

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

Program Version Course List



14-07-2022

<u>Course Code</u>	<u>Course Description</u>	<u>Credits</u>	<u>Elective List</u>	<u>Pre-Requisite List</u>	<u>Co-Requisite List</u>	<u>PreElect</u>	<u>ResourceList</u>
HMA-8BH-14	<u>Bachelor of Science (Honours) in Hospitality Management</u>			Weeks:234.00 Credits: 540.00			
Core							
A5-IFA-13	Introduction to Financial Accounting	20.00					
B5-BM1-13	Business Management 1	20.00					
B6-SBM-17	Small Business Management	20.00					
C5-ICO-11	Introduction to Computers	20.00					MSOF10 - Microsoft Office 2010
D1-FYE-16	BGP workshops	0.00					
D5-CS1-13	Communication and Study Skills 1	20.00					
H5-BOP-14	Bar Operations	10.00					
H5-FRO-17	Front Office & Reservations Operations	10.00					
H5-FSE-14	Food Service Operations	10.00					
H5-HKP-14	Housekeeping Operations	10.00					
H5-IFB-14	Introduction to Food and Beverage	10.00					
H5-IHO-17	Introduction to Hotel Operations	10.00					
H5-KOP-14	Kitchen Operations	10.00					
H5-LOP-14	Laundry Operations	10.00					
H7-PPR-17	Professional Practice	60.00					
H7-TLE-14	Travel and Leisure	20.00					
H8-PR1-17	Project 1	20.00					

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B7-CFI-13	Corporate Finance	20.00		A6-FMA-13 - Fundamentals of Management AccountingH6-RM2-15 - Rooms Management 2H6-FB2-15 - Food & Beverage Management 2A6-COA-17 - Cost Accounting			
H7-HHR-14	Hospitality Human Resource Management	20.00		B5-BM1-13 - Business Management 1			
B6-MKT-13	Marketing Management	20.00		B5-BM1-13 - Business Management 1B5-PMK-20 - Principles of Marketing			
B8-STM-13	Strategic Management	20.00		B5-BM2-13 - Business Management 2B5-ISM-14 - Introduction to Sports ManagementE5-EJC-14 - Epic Jewellery & Contemporary TrendsH5-KOP-14 - Kitchen Operations			
D5-CS2-13	Communication and Study Skills 2	20.00		D5-CS1-13 - Communication and Study Skills 1			
H8-DTM-21	Destination Management	20.00		H7-TLE-14 - Travel and Leisure			
H8-PR2-17	Project 2	20.00		H8-PR1-17 - Project 1			
24		420.00					
<u>Elective</u>							

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ELEC	Elective Pool1 (Sem3)	20.00	H6-FB1-15 - Food & Beverage Management 1, H6-RM1-15 - Rooms Management 1			H5-KOP-14 - Kitchen Operations H5-FS E-14 - Food Service Operations H5-BO P-14 - Bar Operations H5-IFB -14 - Introduction to Food and Beverage, H5-LOP-14 - Laundry Operations H5-HK P-14 - Housekeeping Operations H5-IH O-17 - Introduction to Hotel Operations	
ELEC	Elective Pool2 (Sem4)	20.00	H6-FB2-15 - Food & Beverage Management 2, H6-RM2-15 - Rooms Management 2			H6-FB1-15 - Food & Beverage Management 1, H6-RM1-15 - Rooms Management 1	
ELEC	Elective Pool3 (Sem5)	20.00	H7-ECI-14 - Environmental and Cultural Interpretations, H7-RMG-16 - Revenue Management				
ELEC	Elective Pool4 (Sem6)	20.00	H6-WBH-14 - Web Based Applications in Hospitality, H7-CBT-16 - Community Based Tourism			H7-RMG-16 - Revenue Management, H7-ECI-14 - Environmental and Cultural Interpretations	

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ELEC	Elective Pool5 (Sem8)	20.00	B7-SMK-13 - Strategic Marketing, H8-SET-14 - Sustainable Eco-Tourism			B6-MKT-13 - Marketing ManagementB6-MKT-13 - Marketing ManagementH6-WBH-14 - Web Based Applications in Hospitality, H7-CBT-16 - Community Based Tourism	
ELEC	Semester 9 Electives	20.00	B8-ENT-13 - Essentials of Entrepreneurship, E8-ISD-18 - Innovation for Sustainable Development				
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<hr/> 30 <hr/>		<hr/> 540.00 <hr/>					