

## 1. FEE STRUCTURE

	Fulltime, Evening & Weekends (FEW)	Distance Learning (DL)
<b>Tuition Fees Per Semester</b>	<b>Kshs.</b>	<b>Kshs.</b>
Tuition Fees (6 Courses)	45,300	39,300 (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	700	700
Exam Fee (6 Courses)	3,000	3,000
<b>One-Off Administrative Charges (Payable Once on Entry)</b>	<b>Kshs.</b>	<b>Kshs.</b>
Student ID Card	500	500
Registration Fee	2,000	2,000
Facilities Maintenance Fee	2,000	2,000
CUE Quality Assurance Charge	1,000	1,000
<b>Other Charges</b>		
Industrial Attachment Assessment (Payable Once in Y3 S3)	8,700	8,700

Total Fees Per Semester (Exclusive of Accommodation and Food)					
YEAR 1			YEAR 2		
SEMESTER I		SEMESTER II		SEMESTER I	
SSFTEW	SSDL	SSFTEW	SSDL	SSFTEW	SSDL
62,500	54,000	62,500	54,000	62,500	54,000
YEAR 2		YEAR 3		YEAR 4	
SEMESTER II		SEMESTER I		SEMESTER II	
SSFTEW	SSDL	SSFTEW	SSDL	SSFTEW	SSDL
62,500	54,000	62,500	54,000	62,500	54,000
YEAR 3		YEAR 4		YEAR 5	
SEMESTER III (CORPORATE INTERNSHIP)		SEMESTER I		SEMESTER II	
SSFTEW	SSDL	SSFTEW	SSDL	SSFTEW	SSDL
8,700	8,700	62,500	54,000	62,500	54,000

**Note: KUCCPS Placement fee of 1,500 for Students placed by KUCCPS only.**

## 2. ACCOMMODATION & MEALS

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

The Students Recruitment & Admission Office  
Gretsa University  
P.O Box 3-01000  
Thika, Kenya.

Tel : 0711 949006 , 0712 959293, 0703 917 155

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 in Thika Town

Join us on [f Gretsa University - Thika](https://www.facebook.com/GretsaUniversity-Thika)

Follow us on [@GretsaUni\\_Thika](https://twitter.com/GretsaUni_Thika)

Along Thika Garissa Road



## SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

## BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT

### *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)

Revised: October, 2025

## 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 carry out the key task in the hospitality industry.
- Apply the knowledge gained to future employment.
- Incorporate the learned skills in entrepreneurial endeavours.
- Demonstrate effective technical and interpersonal skills.
- Effectively solve emerging problems and challenges in the diverse hospitality world.
- Advance to higher levels of hospitality training.

## CAREER PROSPECTS

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

- Overall/departmental 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:

- Be a holder of KCSE (or equivalent examination) certificate with a minimum aggregate of C+ (Plus) Or
- Be a holder of KACE certificate with a minimum of two principal passes and one subsidiary pass, Or
- Be a holder of a diploma or professional qualification in a relevant discipline from a recognized institution.

## 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
GUCC	101	National Cohesion and Integration
GUCC	102	Quantitative Skills
ECON	100	Microeconomics
BSHM	100	Introduction to Hospitality Industry
BSHM	101	Kitchen Organization and Food Knowledge

#### Semester II

Course	Code	Title
GUCC	103	Human Health and Wellness
BCBA	102	Principles of Management
BSHM	102	Food and Beverage Service Theory
BSHM	103	Wine and Bar Knowledge
BSHM	104	Food Production I (Practical Course)
BSHM	105	Food and Beverage Service Practice I (Practical Course)
BSHM	106	Hotel In-Service Practice I (Practical Course)

### YEAR 2

#### Semester I

Course	Code	Title
BSHM	200	Food and Beverage Service Practice II (Practical Course)
BSHM	201	Food Production II (Practical Course)
BSHM	202	Hygiene and Nutrition
BSHM	203	Menu Planning and Costing
BCMK	200	Principles of Marketing
BCHR	200	Human Resource Management

### Semester II

Course	Code	Title
GUCC	201	Information Literacy
BSHM	204	Front Office Operations
BSHM	205	Food and Beverage Control
BSHM	206	Tourism Principles, Philosophies and Practices
BSHM	207	Customer Service in Hospitality and Tourism
BSHM	208	Hotel In-service Practice II (Practical Course)

Plus 1 Level 2 Elective

#### Level 2 Electives

FRNH	200	Technical French
BSHM	209	International Travel and Tourism

### YEAR 3

#### Semester I

Course	Code	Title
GUCC	300	Entrepreneurship and Small Business Management
BCHR	300	Organization Behaviour
BSHM	300	House Keeping and Laundry Management
BSHM	301	Front Office Management
BSHM	302	Hospitality Research Methods
BSHM	303	Hospitality Operations Management

#### Semester II

Course	Code	Title
GUCC	301	Critical Thinking & Logic
BSHM	304	Facilities Design and Layout
BSHM	305	Food and Beverage Management
BSHM	306	Legal Aspects in Hospitality and Tourism
BSHM	307	Cross-Cultural Management
BSHM	308	Leisure and Recreation
BSHM	309	Hotel In-service Practice III (Practical Course)

### Semester III

Course	Code	Title
BSHM	400	Hospitality Internship

### YEAR 4

#### Semester I

Course	Code	Title
BCBA	300	Management of Information Systems
BSHM	401	Financial Management in Hospitality & Tourism
BSHM	402	Convention Management
BSHM	403	Hospitality Sales and Advertisement
BSHM	404	Statistical Methods in Hospitality & Tourism
BSHM	405	Hospitality Research Project I

#### Semester II

Course	Code	Title
GUCC	400	Entrepreneurship Project
BCBA	403	Strategic Management
BSHM	406	Physical Plant and Maintenance
BSHM	407	Hospitality Ethics
BSHM	408	Hospitality Research Project II
BSHM	409	Tourism Planning and Development
BSHM	410	Hotel In-service Practice IV (Practical Course)