



Welcome!

Ambassador Mwakai K. Sio,
Founder & Chairman, ihti

Welcome to **international hotel & tourism institute** or as we fondly call it, **ihiti**. Hotel and Tourism education is my passion. It is for this reason that I decided to found **ihiti** which opened its doors in May 2005.

I got involved in Hotel and Tourism education soon after I graduated from the school of Hotel Administration, Cornell University, USA. This is when I joined Kenya Utalii College (KUC) as an assistant Lecturer in 1975, when it opened its doors. My passion for hospitality education saw me rise through the ranks to the point of becoming the Principal of KUC in 1986. I am proud to have spearheaded the development of KUC to its worldwide recognition as one of the best hotel schools in the world and certainly the leader in Africa, during my tenure.

My passion for hospitality education also saw me serve as a member of the board of the International Association of Hotel School Directors (EUHOFA) from 1993 to 2002 during which time I made many friends from leading hotel schools from all over the world. I was also privileged to serve in the Board of EURO-CHRIE and in the WTO Education Council. My Experiences in EUHOFA, EURO-CHRIE and in the WTO Education Council inspired me to spearhead the creation of the Association of Hotel Schools in Sub-saharan Africa (AHSSA), in 1994.

I am confident that my passion for hospitality education and training, and the excellent international connections **ihiti** enjoys will see it grow into a leader in the field of hospitality education within a very short time.

Who *we are*

About Us

ihti is a hospitality education and training centre committed to excellence



History

ihti is a hospitality training centre committed to excellence. **ihti** was pioneered by five renowned hospitality education professionals led by Ambassador Mwakai Sio. **ihti** opened its doors in May 2005, with an initial admission of only four (04) students. The institution rapidly gained recognition and fame and now has a total of over 250 students from over 16 different countries so far.

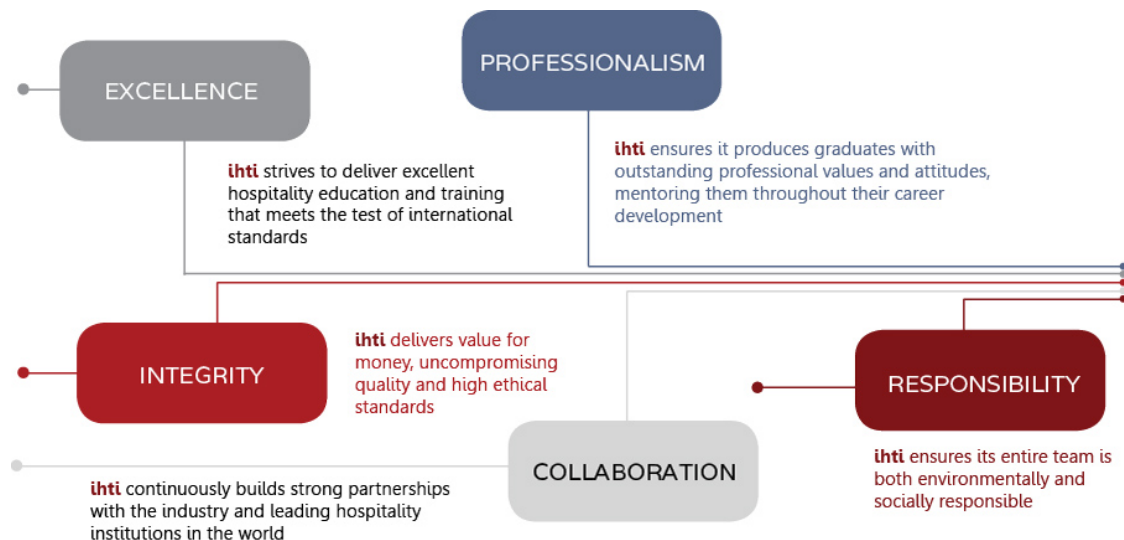
Vision

The vision of **ihti** is to become the hospitality and tourism education and training institution of choice in Africa.

Mission

ihti seeks to provide hospitality and tourism training that meets the highest international standards. **ihti** will strive to mould its students into credible and respected professionals and place them in highly rewarding and progressive career paths.

Core Values



Why *us?*

Student Life

ihti is dedicated to Creating the Professionals' Club

The success of **ihti** graduates can be attributed to the dedication of the institute's highly experienced staff members and directors



Hospitality Career Opportunities

HOTELS AND RESORTS
CRUISE LINES
AIRLINES
GOLF & COUNTRY CLUBS
FOOD & BEVERAGE
CATERING
FACILITIES MANAGEMENT
HOSPITALITY INFORMATION TECHNOLOGY
LOGISTICS MANAGEMENT
REAL ESTATE DEVELOPMENT
MANAGEMENT CONSULTING
TRAVEL AND TOURISM
PROMOTION AND SPORT MANAGEMENT
AGENCY AND PERSONAL MANAGEMENT
EVENT AND VENUE MANAGEMENT
FITNESS, HEALTH AND SPA MANAGEMENT
ENTERTAINMENT AND LEISURE

ihti Alumni Association

ihti is dedicated to *Creating the Professionals' Club* by developing young men and women from all over Africa into knowledgeable, skilled, committed and internationally respectable professionals.

ihti has a young and vibrant Alumni Association. This association provides **ihti** graduates with a networking platform, for their career development including job opportunities, further education and training, etc

ihti Internships

Internships play an important part in **ihti** programmes. Experience in a professional working environment gives students the chance to put into practice everything they have learnt in class. This invaluable opportunity will also help their employability when they graduate.

Depending on the programme, the internships usually cover kitchen, food service, room division, front office and controls. Students will be exposed to a variety of opportunities from their first year of study.

Alumni Testimonials



KAMAU MBURU

ENTREPRENEUR BARAKA AMANI SAFARIS, PELICAN LODGE AND OL MORAN TENTED CAMP

ihti is a sacred hospitality ground where we have a meeting of minds to formulate modern solutions to the ever changing needs of the industry.

FLORENCE MATU

ENTREPRENEUR CAKE BY CAKE

"I can't recommend **ihti** highly enough for anyone interested in pursuing this career. Within a short time I was introduced to all the skills required in the world of Professional Culinary Arts. The instructors and internship opportunities were excellent in improving my cooking skills.



EMILY GACHIEKI

RUNNING HER OWN CATERING SERVICE BUSINESS

Having done Hospitality Management at **ihti** and conscious of the right attitude has helped me to start and run my own catering hospitality business. Although it is an exciting career, it has its own challenges which demand a good blend of professionalism, commitment, sound judgment and honesty. It requires charisma, skills and drive.



LINDA CHEPKEMOI

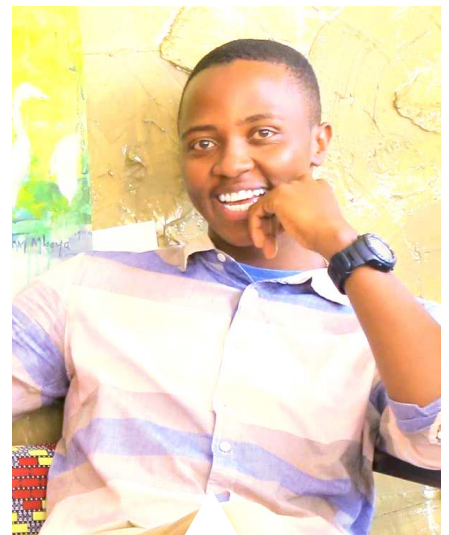
PURSUEING FURTHER STUDIES

I am currently studying at Swiss Hotel Management School in Switzerland. I always knew I wanted to be a hotelier. Landing at **ihti** created a platform which will enable me to progress my professional training seamlessly in my current school. I know that **ihti** is creating the "Professionals' Club".

FELIX KARANJA

RUNS HIS OWN BUSINESS "BIGGBREADS"

International Hotel & Tourism Institute **ihti** is ranked among the best hotel schools in Kenya. It has helped me turn my passion in Culinary Arts in to a fruitful career. The twists and turns, the heat and cold you never know what to expect.



MALACHI WANYOIKE

RESIDENT CHEF AT LAKE HOUSE TIGONI/ DIRECTOR OF CHEFS GRIND

ihti has shaped my career path which i never knew even existed and also developed my skills and discipline which are key elements in the kitchen.

Our Courses

Academic Programmes

The hospitality industry is one of the world's largest employers.

Our **BTEC** Accredited courses gives you a real advantage in these competitive industries and prepares you to meet high standards of professional excellence.

INTERNATIONAL HOSPITALITY MANAGEMENT

The **BTEC** Higher National Diploma in International Hospitality Management is a three year programme of study, that is focused on the acquisition of entrepreneurial and management skills.

The programme of study blends specialized hands-on training with the general business skills required



in hotel operations.

The course is broken down into two terms of "on campus" classes and one term of "industry placement" for each year of study.

Pathways

BTEC has developed the following specialist pathways in a bid to integrate hospitality skills with individual character traits.

1 CULINARY ARTS

The Culinary Arts program is a robust undertaking; with expected proficiency in international Gastronomy, Menu Planning and Development and Contemporary dietary trends prevalent in today's 21st Century markets across the world.

2 ACCOMMODATION AND REVENUE MANAGEMENT

With an ever expanding scope in touristic and leisure travel attractions, hospitality and Tourism professionals are finally articulating different revenue and cost management paradigm that are essential for their sustainability into the 21st Century. **ihti** has endeavored to impart knowledge necessary for the effective management of different hospitality and tourism revenue streams through this program

3 EVENTS MANAGEMENT

Nairobi's promotion as the second most preferred destination in Meetings, Incentives, Conventions and Exhibitions has created an alternative niche in Hospitality and Tourism education and management. Today, the incorporation of events management as a pathway in the mainstream hospitality and tourism academics; is a recognition of the need to prepare graduates and create capacity in the market for growth of alternative revenue streams.

INTERNATIONAL CULINARY ARTS

The **BTEC** Higher National Diploma in Culinary Arts is a two year programme providing students the opportunity to develop their skills through classroom theory, food production demonstration followed by practical application in our professionally-equipped kitchen.

This programme is for those looking for a solid culinary arts education and training, placing them on the path as professionals in



restaurants, hotels, resorts, cruise ships, airlines, and more.



AHLEI FOOD & BEVERAGE MANAGEMENT

The two year Diploma in Food & Beverage Management introduces the functions, operations and organisation of the food and beverage department in the hospitality industry. The course provides information on service principles, menu design and objectives, restaurant layout and design considerations.

FOOD & BEVERAGE OPERATIONS

The one year certificate course in Food & Beverage Operations equips students with professional skills to operate within a food and beverage department of a hotel or any food service operation establishment in today's contemporary hospitality industry.

FRONT OFFICE OPERATIONS

The one year certificate course introduces students to the systems and procedures required for Front Office Operations, while emphasizing the importance of high standards in personal qualities & provision of customer service.

PART TIME Programmes

Cookery Level I & II
Pastry Level I & II
Customer Service

Events Management
Management Development
Wine and Bar Knowledge

Food and Beverage Service Techniques
Food and Beverage Service supervision

Leading Hotel Schools International Connections



An exceptional aspect of the value offered by **ihti** to its students is its outstanding international connections. Through its sister company, **PIE International Education Services**, **ihti** graduates can advance their hospitality education and training in a number of affiliate schools abroad, which provide substantial credits to **ihti** graduates.

With a diploma qualification from **ihti** graduates enjoy very generous credits to further their studies and obtain internationally recognized degrees in any of the schools below. This network of schools include world famous schools such as:



SWITZERLAND | LONDON



SWITZERLAND | SPAIN | CHINA
JORDAN | CHICAGO



AUSTRALIA

Given the synergies generated by quality hospitality training, expert consultancy support and a worldwide education and training network, **ihti** guarantees the region's growing hospitality industry, a pool of refined and well trained hoteliers.

Accreditations

ihti has been accredited both nationally and internationally. At the national level it has been approved by the following:

- Ministry of Education, Science and Technology under TVET
- Ministry of Tourism (Tourism Fund)

At the international level, **ihti** is accredited to offer **BTEC** and **AHLEI** Diploma qualifications



Memberships

International Association of Hotel Schools (**EUHOFA**)

World Association for Tourism and Hotel Training
(**AMFORHT**)

International Council for Hotel & Restaurant
Institutional Education (**ICHRIE**)

Kenya Association of Hotelkeepers & Caterers (**KAHC**)

Affiliate Companies

PIE International Education Services (**PIE-IES**)

PIE-IES is your channel to worldwide Hospitality Education, providing support to students wishing to pursue hospitality education in any of the quality institutions **PIE-IES** represents.

PIE-IES experience in this industry allows it to prepare students as well as parents to make the vital cultural adjustment which is a key factor for an enjoyable and successful learning experience.

www.pie-ies.com

PIE Consultancy (**PIE**) *All Round Hospitality Solutions*

PIE was founded by Ambassador Mwakai K. Sio, assisted by a team of highly qualified associates. The **PIE** team includes leading hotel and tourism experts from Kenya and overseas. With its international contacts and wealth of internal human resources, **PIE** is ideally positioned to provide world standard planning and management solutions for the hotel and tourism industry.

ihti students are given the opportunity to participate in **PIE** consulting projects

www.pieconsultancy.net



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