



# BOMA

## INTERNATIONAL HOSPITALITY COLLEGE

World Class Education



*A passport to a global  
career in the most diverse  
industry since time.*



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And experience  
Kenyan Hospitality



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**Your first  
step to a  
rewarding  
career.**



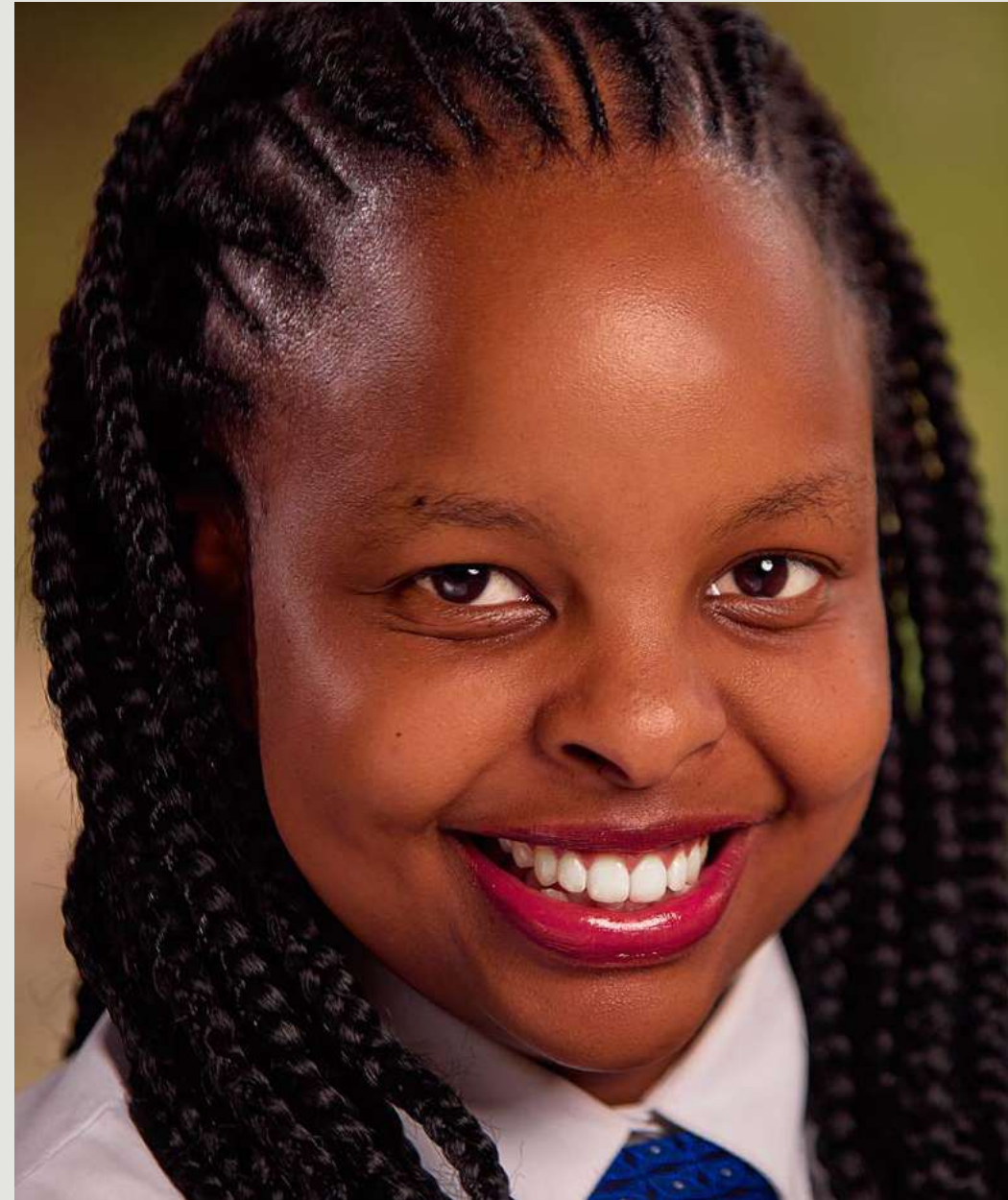




*"The incredible 2-years at BIHC offered an exciting opportunity to build lifelong learning. It was a moment of true discovery that challenged my perspective and prepared me for a global career."*

*BIHC offered a crucial knowledge base that equipped me to balance exemplifying service while cultivating memorable guest experiences."*

*Angelica Medrine  
Food & Beverage Assistant Manager  
The Mayflower Inn & Spa, Connecticut - USA*



# Karibu BIHC

Welcome to BIHC, a premier Pan-African institution that combines practical experience with theory founded on the Swiss ethos of hospitality.

We are industry respected, accredited as a center of excellence, and revered for our state of art facilities and global placement network.

But what makes a BIHC experience particularly exceptional? We offer you an opportunity to experiment, challenge the status quo and discover your passions as you chart your career. This balanced approach develops valuable soft skills and business acumen that the future leaders in you require to make your mark globally.



Nested in the heart of Nairobi - the only city in the world hosting the big five, we are uniquely located in the city that provides a gateway to East Africa and beyond.

Our campus is hosted within a 5-star and 3-star hotel complex to offer first-hand industry experience with incredible facilities that include;

- 5 Training kitchen labs & 1 Commercial Kitchen
- 2 Fine Dining restaurants
- Resource Centre available on-campus and virtually
- 2 Student Lounges
- A Coffee House
- Access to a sports complex
- Tech-driven lecture rooms



*...boasting of a 5-star and 3-star hotel set-up to offer first-hand industry experience.*



# Our Accreditation and Certification

## ACCREDITATION

Boma International Hospitality College is accredited by The Technical and Vocational Education and Training Authority (TVETA) - Kenya. The Authority is recognized by the Ministry of Education and authorized to accredit and regulate technical education in Kenya.

## OUR CERTIFICATIONS

- Certified as a Centre of Excellence in Hospitality Training by The Technical and Vocational Education and Training Authority (TVETA) for exemplifying quality unrivaled hospitality training in the region
- Awarded the ISO 9001:2015 certification by SGS Kenya that recognizes our commitment to provide education that meet customer and applicable statutory and regulatory requirements, and aims to enhance customer satisfaction through vibrant student experiences





# Our Distinction

Practical training  
delivered by industry-  
acclaimed faculty

01

A global community  
of over 25  
nationalities that aims  
to build meaningful  
human interactions  
that foster equity  
and inclusion.

02

A gateway to a global  
career with internship  
placements across 4  
continents; Africa, North  
America, Asia and  
Europe

03

Dual-Swiss Diploma  
award by BIHC and  
BHMS

04





## A multicultural student population

**28**

*Nationalities*

**69%**

*African*

**17%**

*European*

**11%**

*Asian*

**3%**

*Americas*

## Live & learn in a culturally immersive environment



*Team work*



*Group projects*



*Social activities*



*Clubs and sports*



# Our Academic Programs

## FULL-TIME PROGRAMS

### Culinary Arts

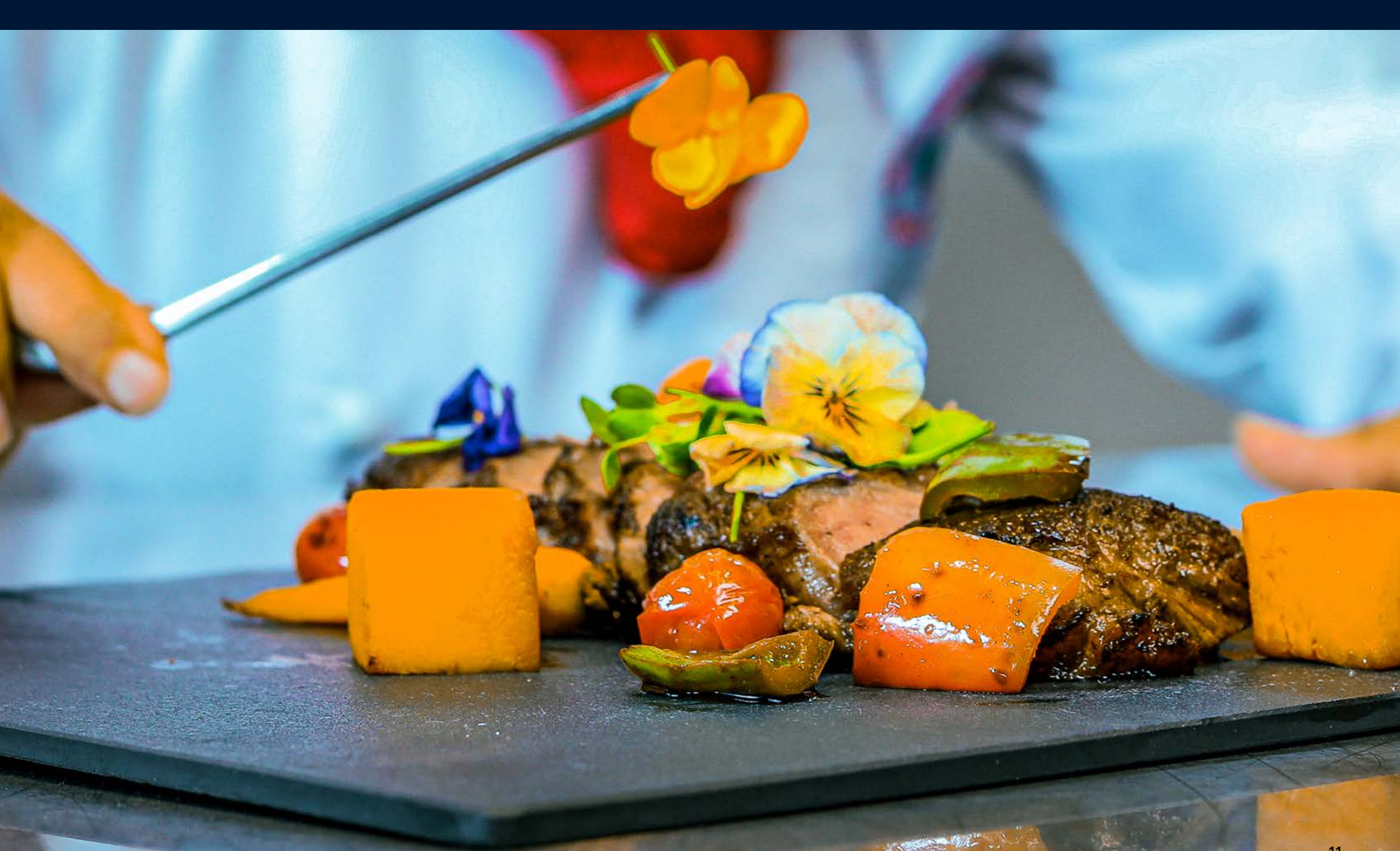
Curated to introduce those passionate about thriving in the kitchen to the art of preparing, cooking, presenting, and serving food. The program is designed for young adults and those whose hearts are young and who wish to develop a gastronomy and food science career and obtain the necessary specialized knowledge to own and run successful businesses.

Offered as a 1-Year Certificate or 2-Year Dual Swiss Diploma, the program provides industry placements in leading hotels, service, and luxury brands, and restaurants across Africa and three other continents; Europe, Asia, and the United States.

*"in the abstract art of cooking, ingredients trump appliances, passion supersedes expertise, creativity triumphs over technique, spontaneity inspires invention, and wine makes even the worst culinary disaster taste delicious."*

*~ Bob Blumer*







# I- Year Certificate in Culinary Operations

## COURSE FLOW

### TERM 1

Introduction to Culinary Arts  
French I  
The Art and Science of Food  
Introduction to Wine and Beverages Theory  
Introduction to Wine and Beverages practical  
Information Technology and Research Skills  
Baking and Pastry Arts  
Occupational Safety and Health Practices

### TERM 2

Introduction to Kitchen Management  
Kitchen Operations and Management  
The Best of European Cuisine  
French II  
Kenya Concepts  
Business Communication  
Life Skills and Critical Thinking  
F& B planning and Cost Control

### TERM 3

Industry Placement - 15 weeks





# 2- Year Dual Swiss Diploma in Culinary Arts

## COURSE FLOW

### TERM 1

Introduction to Culinary Arts  
French I  
The Art and Science of Food  
Introduction to Wine and Beverages Theory  
Introduction to Wine and Beverages practical  
Information Technology and Research Skills  
Baking and Pastry Arts  
Occupational Safety and Health Practices

### TERM 2

Kitchen Operations and Management  
The Best of European Cuisine  
French II  
Introduction to Kitchen Management  
Kenya Concepts  
Business Communication  
Life Skills and Critical Thinking  
F&B Planning and Cost Control

### TERM 3

Industry Placement - 15 weeks

### TERM 4

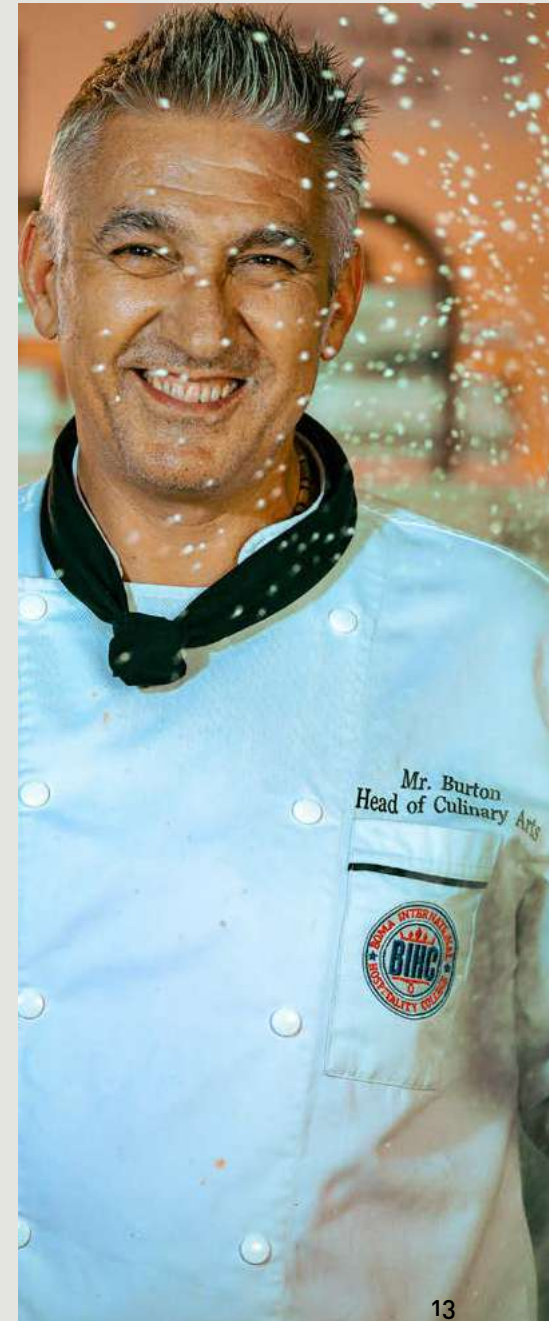
International Cuisines from Classical to Fusion  
Food and Beverage Service Theory  
Food and Beverage Service Practical  
Business Management and Entrepreneurship  
Business Ethics  
Human Resource Management  
Research Methods  
Mandarin - elective

### TERM 5

Food and beverage Events Management  
Advanced Pastry and Baking Arts  
African Cuisine  
Food and Beverage Management  
Food and Beverage Marketing in the Digital Age  
Legal Aspects in Hospitality Industry  
Fundamentals of Nutrition and Dietetics  
Accounting in the Hospitality Industry  
Applied Hotel Operations

### TERM 6

Industry Placement - 15 weeks





*“...from gaining operational knowledge  
knowledge of all areas of a hotel to the  
management strategies that lead and shape  
service and hospitality businesses...BIHC  
truly set us up for a global management  
career...”*



# International Hospitality Management

An International Hospitality Management diploma from BIHC offers an excellent foundation for the fundamentals of service and customer experiences. By equipping you with operational knowledge of all hotel and service business sections to the strategic management skills and competencies to run these businesses.

If this sounds like you, this program is the perfect passport to a global career. The program enriches those who aspire to lead, serve and create meaningful human connections. The possibilities are endless with jobs in hotels, service, the luxury industry, or the entrepreneurial pathway.





# I-Year Certificate in Hospitality Operations

## TERM 1

Food and Beverage Service Theory  
Food and Beverage Service Practical  
The Art and Science of Food  
Introduction to Culinary Arts  
French I  
Introduction to Hospitality and Tourism Industry  
Information Technology and Research Skills  
Occupational Safety and Health Practices

## TERM 2

Introduction to Wine and Beverage Theory  
Introduction to Wine and Beverage Practical  
French II  
Housekeeping and Laundry Operations Theory  
Housekeeping and Laundry Practical  
Front Office Operations and Hotel Information Systems  
Front Office Operations and Hotel Information Systems (practical)  
Life Skills and Critical Thinking  
F&B Planning and Cost Control  
Business Communication

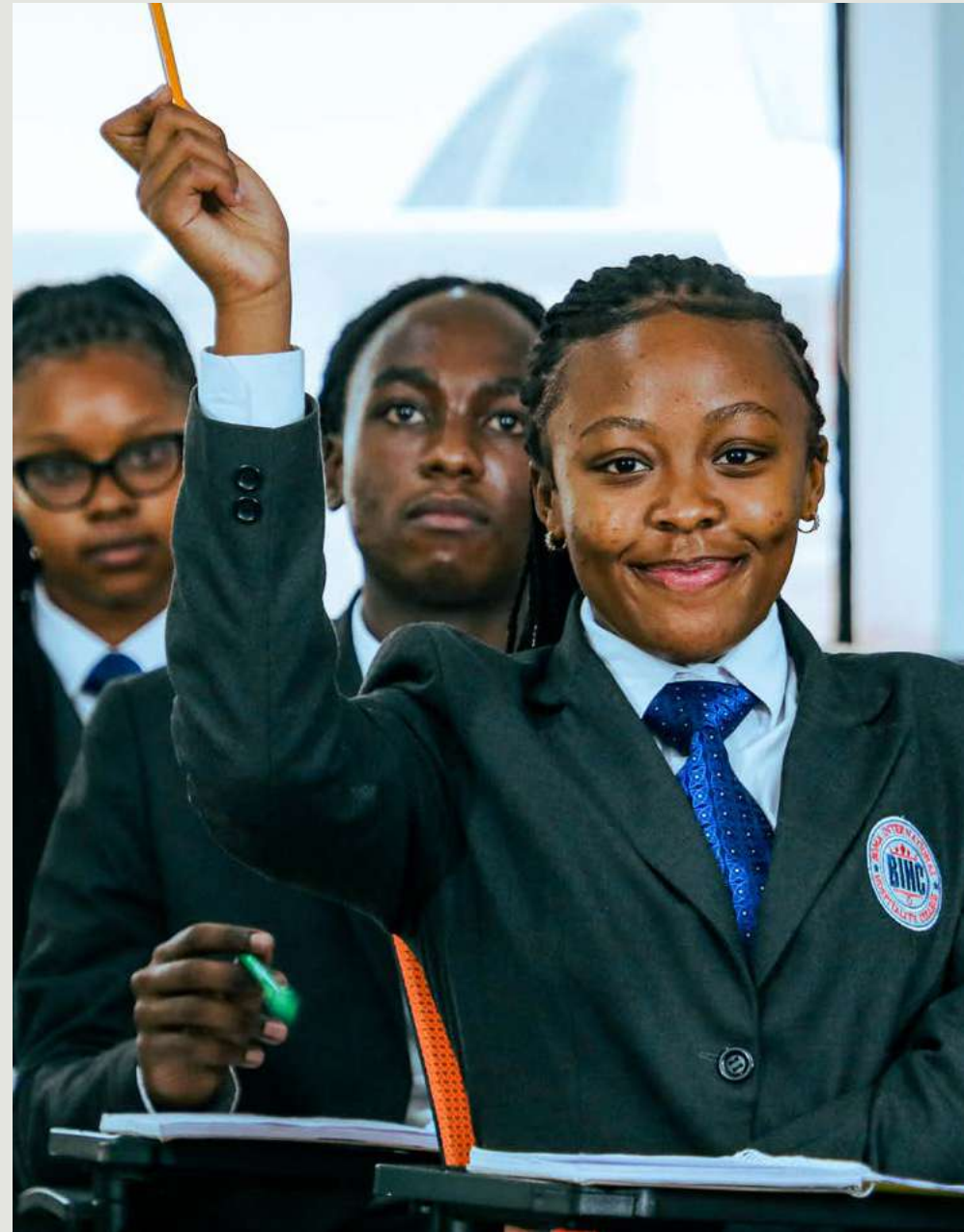


## TERM 3

Industry Placement - 15 weeks



*“Designed to prepare students for qualified employment & entrepreneurship in the hospitality & tourism industry globally”*



# 2-Year Dual Swiss Diploma in International Hospitality Management

## YEAR 1

### TERM 1

Food and Beverage Service Theory & Practical  
The Art and Science of Food  
Introduction to Culinary Arts  
French I  
Introduction to Hospitality and Tourism Industry  
Information Technology and Research Skills  
Occupational Safety and Health Practices

### TERM 2

Introduction to Wine and Beverage Theory  
Introduction to Wine and Beverage Practical  
French II  
Housekeeping and Laundry Operations Theory  
Housekeeping and Laundry Practical  
Front Office Operations and Hotel Information Systems  
Front Office Operations and Hotel Information Systems (practical)  
Life Skills and Critical Thinking  
F&B Planning and Cost Control  
Business Communication

### TERM 3

Industry Placement - 15 weeks

## YEAR 2

### TERM 4

Business Ethics  
Business Management and Entrepreneurship  
Human Resources Management  
Research Methods  
Mixology and Bar Management  
Introduction to Nutrition and Dietetics  
Accounting in the Hospitality Industry  
Mandarin  
Applied Hotel Operations



#### TERM 5

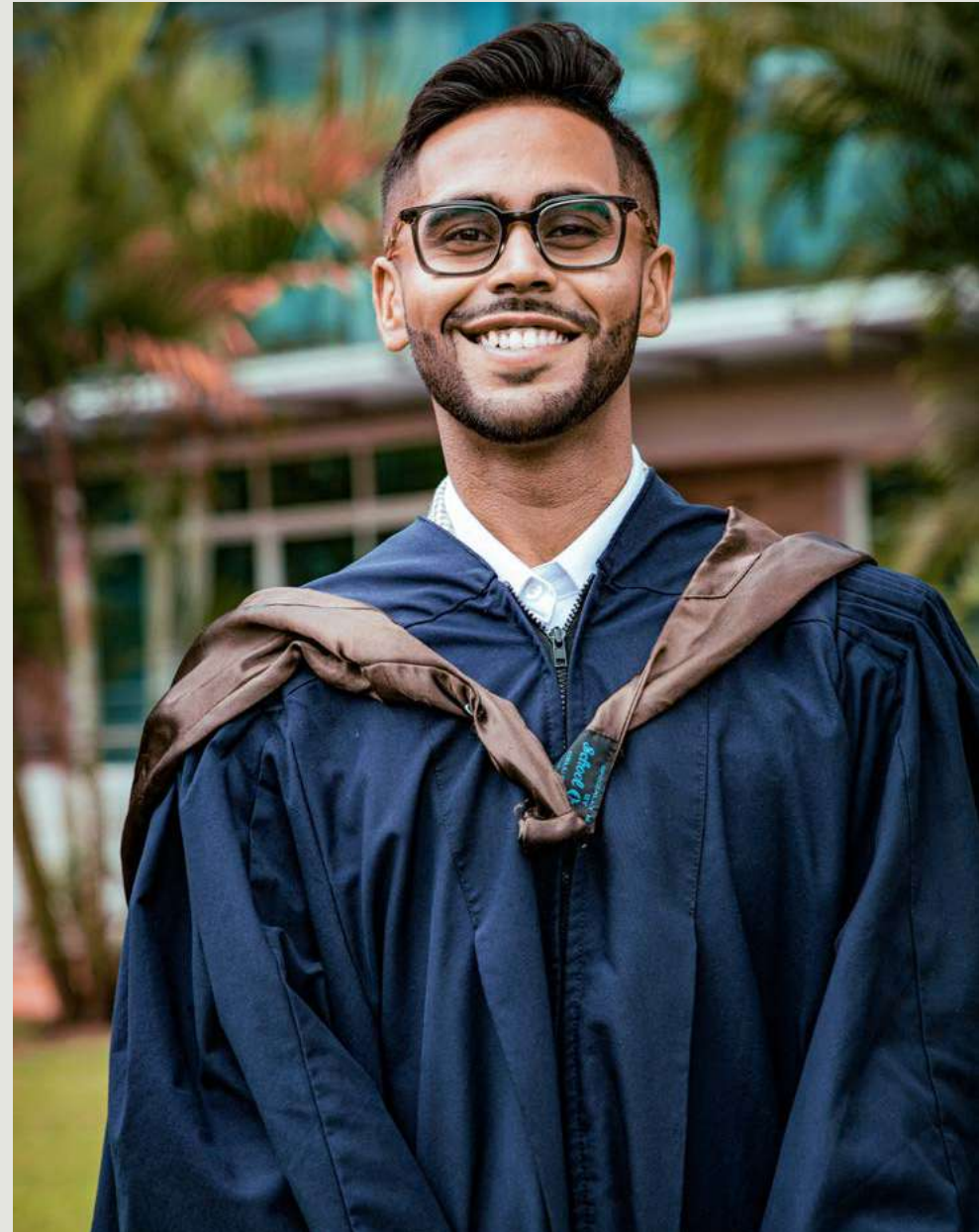
Legal Aspects in Hospitality Industry  
Managing Hospitality Business and Service  
Experience  
Food and Beverage Marketing in the Digital  
Age  
Facilities Management  
Revenue Management  
Food and Beverage Events Management  
Managerial Accounting

#### TERM 6

Industry Placement - 30 weeks

*Details make perfection, and perfection  
is not a detail.*

*~Leonardo Da Vinci*





# Baking & Pâtisserie

The 1-year Certificate OR 2-year Diploma in Baking & Patisserie is intended for ardent lovers of pastry, chocolate creations and desserts as well as professionals, or even entrepreneurs who seek to pursue a career in this fascinating field.

Based on traditional French techniques and Swiss methodology, the program harnesses the most respected knowledge and skills that uphold tradition and equally challenge creativity.

## YEAR 1

### TERM 1

Digital literacy  
Business Communication  
Fundamentals of Baking and Pastry  
Artisan Bakery and Viennoiserie  
Tourier and Cookie Expert  
Introduction to Culinary Arts  
Occupational Safety and Health Practices

### TERM 2

Entrepreneurial Skills  
Dessert Costing and Presentation  
Marketing and Social Media  
Iced Dessert and Ice Cream  
Chocolatier and Confiserie  
Applied Pastry Shop Operations  
Practical

### TERM 3

Industry Placement - 15 weeks

## YEAR 2

### TERM 4

Hot, Cold and Frozen Desserts  
Chocolatier and Confiserie  
Food Science and Nutrition  
Fundamentals of Bakery/  
Coffee Shop Management  
Business Management and  
Entrepreneurship  
Business Ethics  
Human Resources  
Management

### TERM 5

Specialty Desserts and Presentation  
Pastries and Breads for Special Diet  
Specialty Cakes and Pastry Art  
Food and Beverage Marketing in the  
Digital Age  
Legal Aspect in Hospitality Industry  
Accounting for the Hospitality  
Industry  
Capstone Project (creative project)

### TERM 6

Industry Placement - 15 weeks





## ADMISSION REQUIREMENTS

- Minimum 16 years of age
- High School Diploma or equivalent 'O' level or 'A' level certification
- Non-English-speaking nationals must have a proficiency test in IELTS 6.0 level or a TOEFLS grade of 60\* or higher.

## ACADEMIC REQUIRMENTS - DUAL SWISS

### DIPLOMA

- **KCSE** | Mean grade C- (MINUS) with C- (MINUS) or above in English or Kiswahili and a D (PLAIN) in Mathematics or any Science
- **IB/A Level** | 4 Credits with at least a C in English
- **IGCSE** | 4 'O' Passes with D and above with at least a C in English or Kiswahili and C in Math or any Science
- **SATs** | 1180 and above out of 1600


## ACADEMIC REQUIRMENTS - CERTIFICATE COURSES

- **KCSE** | Mean grade D+ (PLUS) with D+ (PLUS) or above in English or Kiswahili and a D- (MINUS) in Mathematics or any Science
- **IB/A Level** | 3 Credits - with at least a D in English

- **IGCSE** | 3 'O' Passes with D and above with a D at least in English or Kiswahili and a D in Math or any Science
- **SATs** | 1080 and above out of 1600

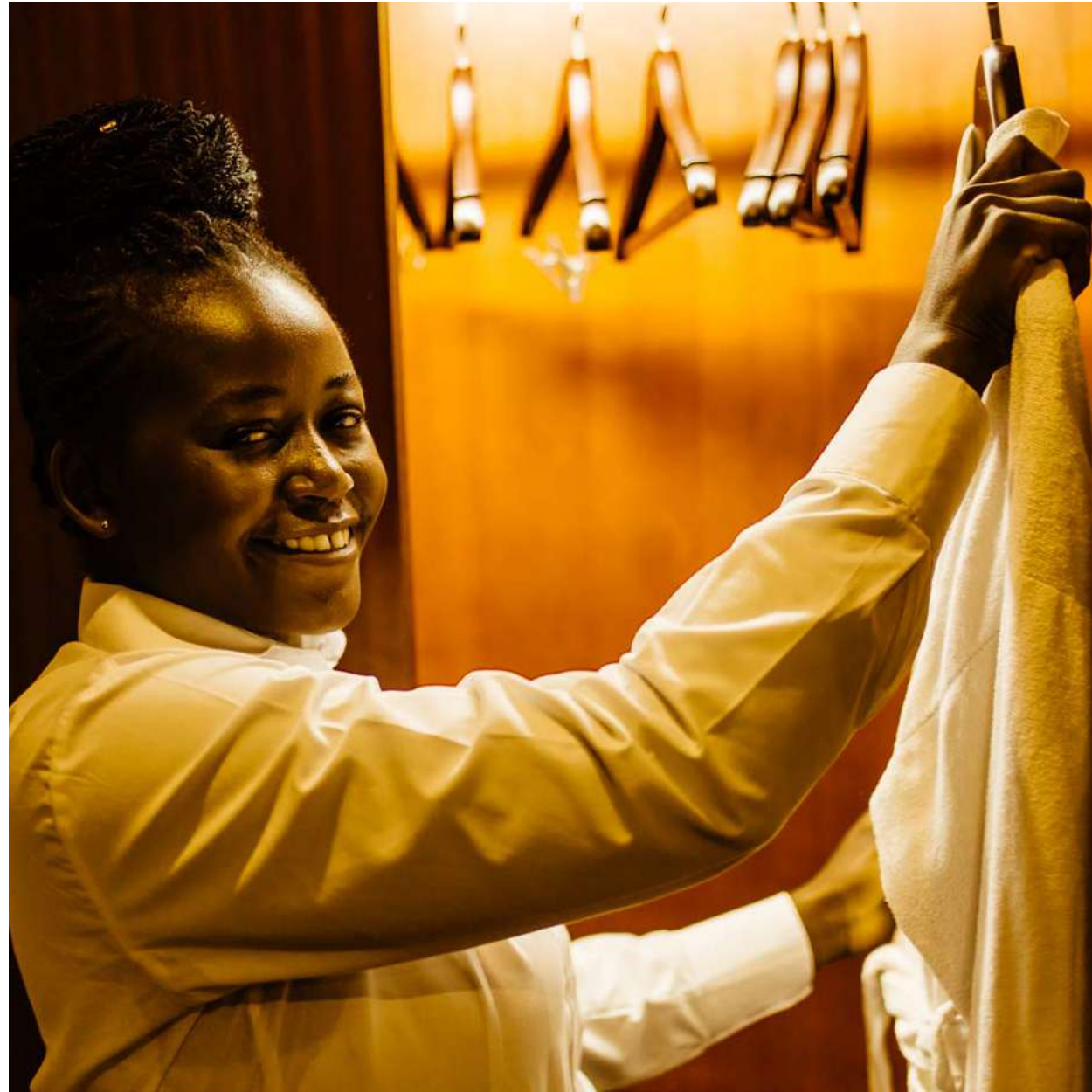
Any other academic high school qualifications that are country specific, Diploma(s) or Degree from a recognized institution may be considered by the admissions office.



The logo is a circular emblem with a dark blue background. It features a gold border and the text "BINIC" in the center, with "INTERNATIONAL" and "HOSPITALITY COLLEGE" written around the perimeter.

*“...studying in Kenya was a ticket to learning in heart of the most vibrant hospitality industries in the continent. The balance allowed me to merge my west African roots and culture from Cameroon with the East African vibrancy for service and customer satisfaction. ”*

***~Fru Ruth Azweitoh***



# Short Courses

## International Cookery

This program introduces food enthusiasts to the culinary field with a 360-degree overview of the modern kitchen, from basic to classical cooking techniques in international gastronomy. With a pure-practical approach, incorporating African, European, and Continental cuisine, the program is set to ignite and fuel those hungry to hone skills in the kitchen.



*“Introduces food enthusiasts to the culinary field with a 360-degree overview of the modern kitchen”*



## Pastry & Bakery

From sweets to chocolate creations or sweet and savory doughy products, pastries, and cake art, we satisfy your inhibitions for everything pastry.

Developed for enthusiasts, home bakers, and emerging entrepreneurs, we offer an opportunity to build hands-on practical skills based on traditional French pastry techniques.



These courses are available as either Saturdays-only classes for those balancing work, school, or life, with an option for April, August, and December holiday classes that run through the week on select dates.





## Barista Skills

Coffee is the second largest commodity consumed in the world, and Kenyan Coffee is one of the most prestigious in the world. By learning about the precious beans, Producers, Marketers, Roasters and Baristas will know how to improve coffee quality in order to get a better income from it, Roasters and Baristas will improve their skills in order to extract coffee's amazing flavours, and finally consumers from all around the world coming to Kenya or enjoying Kenyan coffee abroad will appreciate the savoir-faire of the Kenyan Coffee Community in their cup.

Barista Skills focuses on the key elements required to set a grinder, prepare an espresso and milk texture for cappuccinos. This module allows you to gain a deeper understanding of the coffee itself and build on your practical skills for milk techniques, latte art, as well as health and safety, customer service and entrepreneurship.

**Mode of Learning:** On Campus

**Duration:** 1-month coursework and a 3-6 months internship placement.





## Art of Mixology

This course gives you an in-depth understanding of the world of mixology - far more significant than just pouring drinks. The program will enable you to understand the components of any drink, the chemical composition, and how to make the perfect cocktail - classic or trendy. Whether you want to learn mixology to work in a bar or show off your skills at home, this course opens many possibilities.

This course enables the learner to prepare cocktails with the fair, including stirring, muddling, and layering. Through theoretical and practical applications, this course gives you the knowledge to be a mixologist.

**Availability:** Weekday or Saturday only classes. Weekday classes run in April and August while Saturday classes run in either January, May or September.



**Duration:** 42 hours running for 7 sessions, each 6 hours a day

**Timings:** 9 am to 3 pm



## Admission Requirements for Short Courses

- 16 years of age and above (18 years for Art of Mixology)
- No prior culinary, mixology or barista experience required
- No minimum academic requirements applicable except for the Barista Skill Program that requires an O-level qualification
- English proficiency







## Professional Development Programs

Today's hospitality talent must adapt to change, improve their skills or knowledge, and share their successful experiences to shape industry growth.

With either open enrolment courses or in-house tailored training, the latter being intensive, practical-oriented, and methodology-based, to offer a step-by-step guide that improves organizational and operational capacity, management competencies, and performance.

Are you interested to learn more? We are happy to connect via [professionals@bihc.ac.ke](mailto:professionals@bihc.ac.ke)

At BIHC, we recognize that our learning exists in the class, the kitchen, and the industry. Through strategic partnerships, we have three distinct pathways for you upon graduation.

## 1. The Academic Pathway

This is an opportunity to complete a degree in either Kenya, Switzerland or Malaysia with our academic partners. The multi-campus approach is curated to shape your thinking, experience and networking skills across a multicultural spectrum.

### Our Academic Partners include:

		Bachelor of Arts Degree in Hotel & Hospitality Management Bachelor of Arts Degree in Culinary Arts Bachelor of Arts Degree in Global Business Management	<b>1 YEAR</b> Switzerland
		Bachelor of International Hospitality Management (Hons) Bachelor of Culinary Management (Hons)	<b>2 YEARS</b> Malaysia
		Bachelor of Science in Hospitality and Hotel Management 2-3 Year* (with options for full-time and part-time learning)	<b>2-3 YEARS</b> Kenya

## 2. An International Placement Network

This pathway is designed to offer internship placements or access to management development programs across 4 continents; Africa, the United States of America, Schengen Countries, the United Kingdom, the Arabian Peninsula and the Far & South East Asia.

This pathway offers opportunities from 4 to 36 months or more of industry experience that will allow you kick start your global career.

## 3. Leverage on a Community of Excellence

Through your exemplary skills, knowledge, and networks together with our alumni office, this pathway welcomes you to the world of work.

Our vibrant alumni office aims to track constantly, assist and create a platform for success by bringing you closer to global opportunities that are an excellent fit for the path you wish to chart.





# How to Apply: step-by-step

From application to arrival on campus

## 01

*Create a profile  
on the application  
portal -  
<https://crm.bihc.ac.ke/>*

Due to the high demand for places, we encourage you to apply at least 2 months in advance. Our intakes are for January, May or September



**Apply online**

## 02

*Upload all  
the necessary  
documents*

The portal provides a guideline for your reference. Should you require assistance, you may contact us via: [study@bihc.ac.ke](mailto:study@bihc.ac.ke)

## 03

*Pay the  
application Fee*

The portal provides a variety of payment options including support for mobile money as well as debit/credit cards.

## 04

*Receive your  
Acceptance  
Letter*

If your application is accepted, you will receive an acceptance letter confirming your place for the chosen program as well as a Welcome Pack.

## 05

*Arrange  
payment*

Within the dates indicated in the fee flier for your chosen intake.

## 06

*Arrival  
on campus*

Your Acceptance Letter will include your commencement date with the first week being an induction.





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