

Bachelor of Science (Hons) in Hospitality Management

Programme details:

The combination of practical and theoretical learning in the Degree programme ensures that graduates are well versed with knowledge, skills and competencies required in the hospitality industry characterised by continuous changes in technology and customer motivations. The course sets a firm foundation for those aspiring to establish careers or become entrepreneurs in the hospitality industry. The programme consists of core (required) and elective modules. Some modules may have pre-requisites (i.e. may require the student to pass another module or set of modules first). Some modules may be co-requisite (i.e. such modules are required to be taken together). The number at the end of the module in parenthesis indicates the credit load of the module. 1 credit is equal to 10 hours of learning (guided, in-class and independent combined); therefore a 10-credit module requires on average 100 hours of learning from the student.

Core Modules

- H7-CBT-16: Community Based Tourism
- H5 - LOP - 14: Laundry Operations (10)
- H5 - HKP - 14: Housekeeping Operations (10)
- H5 - IHO - 17: Introduction to Hotel Operations (10)
- H5 - FRO - 17: Front Office and Reservations Operations (10)
- D5 - CS1 - 13: Communication and Study Skills 1 (20)
- H5 - KOP - 14: Kitchen Operations (10)
- H5 - BOP - 14: Bar Operations (10)
- H5 - FSE - 14: Food Service Operations (10)
- H5 - IFB - 14: Introduction to Food and Beverage (10)
- D5 - CS2 - 13: Communication and Study Skills 2 (20)
- C5 - ICO - 11: Introduction to Computers (20)
- B5 - BM1 - 13: Business Management 1 (20)
- A5 - IFA - 13: Introduction to Financial Accounting (20)
- B6 - MKT - 13: Marketing Management (20)
- B7 - SBM - 17: Small Business Management (20)
- H7 - HHR - 14: Hospitality Human Resource Management (20)
- H7 - TLE - 14: Travel and Leisure (20)
- B7 - CFI - 13: Corporate Finance (20)
- H7 - PPR - 17: Professional Practice (60)
- H8-PR1-17: Project 1 (20)
- B8 - STM - 13: Strategic Management (20)
- H8 - DTM - 21: Destination Management(20)
- H8 - PR2 - 17: Project 2 (20)

Elective Modules

- H6 - RM1 - 15: Rooms Management 1 (20)
- H6 - FB1 - 15: Food & Beverage Management

- 1 (20)
- H6 - RM2 - 15: Rooms Management 2 (20)
- H6 - FB2 - 15: Food & Beverage Management 2 (20)
- H7 - RMG - 16: Revenue Management (20)
- H7 - ECI - 14: Environmental and Cultural Interpretations (20)
- H6 - WBH - 14: Web-based Applications in Hospitality (20)
- H7 - CBT - 16: Community Based Tourism (20)
- B7 - SMK - 13: Strategic Marketing (20)
- H8 - SET - 14: Sustainable Eco-Tourism (20)
- E8 - ISD - 18: Innovation for Sustainable Development
- B8 - ENT - 13: Essentials of Entrepreneurship (20)

Recommended full-time study path (4½ years):

Semester 1:

- D5 - CS1 - 13, H5 - KOP - 14, H5 - BOP - 14, H5 - FSE - 14, H5 - IFB - 14

Semester 2:

- H5 - IHO - 17, D5 - CS2 - 13, H5 - HKP - 14, H5 - LOP - 14, H5 - FRO - 17

Semester 3:

- C5 - ICO - 11, B5 - BM1 - 13, Elective (one of H6 - RM1 - 15 or H6 - FB1 - 15)

Semester 4:

- A5 - IFA - 13, B6 - MKT - 13, Elective (one of H6 - RM2 - 15 or H6 - FB2 - 15)

Semester 5:

- B7 - SBM - 17, H7 - HHR - 14, Elective (one of H7 - RMG - 16, H7 - ECI - 14)

Semester 6:

- H7 - TLE - 14, B7 - CFI - 13, Elective (one of H6 - WBH - 14, H7 - CBT - 16)

Semester 7:

- H7 - PPR - 17

Semester 8:

- H8-PR1-17, H8 - DTM - 21, Elective (one of B7 - SMK - 13, H8 - SET - 14)

Semester 9:

- B8 - STM - 13, H8 - PR2 - 17, Elective (one of B8 - ENT - 13, E8 - ISD - 18)

Admissions Criteria

1) Applicants are expected to have successfully completed secondary schooling. The typical entry requirement is BGCSE or IGCSE (in Botswana), LGCSE (in Lesotho) or other equivalent secondary school qualification.

2) BGCSE/equivalent with minimum Pass (D) in 5 subjects including English and Mathematics.

3) Applicants in possession of a Diploma or Higher Diploma in related field may be given exemptions based on the credit point equivalency.

4) For enquiries and more information please visit our website: www.bothouniversity.com