SECOND YE	AR		BHOM 206
FIRST TRIMES	TER		COUN 251
Course Code	Course Title	Credit	BHOM 207
		Hours	BHTM 206
HTTM 200	Principles of Economics	3	
HTTM 201	Principles of Accounting	3	BHOM 208
BHOM 201	Hotel Information Systems Lab	3	Total Cred
BHOM 202	Advanced Food and Beverage Service	3	THIRD TRIN
	Lab		BHOM 209
BHOM 203	Advanced Food and Beverage	3	Total Cred
	Production Lab		THIRD YEAR
HTTM 202 or	Language IV (French or German)	3	FIRST TRIM
203			Course Co
BHOM 204	Housekeeping and Laundry Supervision	3	
Total Credits		21	BHOM 300
SECOND TRIM	STER		BHOM 301
Course Code	Course title	Credit	HTTM 300
		Hours	
BHOM 205	Wine and Bar Operations	3	HTTM 301
HTTM 205	Principles of Marketing	3	BHOM 302
		-	

BHOM 206	International Cuisine	3
COUN 251	HIV and AIDS	3
BHOM 207	Food and Beverage Supervision	3
BHTM 206	Environmental issues in Hospitality	3
	and Tourism	
BHOM 208	Facilities Management in Hospitality	3
Total Credits		21
THIRD TRIMEST	ER	1
BHOM 209	Industrial Attachment 1	6
Total Credits		6
THIRD YEAR		
THIRD YEAR FIRST TRIMESTE	R	
	R Course title	Credit
FIRST TRIMESTE		Credit Hours
FIRST TRIMESTE		
FIRST TRIMESTE Course Code	Course title	Hours
FIRST TRIMESTE Course Code BHOM 300	Course title Kitchen Operations Management	Hours 3
FIRST TRIMESTE Course Code BHOM 300 BHOM 301	Course title Kitchen Operations Management Food and Beverage Management	Hours 3 3
FIRST TRIMESTE Course Code BHOM 300 BHOM 301	Course title Kitchen Operations Management Food and Beverage Management Organization Behaviour in Hospitality	Hours 3 3

HTTM 302	Managerial Accounting	3
SOST 202	Introduction to Research Methods	3
Total credits		21
SECOND TRIM	ESTER	
Course Code	Course title	Credit
		Hours
HTTM 303	Law for Hospitality and Tourism	3
HTTM 304	Services Marketing for Hospitality and	3
	Tourism	
HTTM 305	Strategic Management for Hospitality and Tourism	3
BHOM 303	Accommodations Management	3
BHOM 304	Hospitality Operations Management	3
HTTM 306	Hospitality/Tourism Senior Project	3
Total Credits		18
THIRD TRIMES	STER	
BHOM 305	Industrial Attachment II	6
Total Credits		6
TOTAL CREDIT	S FOR THE PROGRAMME	150

Application Procedure Application forms are available at all our Campuses - Main Campus - Meru, Nairobi, Mombasa, Nakuru and Nyeri

and in all our centres - Marimanti, Maua and Meru Town	
You can also download the application forms from the University website www.kemu.ac.ke.	
A non-Refundable fee of Ksh 1000 for East Africans and US\$ 20 for non-East Africans will be charged.	

For more information	please contact:
Main Campus,	Meru

P.O. Box 267-60200, Meru, Kenya Tel:: 020 - 2118423/4/5/6/7, 0724 - 256 162, 0734 - 310 655

Fax: 064 - 30162

info@kemu.ac.ke

Mombasa Campus

Tel: 041 - 2495945/8

P.O. Box 89983 - 80100,

Mombasa, Kenva

info@kemu.ac.ke

0715 120 282, 0731 190 932

Nairobi Campus

KeMU Hub P.O. Box 45240- 00100, Nairobi, Kenya Tel: 020 - 2247987/2248172, 0725 - 751 878, 0735 - 701 311 nairobicampus@kemu.ac.ke Fax: 020 - 248160

Kisii Campus

Royal Towers, 4th Floor Tel: 0708 968 346 Email: info@kemu.ac.ke

Nakuru Campus Mache Plaza P.O. Box 3654 - 20100, Nakuru, Kenya Tel: 051-2214456 Fax: 2215314 info@kemu.ac.ke

Fax: 064 - 30162

Marimanti Centre Maua Centre Methodist Rural Training Centre Maua Methodist Hospital Sacco P.O. Box 22 - 60215, Marimanti, Kenya Building Tel::020-2118423/4/5/6/7 P.O. Box 267 - 60200, Meru, Kenya Tel: 020 - 2118439 0724 256 162, 0734 - 310 655 info@kemu.ac.ke info@kemu.ac.ke

Nyeri Campus Rware Building P. O. Box 2285 - 10140, Nyeri , Kenya Tel: 061- 2032904, 020 - 2118441 0700-739 988, 0733 601 884 Fax: 061 - 2034100

Meru Town Centre P.O. Box 267 - 60200, Meru, Kenya Tel: 064 - 31814 , 0718 767 060 info@kemu.ac.ke



Bachelor of Science in Hospitality Management

Philosophy of the Programme

The Philosophy of the programme is to impart knowledge, skills, attitude as well as inculcating values in graduates to make them realize and seize opportunities available in the Hospitality industry. They will also identify opportunities to provide employment to themselves and also the society at large.

Rationale for Bachelor of Science in Hospitality Management

In line with the University's mission, Bachelor of Science in Hospitality Management Programme aims at training students to become experts in hospitality and play a leading role in the society. Hospitality is a key sector in the economy of this country. Hospitality and Tourism industry is the second biggest foreign income earner and a major employer in Kenya. The programme will train graduates to help in attaining vision 2030. This programme will play a critical role in training graduates who can work in the hospitality industry in Kenya and internationally. The programme will equip students with relevant knowledge, skills and attitudes, towards alleviation of the challenges facing individuals and organizations in the hospitality sector. The programme will also produce graduates who will take up entrepreneurial roles in the country to improve their living standards and the economy at large.

Goal of the Programme

The overall goal of the Bachelor of Science in Hospitality Management is to develop competent professionals who will be able to provide management and leadership in the Hospitality Industry. They will also acquire dynamic relevant skills and knowledge to enable them work in policy oriented environments such as in governments and research institutions.

Expected Learning Outcomes

By the end of the course, the learner should be to:

- 1. Take up responsibilities in the dynamic Hospitality industry as managers and supervisors.
- Demonstrate leadership and managerial skills and professionalism that will enable them pursue personal development in specific areas of interest in Hospitality industry.
- 3. Demonstrate creativity and innovativeness to be able to stimulate entrepreneurial culture in the society.
- 4. Build guestology in their Hospitality careers for greater productivity in the industry.

Mode of Delivery of the Programme

The mode of study for the Bachelor of Hospitality Management Programme is Full Time. The programme will also be available in Part-time.

Admission Requirements for the Proposed Programme

- a) The general University admission requirement for a Bachelor's degree shall apply.
- b) In addition, admission will be extended to those who have a C (plain) at KCSE level but hold a Diploma in any of the following fields:-

Diploma in;

- Hospitality and Tourism Management
- Institutional Management
- Food and Beverage Management
- Hotel and Hospitality Management

0r

Any other relevant qualifications from a reputable institution accredited by the Commission of University Education or the Ministry of Education. They will join the programme in year two (2).

Course Requirements

A total of 150 credit hours are required for graduation with a Bachelor of Science in Hospitality Management (BHOM) including the 12 credit hours for Industrial Attachment. Credit Transfers

Courses taken in another accredited university or college or examinations taken from recognized examining bodies in the relevant field of study may be considered for credit transfer provided the candidate attained a credit grade of B or above in that course and it is acceptable by the department and the Faculty Board. A student will not transfer more than half (50%) of the total credit hours required for graduation. Courses used to meet an ordinary certificate requirement are not transferable to satisfy degree credit requirement.

PROGRAMME DESIGN AND STRUCTURE List of Courses a) University Core Courses

Course Code	Course Title	Credit Hours
COMM 111	Communication Skills	3
MATH 130	Basic Statistics	3
COMP 100	Computer Applications	3
THEO 111	Christian Beliefs	3
BUSS 114	Entrepreneurship	3
50ST 202	Introduction to Research Methods	3
COUN 251	HIV and AIDS	3
Total Credits		21

b) Courses Shared with Travel and Tourism Programme

Course Code	Course Title	Credit Hours
HTTM 100	Principles of Tourism and Hospitality	3
HTTM 101 Or HTTM 102	Language I (French) Language I (German)	3
HTTM 103	Principles and Practices of Management	3
HTTM 104 Or HTTM 105	Language II (French) Language II (German)	3

HTTM 106 Or	Language III (French)	3
HTTM 107	Language III (German)	5
HTTM 200	Principles of Economics	3
HTTM 201	Principles of Accounting	3
HTTM 202	Language IV (French)	
Or		3
HTTM 203	Language IV (German)	
HTTM 205	Principles of Marketing	3
HTTM 206	Environmental Issues in Hospitality and Tourism	3
HTTM 300	Organizational Behaviour in Hospitality & Tourism	3
HTTM 301	Human Resource Management for hospitality and Tourism	3
HTTM 302	Managerial Accounting	3
HTTM 303	Law for Hospitality and Tourism	3
HTTM 304	Services Marketing for Hospitality and Tourism	3
HTTM 305	Strategic Management	3
HTTM 306	Hospitality / Tourism Senior Project	3
Total Credits		51

c) Programme Core Courses

Course Code	Course Title	Credit Hours
BHOM 100	Food Microbiology and Hygiene	3
BHOM 101	Food and Beverage Knowledge	3
BHOM 102	Front Office Operations	3
BHOM 103	Nutrition and Dietetics	3
BHOM 104	Basic Food and Beverage Service Lab	3
BHOM 105	Basic Food and Beverage Production Lab	3
BHOM 107	Intermediate Food and Beverage Service Lab	3
BHOM 108	Intermediate Food and Beverage Production Lab	3
BHOM 109	Housekeeping and Laundry Operations	3
BHOM 201	Hotel Information Systems	3
BHOM 202	Advanced Food and Beverage Service	3
BHOM 203	Advanced Food and Beverage Production	3
BHOM 204	Housekeeping and Laundry Supervision	3
BHOM 205	Wine and Bar Operations	3
BHOM 206	International Cuisine	3
BHOM 207	Food and Beverage Supervision	3
BHOM 208	Facility Management in Hospitality	3
BHOM 300	Kitchen Operations Management	3
BHOM 301	Food and Beverage Management	3
BHOM 302	Menu Engineering and Costing	3
BHOM 303	Accommodation Management	3
BHOM 304	Hospitality Operations Management	3
Total Credits		66

d) Industrial Attachment

Course Code	Course Title	Credit Hours
BHOM 209	Industrial Attachment I	6
BHOM 305	Industrial Attachment II	6
Total Credits		12

PROGRAMME STRUCTURE FOR THE BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT

FIRST YEAR

FIRST TRIMESTER			
		Credit	
Course Code	Course Title	Hours	
HTTM 100	Principles of Hospitality and Tourism	3	
BHOM 100	Food Microbiology and Hygiene	3	
ENTRE 114	Entrepreneurship	3	
COMM 111	Communication Skills	3	
BHOM 101	Food and Beverage Knowledge	3	
HTTM 103	Principles and Practices of Management	3	
HTTM 101 or 102	Language I (French or German)	3	
Total credits		21	

SECOND TRIMESTER Credit **Course Title Course Code** Hours COMP 100 **Computer Applications** 3 THE0 111 Christian Beliefs 3 BHOM 103 Nutrition and Dietetics 3 BHOM 104 **Basic Food and Beverage Service Lab** 3 BHOM 105 Basic Food and Beverage Production Lab 3 3 HTTM 104 or 105 Language II (French or German) 18 **Total Credits**

THIRD TRIMESTER

		Credit
Course Code	Course Title	Hours
BHOM 102	Front Office Operations	3
MATH 130	Basic Statistics	3
BHOM 107	Intermediate Food and Beverage Service Lab	3
BHOM 108	Intermediate Food and Beverage Production Lab	3
HTTM 106 or 107	Language III (French or German)	3
BHOM 109	Housekeeping and Laundry Operations	3
Total Credits		18