

About this course

Take the next big step in your hospitality career with the Housekeeping Supervisor Course. With input from industry professionals and real-world examples, this course isn't just theory; it's a stepping stone to promotion, professional growth, and long-term success.

Learn how to manage housekeeping teams effectively, maintain the highest standards of cleanliness and guest satisfaction, handle scheduling and inventory, solve problems on the spot, and communicate with management and staff like a pro. This course is tailored to the real-world demands of lodges, hotels, and hospitality venues across Africa and beyond.

This course perfectly complements our Game Lodge Management, Game Lodge Economics, Game Lodge Cooking and Front of House Lodge Operations courses, delivering expert training that optimises lodge operations.



Price

R 2,200 (please see our monthly payment plans)





WildlifeCampus courses are online courses. You can download the content in **PDF format**, so you do not need to be online to study (you will need to be online to take the tests, though).



There is **one test for each component** of a course. Tests are **multiple choice** and **not written tests**. Students may attempt these tests as often as required until they have passed.

Once a test is passed, it cannot be taken again.



Average 0-3 weeks. There are no deadlines; you may complete courses at your own pace.





Certification

Upon completing the course, you will receive an **industry-recognised digital certificate** demonstrating your commitment to upskilling yourself.



If you need assistance, please feel free to email us anytime! info@wildlifecampus.com

Help

How to get started



* If you have already registered, skip this step.

Try the free component of this course (You will need to be logged in)

Click here

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