



CERTIFICATE IN BAKING AND PÂTISSERIE



Course Description

The program is designed to offer hands-on exposure and enable the learner to gain knowledge and skills in all the specialized aspects of baking & patisserie. The learning experience equips one with the competency in Fundamentals of baking & pastry, artisan bakery & viennoiserie, chocolate creations & confiserie, tourier and cookie expertise, iced desserts as well management modules to equip one with skills to run or own a pastry based kitchen section, outlet or business.

Entry Requirements:

- KCSE Mean grade D+ (PLUS) with D+ (PLUS) or above in English or Kiswahili and a D- (MINUS) in Mathematics
- IB/A-Level 3 Credits
- IGCSE 3 'O' Passes with E and above and/or equivalent of a mean grade of D (PLUS) with E in Math and English or Kiswahili
- SATs 1010 and above out of 1600

Course Duration: 1 year



Study Areas:

Digital literacy
 Business Communication
 Fundamentals of Baking and Pastry
 Artisan Bakery and Viennoiserie
 Tourier and Cookie Expert
 Occupational Safety and Health Practices
 Entrepreneurial skills

Dessert costing and presentation
 Marketing and Social Media
 Iced Dessert and Ice Cream
 Chocolatier and Confiserie
 Applied pastry shop operations practical
 15 Weeks Industry Placement

School fees

Student	Tuition	Application Fee	Student Pass	Accident Insurance	Student ID	Graduation & Admin Fee	Uniform
Kenyan	350,700	2,500	-	5,000	1,000	15,000	36,000
East African	350,700	5,000	2,500	5,000	1,000	15,000	36,000
International	350,700	7,500	12,500	5,000	1,000	15,000	36,000



Boma International Hospitality College
South C, Red Cross Road, Off Popo Road
P.O. Box 26601 - 00100 GPO Nairobi, Kenya
Tel: +254 719 050 550, +254 719 050 540
Email: study@bihc.ac.ke
www.bihc.ac.ke

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