



Training ● Roastery ● Bakery ● Advisory





# 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

**Timings:** Monday to Friday, 8 am to 12 pm

**Duration:** 1 month coursework and 1 month internship

**Start Date:** 5th July 2021

## **Entry Requirements:**

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

**Tuition:** KES 50,000

**Application Fee:** KES 2,000

**Accident & Liability:** KES 1,000

**School ID:** KES 500





# ROASTING

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

**Timings:** Monday to Friday, 8 am to 12 pm

**Duration:** 1 month coursework and 1 month internship

**Start Date:** 5th July 2021

**Entry Requirements:**

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

**Tuition:** KES 50,000

**Application Fee:** KES 2,000

**Accident & Liability:** KES 1,000

**School ID:** KES 500





# QUALITY CONTROL

The dynamic element of coffee and its unique journey from bean to cup. 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

**Timings:** Monday to Friday, 8 am to 12 pm

**Duration:** 1 month coursework and 1 month internship

**Start Date:** 5th July 2021

## **Entry Requirements:**

- 16 years of age and above
- Prior roasting experience and knowledge required
- O Level Certification
- English proficiency

**Tuition:** KES 60,000

**Application Fee:** KES 2,000

**Accident & Liability:** KES 1,000

**School ID:** KES 500





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