

Wolwedans Foundation

About our Institutes & Practical Training Venues

Currently a combined training program is offered between all the stakeholders listed below. A trainee will be exposed to all the institutions and practical training venues.

Wolwedans Desert Academy

The **Wolwedans Desert Academy (DA)** at Wolwedans Collection of Camps is situated in the heart of the NamibRand Nature Reserve in the south of Namibia.

DA is a lodge based training academy and teaches young Namibians all aspects of the lodge based operations and hospitality, including courses on food and beverage service, kitchen operations, housekeeping and laundry operations, maintenance, guiding, and front office and administration.

Trainees are exposed to a variety of departments in the lodge based operation and learn the importance of working together and the essence of teamwork. Multiskilling is an important aspect in lodges and this is done with the trainees to ensure well rounded individuals that can slot into a variety of positions in any organisation.

Currently the **Wolwedans Desert Academy (DA)** works together with the **Namibian Institute of Culinary Education (nice)** on a joint training program, exposing trainees to both lodge and city based hospitality and restaurant operations. The institutions have a good balance of theoretical and practical exposure to ensure that all graduates are 'employment ready' at the end of the program of their choice.

Namibian Institute of Culinary Education (nice)

The **Namibian Institute of Culinary Education (nice)** is a chef finishing and training school for chefs, which runs a commercial restaurant in the heart of Windhoek and has established itself as a popular destination of culinary excellence.

The purpose of **nice** is to produce excellent and professional chefs for the high end of the Namibian Tourism market exposed to food preparation and food and beverage management. In order to give trainees a real life exposure to their profession, the up-market restaurant is intended to be the driving force behind the training facility.

The restaurant is also envisaged to become the main funding body of the training facility, hence making the whole project self-sustainable in the medium to long term.

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The Restaurant and Bar

The **nice** restaurant and bar are Windhoek's hippest and most sophisticated address, where culinary elegance and great interiors combine to evoke an atmosphere that is unparalleled in Namibia's capital. The **nice** building features a unique style where modern elements cleverly complement the charm of the traditional architecture.

The **nice** bar is called **Theo's**. Its subtle boutique atmosphere of modern, but yet stylish and comfortable proportions offers an urban feel reminiscent of cities like London or New York. Complementing a wide selection of the finest South African handpicked wines, the nice bar offers a delicious pub grub menu, which is not easy to pass by. The **Theo's** bar is a separate entity to the restaurant and is individually branded as a place to visit even without having dinner at the nice restaurant.

The restaurant facilities encompass a selection of private dining rooms, stylish lounges and courtyards. The **nice** restaurant has the capacity of 150 seats in total, whereby guests are invited to spread out over the generous dimensions of the property. In summer up to fifty guests can be accommodated outside. Each dining room has its own character inviting a diversity of experience and promoting repeat visits.

Menus at **nice** restaurant display an international cuisine, infusing Namibian classics such as exquisite game dishes with Asian or Italian notes. Although the **nice** culinary experience can be deemed fusion food with an experimental touch, traditional dishes are being offered to those with a more classical taste.

A trainee is rotated around the different departments at **nice** Restaurant and **Theo's** Bar and assist in serving international and local guests. Trainees must always understand that their training is in real life practical exposure and they therefore must ensure that they make use of this opportunity and behave accordingly.