mail: beauty.nameng@bafokeng.com
 Contact Number: 014 566 1400
 Maile Diepkuil, Sun City Road



Skills Development Post-School Unit 2023



RBI Post-School TVET Unit Qualifications 2023 (Continues)

Programme	Qualification	Duration	Learning Delivery	Academic requirements	Venue
Hospitality Learnerships: ✎ Professional Cookery ✎ Food & Beverage Services ✎ Accommodation Services ✎ Reception Services	Certificate, Diploma & Advanced Diploma City & Guilds Institute of London Certificated & CATHSSETA National Certificate: Professional Cookery NQF L4 National Certificate: Food & Beverage Services NQF L4	12 months per level	Full time training, inclusive of theory, practicals and work integrated learning	✓ Grade 12 with a minimum 20 APS score ✓ An FEC certificate or equivalent at level 2 ✓ Food & Bev Services requires: Mathematics and Communication NQF Level 3 ✓ RBI pre-assessment & psychometric assessment	Ananda Lodge, Plot D, Donkerhoek Road
Hospitality Apprenticeship: ✎ Chef	QCTO: Chef trade—NQF L5	3 years	Full time training, inclusive of knowledge, practical and workplace modules	✓ Grade 12 with a minimum 20 APS score ✓ An FEC certificate or equivalent at level 2	Ananda Lodge, Plot D, Donkerhoek Road
Hospitality Short Skills Training: ✎ Assistant Chef ✎ Table Attendant ✎ Food Service Assistant ✎ Cook Convenience Food	CATHSSETA Statement of Result or RBI Certificate	4 months	Full time training, inclusive of theory and practicals where applicable	✓ Grade 12 with a minimum 20 APS score OR ✓ An FEC certificate or equivalent at level 2	Ananda Lodge, Plot D, Donkerhoek Road



Hospitality Campus:
 E-mail: dorothy.langa@bafokeng.com
 Contact Number: 014 566 1440
 Plot D, Donkerhoek Road, Rustenburg

Maile Campus:
 E-mail: Otlhabane.lotlhare@bafokeng.com
 Contact Number: 014 566 1400
 Maile Diepkuil, Sun City Road