

WORLD CLASS EDUCATION

BOMA INTERNATIONAL HOSPITALITY COLLEGE



WORLD CLASS EDUCATION

***Start your
hospitality
career with us.***



VISION

To create a community that enjoys being in the service of others

PURPOSE

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

VALUE PROPOSITION

Building character and inspiring careers

CORE VALUES

*Professionalism
Growth
Timeliness
Passion*

OUR COLLEGE

The Boma International Hospitality College (BIHC) in partnership with the Business and Hotel Management School (BHMS) is a World-Class Pan African Hospitality and Culinary Arts training institution established in May 2015. Our mission is to prepare our diverse student body for successful careers in the hospitality and tourism industry by providing them with relevant quality education and work experience to successfully operate service-oriented business entities. Our curriculum maintains a strong emphasis on Swiss educational traditions of balancing theoretical and practical training to enhance knowledge and skill development.

Our programs include periods of internships at leading international and local hospitality brands, during which students can demonstrate their skills, knowledge and attitudes under the direct monitoring of professionals. Students may also undertake PAID international internship programs in the United States of America, Middle East, the Caribbean and the Far East as part of their study package.

The range of courses offered by BIHC continues to expand to match the growing needs. Each program is ingeniously designed to prepare students for various positions in the global hospitality industry. Diploma and Certificate intakes conducted in January, May and September. Short courses in International Cookery, Pastry and Wine Etiquette and Pairing also run separately on weekends or weekdays throughout the year.

Through our Professional Hospitality Development Program, we have set out to train and retrain professionals across various departments 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.

We also seek to highlight the exceptional, internationally-acclaimed Kenyan coffee through our new project the BIHC Coffee House. Programs range from the recreational "Introduction to Coffee" for the coffee-lovers, "Barista Course" for the professionals, and even "Roasting" for those looking to venture into the booming Cafe business.

The College is fully equipped with modern state-of-the-art training kitchens, training restaurants & bars and has access to all front and back-of-the house facilities of The Boma Hotels, including Front Office, Housekeeping, Spa and Health Club areas. Our lecture rooms are equipped with the latest audio-visual equipment, labs and a computer centre with complimentary campus-wide wireless internet connections.

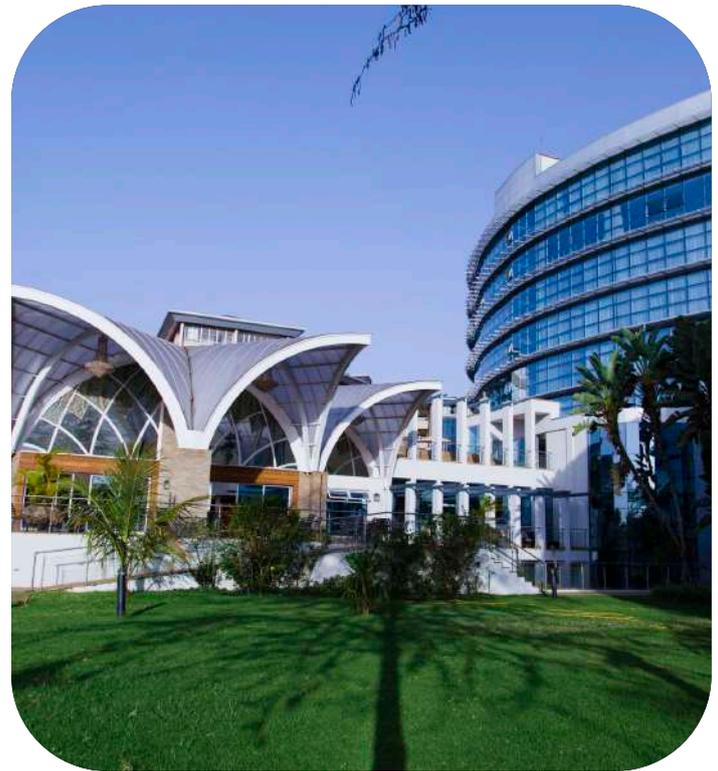




***Graduate
with a
dual-diploma***

OUR DISTINCTION

- Graduate with Swiss-accredited programs in Culinary Arts and Hospitality Management in partnership with the Business and Hotel Management School, Lucerne
- Gain access to the most advanced facilities
- Study and gain practical skills in a real Hotel environment
- Intern at leading local and international hotels and restaurant brands
- Travel the world through our paid International Internships Network; the United States of America, United Arab Emirates, the Far East and the Caribbean as part of your study package
- Graduate with a Bachelor's degree through our elaborate partnerships network in Kenya, Switzerland and Malaysia



CULINARY ARTS



Culinary Arts may be 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 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. The course is administered within our state-of-the-art training kitchens, modern classrooms and the Boma Hotels facilities to give students a holistic all-rounded learning experience.

***Complexity,
aesthetics
and
nutritional
value of food***

Our recently-updated Culinary Arts curriculum seeks to:

- Offer opportunities to students who wish to pursue careers in Culinary Arts and its associated sectors, and who are capable of benefiting from the experience.
- Assist students to realise their potential by providing a challenging and appropriately resourced learning environment.

~Culinary Arts



- Enable students to develop intellectual, vocational and personal skills relevant to further learning dynamics and to careers in Culinary Arts including those associated with entrepreneurial activities.
- Produce high calibre graduates capable of successful careers in the hospitality and/or associated industries globally.



1-YEAR CERTIFICATE IN CULINARY OPERATIONS

- **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** 1180 and above out of 1600

The preparation of good food is merely another expression of art, one of the joys of civilized living.

~Dione Lucas



STUDY AREAS

- Introduction to Culinary Arts
- Baking and Pastry Arts
- The Arts and Science of Food
- Introduction to Wine and Beverages
- Information Technology and Research Skills
- French 1 & 2
- Kitchen Operations and Management
- The Best of European Cuisine
- Introduction to Kitchen Management
- Business Communication
- Food & Beverage Cost Control
- Kenya Concepts
- Applied Hotel Operations Practical
- Internship - 15 weeks

SWISS DIPLOMA IN **DIPLOMA IN CULINARY ARTS**

- KCSE Mean grade C- (MINUS) with C- (MINUS) or above in English or Kiswahili or 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 with at least a C in English or Kiswahili and C in Maths or any Science
- SATs 1080 and above out of 1600

STUDY AREAS

YEAR 1

- Introduction to Culinary Arts
- Baking and Pastry Arts
- The Arts and Science of Food
- Introduction to Wine and Beverages
- Information Technology and Research Skills
- French 1 & 2
- Kitchen Operations and Management
- The Best of European Cuisine
- Introduction to Kitchen Management
- Business Communication
- Food & Beverage Cost Control
- Kenya Concepts
- Applied Hotel Operations Practical
- Internship - 15 weeks

YEAR 2

- International Cuisines from Classical to Fusion
- Food & Beverage Service Theory
- Food & Beverage Service Practical
- Business Management and Entrepreneurship
- Business Ethics
- Life Skills and Critical Thinking
- Human Resources Management
- Occupational Safety and Health Practices
- Accounting for Hospitality Industry
- Food & Beverage Events Management
- Food and Beverage Management
- Fundamentals of Nutrition and Dietetics
- Legal Aspects in the Hospitality Industry
- Hospitality Marketing in the Digital Age
- Advanced Pastry and Baking Arts
- African Cuisine
- Applied Hotel Operations Practical
- Internship - 15 weeks

WORLD CLASS EDUCATION



***Study in
a 5-star
environment***

INTERNATIONAL HOSPITALITY MANAGEMENT

The Swiss Diploma in International Hospitality Management at BIHC is designed to prepare students for qualified employment and entrepreneurship in the hospitality and tourism industry globally; and progression, if eligible, to a final year for a BA (Hons) in Hospitality Management. The necessary practical skills are developed early in the program to ensure that students are capable of competently operating within the Food & Beverage as well as the rooms division environments. The supervisory and management competencies are developed throughout the program to provide the tools for assuming greater unit and people responsibility over time.

Students gain vital hands-on experience through the Applied Operations Module within the Boma Hotel properties.

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

*International Hospitality
Management*

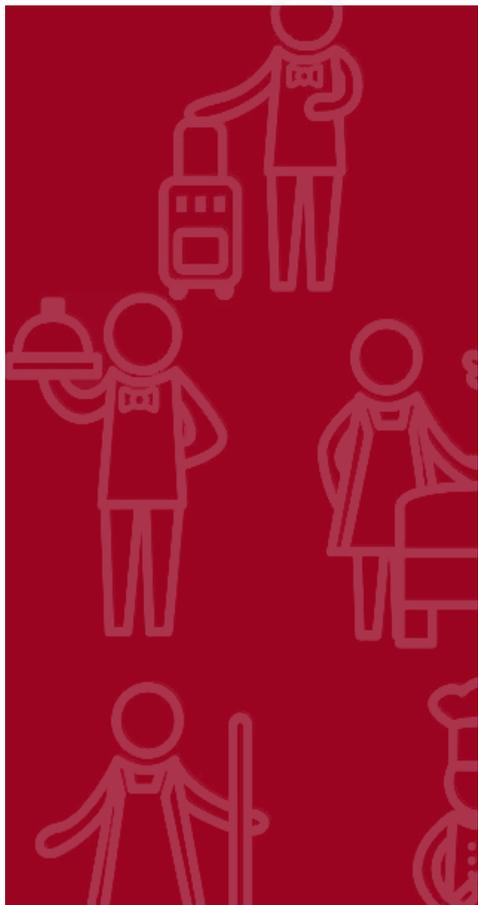
1-YEAR CERTIFICATE IN HOSPITALITY OPERATIONS

Requirements:

- **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

STUDY AREAS

- Introduction to Hospitality and Tourism Industry
- Food & Beverage Service Theory
- Food & Beverage Service Practical
- The Arts and Science of Food
- Introduction to Culinary Arts
- Information Technology and Research Skills
- French 1 & 2
- Introduction to Wine and Beverages
- Housekeeping and Laundry Operations
- Front Office Operations and Hotel Information Systems
- Food & Beverage Cost Control
- Business Communication
- Applied Hotel Operations Practical
- Internship - 15 weeks





***Gain practical
experience at
The Boma Hotel***

SWISS DIPLOMA IN INTERNATIONAL HOSPITALITY MANAGEMENT

- 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 with at least a C in English or Kiswahili and C in Maths or any Science
- SATs 1080 and above out of 1600



YEAR 1

- Introduction to Hospitality and Tourism Industry
- Food & Beverage Service Theory
- Food & Beverage Service Practical
- The Arts and Science of Food
- Introduction to Culinary Arts
- Information Technology and Research Skills
- French 1 & 2
- Introduction to Wine and Beverages
- Housekeeping and Laundry Operations
- Front Office Operations and Hotel Information Systems
- Food & Beverage Cost Control
- Business Communication
- Applied Hotel Operations Practical
- Internship - 15 weeks

YEAR 2

- Business Management and Entrepreneurship
- Business Ethics
- Life Skills and Critical Thinking
- Human Resources Management
- Fundamentals to Nutrition and Dietetics
- Occupational Safety and Health Practices
- Accounting for Hospitality Industry
- Mixology and Bar Management
- Food & Beverage Events Management
- Managing Hospitality Business and Service Experience
- Revenue Management
- Legal Aspects in the Hospitality Industry
- Hospitality Marketing in the Digital Age
- Managerial Accounting for Hospitality Industry
- Applied Hotel Operations Practical
- Placements - 30 weeks

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

~Leonardo Da Vinci

EXECUTIVE CERTIFICATE IN EVENTS MANAGEMENT

The Certificate in Events Management enables the learners to understand the foundation and structure of a successful event through the process of creation. The learners will acquire skills on how to evaluate risks involved for all stakeholders from Health and Safety to Risk Assessments and insurance.

pick an area of their interest and work with industry experts to come up with a 'real life event brief and implement it'.

After completing two terms of study at BIHC, students will be given an opportunity to gain insight and confidence in the industry by completing a period of an industrial internship of 15 weeks at an events company approved by BIHC. This internship is an important element in the Events Management course and will enable the student to put the theoretical knowledge and skills they have gained at BIHC into professional practice.

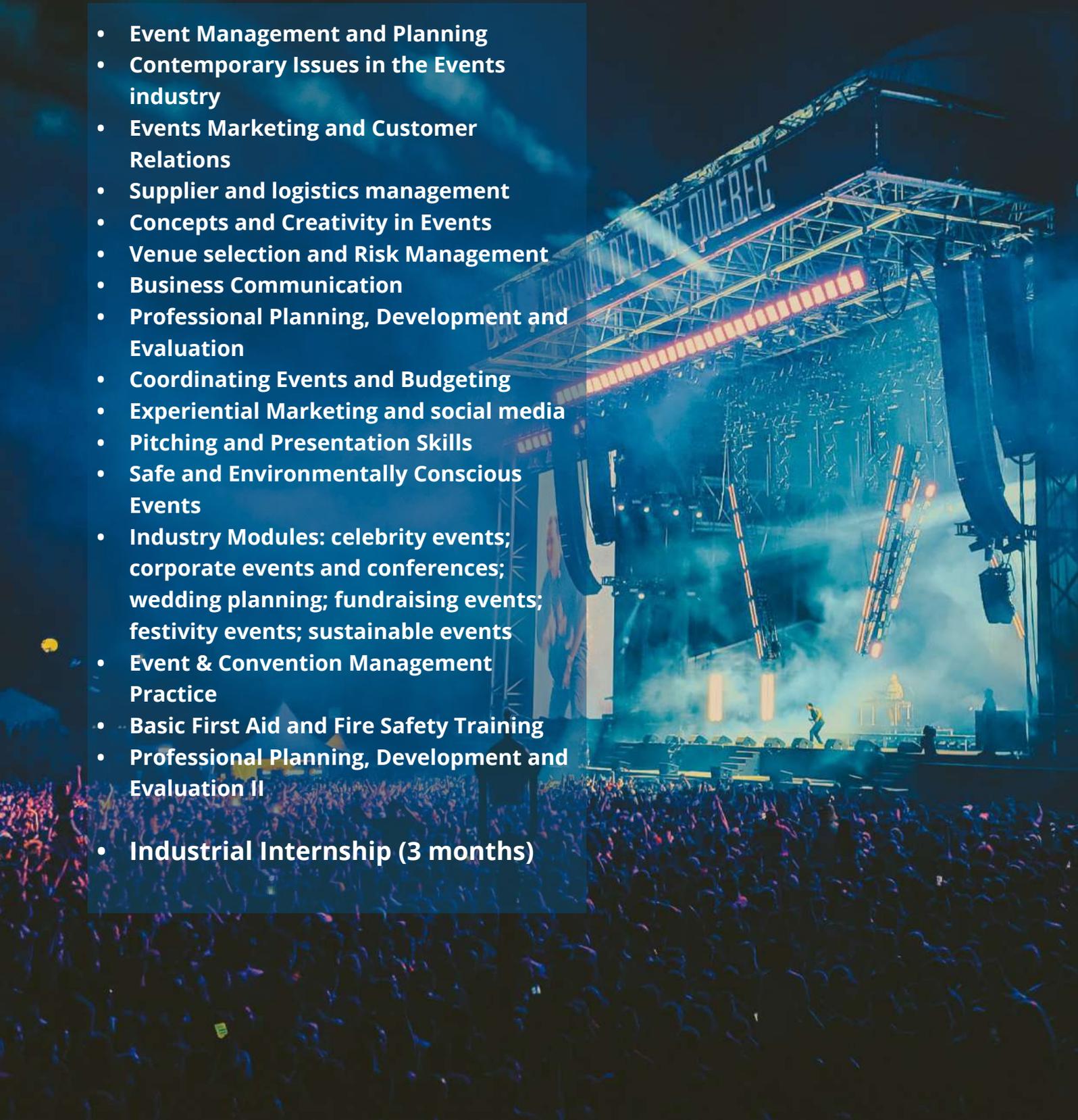
An important part of the industrial placement will be the written report that the student must submit at the end of internship. Throughout the course, students will be taught how to work in teams, how to be creative and innovative and, above all, how to stand out as leaders in their professions.

The learners will be exposed to various sectors of the events industry through industry modules, which will be taught specifically by industry experts. Through the Event and Convention Management Practice project, each learner will



STUDY AREAS

- Event Management and Planning
- Contemporary Issues in the Events industry
- Events Marketing and Customer Relations
- Supplier and logistics management
- Concepts and Creativity in Events
- Venue selection and Risk Management
- Business Communication
- Professional Planning, Development and Evaluation
- Coordinating Events and Budgeting
- Experiential Marketing and social media
- Pitching and Presentation Skills
- Safe and Environmentally Conscious Events
- Industry Modules: celebrity events; corporate events and conferences; wedding planning; fundraising events; festivity events; sustainable events
- Event & Convention Management Practice
- Basic First Aid and Fire Safety Training
- Professional Planning, Development and Evaluation II
- **Industrial Internship (3 months)**



CERTIFICATE IN BAKING AND PÂTISSERIE



The 1-year Certificate in Pastry Art and Bakery is typically a hands on course. The program enables the learners to gain knowledge and skills in all the specialized aspects of baking and pâtisserie. The learners will acquire skills and competence to perform duties within the pastry section of any commercial kitchen, as well as a good foundation for specialization in this line.

The learner will be exposed to international standards in preparing and presenting pastries and confectioneries with a focus in chocolate creations, sugar crafts, cake decorations among many more modern techniques.

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



BIHC COFFEE HOUSE

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.



B BARISTA SKILLS

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 1 month internship

Entry Requirements:

- 16 years of age and above
- No prior coffee experience required
- O Level Certification
- English proficiency

Roasting plays a significant role in producing the final cup of coffee. This program introduces you to coffee and the roasting process—including roast cycle, roast levels, identifying defects, sensory characteristics and the physical changes that coffee beans undergo during the roasting process. Fundamentals of packaging, storage and roasting business operations are tailored into the program to provide an in-depth experience of the roasting process.

Mode of Learning: On Campus

Duration: 1 month coursework and 1 month internship

Entry Requirements:

- 16 years of age and above
- No prior coffee experience required
- O Level Certification
- English proficiency

R ROASTING

Q QUALITY CONTROL

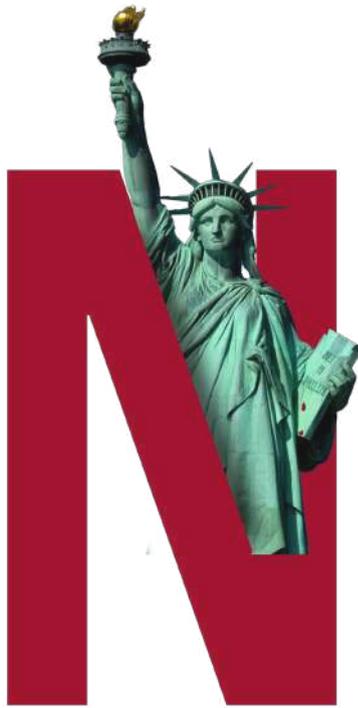
We have curated a program that enables the learners to gain relevant knowledge and skills in all the specialized aspects of Coffee Quality Control. The learners will develop competences in sensory analysis, assessment of bean and brew quality, coffee cupping and marketing systems.

Mode of Learning: On Campus

Duration: 1 month coursework and 1 month internship

Entry Requirements:

- 16 years of age and above
- No prior coffee experience required
- O Level Certification
- English proficiency



OUR PARTNERSHIP NETWORK

The Boma International Hospitality College has opened up a world of opportunity for its students and alumni to travel abroad by developing a strong partnership network. Following the completion of the 2-year Swiss Diploma programs with us here in Kenya, students are encouraged to proceed to our partner universities in Kenya, Switzerland or Malaysia to pursue their Bachelor Degree programs.

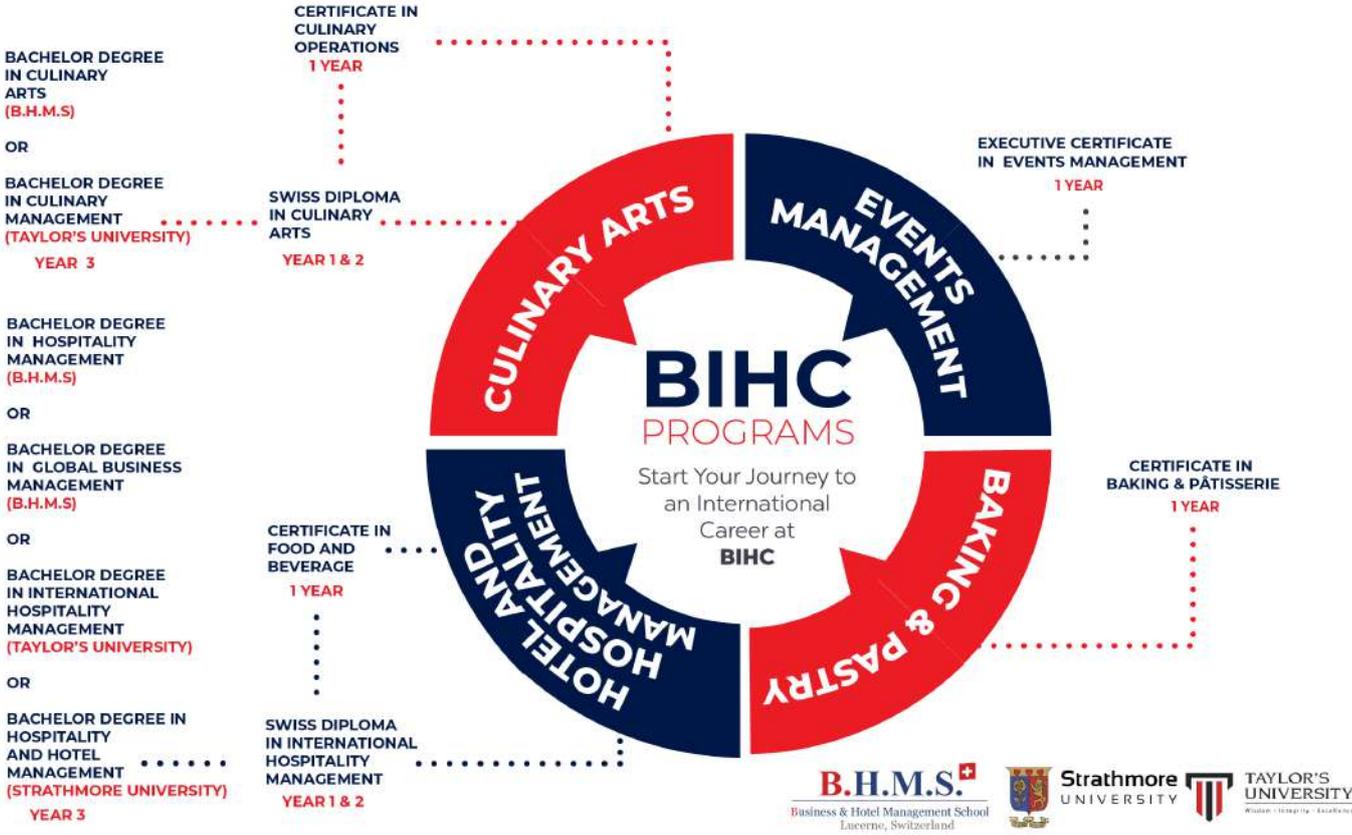
Alternatively, if they so wish, students may complete a further PAID Internship Program through our elaborate International Internships Network at various luxury resorts, fine dining resorts or select members-owned country clubs in the United States of America, the Middle East, the Caribbean and the Far East.



“Get international experience through our placement network”

YOUR FUTURE

BIHC PROGRAMS FLOW CHART





Malaysia



Kenya



SHORT COURSES

International Cookery

The Short Course in International Cookery introduces the learner to the culinary field, where they will be immersed in a 360-degree overview of the modern kitchen—from various vegetable cuts, to an introduction to soups and sauces and classical cooking techniques used in international gastronomy. This course is administered by our highly-skilled Culinary Trainers and takes place within our advanced training kitchens. Learners may opt to enrol for the 10-day program over the holidays or choose the Saturdays-only option for those busy with school or work during the weekdays.

“Introduces the learner to the culinary field, where they will be immersed in a 360-degree overview of the modern kitchen”



Pastry & Bakery

Our Short Course program in Pastry & Bakery introduces you to specialized aspects of the exciting world of Pastry and Baked items. It equips the learners with the necessary skills and competence to understand and handle delicious doughy products, chocolate creations, savoury pies, bread, tortes, flans and many more! Learners may opt to enrol for the 10-day program over the holidays or choose the Saturdays-only option for those busy with school or work during the weekdays.



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.

- Front Office Operations
- Housekeeping Operations
- Restaurant Management
- Property Management Systems
- Professional Chefs Refresher Courses
- Food & Beverage Service Techniques

“Customers place value on how they are treated”

B2B Hospitality Development Program

This is a tailor-made for hospitality professionals already working in the industry and wish to further their skills. Lectures can be conducted in the evenings, allowing professionally engaged participants to join the lessons after work.

The course may take place at the customer’s premises or The Boma Hotels complex.



Improving Customer Experience for the Service Sector

Customers place value on how they are treated. A customer will place a judgement on the brand value of a business from the initial contact- via phone call, email or face-to-face, to the point of purchase or rejection. It is therefore vital that businesses understand that the margin between making a sale and losing a customer is very small. An investment in improving customer service

would therefore, improve the perception of their products/ services and subsequently, lead to the growth of the business and positively impact their bottom line.

Modules may be delivered based on the customer’s requirements and preferences, where training may be administered on or off-site.



WINE ETIQUETTE AND PAIRING

Course Description

This program enables you to rapidly develop your palate and knowledge, whether you aim to become a professional in the industry or learn the fundamentals for your own personal satisfaction. Your learning experience covers the history of wine, winemaking, wine producing regions of the world, grape and wine varieties, wine tasting, wine and food pairing, and wine service. Classes include wine tasting labs that focus on developing sensory evaluation skills, and varietal identification.

You may opt for 6 sessions either between **Monday to Saturday** or the **Saturdays only** option for 6 Saturdays.

Duration: 5 hours per session

ENTRY REQUIREMENTS

- 18 years of age and above
- No prior wine experience required
- No minimum academic requirements applicable
- English proficiency

TESTIMONIALS



First Year Student

Shradha Shah

I hail from Nakuru, Kenya. A lot of the memories I have today are the result of beautiful experiences I had growing up, whether it was spending a day building sandcastles on the ocean front or driving a quad bike in the middle of a national park and being able to be up close to wild animals, these experiences are engraved in my memory. But what made the difference between these experiences and an ordinary day at the park were the luxury hotels and the quality of the service experiences.

It was then as a young girl creating beautiful memories with the people I love that my passion for tourism was birthed. I chose to study hospitality because of the different cultures and diverse people I would get to meet in the industry. Also being able to serve people and just see them smile and enjoy themselves is a joy like no other!

In a way, Covid-19 has altered my plans for the future just a little bit, but it is for the better because it gives me more room to come up with great ideas for things I had planned. Thanks to all the options available at BIHC, I would like to do my internships both locally and abroad. I believe this would give me a chance to experience the industry here at home as well as know how the industry out there works. The end-game for me is to develop my own hotel with a top notch restaurant here in Kenya.



TESTIMONIALS

James Din-Ekeke

I come from Paris, France but my family is originally from Cameroon.

I chose to study hospitality because of my interest in the possibility of gathering different arts and cultures in order to give guests the best experience possible. I also feel like it could also give me the opportunity to have an impact on my community and country and participate in its development.



First Year Student

Covid-19 showed me how fast the industry can be hampered and how we should adapt to the circumstances. Even if the journey might be delayed by the slow-down of the economy, my path remains the same.

I am looking forward to doing my internship in Mombasa because I think it will allow me to have an overview of the renowned Kenyan tourism scene. Afterwards, I would like to go abroad, specifically to Dubai in order to experience the finest aspects of luxury tourism.

After graduation and some years working in the industry, I intend to go to Cameroon and develop my own boutique hotel.



TESTIMONIALS



Final year student

Cliff Muriithi

I was always fascinated with the profession and wanted to become a culinary magician able to positively transform any guest's meal experience through my skills. I followed my passion and pursued a Bachelor of Science Degree in Hotel and Restaurant Management from a university in Kenya. I was introduced to the hospitality industry but still felt what I craved was not sufficiently covered in the course. After graduation, I enrolled myself at BIHC especially because of their rigorous culinary training program and their wide internship networks. Being in such a fast-paced environment was what I wanted.

One of the key factors I keep in mind influencing my internship choice is having room for career development and growth. To have growing responsibilities in the kitchen and have the Chef give honest and relevant continuous feedback on what I am doing. Whether an international or local kitchen, I hope to join a brigade that has passion for the craft and one can see this vividly being translated into how the Chef prepared the dish and how it was presented. My local internship choice would either be Sankara Hotel, The Tribe Hotel, Hemingways Hotel, Radisson Blu or Kempinski Hotel but the ultimate dream would be working at the Four Seasons Resort located in the serene private coral islands of the Maldives. I am so glad to have joined an institution which can actually connect me with all these dream hotels.



TESTIMONIALS

Naomi Georginah

I have always loved food and service. Seeing people enjoy a meal I have prepared fills my heart with joy and satisfaction and so I chose the path of a chef. After looking around, BIHC was the only institution offering the best in Culinary Arts given the partnerships they have. My first experience in a commercial kitchen while still a student was at Enashipai Resort & Spa, where I trained in different departments, including bakery, pastry, a la carte, Indian cuisine, saucier, garde manger and entremettier.

For my second internship, I got to travel to the



Alumna

USA through the BIHC International Internship Program, where I got to spend 6 months at the Theodore Roosevelt Medora Foundation and a further 6 months at the Quail Valley River Club. Upon my return to Kenya, BIHC was selected to participate in the Young Chef Olympiad 2020 in India and through a stiff competition from my college-mates I won the internal school Culinary competition and in turn represented BIHC and Kenya at YCO 2020!

YCO was a fantastic and life-changing experience. Interacting with contestants from 55 different countries, tasting different cuisines and experiencing their cultures. I came out with friends, knowledge and exposure, which made me more hungry and determined to make it in this industry. Reaching the finals showed me that if you really want something, just go for it like your life depends on it and demonstrate your passion and love for what you do at all times.





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