

1. FEE STRUCTURE

	Fulltime, Evening & Weekends	Distance Learning
Tuition Fees Per Semester	Kshs.	Kshs.
Tuition Fees (6 Courses)	25,000	22,000 (Inclusive of study packs)
Administrative Charges Per Semester	Kshs.	Kshs.
Student Activity	1,500	1,500
Medical Fee	2,500	-
Library	2,000	2,000
ICT	2,000	2,000
Students Association (GUSA) Fee	500	500
Exam Fee (6 Courses)	3,000	3,000
Practicals Courses Food Production Costs		
Semester I (1 Course at Ksh.5,000)	5,000	5,000
Semester II (2 Courses at Ksh.5,000 each)	10,000	10,000
Semester III (2 Courses at Ksh.5,000 each)	10,000	10,000
Semester IV (1 Course at Ksh.5,000)	5,000	5,000
Hotel In-Service Practice Course	Kshs.	Kshs.
Semesters IV (1 Course at Ksh.5,000)	5,000	5,000
One-Off Administrative Charges (Payable once on admission)	Kshs.	Kshs.
Facilities Maintenance Fee	2,000	2,000
Student ID Card	500	500
Registration Fee	2,000	2,000
Other Charges	Kshs.	Kshs.
Internship Assessment (Semester V)	5,000	5,000

Total Fees Per Semester (Exclusive of Accommodation and Food)					
Semester I		Semester II		Semester III	
Fulltime, Evening & Weekend (Ksh.)	Distance Learning (Ksh.)	Fulltime, Evening & Weekend (Ksh.)	Distance Learning (Ksh.)	Fulltime, Evening & Weekend (Ksh.)	Distance Learning (Ksh.)
46,000	40,500	46,500	41,000	46,500	41,000

Semester IV		Semester V	
Fulltime, Evening & Weekend (Ksh.)	Distance Learning (Ksh.)	Fulltime, Evening & Weekend (Ksh.)	Distance Learning (Ksh.)
46,500	41,000	5,000	5,000

Note: All applicable fees should be paid within one month of the start of the registered semester failure to which a late payment surcharge of Ksh.2,000 will automatically be debited to the student fee account.

2. ACCOMMODATION & MEALS [OPTIONAL]

- Self Contained Rooms (4 students sharing) inclusive of breakfast, Lunch & Supper = **Ksh. 30,000** per semester per student
- Self Contained Rooms (6 students sharing) inclusive of breakfast, Lunch & Supper = **Ksh. 28,000** per semester per student
- General Rooms (Washroom facilities outside the rooms) inclusive of breakfast, Lunch & Supper = **Ksh. 26,000** per semester per student



GRETSA UNIVERSITY

SCHOOL OF HOSPITALITY, TOURISM
AND LEISURE STUDIES

DIPLOMA IN FOOD PRODUCTION



FOR MORE INFORMATION PLEASE CONTACT

The Student Recruitment & Admissions Office
Gretsa University
P.O Box 3-01000hika, Kenya.

Tel : +254 711 949006, + 254 712 959293
020 2308997/8

E-Mail: admission@gretsauniversity.ac.ke
info@gretsauniversity.ac.ke

Website: www.gretsauniversity.ac.ke

or

SMS the word GRETSA to 20133 free of charge

or

Visit our Main Campus Offices located at Thika Town Along
Thika Garissa Road .

Join us on  **Gretsa University - Thika**

Follow us on  **@GretsaUni_Thika**

The School's Vision
To be a leader in provision of knowledge and skills
relevant to the Hospitality and Tourism industry

The School's Mission
To provide knowledge and skills relevant to the
dynamic Hospitality Industry. The school is committed to
offer courses that will enable the student to be a competitive
contributor to the advancement of the Hospitality and Tourism
sector in Kenya and the World

Please Visit our website at: www.gretsauniversity.ac.ke

Effective Date : April, 2023

OVERALL GOAL OF THE PROGRAMME

This is a specialized program that equip students with essential requirements and professional skills in culinary for commercial food production operations. In addition to professional courses, the program also endeavors to develop student's analytical skills, creativity and decision making abilities through broad based common courses.

CORE PROGRAMME LEARNING OUTCOMES

A graduate should be able to:

- Demonstrate knowledge and competence in operations in the provision of hospitality services
- Demonstrate social, technical and vocational skills in the Hospitality Industry.
- Communicate effectively
- Produce safe food in a clean environment
- Design and analyze menus for food service operations
- Produce and present quality food and beverage products professionally

CAREER PROSPECTS

Food Production graduates are highly employable, applying skills and knowledge in their careers as:

- Head chefs
- Chefs

ADMISSION REQUIREMENTS

A candidate must satisfy any of the following minimum requirements:

- Be a holder of KCSE mean Grade C- (Minus) in KCSE OR equivalent
- Certificate in the Hospitality training from a recognized Institution.
- Food Handler's Certificate from a public health facility

PROGRAMME DURATION

The program will offered in a duration of 6 semesters or 3 academic years

UNIFORMS AND RESTAURANT SERVICE EQUIPMENT

The candidate will also be required to buy a complete set of chef's and waiter's uniforms for practical sessions which will include the following:

1. Black skirt for ladies (knee length– Jeans not accepted)
2. Black trousers for men (Jeans not accepted)
3. Chef's scarf (red)
4. Chef's jacket (white, cotton, double breasted)
5. Chef's cap/hat (white)
6. Chef's apron (white)
7. Black leather shoes (closed, flat)
8. White, long sleeved shirt/blouse
9. 1 kitchen clothe
10. A name tag

Seek clarification and further advice from the university before purchasing the above items.

Semester IV

Course Code Course Title

GRADING OF COURSES

Each unit will be graded as follows:

Overall Average Mark	Grade
70% and above	A
60% to below 70%	B
50% to below 60%	C
40% to below 50%	D
Below 40%	Fail

CLASSIFICATION OF THE DIPLOMA

The Diploma shall be classified as follows, based on the Overall Average Mark

Classification	Cumulative Average Mark
Distinction	70% and above
Credit	50% to below 70%
Pass	40% to below 50%

PROGRAMME STRUCTURE

Semester I

Course Code	Course Title
GUCC 010	Computer Applications
GUCC 011	Effective Communication Skills
DFPP 010	Introduction to Hospitality Industry
DFPP 011	Culinary Theory
DFPP 012	Culinary Techniques (Practical Course)
DFPP 013	Pastry and Bakery Theory

Semester II

Course Code	Course Title
DBCC 010	Principles of Financial Accounting
DFPP 014	Kitchen Organization
DFPP 015	Food Production I (Practical Course)
DFPP 016	Pastry and Bakery Practice I (Practical Course)
DFPP 017	Professional Etiquette in Hospitality and Tourism
DFPP 018	Waste Management in Hotels

Semester III

Course Code	Course Title
DBCC 017	Essentials of Entrepreneurship
DFPP 019	Pastry and Bakery Practice II (Practical Course)
DFPP 020	Food Production II (Practical Course)
DFPP 021	Research Methods
DFPP 022	Banqueting Management

Semester III electives

FRNH 010	Basic French
DIEH 024	Occupational Health and Safety

DFPP 023	Principles of Hospitality and Tourism Marketing
DFPP 024	Food Production III (Practical Course)
DFPP 025	Human Resource in Hospitality and Tourism
DFPP 026	Basic Statistical Methods in Hospitality & Tourism
DFPP 027	Hospitality Research Project
DFPP 028	Hotel In-service Practice

Semester IV electives

FRNH 011	Advanced French
DECO 010	Principles of Micro Economics

Semester V

Course Code	Course Title
DFPP 029	Hospitality Internship