

## 1. FEE STRUCTURE

	Fulltime, Evening & Weekends	Distance Learning
<b>Tuition Fees Per Semester</b>	<b>Kshs.</b>	<b>Kshs.</b>
Tuition Fees (6 Courses)	25,000	22,000 (Inclusive of study packs)
<b>Administrative Charges Per Semester</b>	<b>Kshs.</b>	<b>Kshs.</b>
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
<b>Practicals Courses Food Production Costs</b>		
Semester I (1 Course at Ksh.5,000)	5,000	5,000
Semester II (2 Courses at Ksh.5,000)	10,000	10,000
Semester III (2 Courses at Ksh.5,000)	10,000	10,000
<b>Hotel In-service Practice Courses</b>	<b>Kshs.</b>	<b>Kshs.</b>
Semesters IV (1 Course at Ksh.5,000)	5,000	5,000
<b>One-Off Administrative Charges( Payable once on entry)</b>	<b>Kshs.</b>	<b>Kshs.</b>
Facilities Maintenance Fee	2,000	2,000
Student ID Card	500	500
Registration Fee	2,000	2,000
<b>Other Charges</b>	<b>Kshs.</b>	<b>Kshs.</b>
Internship Assessment (Sem 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.)
41,500	36,000	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



SCHOOL OF HOSPITALITY, TOURISM  
AND LEISURE STUDIES

## DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

### FOR MORE INFORMATION PLEASE CONTACT

The Student Recruitment & Admissions Office

Gretsa University  
P.O Box 3-01000  
Thika, Kenya.

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

E-Mail: [admission@gretsauniversity.ac.ke](mailto:admission@gretsauniversity.ac.ke)  
[info@gretsauniversity.ac.ke](mailto:info@gretsauniversity.ac.ke)

Website: [www.gretsauniversity.ac.ke](http://www.gretsauniversity.ac.ke)

or

SMS the word GRE TSA to 20133 free of charge

or

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



### *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 competitive and to advance the Hospitality and Tourism sector in Kenya and the World

Please Visit our website at: [www.gretsauniversity.ac.ke](http://www.gretsauniversity.ac.ke)

Join us on  **Gretsa University - Thika**

Follow us on  **@GretsaUni\_Thika**

Effective Date : April, 2023

## OVERALL GOAL OF THE PROGRAMME

To equip students with a broad base of skills and knowledge in order to enable them enter the world of Hospitality. The program endeavors to develop student's analytical skills, creative and decision making abilities through broad based common courses in addition to professional courses.

## CORE PROGRAMME LEARNING OUTCOMES

A graduate should be able to:

- Demonstrate knowledge in operations relative to the provision of food and beverage services
- Demonstrate Social, technical and vocational skills in the Hospitality Industry.
- Demonstrate effective written and interpersonal communication skills.
- Demonstrate application of food safety principles in the food production environment
- Design and analyze menus for food service operations
- Produce and present quality food and beverage products professionally
- Operate basic food production and service equipment.

## ADMISSION REQUIREMENTS

A candidate must satisfy any of the following minimum requirements:

- Be a holder of KCSE mean Grade C- (Minus) in KCSE or
- 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 5 semesters or 21/2 Academic Years.

## CAREER PROSPECTS

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

- Restaurant managers/supervisors
- Chefs
- Waiters/bar attendants
- Cellar/store clerks

## 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, 1 glass cloth and 1 waiter's clothe
10. 1 professional corkscrew/opener
11. A name tag

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

## GRADING OF COURSES

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

Each unit will be graded as follows:

## 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
DFBM 010	Introduction to Hospitality Industry
DFBM 011	Culinary Theory
DFBM 012	Culinary Techniques (Practical Course)
DFBM 013	Food and Beverage Service Theory

### Semester II

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

### Semester III

Course Code	Course Title
DFBM 019	Wine and Bar Knowledge
DFBM 020	Banqueting Management
DFBM 021	Food Production II (Practical Course)
DFBM 022	Food and Beverage Service Practice II (Practical Course)
DFBM 023	Research Methods

### Semester III electives

FRNH 010	Basic French
DIEH 024	Occupational Health and Safety

### Semester IV

Course Code	Course Title
DBCC 017	Essentials of Entrepreneurship
DFBM 024	Human Resource Management in Hospitality and Tourism
DFBM 025	Basic Statistical Methods in Hospitality & Tourism
DFBM 026	Principles of Hospitality and Tourism Marketing
DFBM 027	Hotel Research Project
DFBM 028	Hotel In-Service Practice

### Semester IV electives

FRNH 011	Advanced French
DECO 010	Principles of Micro Economics

### Semester V

Course Code	Course Title
DFBM 029	Hospitality Internship