

Gambia Tourism and Hospitality Institute (GTHI)



Gambia Tourism and Hospitality Institute (GTHI), Gambia Hotel School



GAMBIA
TOURISM & HOSPITALITY INSTITUTE
THI
"Building Skills on Smiles"

The Institution was first established as The Gambia Hotel School (GHS) with support from the German Agency for Technical Cooperation (GTZ) and the World Bank, between 1979 and 1981. It opened in 1981 to offer training for new entrants to the industry in four disciplines: Bar & Restaurant Service, Housekeeping & Laundry, Front Office & Reception and Cookery & Pastry.



In 2009 the Hotel School started a new stage in its development through a great investment in Buildings, Equipment and Technical Assistance at the highest level of the world industry. The institute is organized in two faculties, one focused on Hospitality related areas, Gambia Hotel School, and the other is centered in the activities related to Tourism named Gambia School of Tourism.

This effort was made with the help of the Spanish Agency of Cooperation and Development and the World Bank under the strategic impulse of the Ministry of Tourism and Culture of The Gambia.

The GTHI, with these funds, has started a new and more competitive approach to the teaching of Hospitality and Tourism at an International level to help the socio-economic development of West Africa.

Over one hundred different positions in the Hotelry and Tourism Industry are offered at the GTHI and it gives an opportunity to students, from level 9 to level 12, and professionals already working in the industry.



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Advanced Diploma in Hotel Management



The Advanced Diploma In Hotel Management is a four year programme aiming to provide the skilled hotel managers the industry needs worldwide. With an international curricula the students learn the concepts and apply them in a real hotel environment conducted by their tutors. Every year the students have also a placement in different hotels, where they progress from basic tasks to more complex activities and managerial tasks in their final year. During that period students have the opportunity to develop their knowledge and practice in each of the four main departments of a hotel. This process makes them understand their roles and how they relate to each other to maximize the quality of service and the long term profitability of the business.

Advanced Diploma in Bar and Restaurant, Housekeeping, Front Office or Cookery - this three year programme aims to develop the managerial and strategic skills in the students that have already finished the Diploma programme so they can become area or sector managers in their speciality.

Diploma in Food and Beverage - this two year programme is centered in the areas of Bar and Restaurant and Cookery from a supervisory position, so the students learn not only the different tasks in each of the departments but also how to supervise and coordinate the activities of both departments.

Diploma in Room Division - this two year programme is centered in the areas of Front Office and Housekeeping from a supervisory position, so the students learn not only the different tasks in each of these departments but also how to supervise and coordinate the activities of both.

Diploma in Housekeeping and Security - this two year programme is centered in the area of Cleaning, Security and Laundry from a supervisory position.

Diploma in Front Office and Events - this two year programme is centered in the area of Reception and Events Management.

Diploma in Bar and Restaurant - this two year programme is centered in the area of Bar service and table service from a supervisory position.

Diploma in Cookery - this two year programme prepares students to work as a chef, developing menus and supervising the activity of the kitchen staff.

Certificate in Housekeeping and Security - this one year programme is focused in the area of Cleaning, Security and Laundry from an operational perspective.

Certificate in Front Office and Events - this one year programme is focused in the different activities hold in the Hotel Reception with a special emphasis in events.

Certificate in Bar and Restaurant - this one year programme is focused in preparing the students to perform as a waiter in most bars and restaurants.

Certificate in Cookery - this one year programme prepares Sous Chef or Chef de partie.

Foundation Programmes- Six months programmes oriented to develop basic skills in the students to become assistants in the different departments of the hotel or proceed to higher levels of certificates programmes.

In Company Training and Tailor Made Courses

GTHI offers to the Industry the possibility of training all the staff of the hotel s, bar and restaurants for openings and also intensive programmes to prepare waiters, cooks, receptionists, room attendants, linen attendants, supervisors and line managers, among others.