To embrace a culture of entrepreneurship by preparing students to be highly skilled entrepreneurs who can influence wealth creation and development of the country.
One of the major objectives is the development of the UTech brand as an application oriented University recognized for ‘work ready’ graduates and leaders in entrepreneurship and technology innovation.
OBJECTIVES OF THIS PRESENTATION

To present to the forum:

- The utilization of technology in the hospitality and tourism curriculum.
- The degree offerings in the School of Hospitality and Tourism Management.
DEGREE PROGRAMMES

- Bachelor of Science Degree in Food Service Management
- Bachelor of Science Degree in Hospitality and Tourism Management
- Post Diploma Degree in Hotel Restaurant and Tourism Management
A four year degree which seeks to provide effective training in the preparation and service of food on a national, regional and international level.
A JOINT UTech/UWI BACHELOR OF SCIENCE DEGREE IN HOSPITALITY AND TOURISM MANAGEMENT

A four year degree which builds on foundation courses in business, the social sciences and courses specific to the hospitality and tourism industry.

The programme is comprised of five areas of specialization:

- Hotel and Resort Management
- Tourism Management
- Culinary Management
- Food and Beverage Management
- Events Planning and Management
OBJECTIVES OF SCHOOL

- To incorporate technology in the development of the courses offered in the School
- To equip students with the required technological competencies for the industry
CURRICULUM DEVELOPMENT

COMPULSORY COMPUTER COURSES

✓ Information Technology

✓ Computer Applications for the Hospitality Industry
COURSE CONTENT

INFORMATION TECHNOLOGY

- E-Mail
- Word Processing
- Internet Access
- Microsoft Excel

COMPUTERS IN HOSPITALITY

- Catering Management
- Point of Sale
- Property Management
- Inventory Control
- Other Software Systems
  - Remax
STUDENTS ARE ENCOURAGED TO UTILIZE TECHNOLOGY

- Communicate via e-mail
- Present using Multimedia System
- Use of modern/industry type lab equipment
- Access Electronic Hospitality journal/research papers in the university’s library and through inter library linkages
INTERNERSHIP PROGRAMME

- Both Local and International
- Duration of ten weeks
- Practical Exposure
- Coordination and monitoring of students
INDUSTRY READINESS

- Minimal training required by our graduates
- Highly motivated and confident
- Able to create, design and implement
  - Control systems
  - Marketing plans and packages
  - Entrepreneurial Projects/Small Business ventures
International Cuisine
A la Carte/ Dining Room at the Lillian’s Training Restaurant
Entrepreneurial Development
Restaurant Operations Management
Patissiere/Garde Manger
Meeting Planning and Management
Entertainment Management
CONCLUSION

SATISFYING THE VISION OF THE UNIVERSITY, FACULTY AND SCHOOL

BY:

● Becoming entrepreneurial and technology driven
● Meeting industry expectations through
  - Curriculum design
  - Course work preparation and presentations
● Developing Technical competencies through academic training and industry experience