



Newsletter December 2009



A Few Words from The Principal

I am delighted to welcome you to the second of our newsletters from NHI. The last two months have seen a lot of activity at NHI with the start of our new Diploma Group and the completion of many vocational students who have now joined their companies as employees.

As we head into the final few months of the year there is a lot of activity starting up at NHI. We have recently started 30 young teenage chefs from The Sultans School along with a group of Cabin Crew students and IATA students. In addition to this the Food Safety Academy is booked to deliver a whole range of international training over the next few months.

If you are someone interested in training for yourself, your staff or your family we will be pleased to welcome you to our business centre to meet with Olivia or Jennie to discuss your individual requirements. If you are unable to come to us, we will be pleased to visit your office to meet with you. If you are a company in need of assistance with its local recruitment and understanding of the local ministry systems then Toufiq Al Ajimi is the person to assist you.

If you are someone who would like to come in and have a look at what we do then you are most welcome any time. Why not drop in about midday have a look around and then stay for lunch in our Classroom Restaurant. We look forward to seeing you at NHI.



Mr. Robert MacLean
The Principal

Our Customers

We commit to improve our customers expectations so as to merit a volume of business equal too, or exceeding that enjoyed by our competitors.

To give our customers what they want, not what we think they want or would prefer them to want.

To deliver projects, products and services on time, within budget and in compliance with the customers specifications.

To foster non-confrontational contract relations with customers and commit to exceed customer expectations safely, efficiently and profitably.

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at nhi

RO 20 single

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Inclusive of
breakfast & taxes

10% discount on stays
over 30 days

Call 24816313



Classroom Restaurant invites you to enjoy a 3-course lunchtime meal serving international cuisine from Sat-Wed 1-3pm at nhi. We put on an unbeatable buffet every Wednesday as well. **Only RO3.000**

20% of all takings are donated to the Association of Early Intervention for Children with Special Needs



NHI Hosts Celebrity Chef from France

Celebrity Chef Frederic Bourse visited NHI on Saturday 17th October as a part of his recent tour of the Gulf Region conducting demonstrations for Valrhona and Boiron Purees & Fruits in Europe. After an eye-gripping and mouth-watering demonstration at the Al Bustan Palace on the previous day, he performed another outstanding demo for the NHI students in their kitchens.

He spent 4-5 hours in the kitchen showcasing recipes such as Passion Fruit and Raspberry Tartlets Soufflé, Tropicana Verrine and Golden Truffles, all the main ingredients used were from Boiron and Valrhona. An interactive demonstration with the NHI chef students which was thoroughly enjoyed.



English Language at Radisson BLU

NHI has recently completed 10 months of tailor-made hospitality English language training for the staff of the Radisson BLU Hotel Muscat across all departments. Taking this initiative has proven to be a very sought after training requirement in the hospitality industry.

“Our tailor-made Hospitality English Course was conducted on three levels - Lower Elementary, Upper Elementary and Pre-Intermediate, over a 10 month period at the Radisson BLU Hotel. A total of 16 Radisson BLU employees from different departments participated in the course which primarily focused in honing the language skills of the trainees in tune with their working environment The course was communicative in approach and intensive with activities ranging from closely structured grammar practice to relatively open-ended role plays”, said Gladwin George, English Language Instructor at NHI.



AH&LA Part Time Hotel Management Diploma

Professional Certificate Courses

11th Jan - 2nd Mar 2010 - Managing Front Office Operations

8th Mar - 3rd May 2010 - Managing Housekeeping Operations

4th May - 28th Jun 2010 - Hospitality Sales & Marketing

12th Jul - 31st Aug 2010 - Lodging and the Food Service Industry

6th Sept - 2nd Nov 2010 - Food & Beverage Services

15th Nov-4th Jan 2011 - Food Safety: Managing HACCP Industry

Course starting 11th January 2010 – Register Now!

Managing Front Office Operations

This course presents a systematic approach to front office procedures by detailing the flow of business through a hotel, from the reservations process to check-out and account settlement. The course also examines the various elements of effective front office management, paying particular attention to the planning and evaluation of front office operations and to human resources management.



Building Middle Management in Oman



Christmas Lunch

Roast butternut squash soup

Roast turkey with chestnut stuffing, brussel sprouts, glazed carrot batons, roast potatoes, cranberry sauce and gravy

(vegetarian option)

Spinach ravioli with mushroom sauce and pesto

Christmas pudding or daily special dessert

Coffee and mince pies

Price: RO 8/- per person
Timing: 1:00pm to 3:00pm
Saturday to Wednesday

20% of the lunch price will be donated to the Early Intervention for Children with Special Needs. For every lunch sold during this period



nhi
national hospitality institute

**GULF
CHEF
SCHOOL**



recipe of the month crumble-topped mince pies

INGREDIENTS

125g unsalted butter, chilled and diced
200g flour, plus a little extra for rolling
1 tbsp icing sugar
grated zest 1 orange
200g mincemeat

FOR THE CRUMBLE TOPPING

25g ground almonds
25g flaked almonds
pinch ground cinnamon
25g unsalted butter, melted
25g soft light brown sugar

Method

To make the pastry, rub the butter into the flour until the mixture resembles fine breadcrumbs. Add the icing sugar and orange zest. Spoon in 4 tbsp water, mixing with a knife until the dough starts to come together. Knead lightly, flatten into a disc, wrap in cling film and chill for at least 30 mins.

Heat oven to 180C/fan 160C/gas 4. On a lightly floured work surface, roll the pastry out to a 2-3mm thickness. Using a 9-10cm fluted cutter, stamp out discs from the pastry. Re-roll any trimmings and stamp out more discs until the pastry is used up. Line two 8-hole muffin tins with the pastry discs, then fill each pastry shell with 1 heaped tsp mincemeat and spread out to smooth. Can be frozen, uncooked, in trays for up to 1 month.

Combine the crumble ingredients in a small bowl, then sprinkle a little over the top of each mince pie. Bake on the middle shelf of the oven for about 20 mins until the pastry is cooked and golden brown. Cool in the tins for 5 mins, then serve with crème fraiche.

GIFT IDEAS

Vouchers for:

- Cookery Classes
- Beauty Therapy Classes
- Manicures, Pedicures & Facials



THE GALLERY



American Womens Group Meet the Chef
Holiday Cooking Demonstration



Delicious pastry items prepared by
French celebrity Chef Frederic Bourse



NHI Beauty Graduates at CHI Spa
Barr Al Jissah Resort & Spa



NHI at Walkathon for Cancer Awareness



Bank Sohar
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Education Loan Financing available in exclusive arrangement with Bank Sohar, for Omani nationals and expatriates considered.

For information on loan financing call Amran Al Balushi on 24730318 or the Call Centre on 24730000.



BEAUTY SCHOOL



ITEC Diploma for Beauty Specialists

Register Now!



Hospitality Courses

- Certificate in Conflict Handling
- Certificate in Selling
- Certificate in Customer Service
- Hospitality Supervision
- People Development Contract
- Hospitality English
- Opera Front Office Support
- Telephone Skills
- Reception Certificate
- Waiters Certificate
- Food & Beverage Short Course
- Butler Service
- Housekeepers Certificate

Gourmet Nights – A delicious 3 course meal with friendly service at an unbeatable price. We will be holding our next Gourmet Nights at Marina Bandar Al Rowdha on **21st & 22nd Dec '09**. Please contact us for more information.



"A culinary delight with memorable service, a thoroughly enjoyable evening! Looking forward to the next one", a regular guest of Gourmet Nights.



Leisure Courses

- Etiquette Course
- Junior Chefs
- Adult Cookery Course
- Pastry Course
- Bread Making Course

BRAINTEASER

What is represented by this BrainBat?

C O F F E E

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sms: 98246267

call: 24816313

Register now!

For more information call 24816313

sms 98246267

email

businesscentre@nhioman.com

Diary Dates:

- 5th - 31st Dec – Christmas Lunches at nhi
- 6th Dec – Full-Time Hotel Management Diploma
- 21st & 22nd Dec – Gourmet Nights at Marina

Al Daleh Suites

Affordable B&B at nhi
REDUCED RATES!

OR 20 single
OR 30 double



10% discount on stays over 30 days Call **24816313**

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