

BOMA INTERNATIONAL HOSPITALITY COLLEGE

BIHC

BOMA International Hospitality College
An Affiliate of Kenya Red Cross

in
Partnership
with

B.H.M.S.

Business & Hotel Management School
Lucerne, Switzerland

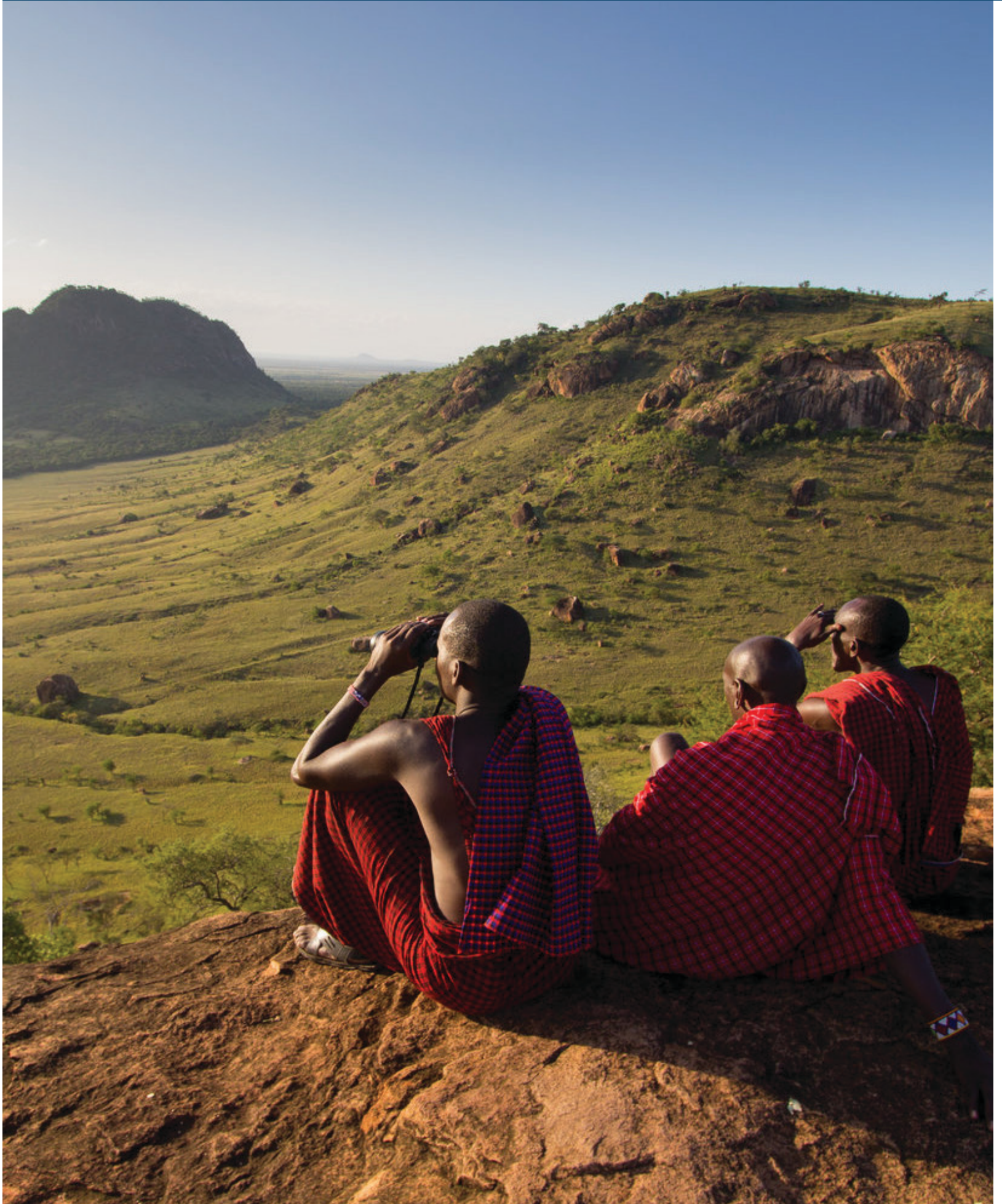


Building Character,
Inspiring Careers

www.bihc.ac.ke

College Brochure 2017/2018

WELCOME





Due to its demanding nature, Hospitality requires a multitude of skilled professionals to fit, sustain and manage one of the most dynamic industries in the world.

‘Service’ suggests and implies constant interaction with international individuals, freedom of choice, travel, different languages and cultures, brands and competition, and areas of specialization. It also demands disciplinary change, technology, excellence, and glamour emotions among other things for a guest to be satisfied without overlooking the much-desired personal gratifications.

As a student, you should feel attracted by all these options while realising that it will also mean hard work to master the theories and applications inherent to the trade. You will also require a determined character to make it through the ranks until you attain the merited management position. What an industry!

Join us if you wish to find out about more the profession and people in general (including yourself) to develop your professional future and that of your country.

Gianfranco Astori,
Principal, BIHC



Located off the bustling Mombasa Road in Nairobi is the Boma International Hospitality College (BIHC). The school, which was established 2 years ago in partnership with the Business & Hotel Management School (BHMS) in Lucerne, Switzerland seeks to provide students with high-quality education and training at an affordable price. Since its inception the college has seen a steady uptake in student enrolment and the programs have evolved to better suit the needs of the market.

Currently, BIHC offers students a wide range of courses including diplomas in Hotel Management and Culinary Arts and shorter courses in Pastry and Basic Cooking. This works well in Kenya, a premier tourist destination that heavily relies on the hospitality industry for revenue.

Hospitality however is not only a major part of the Kenyan economy; it is ingrained in our culture. As an avid traveller, I have visited several countries and yet I have found that there is nothing quite like Kenyan hospitality. Kenyans are warm, inviting hosts. I believe that with further training and more exposure, young Kenyan professionals will be able to excel in the fields of hospitality and hotel management and become global examples of excellence.

Over the course of the last year, I have been honored to serve as board member and chairlady of BIHC. From sending off our first group of students to Switzerland, to opening the doors our first BIHC student residences it's been wonderful to witness the growth and progress of this institution. Thank you to the entire BIHC team for all of your hard work.

I look forward to more exciting milestones in the many years to come.

Gina Din- Kariuki
Chairperson

JOIN A COLLEGE FOCUSED ON BUILDING CHARACTER, INSPIRING CAREERS!



Our aim at Boma International Hospitality College (BIHC), in partnership with the Business and Hotel Management School (B.H.M.S.) in Switzerland is to nurture your interest in the hospitality industry and empower your ambitions. We have developed a state of the art study programme designed to facilitate access to demanding, while rewarding careers.

Our curriculum maintains a strong emphasis on Swiss tradition of balancing theories with immediate practical applications within the key and most central operating areas, namely the Food and Beverage and Rooms Division departments of the Boma Hotel Complex, as part of the Applied Hotel Operations module.

Beyond the theory and practical applications at the College and at Boma Hotels, our programs include periods of externships,

during which students are expected to demonstrate their skills, knowledge and attitudes under the direct monitoring of professionals who will do their best in providing guidance for their professional benefit.

The College is fully equipped with training kitchens, training restaurant & bar and has access to all front and back-of- the house facilities of Boma Hotels including Front Office, Housekeeping areas and Health Club. It also has classrooms equipped with latest audio-visual equipment, labs and a computer centre. All students have online access to internet, intranet and campus-wide wireless connection.

We look forward to welcoming and preparing you for a great career within the most exciting industry in the world—at the Boma International Hospitality College!

IN PARTNERSHIP WITH:

BUSINESS & HOTEL MANAGEMENT SCHOOL (BHMS)



Our relationship with Business & Hotel Management School provides our students with various possibilities.

Options for BHMS applicants who cannot afford 3 years in Switzerland:

- 2-year Diploma programs at BIHC, Nairobi and thereafter progress to Switzerland for the final Bachelor year.

Options for BIHC students:

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

UNITED STATES INTERNATIONAL UNIVERSITY



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.

“As we cement the engagement between our institutions, we remain grateful to the mutual effort and commitment that has led to the signing of these agreements. It is a win-win engagement for all of us and most important to our students who will exchange knowledge and skills, in the end benefitting tremendously. The students stand to gain a lot especially from our full scholarship programme that will be awarded to the top two students!” Dr. Abbas Gullet.

“Excellence is an art won by training and habituation. We do not act rightly because we have virtue or excellence, but we rather have those because we have acted rightly. We are what we repeatedly do. Excellence, then, is not an act but a habit.”

Aristotle

BIHC PROGRAMS FLOW CHART

YEAR 1 At BIHC	YEAR 2 At BIHC	YEAR 3 Within partner Universities/ Colleges
→BIHC & BHMS Diploma in Culinary Arts	→	Bachelor in Culinary Arts
→BIHC Diploma in Hotel Management →BHMS Higher Diploma in Hotel Management	→ →	Bachelor in Hotel Operations and Management
-Certificate in F&B Operations -Certificate in Culinary Skills	-Certificate in RD Ops & Management -Certificate in Culinary Ops & Management	
↑↓ Hospitality Industry	↑↓ Hospitality Industry	



BIHC & BHMS DIPLOMAS IN CULINARY ARTS

YEAR ONE

Terms 1&2 : Taught program

Term 3 : Externship

SUBJECTS/MODULES TITLES

F&B Planning & Organisation

F&B Cost Control

Production Theory

Production Practical

-Individual Stove Kitchen

-Production Kitchen Cooking Methods

-Baking & Pastry

-Stewarding

Managerial Accounting 1

Business Apps: IT & Research Skills

Personal Planning & Development

Language: French

Basic First Aid & Fire Safety Training

Applied culinary within BOMA Hotels

Entry Requirements:

-Completed secondary school diploma

-IELTS 5.0 level or equivalent

-26 weeks at college and BOMA Hotels

-16 weeks externship within best hotels

To familiarise students to the world of food production by combining culinary subjects with management support theories. During this first year, students will discover culinary art through detailed competency based applications within individual kitchen labs, main kitchen as well as within bakery and pastry sections. The culinary experience is extended to the Boma Hotel operations where students are assigned to rotate and work alongside the professional cooks and their chefs.

The management/supporting aspect of the program is introduced during Year 1 and gains momentum during Year 2.

BIHC & BHMS CERTIFICATES IN CULINARY ARTS (120 Credits – 60 ECTS Equivalent)



BIHC & BHMS DIPLOMAS IN CULINARY ARTS

YEAR TWO

Terms 4&5 : taught program

Term 6 : Externship

SUBJECTS/MODULES TITLES

F&B and Events Management

Nutrition & Institutional Catering

Food Service Operations

-Food Service Theory

-Food Service Practical & POS Applications

-Beverage & Bar Management

Customer Service and Communication

Human Resource Management – Level 1

Managerial Accounting 2

Hospitality Law

Professionalism Seminar

Language Mandarin

Applied Culinary within BOMA Hotels

Capstone Level 1

Entry Requirements:

-Completed secondary school diploma

-IELTS 5.0 level or equivalent

-26 weeks at college and BOMA Hotels

-16 weeks externship within best hotels

1st year Certificate holders of the Diploma in Culinary Art will be engaged with a challenging year 2, comprising an extensive exposure through the Boma Hotels culinary sectors: preparing for real guests within 3 restaurants and banqueting operations. Moreover, an expatriate chef will introduce and demonstrate to students a variety of new dishes, to be prepared ad hoc. This second semester will also be characterized by several subjects considered essential for an F&B operation and management: F&B service skills for future clients, S&M for future guests, HR for current and future employees, accounting for the understanding of costs and margins, hospitality laws for the rules and exposure to risks, languages to welcome foreign guests.

BIHC & BHMS (DUAL) DIPLOMA IN CULINARY ARTS (120 Credits – 60 ECTS Equivalent)



hos-pi-tal-i-ty
,häspə'talədē/
noun

1.the friendly and generous reception and entertainment of guests, visitors, or strangers.

synonyms:friendliness, hospitableness, warm reception, welcome, helpfulness, neighbourliness, warmth, kindness, congeniality, geniality, cordiality, courtesy, amenability, generosity, entertainment, catering, food

BIHC & BHMS DIPLOMA AND HIGHER DIPLOMA IN HOTEL MANAGEMENT

YEAR ONE

Terms 1&2 : Taught program
Term 3 : Externship

SUBJECTS/MODULES TITLES

F&B Management Fundamentals
F&B Planning & Cost Control

F&B Service Operations Theory

F&B Service Practical

Bar and Beverage Knowledge
-Theory & Practical

Food Production
-Theory & Practical

Managerial Accounting 1

Language (French)

Customer Service & Effective Communication

Language: French

Basic First Aid & Fire Safety Training

Business Apps (IT& Research Skills)

Hospitality & Tourism Business Environment

Applied Hotel Operations at BOMA Hotels

Entry Requirements:

-Completed secondary school diploma
-IELTS 5.0 level or equivalent

-26 weeks at college and BOMA Hotels
-16 weeks externship within best hotels

This one-year program is aimed at applicants who are interested to study and advance in a hospitality management or business career. The program offers a wide-angle perspective on hospitality operations, with a main focus on food and beverage concepts, products and services. The program is also including a number of supporting subjects aimed at the introduction of fundamental management functions and interdepartmental relationships, on the awareness about changes within cultures and societies including communication. This first year is also introducing students to applied hotel applications within The Boma Hotels, for a direct experience with guests and with the application of standard operating procedures.

BIHC & BHMS CERTIFICATE IN HOSPITALITY OPERATIONS
(120 Credits – 60 ECTS Equivalent)



BIHC & BHMS DIPLOMA AND HIGHER DIPLOMA IN HOTEL MANAGEMENT

YEAR TWO

Terms 4&5 : taught program

Term 6 : Externship

SUBJECTS/MODULES TITLES

F&B and Events Management

Mixology & Bar Management

Hospitality Laws and Ethics

Financial Accounting

Language: Mandarin

Business Communication Skills (revised)

Rooms Division Management

Social Media & Revenue Management

Resorts Management & Operations

Facilities Management & Environment

Study Skills & Research Techniques

Human Resource Management

Sales & Marketing Management

Professionalism Seminars

Applied Culinary within BOMA Hotels

Capstone Level 1

Entry Requirements:

-Completed secondary school diploma

-IELTS 5.0 level or equivalent

-26 weeks at college and BOMA Hotels

-16 weeks externship within best hotels

This second year builds on the knowledge needed to confirm the decision of aiming hospitality as a business inspired professional choice. The program offers a wide-angle perspective on hospitality operations, with a main focus on rooms' division concepts, rooms' products and services. The program is also including a wide range of supporting subjects aimed as preparatory phase for the third and final bachelor year. Advanced subjects are included in the course, delivered through a modular system. This second year is also involving students to hotel applications within The Boma Hotels, for a direct experience with guests and with the application of RD standard operating procedures.

BIHC DIPLOMA IN HOSPITALITY MANAGEMENT &
BHMS HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT
(120 Credits – 60 ECTS Equivalent)w

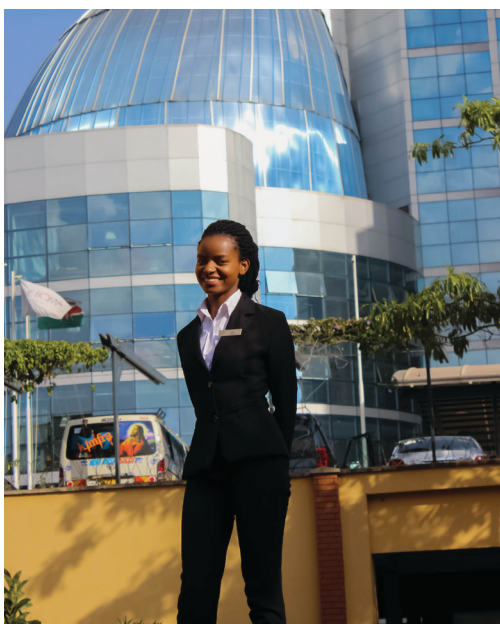


INTERNSHIPS AND CAREERS



Industry Placement I & II are a prerequisite extension of the operational, supervisory and management theories covered in the first two years of the programme at BIHC. The knowledge and experience gained on industry placement will enable the development of personal, social and professional skills. The first internship will take place within F&B Operations whereas the second internship—unless it is requested to repeat F&B—will focus on Rooms Division including Housekeeping. Industry Placements I&II are disciplined by the Industrial Placement Manual & Log Book

Careers are increasingly dependent on quality education and dedicated applications. Associate and Bachelor degrees have become a norm for whoever aims at management levels. It should nevertheless be kept in mind that many companies are hiring attitudes and train for skills as part of the hiring process. By focusing on attitudinal characteristics that align with their company brand, these companies reinforce their distinctive company culture.



Eunice completed her Certificate in Food & Beverage Operations at the Boma International Hospitality College and is now a FULL TIME employee of our very own The Boma Nairobi.

Studying at BIHC opens doors to top job opportunities here in Kenya and abroad. Our practical Swiss Hospitality programs are designed to get the best out of our students so that they are prepared for the busy, demanding and exciting Hospitality industry.

BIHC CAREER & PLACEMENT SERVICES

The dynamic Career and Placement Office at BIHC, with the support of Swiss BHMS strong network in the global hospitality industry, assist students in finding suitable and exciting industry placements in Kenya and abroad and upon graduation in launching and supporting their successful careers. Some of the brands where BIHC and BHMS students are finding internships and employment include::



Keekorok Lodge

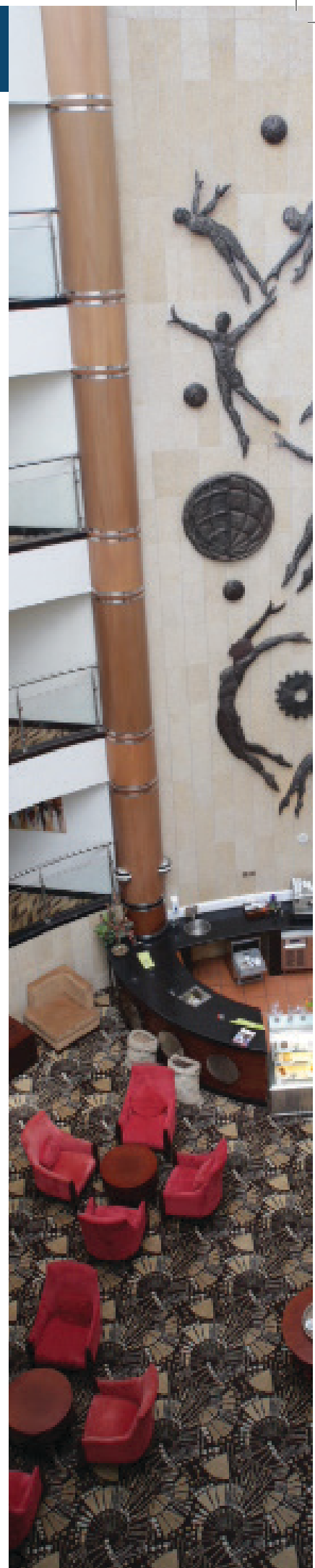


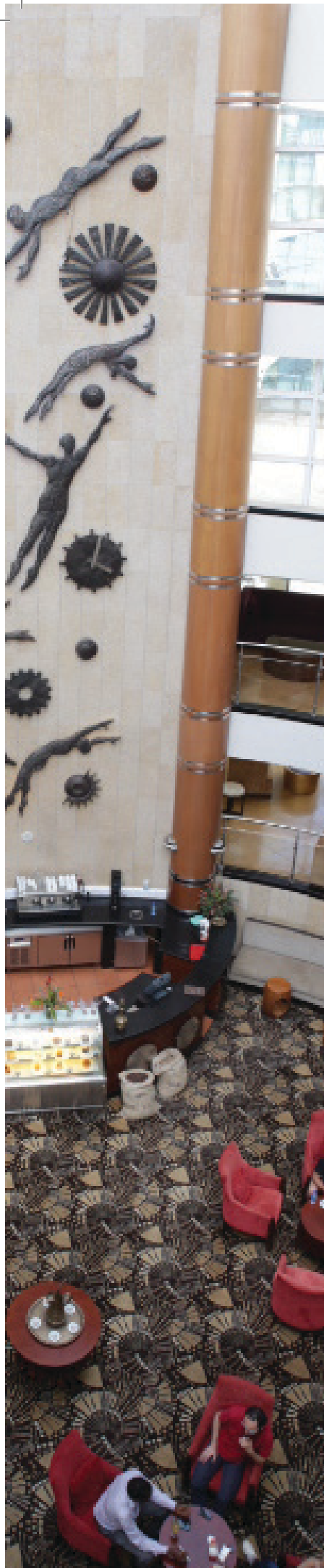
rainbowunlimited gmbh
doing business with africa

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

ACADEMIC & TECHNICAL APPLICATIONS

BIHC is situated at the Boma Hotel Complex- Nairobi, in order to provide students with REAL hotel practical experience while they study, as part of the Applied Hotel Operations Module. Students are engaged into various departments such as Reservations, Sales and Marketing, Accounting and Finance. This enables them harness their skills and propels them towards being future successful managers and hospitality leaders.





Why BIHC?



RAKOTOARISON SOLOFONIAINA HARITIANA

Nationality: Malagasy

Age: 20

Studying: Food & Beverage Operations

I chose to study at BIHC because it is internationally recognized and also because it offers the best Food & Beverage training in the region. I enjoy learning at BIHC because of the rich culture and hospitality of the Kenyan people. The social events organised by the school are also enjoyable and memorable.

After my graduation from BIHC, I would like to run my own restaurant business in Madagascar.



SAMUEL ODUMAH OTIENO

Nationality: Kenyan

Age: 24

Studying: Diploma in Culinary Arts

I chose to study at BIHC because it stood out from my research on Kenyan hospitality schools as a prime college offering well packaged hospitality and managerial courses.

What I enjoy most are the practical classes in the individual stoves and production kitchens. The skills, knowledge and experience I gain is second to none and the best part is that every day is a totally different experience from the day before which keeps the learning and schooling environment at BIHC constantly vibrant, exciting and fun.

I definitely want to further my studies and gain my Bachelor's degree in culinary arts. The BIHC/BHMS collaboration gives us this opportunity and I would like to take advantage of the annual scholarships they have on offer to the two top students.



ADEWUSI OLUWABUSOLA FATIMAH

Nationality: Nigerian

Age: 25

Studying: Hotel Management

BIHC is an international school that gives one with the opportunity to meet different people from different countries, race and cultures. The school is prestigious and offers a Swiss education. Switzerland has always been known as one of the best countries providing hospitality education.

What I enjoy most at BIHC is the opportunity to practice what I learn in class at the training hotels. After I graduate I plan to go to Business & Hotel Management School in Switzerland to obtain a Bachelor's degree in Hospitality Management. Thereafter I intend to work in a hotel preferably in the Front Office because I know I have natural talent for customer service.



MEHAL SHAH

Nationality: Kenyan

Age: 23

Studying: Hotel Management

I chose to study at BIHC because it offers the very best education for hospitality and hotel management in Kenya. It is affiliated with one of the top hospitality schools in Switzerland (B.H.M.S) and provides a wonderful learning atmosphere with a diverse culture which makes the experience more enjoyable and outstanding.

After studying at BIHC I would like to start my career in a top hotel in Nairobi and work in the rooms division department. BIHC will enable me to learn the key aspects of hotel management and widen my knowledge in the industry which will help me attain a bright future



NAOMI NYOKABI GRIFFITHS

Nationality: British

Age: 19

Studying: Diploma in Culinary Arts

I choose to study at BIHC because it is one of the leading culinary arts school in Kenya and also due to its partnership with B.H.M.S. It gives students a bigger advantage because the qualifications are recognized in Switzerland. I enjoy the opportunities I get, such as, the school being located in a hotel environment. Students are also able to get first-hand experience and improve on their skills in the culinary field as well as enjoy the social events organised by the school.

I plan on opening my own restaurant so as to set a mark based on what I have learnt. BIHC will help me achieve my career goals by molding me to be a better chef through practical experience done in the school.

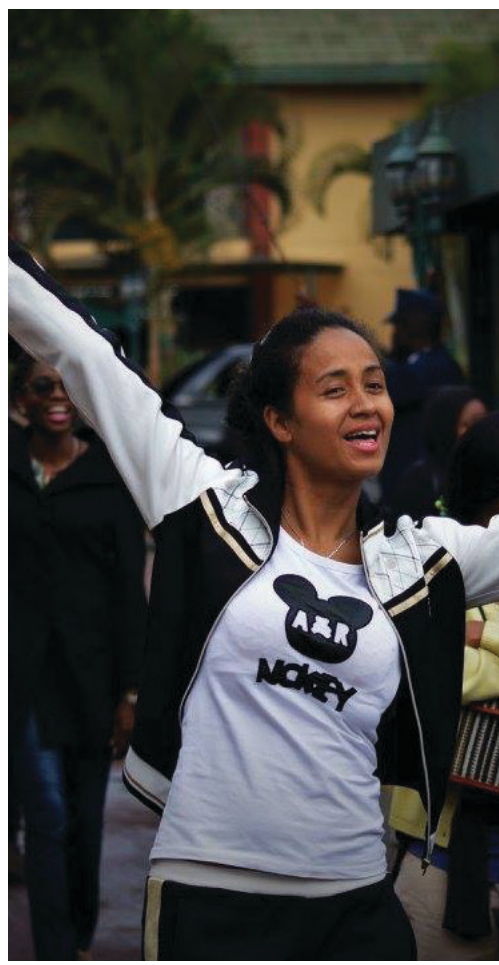


EXTRA-CURRICULAR ACTIVITIES & STUDENT LIFE



Students at BIHC are engaged in extra-curricular activities in order to improve their social skills as well as unwind after their intensive studies! Sports Days, community services and termly events are organized by the BIHC Social Team which is fully comprised of students and supported by the college administration.





FEE STRUCTURE 2017

SWISS DIPLOMA HOTEL MANAGEMENT

	Tuition Fee	Application Fee	Uniforms	Total Fee (KSH)
1st Year (Cert. in F&B)	410,000	1,000	26,738	437,738
2 nd Year	410,000	-	-	410,000

SWISS DIPLOMA IN CULINARY ARTS

	Tuition Fee	Application Fee	Uniforms	Total Fee (KSH)
1st Year	410,000	1,000	28,824	439,824
2 nd Year	410,000	-	-	410,000

FEE PAYMENT OPTIONS

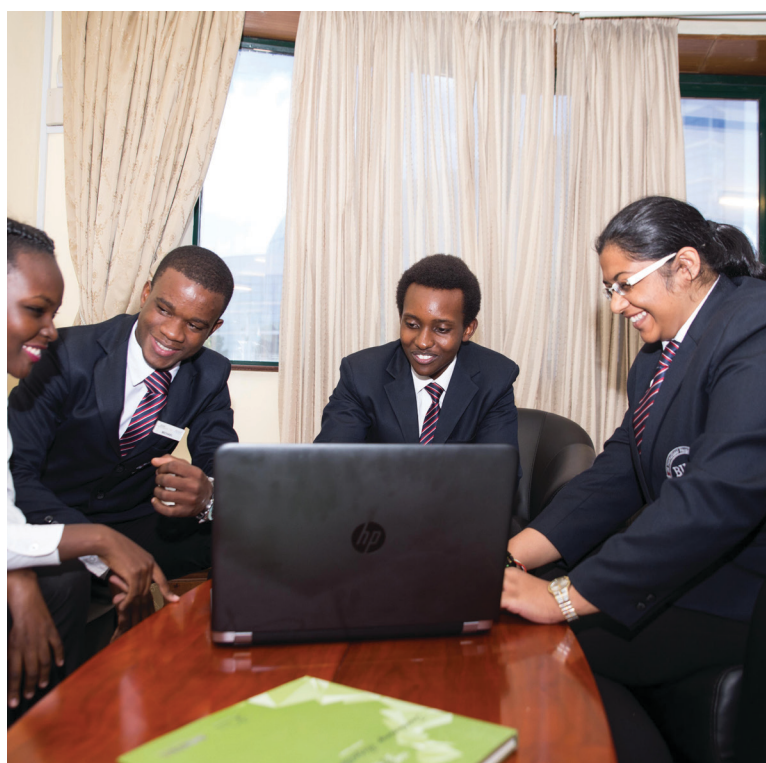
Full Payment	KSH *401,000
Two Instalments	KSH 209,000 x 2
Three Instalments	KSH 139,500 x 3

NB: Approximate exchange rates as follows;

1 USD = 100 KSH

1 EUR = 110 KSH

1 YEN = 15 KSH



SHORT COURSES

SHORT COURSE IN INTERNATIONAL COOKERY AND PASTRY

This course introduces the learner to the culinary field where they will be able to apply the basic cooking methods used in various classical and modern cuisines, kitchen tools and equipment, basic stocks, soups and sauces, meat, fish, poultry and seafood and basic desserts and sweets.



SHORT COURSE IN PASTRY AND BAKERY

This course introduces the learner to pastry and bakery production. To prepare participants on production of pastries, cakes, tortes, flans, confectionery, breads, and snacks for tea. The lessons will be a fusion of practical demonstrations and individual participation.









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