

Building a World-Class Hospitality Industry

BOMA INTERNATIONAL HOSPITALITY COLLEGE





VISION

To be a leading Pan-African hospitality education and training brand, recognized in cutting edge practical-centric knowledge and skills development

MISSION

Our mission is to prepare our diverse student body for successful careers in the hospitality and tourism industry by providing them with the relevant quality education and work experience to successfully operate service oriented business entities.



CORE VALUES

- Professionalism
- Growth
- Timeliness
- Passion

VALUE PROPOSITION

Building character and inspiring careers



Statement from the Chair

I welcome you to the 2019/2020 Boma International Hospitality College (BIHC) annual brochure. As a college, we remain committed to our vision and mission and take pride in our graduates who are now among the most sought-after workers in the hospitality industry.

Whether in an airplane, cruise line, restaurant, train, hotel or any other establishment, the aspect of hospitality cannot be ignored or wished away. The hospitality industry combines various sub-sectors thus offering endless career opportunities for anyone passionate about this field.

The range of courses offered by BIHC continues to expand to match the growing needs of the industry. They are ingeniously designed to prepare students for various positions in the hospitality industry globally, with Diploma and Certificate courses intakes conducted in January, May and September. We have also developed short courses in International

Cookery and Pastry which run separately on weekends or weekdays throughout the year.

In 2018, we set out to train and re-train professionals across various departments of the hospitality industry through tailor-made programs and short courses in front office operations, food and beverage service techniques, professional chefs' course and housekeeping and laundry operations, among others. This program, not only rejuvenates the learner by improving their skill-set but also affirms BIHC's standing as a top national and regional leader in hospitality training.

**Whether in
an airplane,
cruise line,
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We have also forged more international strategic partnerships in a bid to expose our students to different kinds of establishments. In this regard, BIHC has connected students to lucrative paid internships through the J1 Visa Program, where students complete 12 months of practical industry training at country clubs, 5 star hotels and select Michelin Star restaurants across the United States of America. Additionally, our students are now connected to hospitality brands in the Caribbean and United Arab Emirates in an effort to expand our Global Internships Network.

I trust that whichever program you are interested to pursue, the Boma International Hospitality College is the right fit for you.

Welcome to BIHC!



Gina Din- Kariuki
Chair of the Board of Directors, BIHC



Why study at BIHC?

- Graduate with Swiss-accredited programs in Culinary Arts and Hotel Management in partnership with the Business and Hotel Management School, Lucerne
- Study and gain practical skills in a 5-Star Hotel environment
- Study in Kenya - Africa's Leading Destination according to the World Travel Awards 2019
- Internship programs at leading local and international hotel and restaurant brands as part of your study package
- Travel the world through our paid International Internships Network; the United States of America, United Arab Emirates and the Caribbean





CULINARY ARTS

Culinary Arts may be simply defined as the preparation, cooking and presentation of food. However, expert chefs are expected to translate this definition to enhance the complexity, aesthetics and nutritional value of food through their skill, creativity and passion. The Swiss Diploma in Culinary Arts at BIHC is designed to equip students with food product-knowledge, innovative techniques, as well as the managerial education required to operate one's own restaurant or other hospitality service outlets.

Possible careers post-graduation;

- Hotel and restaurant chef
- Personal chef
- Caterer
- Baking and Pastry Chef
- Food Service or restaurant manager
- Sommelier
- Celebrity TV chef
- Food author or blogger

...defined as the preparation, cooking and presentation of food.





Certificate in Culinary Operations

Term 1 and 2

Introduction to Hospitality Food and Beverage Operations

Food Production Theory

Food Production Practical

1. Individual Stove Kitchen
2. Double-Stove Kitchen
3. Main Production Kitchen
4. Demonstration Kitchen

Introduction to Pastry and Baking

Financial Accounting and Food & Beverage Planning and Cost Control

Hospitality Planning and Development

Business Applications and Analytics

Basic First Aid and Fire Safety Training

Applied Hotel Operations Practical @ The Boma Hotel

Term 3

Internship (4 months)

ENTRY REQUIREMENTS - CERTIFICATE PROGRAMMES

- KCSE Mean grade D+ (PLUS) with D+ (PLUS) or above in English or Kiswahili and a D- (MINUS) in Mathematics
- IB 3-A Level 3 Credits
- IGCSE 3 'O' Level passes



Swiss Diploma in Culinary Arts

Year 1
Term 1 and 2
Introduction to Hospitality Food and Beverage Operations
Food Production Theory
Food Production Practical
1. Individual Stove Kitchen
2. Double-Stove Kitchen
3. Main Production Kitchen
4. Demonstration Kitchen
Introduction to Pastry and Baking
Financial Accounting and Food & Beverage Planning and Cost Control
Hospitality Planning and Development
Business Applications and Analytics
Basic First Aid and Fire Safety Training
Applied Hotel Operations Practical @ The Boma Hotel
Term 3
1st Internship (4 months)



ENTRY REQUIREMENTS - DIPLOMA PROGRAMMES

- KCSE Mean grade C- (MINUS) with C- (MINUS) or above in English/ Kiswahili and a D (PLAIN) in Mathematics
- IB/A – Level 4 Credits
- IGCSE 4 'O' passes
OR
- Diploma from a recognised institution approved by the Boma International Hospitality College (BIHC). In addition non-English speaking nationals must possess a proficiency test in IELTS 5.0 Level or TOEFL grade of 60* or higher

"...the Hospitality Industry is perhaps the most satisfying sector and while the skills aren't hard to learn, satisfaction is born from the passion that is exhibited by those individuals who are driven by service, appreciation and strive for perfection

In the words of **Emeril Lagasse** "My philosophy from day one is that I can sleep better at night if I can improve an individual's knowledge about food and do it on a daily basis." ...this is our mission at BIHC.

Hope to meet you here..."

- Chef Ephraim Kabage
Head of Culinary Program



Year 2
Term 4 and 5
Nutrition and Institutional Catering
Managerial Accounting
Food Service Operations
1. Food Service Theory
2. Food Service Practical
Sales and Marketing
Human Resource Management
Mandarin
Hospitality Law
Study Skills, Research & Capstone
Applied Hotel Operations Practical @ The Boma Hotel
Term 6
2nd Internship (4 months)



HOTEL MANAGEMENT

As a field of study, Hotel Management concerns the in-depth learning of techniques necessary in managing the operations of a hotel business. As an hotelier, one must understand the fundamental functions and interdepartmental relationships of the business. Synergies between the Sales & Marketing, Food and Beverage, Kitchen, Accounts, Housekeeping, Maintenance and Human Resource departments, among others are key to ensuring that the hotel is operating at its maximum capabilities, thus ensuring healthy financial returns. AT BIHC, the Hotel Operations Module allows students to apply practical skills to the theoretical knowledge they gain at a unique establishment - the 5 Star Boma Hotel premises.

Quality education in Hotel Management may open the doors for careers in:

Cruise lines, banks, airlines, restaurants and other industries with a focus on hospitality and customer service.



Certificate in Food & Beverage Operations



Term 1 and 2

Introduction to Hospitality Food and Beverage Operations

Food and Beverage Service Theory and Practical

Hospitality Planning and Development

Food and Beverage Service Practical

Food Production Theory

Food Production Practical

Beverage Knowledge

Food and Beverage Cost Control

French

Hospitality Business Communication

Business Application and Analytics

Basic First Aid and Fire Safety Training

Applied Hotel Operations Practical @ The Boma Hotel

Term 3

Internship (4 months)

ENTRY REQUIREMENTS - CERTIFICATE PROGRAMMES

- KCSE Mean grade C- (MINUS) with C- (MINUS) or above in English/ Kiswahili and a D (PLAIN) in Mathematics
- IB/A – Level 4 Credits
- IGCSE 4 'O' passes



Swiss Diploma in Hotel Management

Year 1 Term 1 and 2

Introduction to Hospitality Food and Beverage Operations
Food and Beverage Service Theory and Practical
Hospitality Planning and Development
Food and Beverage Service Practical @ The Boma Hotel
Food Production Theory
Food Production Practical
Beverage Knowledge
Food and Beverage Cost Control
French
Hospitality Business Communication
Business Application and Analytics
Basic First Aid and Fire Safety Training
Applied Hotel Operations Practical @ The Boma Hotel

Term 3 1st Internship (4 months)





Year 2 Term 4 and 5
Events Management
Rooms Division Management: Front Office, Concierge, Housekeeping, Laundry & Spa
Revenue Management
Social Media & Sales Marketing
Hospitality Law
Resort Management
Facilities Management
Managerial Account
Mandarin
Human Resource Management
Study Skills, Research & Capstone
Applied Hotel Operations Practical @ The Boma Hotel
Term 6 2nd Internship (4 months)

ENTRY REQUIREMENTS - DIPLOMA PROGRAMMES

- KCSE Mean grade C- (MINUS) with C- (MINUS) or above in English/Kiswahili and a D (PLAIN) in Mathematics
- IB/A – Level 4 Credits
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- Diploma from a recognised institution approved by the Boma International Hospitality College (BIHC). In addition non-English speaking nationals must possess a proficiency test in IELTS 5.0 Level or TOEFL grade of 60* or higher

“We are what we repeatedly do. Excellence then, is not a single act, but a habit.”

-Aristotle

PROGRESSION STUDY PROGRAMS

BHMS



Our relationship with Business & Hotel Management School (BHMS) allows students to complete their final Bachelor year in Switzerland after completing their 2-year Swiss Diploma programs at BIHC in Nairobi.

Benefits for BIHC students:

- Credits recognition for BIHC programs in Nairobi
- Experience BHMS Faculty while studying in Nairobi
- Progress to BHMS for their final Bachelor year
- Access to BHMS electronic library resources
- Access to BHMS paid internships and Alumni links

USIU



The Boma International Hospitality College (BIHC) signed a memorandum of understanding (MOU) with the United States International University (USIU) aimed at enhancing partnership in hospitality management, education, research and other development activities between the two institutions. BIHC students may further their education at USIU, after successfully completing their Swiss Diploma programs at our campus.

<div>      </div>		
Certificate in F&B Operations	Swiss Diploma in Hotel Management	Bachelor of Arts in Hotel and Hospitality Management
Certificate in Culinary Operations	Swiss Diploma in Culinary Arts	Bachelor of Arts in Global Business Management
		Bachelor of Arts in Culinary Arts

INTERNSHIP PROGRAMS

The hospitality industry is one of the most vibrant, dynamic, yet demanding in the world. It is therefore important that students with passion and curiosity in this particular field gain practical work experience. The BIHC curriculum is based on Swiss ethos of balancing theoretical and practical training, therefore after Students complete the Hotel Operations Module at The Boma Hotel, they must progress to our partner hospitality brands locally or abroad to improve their skills and learn more from industry professionals. Our students get the opportunity to intern at some of the best hospitality properties in the region and beyond, such as Movenpick, Kempinski, Hilton, Radisson Blu, among others as part of their study course.

International Internships Network

BIHC has opened up the world for our students to gain vital international hospitality and culinary-related exposure through expansion of our Internships network. Our students are encouraged to complete their final internship in the Caribbean, Middle East and United States of America and take their knowledge and skills back to their home-countries in an effort to improve the outlook of the overall hospitality industry.





USA J-1 Visa Internship

The J-1 Visa Exchange Visitor Program is a 12-month training program which allows BIHC students to travel to the USA and gain valuable work experience in select Members Owned Clubs, 5 Star Hotels and Michelin Star restaurants across the country. The paid internship exposes students to different cultures, regions, cuisines and lifestyles in the United States. All interested final-year students must undergo a rigorous interview and selection process as employers seek to hire the right candidate.



BIHC Career and Placement Services

The dynamic Career and Placement Office at BIHC, with the support of BHMS strong network in the global hospitality industry and partner Hotel Chains, assists students to identify suitable and exciting industry placements in Kenya and abroad. The office also supports new graduates to launch successful careers. Some of the brands where BIHC and BHMS students secure internships and employment include:



Keekorok Lodge

rainbowunlimited gmbh
doing business with africa

Rainbow Unlimited gmbh is a Swiss company specialized in facilitating business links between Switzerland and Africa, and an international business development partner for BIHC

SHORT COURSES

International Cookery

This course introduces the learner to the culinary field where they can apply the basic cooking methods used in various classical and modern cuisines. We aim to expose learners to the preparation of various cold and hot appetizers, trendy vegetable cuts and the cooking technique required to execute the perfect meat, fish, poultry and seafood dishes.



Pastry and Bakery

Do you have a sweet or savory tooth? This course introduces the learner to various baked items, including cakes, tortes, flans, confectionery, breads, snacks for tea parties and pizza, among others. The lessons combine practical demonstrations and individual participation.

PROFESSIONAL HOSPITALITY DEVELOPMENT PROGRAM

The Boma International Hospitality College has designed special Professional Short Courses for those already in the hospitality industry and are looking for career growth and skills development or those seeking to join the hospitality industry through entrepreneurship. BIHC may also tailor-make programs to suit individual or corporate needs. These courses are administered at the learner's premises or at The Boma Hotel complex, Nairobi.





Professional Short Courses

Designed for applicants with a desire to refresh their hospitality knowledge in the fields below. The short courses cover a total of 40 hours divided into two levels: Basics and Advanced.

These are;

- Events Management
- Food & Beverage Service Techniques
- Wine and Bar Knowledge – Sommelier course
- Spa and Wellness Centre Management
- Front Office and Concierge Operations
- Hospitality Property Management Systems (PMS) Operations
- Housekeeping and Laundry Operations
- Professional Chefs Course
- Pastry and Bakery





Tailor-Made Programs

BIHC conducts custom made programs for groups that are tailored to meet specific client needs in the industry. Our current areas of focus include:

- Office & Home Managers Training
- Grooming & Etiquette for the Service Industry
- Housekeeping for the Cleaning Services Industry
- Customer Service for Office Receptionists
- Culinary Training for Kitchen Professionals

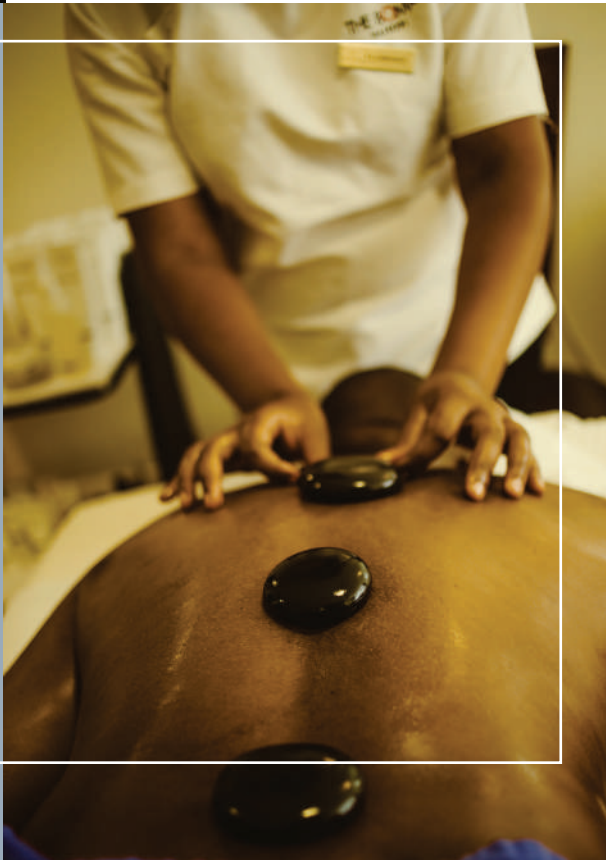
Leadership Training & Corporate Team Building

To foster strong bonds between fellow associates, BIHC offers leadership training and team building activities for corporates and groups to strengthen work relations.



“Anyone who stops learning is old, whether at twenty or eighty. Anyone who keeps learning stays young.”

— *Henry Ford*



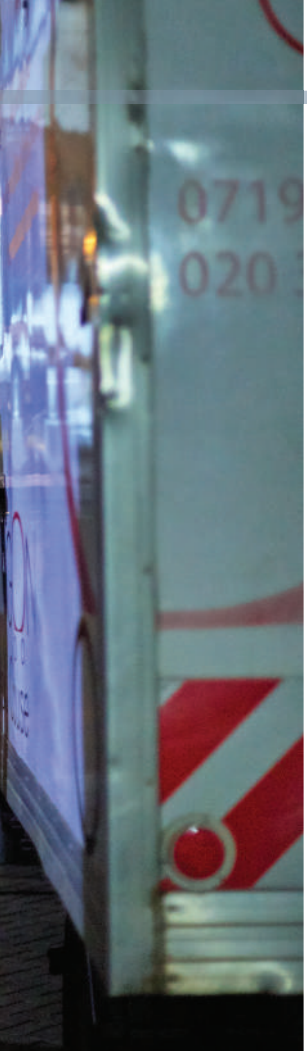
STUDENT LIFE

The Student Affairs department at BIHC is dedicated to continuously enhancing and developing programs and service themes to support the academic, personal and social development of every student. Our aim is to build our students' character and inspire their careers. Our emphasis is on health, safety and wellness, academic engagement, career exploration as well as diversity and inclusion. We ensure that learning is interwoven throughout the students' college experience, from the first day they arrive to graduation day.

Mercy Njue

Head of Student Affairs





**“Student learning is
also about student
development.”**

Dallas Long



Student Testimonials



Qamili Dave

Being born in the coastal City of Mombasa, I've grown up with a lot of different cultures around me - Kenyan, Swahili and Indian. This influenced my career choice as I grew up with a variety of rich cultural foods. I've always enjoyed the feeling of a heart-filling meal, and this is why I chose to study Culinary Arts. My dream would be to open my own restaurants and spread this feeling around Kenya and beyond! My highlight during my time at BIHC was being elected President of the Student Council in 2019 where I was actively involved in forming a bridge between students and the college administration. I am a strong believer in active practical learning so I'm proud to have gained work experience at some top brands, like Fairmont the Norfolk and Serena Beach Hotel and Spa in Mombasa. I am now en-route to the USA for the J-1 Visa Exchange Visitor Program

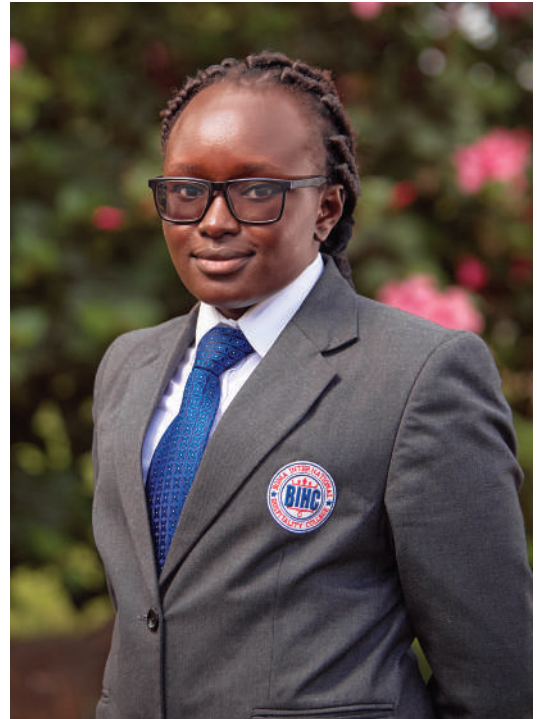


Nelson Russel

It's been a great two-year ride for me. It took me quite a while to figure out what I wanted to pursue in life but at the back of my mind, I was always intrigued by food preparation. This realization led me to search for colleges that specialize in it and found that BIHC was the first result from my internet search. I now know exactly what I want and my involvement at BIHC has contributed so much, if not more to my learning and career planning. My goal now is to own and run my own establishment in the near future and my performance during my final internship, hopefully at a 5 star hotel brand will guarantee that. I'm raring to go!

Akwoj Giduion

I was born in Darfur, South Sudan, grew up in Khartoum and then moved to Uganda, which is the place I call home now. I have always been in love with Hospitality, so when I completed my high school studies, I started searching for the best International schools in East Africa and found BIHC. International certification is very important to me because I want to travel the world and gain as much exposure in Europe and other continents. Through our Student Affairs department, I have mapped out the next few years of my life. I intend to complete one internship in a top hotel brand in Kenya, then proceed to the Caribbean for my second internship and finally progress to Switzerland to complete my Bachelor degree in Hospitality Management. Eventually, I would like to improve the overall outlook of Hospitality in South Sudan and help introduce a culture of delivering quality hospitality experiences throughout the country.



Damian Luc

My love for cooking came from growing up in a household that enjoys eating good food! My parents are amazing cooks and I can honestly say that the inspiration to cook professionally came from them. I chose to study Culinary Arts because of the immense passion for cooking that I've had ever since I was little. After high school, I decided to do some research on hospitality schools that offer the best facilities for Culinary Arts in Kenya, and that is where I found BIHC! It's been an amazing learning experience so far and I am keen to take hospitality in this country to the next level. I am determined to own a unique restaurant with a theme and decor that will make it stand out from any other and I am glad that I am already on the way to achieving that dream!



BIHC Internships in the USA





Building Character and Inspiring Careers



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