

## 1. FEE STRUCTURE

	Fulltime, Evening & Weekends (FEW)	Distance Learning (DL)	Government Sponsored Students (GSS)
<b>Tuition Fees Per Semester</b>	<b>Kshs.</b>	<b>Kshs.</b>	<b>Kshs.</b>
Tuition Fees (6 Courses)	55,000	45,000 (Inclusive of study packs)	8,000
<b>Administrative Charges Per Semester</b>	<b>Kshs.</b>	<b>Kshs.</b>	<b>Kshs.</b>
Student Activity	1,500	1,500	1,500
Medical Fee	2,500	-	2,500
Library	2,000	2,000	2,000
ICT	2,000	2,000	2,000
Students Association (GUSA) Fee	700	700	700
Exam Fee (6 Courses)	3,000	3,000	3,000
<b>Practicals Fee</b>			
Year 1 semester II (4 Courses at Ksh.5,000)	20,000	20,000	20,000
Year 2 semester II (2 Courses at Ksh.5,000 each )	10,000	10,000	10,000
<b>One-Off Administrative Charges (Payable Once on Entry)</b>	<b>Kshs.</b>	<b>Kshs.</b>	<b>Kshs.</b>
Student ID Card	500	500	500
Registration Fee	2,000	2,000	2,000
Facilities Maintenance Fee	2,000	2,000	2,000
KUCCPS Placement Charge	-	-	1,500
CUE Quality Assurance Charge	1,000	1,000	1,000
<b>Other Charges</b>			
Internship Assessment (Payable at yr 2 sem 3 and year 4 sem 3)	8,000	8,000	8,000

Total Fees Per Semester in Ksh. (Exclusive of Accommodation and Food)											
YEAR 1						YEAR 2					
SEM 1			SEM 2			SEM 1			SEM 2		
FEW	DL	GSS	FEW	DL	GSS	FEW	DL	GSS	FEW	DL	GSS
72,200	59,700	26,700	86,700	74,200	39,700	76,700	64,200	29,700	66,700	54,200	19,700

Total Fees Per Semester in Ksh. (Exclusive of Accommodation and Food)									
YEAR 2		YEAR 3					YEAR 4		
SEM 3		SEM 1			SEM 2		SEM 1		
FEW,DL,GSS	FEW	DL	GSS	FEW	DL	GSS	FEW	DL	GSS
8,000	66,700	54,200	19,700	66,700	54,200	19,700	66,700	54,200	19,700

Total Fees Per Semester in Ksh. (Exclusive of Accommodation and Food)				
YEAR 4				
SEM 2			SEM 3	
FEW	DL	GSS	FEW,DL,GSS	
66,700	54,200	19,700	8,000	

**NB:** 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

- 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 break fast, Lunch & Supper = **Ksh. 26,000** per semester per Student

### Note:

- Accommodation and meals charges are only applicable to students who choose to reside in University hostels
- A student may choose to be a non-resident i.e. rent a house outside



### FOR MORE INFORMATION PLEASE CONTACT

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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 in Thika Town

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Along Thika Garissa Road



## SCHOOL OF HOSPITALITY, TOURISM & LEISURE STUDIES **BACHELOR OF SCIENCE IN HOSPITALITY & TOURISM MANAGEMENT [HOSPITALITY OPTION]**



### *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](http://www.gretsauniversity.ac.ke)

Effective Date : January, 2024

## OVERALL GOAL OF THE PROGRAMME

To produce competent graduates with a broad base of knowledge for entering the world of hospitality by giving them an understanding and appreciation for hospitality and its social and ethical environment.

## CORE PROGRAMME LEARNING OUTCOMES

Upon completion of the Bachelor of Science in Hospitality Management Programme the graduate should be able to:

- Effectively verbally and in writing communication skills in a socially and culturally-diverse environment, including ability to write business reports
- Effectively carry out the key operational tasks in the functional areas of the Hospitality and Tourism Industry
- Manage people competently (motivate, coordinate the activities and lead a group of people), and professionally plan, organize and implement tour programs.
- Communicate appropriate values systems to attract and retain the ideal customer, and demonstrate ability to serve customers in the different types of tourism establishments (Customer relationship management).
- Analyze research and initiate effective measures, methods and approaches in developing as well as marketing new and emerging destination products
- Carry out relevant research for effective decision-making

## CAREER PROSPECTS

Hospitality management graduates are highly employable, applying their skills in careers such as:

- Overall/departamental management of hospitality outlets or chain of outlets
- Hospitality sales and business development
- Hospitality events organization & management
- University/College Lecturing (upon furthering education)
- Hospitality consultancy

## ADMISSION REQUIREMENTS

A candidate must satisfy any of the following minimum requirements:

- Hold a Kenya Certificate of Secondary Education (K.C.S.E) minimum mean grade of C+ (plus), Or
- Hold a KACE certificate with a minimum of two principal passes and one subsidiary pass
- Hold a KNEC diploma or equivalent in hospitality or tourism field from an institution validated by the Commission for University Education (CUE) or Kenya National Qualifications Authority (KNQA).

## UNIFORMS AND EQUIPMENT FOR PRACTICAL SESSIONS

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 cloth, 1 glass cloth and 1 waiter's cloth
- A name tag

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

## OTHER REQUIREMENTS

Food Handlers' Medical Certificate issued at Ksh. 2,000 at Thika Public Health Office [located in Thika Municipal Stadium] applicable in all second semesters of year 1, year 2, year 3 and year 4 during the Hotel In-Service Practice course (already included in fees chargeable).

## PROGRAMME DURATION

The duration of the programme shall take 4 academic years of study (8 semesters in 3 calendar years)

## CREDIT TRANSFER

Holders of KNEC/Utalii College/NYS three year Food and Beverage/Hotel Management Diploma Or, a two academic year University Diploma will be admitted in second year and those with a KNEC Higher Diploma in Hotel Management or equivalent recognized final level professional qualifications will join the programme in the third year of study, provided credit transfers granted do not exceed 49% of the credits offered in this degree programme.

## GRADING OF COURSES

Each unit is graded out of 100 marks 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 DEGREE

The Degree shall be classified as follows, based on the Cumulative Average Mark

Overall Average Mark	Degree Classification
70% and above	First Class Honours
60% to below 70%	Second Class Honours (Upper Division)
50% to below 60%	Second Class Honours (Lower Division)
40% to below 50	Pass

## PROGRAMME STRUCTURE

### YEAR 1

#### Semester I

Course code	Course Title
GUCC 100	Computer Application Skills
BCBA 105	Business Communication
BSHT 100	Introduction to Tourism
BSHT 101	Introduction to Hospitality
BSHO 100	Kitchen Organization
BSHO 101	Food Knowledge
BSHO 102	Food Safety & Hygiene

#### Semester II

Course code	Title
GUCC 101	National Cohesion & Integration
BSHT 102	Professional Etiquette in Hospitality & Tourism
BSHO 103	Culinary Art Practice I (Practical Course)
BSHO 104	Pastry & Bakery Practice (Practical Course)
BSHO 105	Food & Beverage Service Practice I (Practical Course)
BSHO 106	Food & Beverage Service Theory
BSHO 107	Hotel In-Service Practice I (Practical Course)

### YEAR 2

#### Semester I

Course code	Title
BCBA 102	Principles of Management
BSHT 201	Customer Service in Hospitality & Tourism
BSHO 200	Nutrition & Diet Therapy
BSHO 201	Culinary Art Practice II (Practical Course)
BSHO 202	Food & Beverage Service Practice II (Practical Course)
BSHO 203	Bar & Beverage Management

### Semester II

Course code	Title
GUCC 103	Human Health and Wellness
BCAC 100	Financial Accounting I
BCHR 200	Human Resource Management
BSHO 204	Hotel & Restaurant Law
BSHO 205	Banqueting Management
BSHO 206	Food & Beverage Control

### Semester III

Course code	Title
BSHO 207	Hospitality Industrial Attachment I

### YEAR 3

#### Semester I

Course code	Title
BSHT 301	Total Quality Management in Hospitality & Tourism
BSHT 302	Sales & Marketing for Hospitality & Tourism
BSHT 303	Hospitality & Tourism Research Methods
BSHT 304	Front Office Operations & Management
BSHO 300	Housekeeping & Laundry Operations & Management
BSHO 301	Hospitality Operations Management

### Semester II

Course code	Title
BSHT 305	Economics for Hospitality & Tourism
BSHT 306	Financial Management in Hospitality & Tourism
BSHT 307	Tourists Psychology & Behaviour
BSHT 308	MICE (Meetings, Incentives, Conferences & Exhibitions)
BSHO 302	Hotel Revenue Management
BSHO 303	Hospitality In-Service Practice II

### YEAR 4

#### Semester I

Course code	Title
BCBA 403	Strategic Management
BSHT 401	Hospitality & Tourism Research Project I
BSHT 402	Events Planning & Management
BSHT 403	Cross-cultural Management in Hospitality & Tourism
BSHM 404	Information Systems in Hospitality & Tourism
BSHM 405	Statistical Methods in Hospitality & Tourism

### Semester II

Course code	Title
GUCC 301	Critical Thinking & Logic
BSHT 406	Hospitality & Tourism Research Project II
BSHT 407	Entrepreneurship for Hospitality & Tourism
BSHT 408	Disaster & Risk Management in Hospitality & Tourism
BSHO 401	Hospitality Facilities Design
BSHO 402	Hospitality Facilities Maintenance

### Semester III

Course code	Title
BSHO 403	Hospitality Industrial Attachment II