



BHM

WITH 10 PILLARS



STIGHT

Get to know us	II- IV
About KFA	
Board of Directors	
Mission / Vision / Values	
About Lincoln University	1
What our leaders have to say	2-5
Dr. Amiya Bhaumik , Vice Chancellor, Lincoln University College	
Resta Jha , Founder/Executive Chairman & Principal	
Jasmine Hada Bajracharya , Director – Academics & Consulting	
Rajendra Thapa , Associate Director - Academics	
Learn about KFA's BHM Program	6-35
About BHM at KFA	6
Integrated Practical Approach	8-11
Food Production	
F & B Service	
Front Office	
House Keeping	
National Internship	14
International Internship	16
Thematic Sessions	18
Comprehensive Hospitality Research	20
Hospitality Industry Analysis	22
Hotel Observation Trip	24
Elite Fine Dinning Service	26
Food Fiesta	28
Career Cell	30
Syllabus	32
Resource Persons	33
Hotel Partners	34
Internship Diaries	35

“One of The Most Trusted Institute By Corporates”

23 years of experience in knowledge spectrum

The first and the only Hospitality School that practices unique teaching modality with an integrated practical approach under its 10 Strong Pillars to transform students to hospitality experts.





Board of Directors:

From Top Left: Mr. Anil Shrestha, Mr. Kishlaya Jha

From Bottom Left: Mr. Kishore K. Maharjan, Ms. Jasmine Hada Bajracharya, Mr. Resta Jha



Mission

KFA is in the Mission to produce World-Class Human Resources and provide best mix of management solutions through its Education, Training & Consulting Services.

Vision

KFA aspires to be one of the best Management Education, Training and Consulting firms not only in Nepal but also geared up to make visible contributions in Regional and Global arena.



Values

- Respect for all
- Accountability
- Integrity & Trustworthy
- Learning Attitude
- Passion to Serve Excellence





About Lincoln University

- One of the premier private institutions of higher education approved by the Ministry of Higher Education and Malaysian Qualifying Agency (MQA).
- Approved and recognized by Ministry of Education, Nepal.
- Equivalent to Bachelor degree of Tribhuvan University (TU).
- An ISO 9001:2015 certified academic institution.
- Lincoln University College, Malaysia has set a rank in the Times Higher Education Impact Ranking 2022 as 201-300 Globally and Top 3 in Malaysia.
- University has achieved the position 35th (Quality Education) in The World University Impact Rankings, 2021.
- Provides affiliation in countries like Myanmar, Mauritius, South Africa, Saudi Arabia, Srilanka, Pakistan, Gabon, Cameroon, Namibia, China, Kingdom of Bahrain and many more.

Message From President/ Vice Chancellor

Students applying to selective colleges understandably want to know, “what does it take to get in?” The answers they receive from admission professionals often sound evasive, disingenuous, and even haughty. But the truth is that there is no concrete formula for gaining admission to colleges that have so many excellent candidates. Consider the following thoughts about college admission in general against LINCOLN UNIVERSITY COLLEGE in particular.

Most candidates applying to top schools have the preparation, performance and personal qualities to be successful in a highly competitive learning environment.

Selective Colleges attract far more qualified students than they could possibly accommodate in their first-year classes. The admission process at these schools is highly subjective and arbitrary.

Applicants to highly selective colleges must confront the prospect that they will be placed on a waiting list or refused admission without concrete reasons. Such an outcome does not mean they are unqualified or unworthy. It reflects the quality of competition for admission.

But at LUC, in the selection process, involvement with activities, services or work are carefully considered. We look for serious commitment, leadership and earned recognition from peers or adults. We want to enroll people, who will enrich our community with their talents and personalities.

The appraisal of teachers and guidance counselors influence our decisions. We value intellectual vigor, self-motivation, active participation and the desire to pursue knowledge with creativity and independence. We hope candidates will use the required essay

as a vehicle to reveal their ideas and opinions, their values and aspirations. We want to know about their thought processes.

As I mentioned, there is no formula for gaining admission into a highly selective college. But I hope this has provided some insights into our evaluation of application here at Lincoln. Good luck with the process.



Dr. Amiya Bhaumik
President/ Vice Chancellor
Lincoln University College



Message From

Executive Chairman & Principal

KFA was established 23 Years back on 4th July 2001 and is contributing through Training, Education, and Consulting initiatives. With its basic ethos of 'Vision Beyond the Box', KFA has always strived to contribute positively in the country's Entrepreneurial and Business landscapes.

As per KFA's mission to produce world-class human resources and provide best mix of 'management solutions' through its 'Education, Training, and Consulting Services', KFA Business School's BHM Program aspires to contribute in this mission by incorporating its unique teaching methodology, based on perfect blending between Practical and Theoretical aspects.

We would like to welcome all BHM aspirants to the school and request them to be a part of this unique concept of Hospitality Education in Nepal.

Resta Jha

Founder/Executive Chairman & Principal



Message From

Director - Academics & Consulting

Welcome to KFA Business School!

We strive to create impactful knowledge, transform business practice, and empower our students for a fair and sustainable future and we apply these principles in the way we teach emerging leaders, who measure success by the impact they have on the people around them and the broader community.

Come join us to experience a teaching methodology never experienced before, to transform yourself into a hospitality expert.

Jasmine Hada Bajracharya

Director - Academics & Consulting



BHIM

WITH 10 PILLARS



We assure to deliver our commitments and exceed your expectations.

About KFA's BHM

KFA's BHM with 10 pillars is designed to meet the knowledge and competencies required for those who have chosen a career in this service industry. Students may select either hotel or tourism segment.

The experiential learning, project-based approach and practical training components will provide students with the necessary competencies to function effectively as leaders in the industry.



1 Integrated Practical Approach

2 National Internship

3 International Internship

4 Thematic Sessions

5 Comprehensive Hospitality Research

6 Hospitality Industry Analysis

7 Hotel Observation Trip

8 Elite Fine Dining Service

9 Food Fiesta

10 Career Cell



BHM **PROVEN** **PROCESS**

The Pillar of BHM
Proven Process
comprises the
following:

Integrated Practical Approach

Pillar to integrate real time learning in vocational education setting

The practical and theoretical sessions are conducted parallelly to ensure that the students can understand the practical implications of what they learn in classroom settings. The practical sessions are conducted 12 hours in a week. The integrated practical approach is incorporated in the following four core subjects:



“

One of the best things about KFA is the course structure - a perfect blend of theoretical and practical classes.

Khagendra P. Chamlagain, Faculty

Food Production



Proven Process

- Blended Teaching Lesson Plan
- Orientation to Kitchen
 - Kitchen Equipment
 - Kitchen Etiquette
 - Salad
 - Sauce
 - Soup
 - Stock
- Contemporary Menu Planning
- Practical Execution
 - Bakery
 - Continental Menu
 - Greek Menu
 - Indian Menu
 - Italian Menu
- Practical Exam at the end of each Practical Session

F&B Service



Proven Process

- Blended Teaching Lesson Plan
- Orientation to Restaurant
 - Service Gear
 - Crockery
 - Service Sequence
 - Dining Etiquette
 - Cutlery
 - Tableware
- Orientation to Beverage
- Practical Execution
 - American Service
 - English Service
 - French
 - Russian Service
- Practical Exam at the end of each Practical Session

Front Office



Proven Process

- Blended Teaching Lesson Plan
- Orientation to Front Office
 - Introduction to Front Office
 - Reservation
 - Telephone Handling
 - Check-Ins
 - Check Out
 - Handling Guest Complain
- Introduction to PMS
- Hotel Visit
- Practical Exam at the end of each Practical Pession

House Keeping



Proven Process

- Blended teaching lesson plan design
- Orientation of Housekeeping Operation
 - Introduction to the Housekeeping Material & Tools
 - Public Area Cleaning
 - Room Allocation
 - Room Attendant
 - Housekeeping Terminology
 - Introduction to Rooms, its forms and format
- Practical Execution of Blended Teaching Modality
 - Group Practical
 - Individual Practical
 - Role Play
- Practical Exam at the end Practical Session

National Internship

Pillar to provide hands-on work experience in hotel industry nationally

Providing the students pre-exposure to work environment, work culture, understanding hotel standards and preparing themselves for international internship as well as placement for future endeavors. National internship has a duration of 3-6 months in the core hospitality departments which help students enhance their hospitality skills, boost their confidence and add value to their hospitality industry experience.



Proven Process

Identifying
potential hotels

STEP 1

Communication
with hotels

STEP 2

Meeting and
finalization of
hotel

STEP 3

Identifying
interested
students

STEP 4

Receive letter of
interest

STEP 5

Briefing on
students' role

STEP 6

Domestic
internship starts

STEP 7

Reflection report
and presentation

STEP 8

“

In my two years of time at KFA, I have witnessed the environment where the students have had abundant opportunities to excel in their academic as well as professional career path.

Mr. Madan Dhungana
Faculty



International Internship

Pillar to provide hands-on work experience in hotel industry internationally

Providing hands-on experience with international hotel chains in the major area of student's educational concentration providing exposure to international hotel standards, culture while also helping them kick-start their career. International internship has a duration of 6-12 months in the core hospitality department which allows students to travel and explore diverse workforce with different nationalities and cultural backgrounds.



Proven Process

Dedicated
placement
officer

STEP 1

Awareness of
international hotel
chain & brands

STEP 2

Students'
profiling

STEP 3

Communication
with international
hotel partners

STEP 4

Interview with
different hotels

STEP 5

Documentation

STEP 6

Final Briefing
and interaction

STEP 7

International
Internship
starts

STEP 8

Reflection
report and
presentation

STEP 9

“

The blend of theoretical knowledge and practical experience provided by KFA has helped in enhancing my communication and interpersonal skills. Thanks to KFA, I have become more independent and confident.

Ms. Anju Duwal, Alumni

Thematic Sessions

Pillar to develop soft skills of the students by staying in a particular theme

A theme is selected and highlighted every semester, to equip students with knowledge across academic disciplines and market practices. Various activities such as presentation, role play, etc. are carried out to develop the soft skills of the students.



Proven Process

Theme
Design

STEP 1

Theme activity
& Lesson Plan
Development

STEP 2

Theme Briefing
& Students
Group Division

STEP 3

Theme
Execution

STEP 4

Final
Presentation

STEP 5

“

For me the best aspect of BHM at KFA is the thematic session that provides extra knowledge regarding Hospitality Industry to the students.

Ms. Laxmi Nakarmi, Alumni

Comprehensive Hospitality Industry Research

Pillar for developing research and analyzing skills in relation to hospitality industry

Enhance the students' research and analysis skills to help them keep up with the latest hospitality trends while adding to their existing body of knowledge regarding the tourism and hospitality industry. This equips them with a competitive edge and helps provide better hospitality experience to the customers.



Proven Process

Research
Briefing

STEP 1

Topic Selection

STEP 2

Primary and
Secondary
Research

STEP 3

Presentation

STEP 4

Feedback

STEP 5



Teaching pedagogy and syllabus design used at KFA will not only establish BHM students as competitive managers but also wonderful entrepreneurs.

Ms. Suvekshya Sapkota
Faculty



Hospitality Industry Analysis (HIA)

Pillar for creating dynamism in the students by making them aware of the current trends of hospitality industry

A theme is selected and highlighted every semester, to equip students with knowledge across academic disciplines and market practices. Various activities such as presentation, role play, etc. are carried out to develop the soft skills of the students.



Proven Process

Briefing about
HIA

STEP 1

Student Group
Division

STEP 2

Topic
Selection

STEP 3

Research Primary
and Secondary
Data

STEP 4

Content
Analysis

STEP 5

Draft
Report

STEP 6

Presentation

STEP 7

Feedback

STEP 8

“

Learning at KFA has been an amazing experience for me because of the way they impart theoretical knowledge and conduct practical sessions. Everything I've learned at KFA has helped me in my profession and career.

Mr. Suraj Lamichhane, Alumni



Hotel Observation Trip

Pillar to gain first-hand knowledge of hotel industry practices and standard

Gain experimental knowledge through utilizing various services offered by the hotel industry and observe first-hand exposure of how hotel operations are run and managed. Provide the students an opportunity to make industry connections while gaining the benefit of first-hand knowledge provided by industry practitioners and managers.



Proven Process

Communication
to Hotels

STEP 1

Hotel
Finalization

STEP 2

Logistic
Arrangement

STEP 3

Visit Hotel

STEP 4

Interaction
with Hotel
Representatives

STEP 5

Brief session
on brand and
Operational
System

STEP 6

Dining Etiquette
Session with
Lunch Program

STEP 7

Reflection
Report

STEP 8



I want to thank our college management team for bringing so many guest lecturers from national and international level.

Mr. Sunischit Rijal
BHM 5th Semester



Elite Fine Dinning

Pillar to enhance the dining skills necessary to organize fine dining service and experience

Hands-on learning and experience of high-end dining services, introducing them to years long rules and tradition to the highest level of customer satisfaction which equip the students with the skills essential in providing professional service and a complete fine dining experience.



Proven Process

Briefing on Fine Dining

STEP 1

Student Committee Development

STEP 2

Students Meeting

STEP 3

Fine Dining Project Initiation

STEP 4

Proposal Development

STEP 5

Approval of Proposal

STEP 6

Finalizing of Hotel expert as Guest

STEP 7

Invitation to Hotel Experts

STEP 8

Logistic Arrangement

STEP 9

Event Execution

STEP 10

Review of the Event

STEP 11



KFA has a magnificent learning environment where students get the opportunity to learn real-time practical skills.

Mr. Anil Suryabamshi

Faculty, Alumni, and Food & Beverage Supervisor - Aloft

Food Fiesta

Pillar to develop event management skills

Integrated in the course, students are required to organize food festivals and events with different music, concepts and cuisines providing an exposure from planning an event to its execution and reflection. This provides the student real time exposure of planning, team building, diverse workforce management while providing a fun and entertaining hospitality service.



Proven Process

Students
Committee

STEP 1

Proposal
Development

STEP 2

Proposal
Approval

STEP 3

Budgeting
& Financial
Management

STEP 4

Task Division

STEP 5

Venue
Booking

STEP 6

Send Out
Invitation

STEP 7

Conduct
Event

STEP 8

Reflection
Report

STEP 7

“

I feel proud to be a student of KFA. My BHM learning experience at KFA was incredible, thanks to the theoretical and practical classes, along with friendly, environment and motivating faculty.

Bikas Duwal, Alumni

Career Cell

Pillar to connect students with corporate hospitality world for best placement

The students managed career cell will help the students connect with the world of corporate hospitality during and after the completion of their BHM course.



Proven Process

Call for Letter
of Interest

STEP 1

Recommendation
by Placement
Officer

STEP 2

Selection by
Academic Council

STEP 3

Formation of
Career Cell
Team

STEP 4

Planning
for Career Fair
Event

STEP 5

Approach
and finalize
Industry

STEP 6

Organization of
Career Fair
Event

STEP 7

Reflection
Report

STEP 8

“

For those who really want to be guided to an entirely different level & pave way to a successful start of the career, I'd definitely recommend KFA.

Mr. Robin Rana, Alumni

BACHELOR OF SCIENCE (HONS) IN HOSPITALITY MANAGEMENT

Syllabus

First Year/ I Semester

Course Name	Subject Code	Status	Credit Hr
Introduction to Hospitality & Tourism Management	BHM6154	Th	3
Housekeeping Operation	BHM6011	Th+Pr	4
Front Office Operation	BHM6012	Th+Pr	4
Food & Beverage Service Skill	BHM6243	Th+Pr	4
Fundamental of Computer in Hotel Concept and Application	COMP101	Th+Pr	4
English for Academics	ENG6003	Th	3
Total Semester Credit Hour			22

First Year/ II Semester

Course Name	Subject Code	Status	Credit Hr
Front Office Management	BHM6021	Th+Pr	4
Housekeeping Management	BHM6022	Th+Pr	4
Food Production Operation	BHM6314	Th+Pr	4
Food & Beverage Service Operation	BHM6244	Th+Pr	4
Hospitality English	ENG6004	Th	3
Fundamentals of Management	ENG6163	Th	3
Total Semester Credit Hour			22

Second Year/ III Semester

Course Name	Subject Code	Status	Credit Hr
Food Science and Nutrition	BHM6031	Th	4
Accounting for Hospitality	BHM6302	Th	3
Food Production Management	BHM6316	Th+Pr	4
Beverage Study	BHM6120	Th+Pr	4
Hospitality Human Resources	BHM6193	Th	3
Hotel French	FRN1001	Th	3
Total Semester Credit Hour			21

Second Year/ IV Semester

Course Name	Subject Code	Status	Credit Hr
Food and Catering Management	BHM6317	Th+Pr	4
Introduction to Economics	ECO6701	Th	3
Organizational Behavior	BHM6116	Th	3
Entrepreneurship	BHM6123	Th	3
Restaurant Business Operation/Analysis	BHM6254	Th+Pr	4
Hospitality Service Marketing	BHM6111	Th	3
Total Semester Credit Hour			20

Third Year/ V Semester

Course Name	Subject Code	Status	Credit Hr
Revenue Management	BHM6119	Th	3
Purchasing and Cost Control	BHM6315	Th	3
Statistics	BHM0001	Th	3
Public Relation	BHM6118	Th	3
Hospitality Training & Development	BHM6121	Th	3
Hospitality Law	BHM3563	Th	3
Total Semester Credit Hour			18

Third Year/ VI Semester

Course Name	Subject Code	Status	Credit Hr
Hotel Maintenance	BHM6801	Th+Pr	4
Event Management	BHM6433	Th+Pr	4
Tourist Behavioral Science	BHM6457	Th	3
Research Methodology	BHM3643	Th	3
Total Semester Credit Hour			14

Fourth Year/ VII Semester

Course Name	Subject Code	Status	Credit Hr
Industrial Training / Internship	BHM6916	Pr	12
Total Semester Credit Hour			12

Fourth Year/ VIII Semester

Course Name	Subject Code	Status	Credit Hr
Industrial Training / Internship	BHM6916	Pr	12
Industrial Report	BHM6917	Th	6
Total Semester Credit Hour			18

Total Credit Hour

147

Resource Persons

As on June, 2022

BHM 1ST SEMESTER

- Anil Suryabamsi**
Academic Professor - Food and Beverage Skill
Food & Beverage Service Supervisor Aloft,
Kathmandu
- Khagendra Prasad Chamlagain**
Academic Professor - English for Academics
- Kritika Tuladhar**
Academic Professor - Fundamental of
Computer In Hotel : Concept and Application
Program Coordinator - BCSIT, KFA
- Shreejana Thapa Magar**
Academic Professor - Housekeeping Operation
BHM Relations Officer - KFA
- Suvekshya Sapkota**
Academic Professor-Front Office Operation

BHM 3RD SEMESTER

- Aakash Shrestha**
Academic Professor - Food Production Operation
- Anil Suryabamsi**
Academic Professor - Beverage Study
Food & Beverage Service Supervisor Aloft,
Kathmandu
- Bina Karki**
Academic Professor - Food Science and Nutrition
- Rajendra Thapa**
Academic Professor - Hospitality HRM
Associate Director - KFA
- Roma Poudyal**
Academic Professor - Hotel French
- Vishwanath Karn**
Academic Professor - Accounting for Hospitality

BHM 5TH SEMESTER

- Bikash Malla Thakuri**
Academic Professor - Hospitality Law
Lawyer, Nepal Bar Council
- Dilip Shrestha**
Academic Professor - Statistics
- Rabindra Singh**
Academic Professor - Public Relation
Learning & Development Manager, Soltee
- Suvekshya Sapkota**
Academic Professor - Hospitality Training and
Development
- Sujan Koirala**
Academic Professor - Revenue Management

BHM 2ND SEMESTER

- Aakash Shrestha**
Academic Professor - Food Production Operation
- Anil Suryabamsi**
Academic Professor - Food and Beverage Management
Food & Beverage Service Supervisor-Aloft, Kathmandu
- Khagendra Prasad Chamlagain**
Academic Professor - Hospitality English
- Pranita Rimal**
Academic Professor - Fundamental of Management
- Shreejana Thapa Magar**
Academic Professor - Housekeeping Management
BHM Relations Officer - KFA
- Suvekshya Sapkota**
Academic Professor - Front Office Operation

BHM 4TH SEMESTER

- Anil Suryabamsi**
Academic Professor - Beverage Study
Food & Beverage Service Supervisor, Aloft Kathmandu
- Madan Dhungana**
Academic Professor - Entrepreneurship
- Pranita Rimal**
Academic Professor - Organizational Behavior
- Rajendra Thapa**
Academic Professor - Hospitality HRM
Associate Director - KFA
- Shreejana KC**
Academic Professor - Food and catering Management

BHM 6TH SEMESTER

- Pramish KC**
Academic Professor - Event Management
- Rakesh Jha**
Academic Professor - Hotel Maintenance
- Shreejana Thapa Magar**
Academic Professor - Tourist Behavioural Science
BHM Relations Officer - KFA
- Sujan Koirala**
Academic Professor - Research Methodology

Hotel Partners

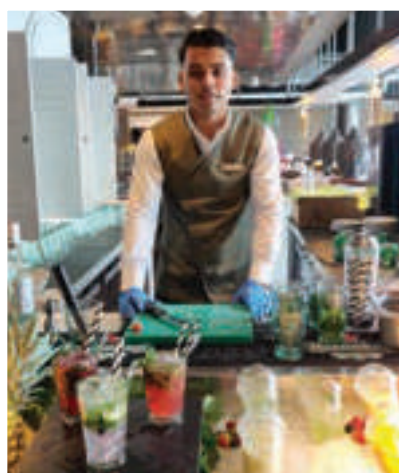
International Partners

- Al Seef Hotel by Meeras, Dubai, UAE
- Aloft City Center Deira, Dubai, UAE
- Anantara The Palm Dubai Resort, Jumeriah, Dubai, UAE
- Anantara World Island Dubai, Dubai, UAE
- Armed Forces Officers Club & Hotel, Abu Dhabi, UAE
- Banana Island Resort Doha by Anantara, Doha, Qatar
- Caesars Palace Bluewaters Dubai, Dubai, UAE
- Crowne Plaza Dubai, Sheikh Zayed Road, Dubai, UAE
- Crowne Plaza Abu Dhabi, Abu Dhabi, UAE
- Dubai World Trade Center, Dubai, UAE
- Four Points by Sheraton, Sheikh Zayed Road, Dubai, UAE
- Le Meridian Dubai Hotel and Conference Center, UAE
- Millennium Central Mafraq Hotel, Abu Dhabi, UAE
- NH Hotel The Palm Dubai, Dubai, UAE
- Radisson Blu Hotel, Dubai Deira Creek, UAE
- Rosewood Hote, Abu Dhabi, UAE
- Sheraton Grand Hotel, Dubai, UAE
- Sheraton Jumeirah Beach Resort, Dubai, UAE
- Simaisma, A Murwab Resort, Simaisma, Qatar
- The Meydan Hotel, Dubai, UAE
- W Dubai – The Palm, Dubai, UAE

National Partners

- Aloft Kathmandu Thamel, Thamel, Kathmandu
- Hotel Ambassador, Lazimpat, Kathmandu
- Hotel Himalaya, Kuponhole, Kathmandu
- Hotel Shanker, Lazimpat, Kathmandu
- Hyatt Regency, Taragaon, Kathmandu
- Vivanta by Taj







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