**COPHENHAGEN INTERNATIONAL INSTITUTE OF CATERING AND HOTEL MANAGEMENT.**

***Crafting C****reativity for Global Excellency*

**VISION**

* To be a leading institute in provision of hospitality knowledge and skills in a competitive global market.

**MISSION**.

* Providing holistic knowledge and skills in hospitality in the competitive global market.

**CORE VALUES.**

* Commitment
* Integrity
* Innovativeness
* Competitive
* Accountability
* Holistic
* Mentorship

**MOTTO**

* Come and study for a purpose.

**COURSES OFFERED.**

* Food & Beverage Production (Professional Chef)
* Food &Beverage services(Professional waiters &waitresses)
* Baking Technology
* Barista

**DIPLOMA & CERTIFICATE FEES STRUCTURE.**

**COURSE FEES.PERIOD. DURATION**

**Diploma.** 1.9M. 2years. Per semester

**Certificate** 1.5M 1year. Per term

**Short course**. 1.5M 3months. A term

**Short course**. 1M. 1month 4-6weeks

**TUTION FEES & OTHER CHARGES**

* Application fees 50,000/=
* Uniform 100,000/=
* Student’s I’d.

**JUNIOR CERTIFICATES**

* Junior certificate in cookery.
* Junior certificate Events decoration

**TVET**

* National Certificate in Hotel & Institutional Catering.
* Baking and confectionery theory.