

The Grootbos Professional Guide Academy will be offering an initial 6-month FGASA Apprentice Field Guide and Marine Guide Level 1 training program (NQF level 2) starting in January 2022, followed directly by an additional one-year practical curriculum that will provide the theoretical and experiential training needed to achieve an NQF level 4 (FGASA Field Guide) guiding qualification.

The FGASA training curriculum includes modules in: Astronomy, Geology, Fynbos, Ecology, Taxonomy, Plants, Fungi, Sea Plants, the Kelp Forest Ecosystem, Terrestrial arthropods, marine invertebrates, marine invertebrates, rocky shores ecosystem, molluscs, fish, sandy shores ecosystems, amphibians, reptiles, birds, mammals, marine mammals, tracks & signs, animal behaviour, historical human habitation, cave guiding and conservation.

The course will include a number of exciting supplementary training opportunities in guiding related fields such as wine photography, cooking, entomology and zen guiding. These additional elements will round off a truly immersive training programme whose graduates will have specialist fynbos, marine and cultural expertise, as well as a broad knowledge of the many facets involved in working in hospitality and the lodge environment.



BASIC COOKING COURSE

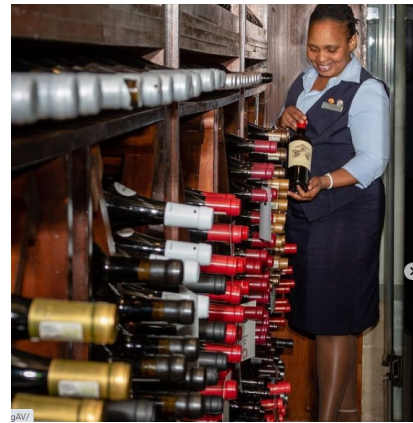
Knowing your way around a kitchen is an considerable advantage to a guide and an essential life skill. Whether it is rustling something up for yourself after a day outdoors, or preparing snacks to accompany your sundowners, kitchen skills are an advantageous skill to have.

During the first two weeks of the programme, students will be taught basic cooking skills by the Grootbos chef team. This will set them up to be able to cook wholesome, fresh meals for themselves for the duration of their training.

The cooking course will include training in the following:

- Bread baking
- Pasta making
- Sauces & Stews
- Meat & fish preparation
- Vegetarian & Vegan dishes
- Becoming a braai master
- Curries
- Soups

Endorsed by FGASA



WINE ORIENTATION & BASIC BARKEEPING COURSE

Sundowners are a part of many a guiding day. Guides should be able to offer basic hospitality and engage with guests regarding the wines of the region or be able to whip up an impressive gin and tonic to top of the day and the experience.

Being able to understand the fundamental principles of wine and mixology are therefore also important skills for guides to master. The Lodge sommelier will spend time with the students taking them through a basic understanding of wine and basic barkeeping fundamentals.

These will include the following:

- Grape Varietals
- Wine regions of the world
- Service of wine
- Exploring wine tasting
- Food and wine pairing
- Types of wine glasses

Cocktail training will involve practical bar skills:

- Bar implements and their uses
- Different types of spirits
- Popular cocktails



ORGANIC GARDENING & A BASIC BEEKEEPING COURSE

The Growing the Future farm is a well established organic farm that supplies the Grootbos lodges with fresh, seasonal produce, honey and eggs.

It is an integral part of our Grootbos commitment to sustainability, as all organic waste from our Grootbos lodge kitchens are fed to our pigs and Growing the Future farm is part of Grootbos limiting our supply chain to within a 50 km radius, as much as is realistically possible.

This introduction to basic organic gardening, explores the organic farming approach of growing food in a sustainable, environmentally sound, and nutritionally dense manner.

Grootbos is home to over 120 bee hives and in addition to our fynbos honey, produces a confirmed mono floral honey of the endemic *Erica irregularis*. Head out with our resident beekeeper, Johan and learn more about the fascinating practice of beekeeping and the world of bees.



ZEN GUIDING

Spending time in nature allows guides to understand the ecology, the interrelationship and synchronicity of nature and this guiding practice, enables guides in their own way to guide their guests to experience and connect to nature.

Zen guiding offers the skills to help people step out of themselves and immerse themselves in nature. It aims to facilitate an appreciation of the nature around them and sink into the peace and wellbeing nature has to offer.

This will include:

- Mindfulness and awareness techniques and exercises
- Nature Connection Exercises
- Basic meditation techniques

PHOTOGRAPHY

Being in nature offers an ideal opportunity for guides to capture moments and their guests in nature.

This supplementary overview offers an introductory, yet broad-based understanding of digital photography, including the use of digital cameras and current graphics software.

The aim is to acquire an understanding of:

- Basic principles of composition
- How to use digital cameras
- Image manipulation software



BOARD & LODGING

All Grootbos Professional Guiding students will be housed in a farmhouse located on the site of the Grootbos “Growing the Future” farm. This organic farm supplies the lodges with all sorts of freshly harvested vegetables, salads, herbs, olives and eggs. It’s also the site of the Grootbos honey production. Students will have an opportunity to get involved in all sorts of farm life activities, often harvesting their own food for personal consumption.

Accommodation is shared- two students per room in the 5-bedroomed, three-bathroom farmhouse. There is a lounge and dining area and a fully equipped kitchen where students will prepare their own meals daily. All food will be provided for this purpose.

Clothes washing facilities are available on site. Students will be responsible for doing their own laundry.

UNIFORM & STUDY MATERIALS

All guiding trainees will be issued with uniform and the FGASA study guide materials.