



BOMA
INTERNATIONAL HOSPITALITY COLLEGE

World Class Education



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



06 Karibu to BIHC

And experience
Kenyan Hospitality



07 Our Accreditation
and Certification



08 Our Distinction

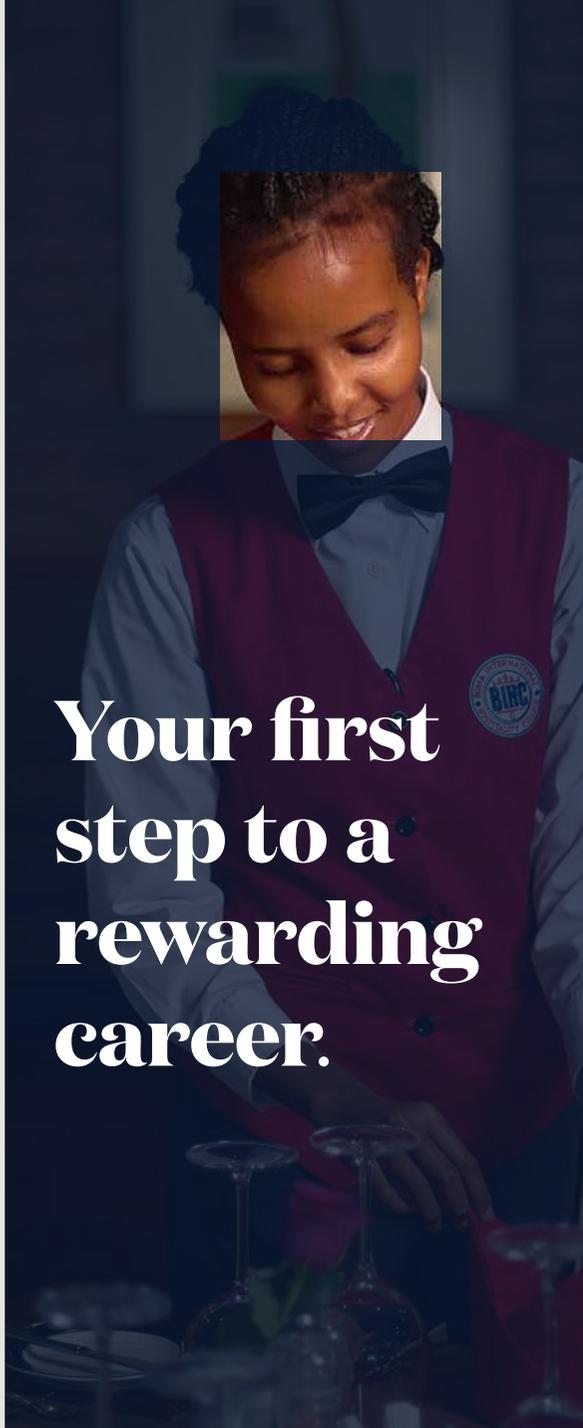


10 Our Programs

29 Your Future



31 How to apply



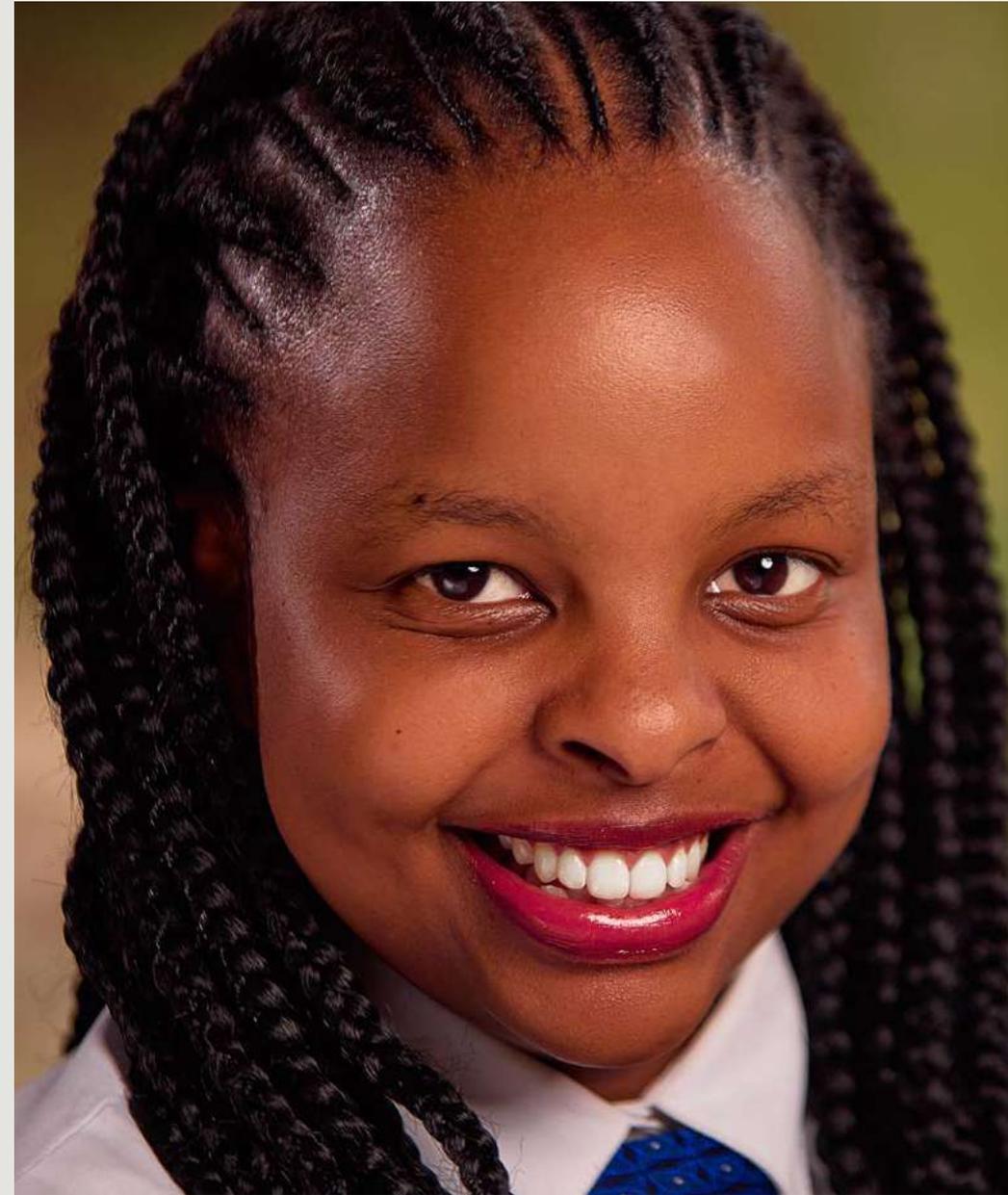
**Your first
step to a
rewarding
career.**



“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

B.H.M.S.
Business & Hotel Management School



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

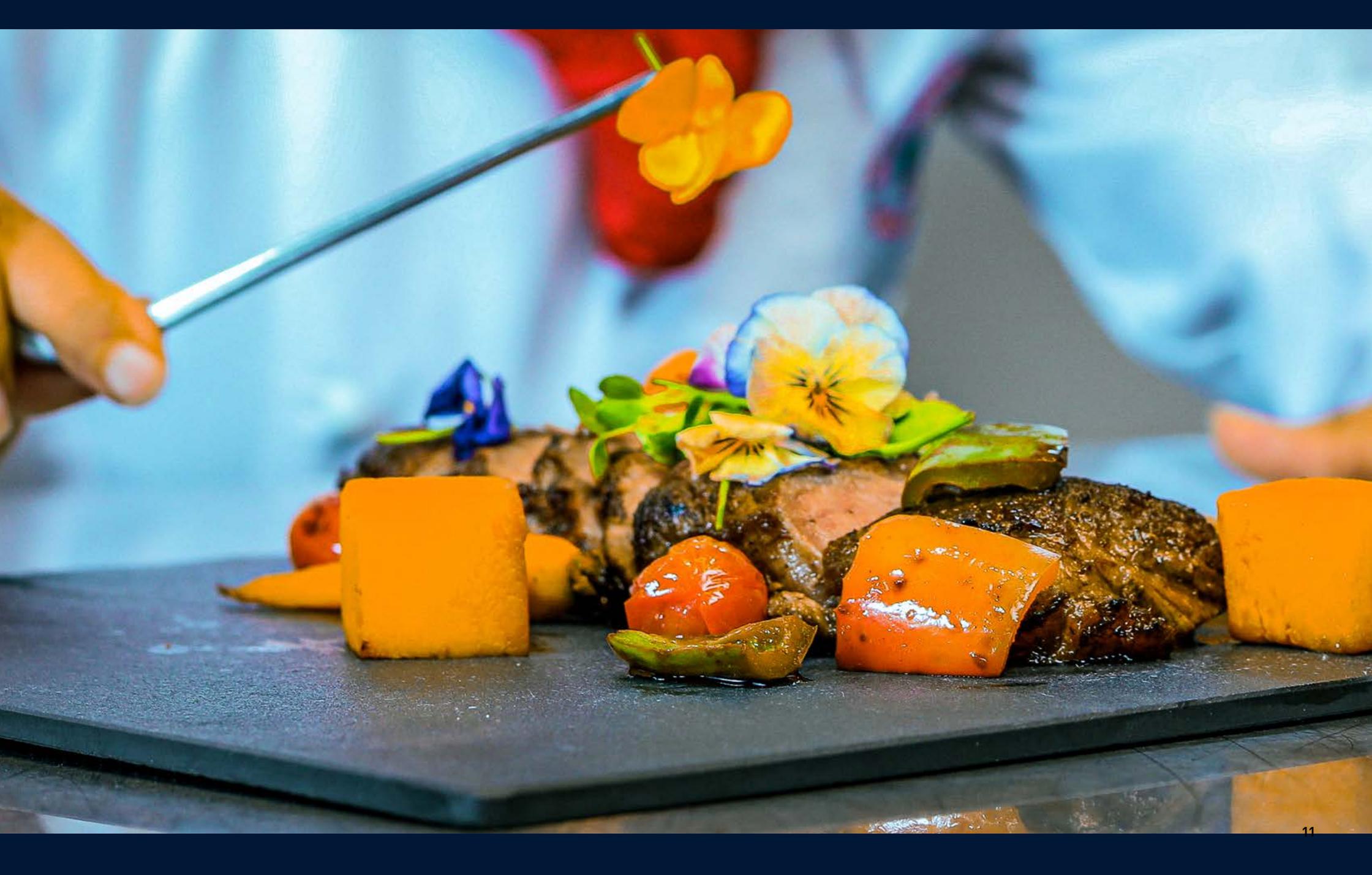
Curated to introduce those passionate about thriving in the kitchen to the art of preparing, cooking, presenting, and serving food. The program is designed for young adults and those whose hearts are young and who wish to develop a gastronomy and food science career and obtain the necessary specialized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

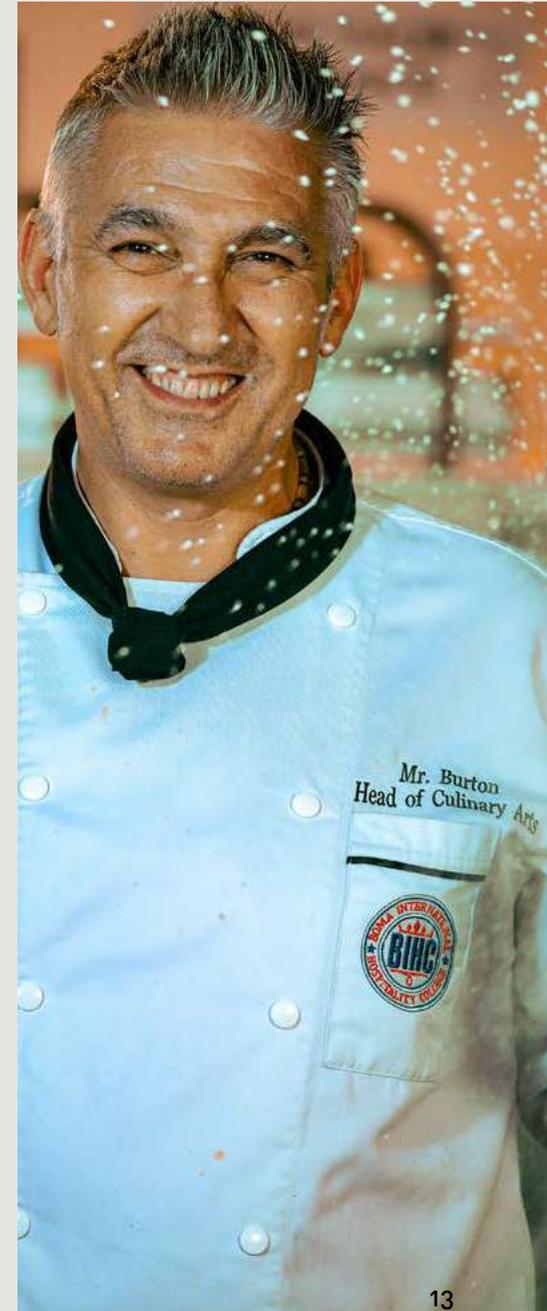
International Cuisines from Classical to Fusion
Food and Beverage Service Theory
Food and Beverage Service Practical
Business Management and Entrepreneurship
Business Ethics
Human Resource Management
Research Methods
Mandarin - elective

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

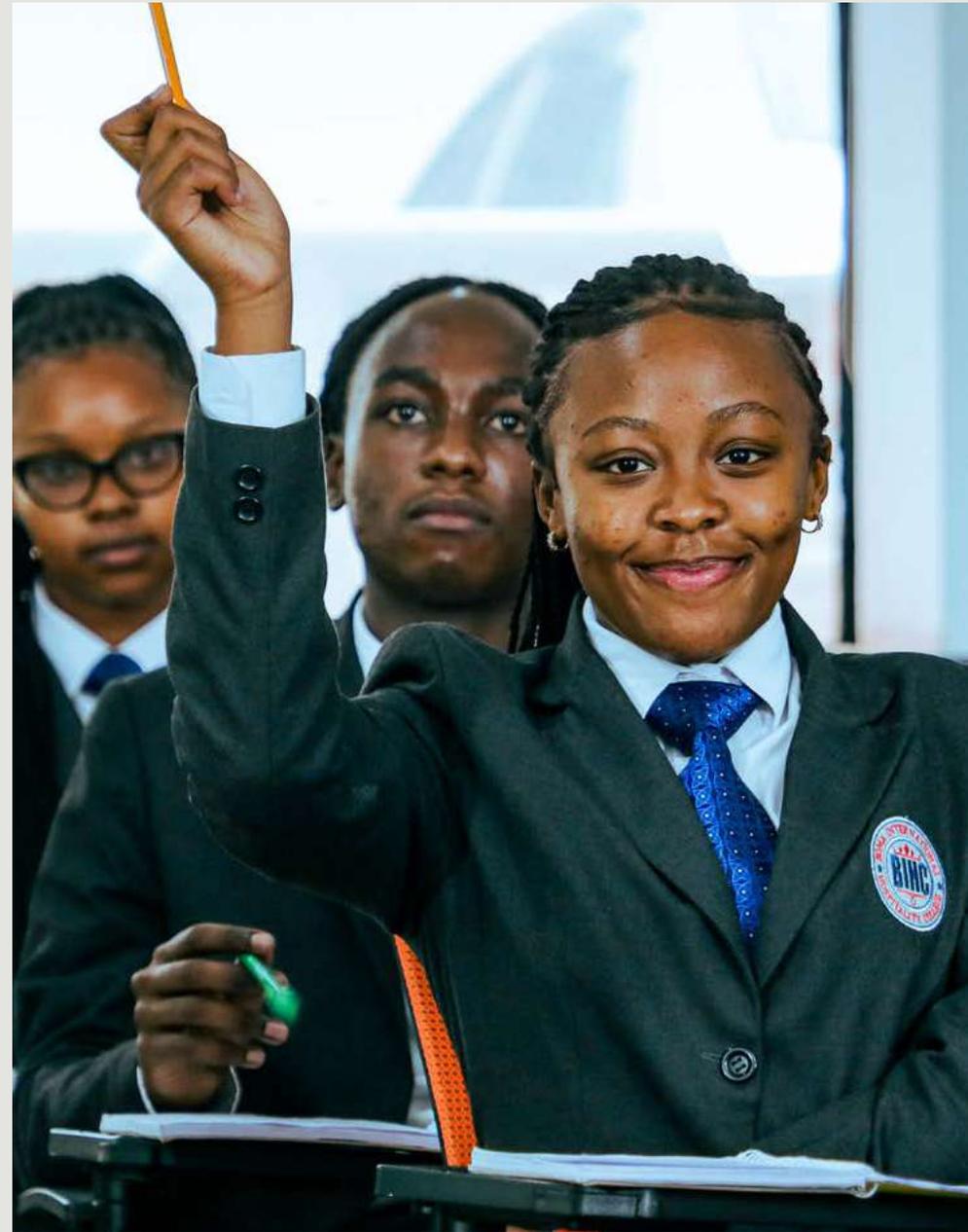
Introduction to Wine and Beverage Theory
Introduction to Wine and Beverage Practical
French II
Housekeeping and Laundry Operations Theory
Housekeeping and Laundry Practical
Front Office Operations and Hotel Information Systems
Front Office Operations and Hotel Information Systems
(practical)
Life Skills 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

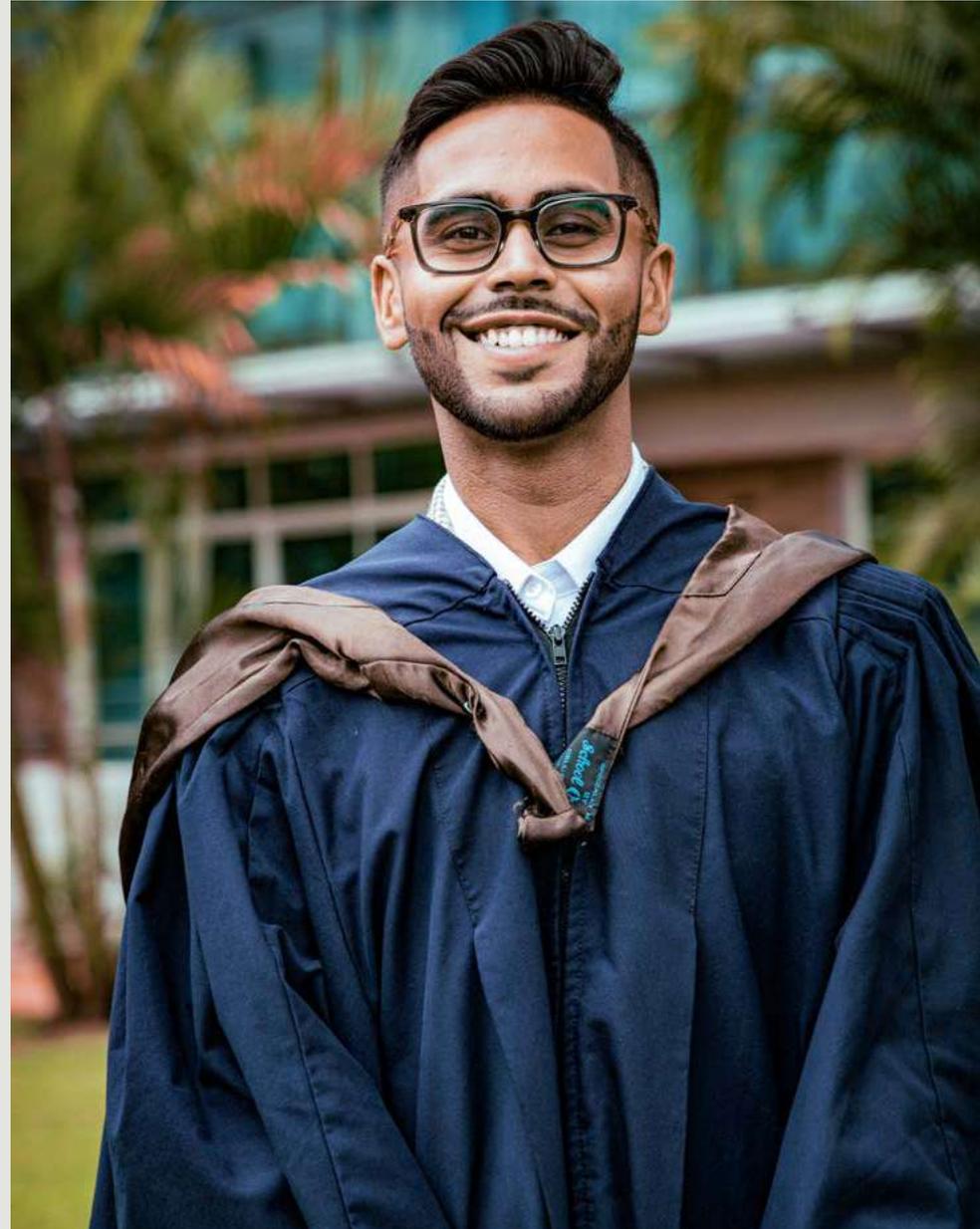
Legal Aspects in Hospitality Industry
Managing Hospitality Business and Service
Experience
Food and Beverage Marketing in the Digital
Age
Facilities Management
Revenue Management
Food and Beverage Events Management
Managerial Accounting

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.





“...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

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.

I. 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:

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

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

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.





Boma International Hospitality College

South C, Red Cross Road, Off Popo Road | P.O. Box 26601 - 00100 GPO Nairobi, Kenya

Tel: +254 719 050 550, +254 719 050 540

Email: study@bihc.ac.ke | www.bihc.ac.ke

@bomacollege

