Taste of Carnival 2013

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TTHTI
Trinidad and Tobago Hospitality and Tourism Institute

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UCCI visits TTHTI

On March 4th, TTHTI was pleased to host a group of students and their facilitators from the University College of the Cayman Islands (UCCI). The group came with the purpose of learning about Trinidad and Tobago’s (T&T) tourism industry and to ascertain how TTHTI has impacted on the tourism sector. A presentation was developed and presented by tourism student and Guild Public Relations Officer Ms. Carine Haynes to the UCCI group.

The thirty-minute presentation included an introduction into the eight sectors of tourism; T&T’s tourism performance; a brief history of TTHTI and our product offerings; TTHTI graduates and their impact on the local tourism sector; and the way forward for TTHTI. The session ended with an open forum for questions and answers that was facilitated by our Executive Director, Programme Heads and the Marketing Department.

Congratulations Dr. Butcher!

Congratulations to our Executive Director, Patricia Butcher on earning her Doctorate in Business Administration (DBA) from the University of Phoenix.

Marketing Department out and about

The Marketing and Customer Service Department participated in 10 career and job fairs over the last three months, sharing information on the career opportunities and options in the Hospitality and Tourism sector.

Our visits included UWI, QRC, Toco Secondary, St. Francois and the NTA’s district career fairs at UWI Spec and UTT’s John Donaldson Campus.

Look out for us, we might be visiting you next!
World Skills 2012

The Trinidad and Tobago Hospitality and Tourism Institute (TTHTI) has definitely demonstrated that it produces students who have the "Skill to Win." This was one of the tag lines for the recently concluded WorldSkills Trinidad and Tobago Competition, managed and hosted by the National Training Agency (NTA) in which TTHTI participated, both as a competition host (venue) and as a competitor. WorldSkills Trinidad and Tobago (WSTT) was the first ever national skills competition to be held - a major achievement for all stakeholders and participants.

The World Skills Trinidad and Tobago is affiliated with WorldSkills International - a unique, not-for-profit, international membership organisation with a mission to raise the status and standards of vocational skills and training worldwide. Its principal activity is organising the WorldSkills Competition in a different member country every two years. Notably, Trinidad and Tobago became the 61st member country.

WorldSkills provides an opportunity for participants to display their knowledge, skills and abilities in a competitive setting - and from this platform students of TTHTI with their advantageous skill sets "blazed a winning trail" making all proud. Our students who entered had to take a Knowledge Assessment before participating in practical Final Skill Projects which were benchmarked against very stringent international standards.

The competition in Restaurant Service and Food Preparation (Advanced) took place in October 2012, where students from Culinary Management, Food & Beverage, and Hospitality Management participated in this first ever national skills competition. Each competitor in the Restaurant Service competition prepared cocktails, discussed wine pairings and served a three course meal which was prepared by the Food Preparation (Advanced) competitors.

Our very own Amanda Cabrera placed 1st amongst all competitors in the Food Preparation (Advanced) competition. In the Restaurant Service competition, TTHTI made a clean sweep, with Mark Joseph placing 1st, Melinda Olton placing 2nd and Kirstyn McCombie winning 3rd place. Congratulations to all other competitors (Nirvana Ramkal, Nika Smart, Ray Ann Olton, Vanessa Clarke) for taking part in this national skills competition.

With these resounding results, we at TTHTI definitely have a strong foothold to represent Trinidad and Tobago in Germany this year at the culminating event of WorldSkills International, where our students who are "home grown" now have the opportunity to be "world known."

TTHTI and Pearl Strategies present

Emily Post's

Business ETIQUETTE Training

Tuesday 4th June 2013, Hyatt Regency

Trinidad and Tobago Hospitality and Tourism Institute
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TTHTI...the future of hospitality and tourism!
Fine Italian wines come to TTHTI

In keeping with the Food and Beverage department Guest Lecturer Series, Alston Marketing Company (AMCO), hosted a wine appreciation workshop, featuring Giovanni Cardullo, Italian Wine Ambassador and CEO/President of Giowine, on Thursday March 22nd 2013, at the Hilltop Restaurant.

Mr. Cardullo gave a brief history of the legacy of wine and the vinicultural legacy of Italy, its wines, and its appellation systems. Students were made aware of the registered vineyards found in Italy and its appellation systems that ensure the production of the finest quality wines of Italy’s distinct grape varieties.

Popular red grape varieties and characteristics discussed were: Sangiovese, Barbera, Negroamaro, Montepulciano and Primitivo; whilst white grape varieties included: Catarratto Bianco Comune, Pinot Grigio, Trebbiano Toscano, Trebbiano Romagnolo, Catarratto Bianco Lucido, and Malvasia Lazio. This was done within the rubric of comparing vinicultural practices found in Northern, Southern and Central Italy.

A critical feature of Cardullo’s presentation was a comparison of Italian wines with other Old World wines which was then contrasted with wines produced from the New World: with Californian Wines being used as the appellation standard against the Italian appellations. Also outlined were the production processes of both table/still wines with sparkling wines and an overview of wine service etiquette.

The lecture was finally concluded by debunking the myths of Italian wines vis à vis price, quality standards, paring Italian wines with food, cooking with table and fortified wines and the growing international demand of Italian sparkling wines such as Asti, Spumanti and Prosecco.

Students, staff and invited guests were treated to a most memorable evening with AMCO promising another guest lecture before the close of the semester which will feature Appleton Rums from Jamaica.

Open for Lunch and Dinner up to Sunday 5th May 2013. Reservations are advised. Call 634-4250 Ext 288 or 252 for details.

Located at the Trinidad & Tobago Hospitality & Tourism Institute, Cor. Airway Road and Hilltop Lane, Chaguaramas