Full Time Orientation 2013

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2014 Full - Time Programmes starting September 2014

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Hot off the press...

Welcome to our new Staff

Priya Ramsubah
Quality Assurance Officer

Afz Llewellyn
Assistant Registrar

Keith Robinson
Head Academic

Renetta Francis-Chaumette
Customer Service Representative

Colleen Gittens
Receptionist

Jevonn Thompson
Student Services Officer II

Kitchen Master

Congratulations to Naomi Lovell for capturing the Kitchen Master title at Angostura’s Rumfest 2013. Naomi’s win makes this the second year in a row that a TTHTI student brought home the title!

Marketing Department out and about

The Marketing and Customer Service Department participated in 13 career and job fairs over the last three months, sharing information on the career opportunities and options in the Hospitality and Tourism sector.

We participated in career fairs and information sessions for the Trinidad and Tobago Police Service, Slam 100 FM, Movietowne and NALIS Chaguanaas to name a few.

Trinidad and Tobago Hospitality and Tourism Institute
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Email: info@thti.edu.tt Website: www.thti.edu.tt
TTHTI...the future of hospitality and tourism!
Tourism Trade Show

The Caribbean Travel and Tourism course offered to the Tourism Management students aims at exposing them to current tourism events that seek to showcase tourism destinations, demonstrate the latest industry products, service, and discuss recent trends and opportunities. As part of the end of semester assessment, the students were required to successfully plan and execute a Caribbean Trade Show.

On Saturday 17th August, the part-time Tourism Management students engaged in a pilot project by taking our annual end of semester assessment project outside of TTHTI. The part-time working students are usually disadvantaged by evening class restrictions and to circumvent this we hosted the event at the Chervils Beach Car Park. For this trade show, the students were required to identify the contemporary pull and push factors for the selected Caribbean destinations but most of all, they will be tested on their ability to plan and execute this event while effectively selling the respective countries to attendees. The Caribbean destinations selected were St. Lucia, Barbados and Puerto Rico.

The students were assessed on their extensive knowledgeable about the destinations, exhibit creativity and presentation delivery by Caribbean tourism specialists acting as judges at the event. While the annual in-house event was always a hit, having the trade show outside of TTHTI has also proven to be worthwhile.
Angostura Rum Festival 2013 did promise to be an exciting event for the Trinidad and Tobago Hospitality and Tourism Institute, whose culinary and mixology contributions were highly anticipated and cherished by the staff and patrons, who attended the event from Friday 13th September to Sunday 15th September, 2013. Throughout the three-day festival, TTHTI’s lecturers and students clearly demonstrated the ethos of the Institute’s Mission and Vision Statements, by executing mixology and culinary demonstrations at “International standards of excellence”.

Mixology demos were conducted by Food and Beverage Lecturer Raakesh Madoo and Associate Degree students, Samantha Lessey, Rhea Dodds, Tyler Jubraj, and Randy Romany. Mixology demos on Friday 13th September included “do-it-yourself” cocktails where patrons learnt the simple ways by which cocktails can be made using low-cost ingredients typically found in a kitchen environment; whilst closing the day’s presentation, classic rum cocktails were demonstrated, highlighting the versatility of the range of Angostura’s Rums. On Saturday 14th, TTHTI’s students hosted two (2) mystery bar competitions, where ten (10) guests were randomly selected to create a classic rum cocktail and a signature cocktail under their supervision and Mr. Madoo’s guidance. This proved to be a major attraction with the sold-out venue and, all participants benefitted by learning current mixology techniques. The processes by which signature drinks were created, and the professionalism of effective bar service were also shared with participants.

The climax of Angostura’s Rum Festival saw mixologists Mr. Raymond Edwards, Mr. Danyiel Jones and Mr. Raakesh Madoo present various cocktails that incorporated major international trends, with a spin on award-winning cocktails. Presentation skills were high and the crowd savored the experience of a lifetime, given the accolades and praises showered on all award winning mixologists. Raymond Edwards opening presentation on the final day highlighted current cocktail and mixology trends, whilst Danyiel Jones presentations focused on spins of classic cocktails and trends in award-winning cocktails, with Mr. Madoo closing the event with demonstrations focused on infusions and culinary cocktails. The 2013 Angostura Rum Festival closed its curtains on yet another successful year, with the Trinidad and Tobago Hospitality and Tourism Institute again playing a critical role that contributed to enhancing the reputation of the Institute, and its role as an industry leader.

Open this semester Monday to Sunday. Call for dining times and reservations.