

2. ACCOMMODATION & MEALS (OPTIONAL)

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

Note:

- 1) Accommodation and meals charges are only applicable to students who choose to reside in University hostels
- 2) A student may choose to be a non-resident i.e. rent a house outside the University in which case costs in item 2



FOR MORE INFORMATION PLEASE CONTACT

The Students Recruitment & Customer Experience Management Department
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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 in Thika Town
Along Thika Garissa Road



Quality Education for the Real World

SCHOOL OF HOSPITALITY, TOURISM AND LEISURE STUDIES

CERTIFICATE IN FOOD PRODUCTION



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 that is relevant to the dynamic environment of the global village. The school is committed to offer programmes that will enable the student contribute positively to the service industry

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

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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 hospitality professional courses.

CORE PROGRAMME LEARNING OUTCOMES

A graduate of food and Beverage Service & Sales should be able to:

- Apply technical skills in Food and Beverage Production and Service.
- Utilize knowledge and attitudes in Food and Beverage Production and Service.
- Demonstrate the ability to use appropriate equipment in Food and Beverage Service.
- Effectively communicate with clients.
- Adopt emerging trends in Food and Beverage Production and Service.

ADMISSION REQUIREMENTS

A candidate must satisfy any of the following minimum requirements.

- KCSE mean Grade of D (Plain) or,
- KCE Division III
- Foundation Certificate or KNEC Artisan Certificate
- Food Handler's Certificate (from Thika Public Health Office, opposite Thika Stadium)

CAREER PROSPECTS

Graduates in Certificate in Food Production are highly employable, applying their skills in careers such as:

- Food preparation and production
- Food store operations

UNIFORMS

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:

- Black skirt for ladies (knee length– Jeans not accepted)
- Black trousers for men (Jeans not accepted)
- Chef's scarf (red)
- Chef's jacket (white, cotton, double breasted)
- Chef's cap/hat (white)
- Chef's apron (white)
- Black leather shoes (closed, flat)
- White, long sleeved shirt/blouse
- 1 kitchen clothe and 1 dish cloth.
- A name tag

Further advice on the uniform will be given at the School level.

PROGRAMME DURATION

The program will offered in a duration of 2 Semesters (one academic year)

GRADING OF COURSES

The Course 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

PROGRAMME STRUCTURE

Semester I

Course Code	Course Title
ENGL 010	Progressive English
CFPP 001	Food and Menu Knowledge I
CFPP 002	Basic Cookery Practice I (Practical Course)
CFPP 003	Hygiene and Sanitation
CFPP 004	Baking Theory
CFPP 005	Baking Practice I (Practical Course)

Semester II

Course Code	Course Title
CFIT 015	Fundamentals of Information Technology
CFPP 006	Fundamentals of Hospitality
CFPP 007	Food and Menu Knowledge II
CIEH 024	Principles of Occupational Health
CFPP 008	Basic Cookery Practice II (Practical Course)
CFPP 009	Baking Practice II (Practical Course)

1. FEE STRUCTURE

Tuition Fees for the Programme per Semester	Kshs.
Tuition Fees (6 Courses)	25,000
Administrative Charges for the Programme per Semester	Kshs.
Student Activity	1,500
Medical Fee	2,500
Library	1,000
ICT	2,000
Students Association (GUSA)	500
Exam Fee (6 Courses)	3,000
Practicals Fee	
Semester I (2 Courses at Ksh. 5,000 each)	10,000
Semester II (2 Courses at Ksh.5,000 each)	10,000
One-Off Administrative Charges (Payable once on admission)	
Facilities Maintenance Fee	2,000
Student ID Card	500
Registration Fee	1,500

Total Fees Per Semester in Ksh. (Exclusive of Accommodation and Food)	
Semester I	Semester II
49,500	45,500

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.