



**Global Academy of  
Tourism & Hospitality  
Education**

**EHL**  
Member of the EHL Network  
of Certified Schools



# GATE BOOKLET

## Affiliation & Collaboration

 **SwissHotelAssociation**  
Affiliate School



**TAFE** NSW





## About GATE College

**Global Academy of Tourism and Hospitality Education (GATE)** is one of the premiere references in Hospitality education in Nepal. GATE is also the first academy in Nepal to win an International award at the World Hospitality Award, Paris in the category of the "Most Innovative Training Program - 2011" and "The Best Professional Success" finalist - 2015. Our long association with the Swiss Hospitality Benchmark, hotelleriesuisse and since January 2021, being the member of the EHL network of certified schools, we are proud to offer the bespoke, time tested Swiss model hospitality education in Nepal.

“ GATE - Because I Care! ”





## Message from Founder/CEO

### GATE – Global Academy of Tourism & Hospitality Education

offers a preferred platform to those who aspire to build their career in the global job market. This is aided by our passion for quality, plus an association with the iconic quality hospitality source Switzerland. We are currently affiliated with *hotelleriesuisse* (Swiss Hotel Association) which was founded in 1882 as the world's benchmark for hospitality standards. The educational standards are crafted by University of Zurich and the bachelor's level equivalency is

granted by "Tribhuvan University" Nepal's largest and historic National University.

Nepal's location between two neighboring economic giants, China and India, certainly lends enormous potential to the country in terms of tourism and hospitality. The industry has always been a leading source of foreign income and a medium to improve the lives of those involved. Considering strong regional growth and a partnership with Swiss hospitality education experts, there is no doubt that GATE will continue its growing leadership role in the Nepal hospitality education.

The hospitality industry requires leaders who are conscious of quality and serve with their heart. These leaders must also be wise and perfectly blend focus, up-to-date knowledge and skills with a down-to-earth attitude. All these qualities ensure a great future in the world's largest and fastest growing industries. With the present global industry outlook, it is clear that the market is still in great need for hospitality professionals, hence promising a variety of global opportunities for successful graduates.

**Khem R. Lakai, CHE**  
Founder/CEO



## Message from Academic Dean

GATE has been centralizing its mission on Academic Excellence, Linking Education and Employment, and Impactful Research to nurture our students to be prominent leaders in the world of the hospitality industry with the vision of becoming the top 5 Hotel Management Colleges in South Asia within 5 years. More than 5000 GATE alumni have worked in the hospitality industry and related fields to date. In addition, 4000+ students improved their skills, knowledge, and outlooks through a variety of national and international vocational courses from CTEVT, Nepal, and TAFE-NSW, Australia. Of these, 1100+ students received the Higher Diploma in Hotel and Restaurant Management (HDHR&M), a Bachelor's degree, from the Swiss Hotel Association (SHA), Switzerland.

Additionally, GATE has been providing Bachelor's in Professional Hospitality (BPH) under Kathmandu University, Nepal, and Bachelor's in International Hospitality Management (BIHM) from SHA, Switzerland, in order to elevate the domestic and international hospitality industries

by developing leaders with strong academic and professional backgrounds.

GATE has always held the view that education shouldn't be limited to the classroom-based approach; as a result, we have been incorporating different instructional approaches like edutainment, experiential learning, and collaborative learning to create the next generation of hospitality professionals.

*With this, GATE would like to officially welcome aspiring future leaders in the hospitality industry from all over the world and Nepal.*

Looking ahead

**Dr. Jiwak Raj Bajracharya, PhD**  
Academic Dean



# BIHM

## Bachelor's in International Hospitality Management

**Bachelor's in International Hospitality Management (BIHM)** provides a balanced combination of hospitality competencies, national and international industry exposures, academic rigor and business expertise, and an entrepreneurial mindset to transform the hospitality industry. BIHM focuses on Academic Excellence, Linking Education to Employment, and Impactful Research. The Program aims at the management-level courses as well as the operational level.

This program prepares students for industry operations and management operations in the hospitality industry. In order to be successful, students need to be trained in all operation



and management areas in theory and practice. BIHM focuses on an opportunity to work in a diverse sector of hospitality to identify their passion and shape their career accordingly in the global hospitality industry. The program provides real-world learning experiences through internships, multifarious events within the corporate houses as well as embassies.

**Scan here**  
for Inquiry



### Year 01

### Course Details

#### Semester I

- Food production and Operation and Management - I
- Food and Beverage Service Operation and Management - I
- Housekeeping Operations
- Front Office Operation and Management
- Hospitality Concepts Discovery
- Introduction to F&B Management
- Microeconomics
- Business Communication and Protocol
- Management Information System Tools: Spreadsheet
- Foreign Languages

#### Semester II

- Food production and Operation and Management - II
- Food and Beverage Service Operation and Management - II
- Fundamentals of Food and Beverage
- R&D Design Lab & fine Dining Experience
- Sustainable Hospitality Strategy
- Foundations of Hospitality Marketing
- Financial Accounting
- Human Behavior & Performance in the Workplace
- Foreign Languages

## Year 02

### Semester III

- Industry Operations Internship

### Semester IV

- Hospitality Economics
- Room & Revenue Management
- Academic Writing
- Service Quality & Design
- F&B Concept Creation and Operations

## Year 03

### Semester V

- MICE & Events Management
- Organizational Capital and Leadership
- Legal aspects in Hospitality & Business
- Talent Management
- Macroeconomics
- Managerial Accounting
- Financial Analysis
- International Service Marketing
- Project Management

### Semester VI

- Corporate Strategy
- Resort & Destination Management
- Financial Management
- Strategic Management
- Research Methodology
- Ethics and Social Awareness
- Digital Marketing
- Statistics

## Year 04

### Semester VII

- Industry Management Internship

### Semester VIII

- Entrepreneurship & Innovation
- Current Issues and Trends in the Hospitality and Business World
- Hospitality Business Project/Thesis



## Career Platform

The way around your future is much brighter and wider because of the knowledge, skills, mindsets, and professionalism you learned through the 4 years of BIHM program in GATE college and with the guidance of EHL you will surely become confident students of EHL-certified school.

Upon completion you will be qualified to pursue as; MBA/MHM Program in the universities abroad | Hospitality Administrator | Jobs in Reputed Hotels and Organization | Public Relations Manager | Front Office Manager | Sales and Marketing Manager | Senior Manager | Restaurant Supervisor | Entrepreneur

# BPH

## Bachelor's in Professional Hospitality

**Bachelor's in Professional Hospitality (BPH)** is a 4-year Competency-Based Learning program with 3.5 years of internship in the field of Hospitality which had been developed in partnership with Kathmandu University School of Management (KUSOM) and facilitated by GATE college.

The program focuses on "learning by doing approach" which integrates cohesive, seamless acquisition of knowledge, practical skills and intellectual understanding, where the practical outcomes of the process of learning can be demonstrated in the 'real world'. BPH provides a relevant, engaging and academically rigorous program of study in Hospitality that focuses upon key operational as well as management process, encourages personal and professional development through reflective practice. Unique features about our program are: Flexible learning Employability Reflecting yourself Internship in various departments.



## Career Platform

The way around your future is much brighter and wider because of the knowledge, skills, mindsets, and professionalism you learned through the 4 years of BPH program in GATE college.

Upon completion you will be qualified to pursue as; Higher Education | Hospitality Administrator | Jobs in Reputed Hotels and Organization | Public Relations Manager | Front Office Manager | Sales and Marketing Manager | Senior Manager | Restaurant Supervisor | Entrepreneur

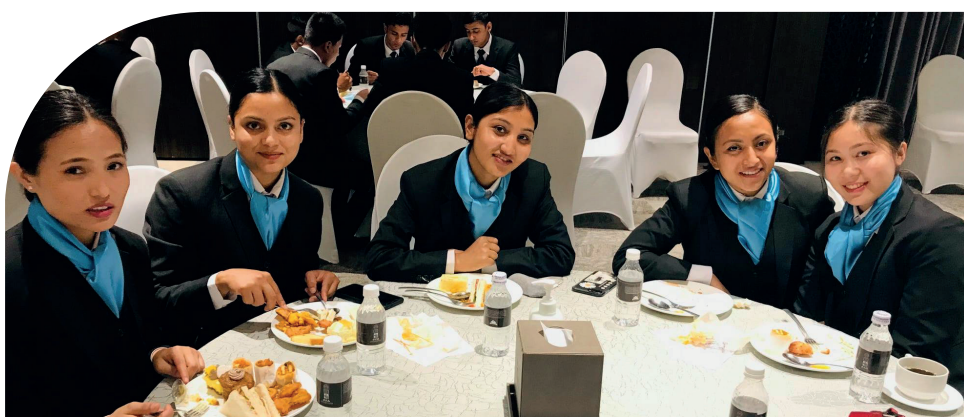
### Distinctive Features

- Enhance Real World Learning
- Globally Accredited Program
- Placement of Students in Hospitality Sectors
- Tailor Made Learning for the Student with Competency Based Evaluation Criteria

### Benefits to Students

- Apply day to day learning into your job directly
- Bring practical knowledge, case studies to the school to further analyzing
- Learn work ethics and professionalism in a real work situation

Scan here  
for Inquiry



# Course Details

## Year 01

### Semester I

- Introduction to Hospitality & Tourism Industry
- Food & Beverage Production & Service Management I
- Accommodation and Facilities I
- Consumer Behaviour in Hospitality
- Language & Life Skill for 21st Century Workplace

### Semester II

- Social Business Concept in Hospitality
- Food & Beverage Production & Service Management II
- The Service Experience
- Accommodation and Facilities II
- Language & Life Skill for 21st Century Workplace II

## Year 02

### Semester III

- Delivering the Service Experience
- Professional Internship

### Semester IV

- Operational Research, Analysis and Presentation
- Professional Internship

## Year 03

### Semester V

- Applied Behaviour Economics
- Planning & Delivering Operational, Functions & Events
- Human Resources Management Performance Measurement
- Accounting and Cost Control
- Marketing the Service Experience

### Semester VI

- Global Trend in Hospitality
- Facilities Management
- ERP/Business Simulation in Hospitality
- Designing New Service Experience
- Ethics and Social Responsibilities

## Year 04

### Semester VII

- The Regulatory Framework
- New Startups and Entrepreneurship in Action
- Designing New Product Experience
- Financial Decision Making

### Semester VIII

- Professionals Internship
- Operational Research





**TAFE**NSW

# SIT 30821 Certificate - III in Commercial Cookery

SIT 30821 Certificate III in Commercial Cookery is an Australian culinary certificate accredited by largest Australian government institute TAFE NSW (Technical and Further Education). This course is offered only at Global Academy of Tourism and Hospitality Education (GATE) under vocational education.

This certificate provides students with a broad cross section of theoretical knowledge and practical skills training in fully equipped advance commercial training kitchen, ensuring graduating students are job ready for their career as a professional chef. The course includes 25 modules designed to reflect the modern kitchen knowledge and skills required for all the chef. We provide maximum time in kitchen, ensuring optimum exposure to work with a broad range of fresh products and ingredients and cooking styles and techniques. Students are employed throughout this time in the industry gaining substantial and relevant on the job experience.

This program is also ideal for working professionals who want to save their time and those who already have work experience as a chef there is Recognition of Prior Learning (RPL), you can enroll, and your prior skills will be valued you may get exemption from some course units after assessment.



## **Duration:**

The total duration of this course is 878 Hours 1 year. You may be able to finish this course as early as 1 year and as late as 1 ½ years.

## **Career Opportunities:**

You may begin to work as a chef or proceed to Certificate IV in any TAFE Institute in Australia.

**Class Time:** Morning 9:00 am to 2:00 pm.

## **Who can enroll to study this course?**

A student with a school level certificate SEE or +2 qualification, a graduate aspiring to specialize in global standard culinary education, or working chefs who wish for a qualification without leaving their work through RPL.



# Vocational Courses

With a continuous dedication in search of excellence, GATE offers incomparable student experiences across a broad variety of training environments. Our classroom is furnished with the required teaching and learning resources for various teaching strategies. Food and Beverage Production practical classes take place in the main kitchen which is fully equipped and bakery kitchen for bakery items.

At GATE Vocational, students experience real-life business situations where they prepare and serve guests and participate in Outdoor Catering in Embassies as well as reputed hotels. They are also provided with the opportunities to organize the events and projects to develop their Event Management and Entrepreneur Skills.

Scan here  
for Inquiry



## Diploma in Culinary Arts:

Duration: 1430 Hours  
6 months at GATE  
(3 months Internship)  
Intakes: February and August



## Diploma in Bakery

Duration: 1430 Hours  
6 months at GATE  
(3 months Internship)  
Intakes: February and August



## Brilliant Barista Course

72 Hours at GATE  
Intakes: Every Month

## Why Vocational Education?

Vocational Education is very flexible and customized, especially for those students who want to work in the hospitality sector. For them, GATE is always the first choice to begin their journey with exciting careers. Well-designed short term courses offered at GATE will play an important role in shaping their bright future.

## Benefits of Vocational Education

- Shorter Duration
- Hands-On Experience
- Job Readiness
- Improved Earnings
- Mobility
- Capacity for Lifelong Learning
- Higher Job Satisfaction
- Employers Benefit (supply side)
- Entrepreneurship



# Diploma in Culinary Arts

On completion of this course, Students will be able to acquire advanced skills and sound knowledge in the art of cooking which will ensure students towards 100% employability and imparts confidence to work effectively in International standard hotels during their internship as well as start their career as up to Kitchen Supervisor.

## The course will focus on the following:

- Importance of hygiene and nutrition
- Menu planning and cost control
- Knowledge about kitchen commodities.
- Required kitchen management
- Different style of cuisine
- Advanced level practical knowledge in cookery
- Be able to implement their knowledge in an established organization.

## Career Opportunity:

- Free job placement support (National/International)
- Work as a Kitchen Chef
- Assistant kitchen Chef
- Food production Instructor
- Food Inspector

**Class Time:** Morning 7:00 am to 9:00 am.

## Admission Requirements:

- Students having basic education, however preferable to have SLC/SEE or equivalent
- Students should have basic knowledge of English language, both oral and written
- Students should have good health and mentally motivated to the industry

**Scholarships Available  
for deserving students.**





# Diploma in Bakery Arts

On completion of this course, Students will be able to acquire advanced skills and sound knowledge in the art of baking which will ensure students towards 100% employability and imparts confidence to work effectively in International standard hotels during their internship as well as start their career as Bakery & Pastry Supervisor. The course will focus on the following:

## Admission Requirements:

- Students having basic education, however preferable to have SLC/SEE or equivalent
- Students should have basic knowledge of English language, both oral and written
- Students should have good health and mentally motivated to the industry

## The course will focus on the following:

- Importance of hygiene and nutrition
- Menu planning and cost control
- Knowledge in bakery commodities.
- Required bakery management
- Different style of baking product
- Advanced level practical knowledge in baking
- Be able to implement their knowledge in an established organization.


## Career Opportunities:

- Bakery Chef
- Assistant Bakery Chef
- Pastry Chef
- Bakery & Pastry Instructor
- Food Inspector

**Class Time:** Morning 7:00 am to 9:00 am.



**Scholarships Available for deserving students.**

A hand is pouring a stream of dark brown coffee from a white ceramic pitcher into a tall glass filled with ice cubes and a light-colored liquid, likely milk or cream. The coffee is being poured from the top left, creating a dynamic splash as it enters the glass. The background is dark and out of focus, emphasizing the coffee-making process.

# Brilliant Barista Course

## Duration

1 Month (72 Hours)

48 hours of Internship at GATE cafe

GATE offers a comprehensive coffee business start-up and barista training program in addition to barista competition training and a wide spectrum of classes for existing retailers and consumers.

## The course will focus on the following:

- Introduction to Coffee and the Role of Barista
- Four Fundamentals of Coffee
- Barista Occupational Health and Safety
- Art of Espresso
- The Coffee Growing Process and Processing Method
- Basic Techniques of Latte Art
- Coffee Service and Barista Internship

## Admission Requirements:

- Student should have Completed the SLC/SEE or equivalent
- Students should have basic knowledge of English language, both oral and written
- Students should have good health and mentally motivated to the industry

## Career Opportunities:

- Professional Barista
- Instructor
- Cafe Enterprenuer
- Cashier
- Service Staff and more

**Class Time:** Morning 7:00 am to 11:00 am.

**Scholarships Available  
for deserving students.**

# Career Development Center



## Overview & Purpose

The Career Development Center- CDC helps develop the career prospects of the students by evaluating, monitoring and analyzing each student's performance and providing training to further improve their capabilities.

Here at GATE we realize that our responsibilities are not limited to just sending students on internships, which is a part of their compulsory academic requirement, but also to shape their career path. With this in mind, the career development center's goal is to guide fresh graduates as well as alumni with new graduate internships and job placements.



## Internships: Industry partners

CDC prepares to send students into internships during their second year of studies as it is a compulsory academic requirement.

We partner with a wide range of industry partners all around the world, UAE, Bahrain, Qatar, Mauritius, Maldives, Turkey, Germany, Thailand, China, to name a few. All our industry partners are pioneers of the hospitality industry who ensure our students benefit with the best learning through practical experience.



# Our process

## Pre-placement:

CDC works with student's right from the first semester. All our internships are merit based and each student's performance is evaluated on the basis of academics, classroom activities, extra outdoor catering involvements, events and overall attitude and behavior. We help shape students by organizing mock interviews, CV writing sessions and information sessions to prepare all the students for internships

## During placement

CDC ensures that all students are doing well in their training and meeting the industry expectations. Evaluations are given out to the industry partners for them to evaluate our students based on their performance while at training. CDC also counsels students throughout their training period and assists in any way possible.

## Post placement :

Post placement CDC sits with each individual student to discuss their experience at the training. To encourage self-reflection CDC assigns coursework to the students upon completion of their internship.

Even once you graduate CDC ensures that they provide career help and communicates all job placement and internship opportunities to you online. We have a LinkedIn and Facebook page dedicated for this task.

## Our destinations of internships are:



UAE



Bahrain



Malaysia



Japan



Hongkong



Maldives



Kuwait



Thailand



Qatar



China



Mauritius



Australia



Germany



Spain

(exploring more...)

**Scan here**  
Industry and Internship link



# Testimonials



**Alumni Voice** | **Saluna Lama**  
23rd Batch

I have just completed my internship at Hotel Schützen, Thun, Switzerland. I've been fortunate enough to be a part of the international student exchange program, and I consider myself to be extremely lucky to experience this once in a lifetime opportunity. Since the beginning of my internship I worked in three different departments; production, service and housekeeping. My transition into working in a new environment has been smooth because of my colleagues and seniors. They have made me feel extremely comfortable, which has made learning for me easier and fun! They also teach me new languages, such as German, French, Spanish and Italian, which is really exciting. I also had the opportunity to work with new and advanced equipment here and learn new things, which is yet to be introduced at GATE College



**Alumni Voice** | **Sabita Thapa**  
17th Batch

The journey from GATE has been adventurous, taking me to different countries and giving me exposure I needed in my career, such as Bahrain, Switzerland, Dubai and many chapters are still yet to unfold.



**Alumni Voice** | **Dipeshna Hamal**  
22nd Batch  
Goodwill Ambassador  
GATE

Being diverse and knowing your worth by cherishing yourself is the greatest achievement in your life.



**Internship Voice** | **Susant Shrestha**  
23rd Batch

I've had a passion for the service sector and have enjoyed working more once I had a thorough understanding of it. I was recognized as the outstanding Intern of the Year for the enthusiasm and devotion I put into the work. My ideal job was to work at QASR AL SARAB, and arriving here as an intern and earning an award is already a significant accomplishment in the early stages of my career. I'm ecstatic and grateful. I am really happy and grateful for the college's administration as well as my co-worker, who always pushed me to my boundaries and helped shape who I am now. I'm grateful to GATE College forever.



**Internship Voice** | **John Gurung**  
24th Batch

The internship and placement programs at GATE College give us the ability to receive different industrial exposures in different properties throughout the world where we can learn the abilities of many departments in a diverse setting. Enlightenment to observation and critical thinking abilities are provided by both internship and academic courses.

Sharing my final internship experience at the Al NAJADA hotel by Tivoli gives me a great deal of pleasure. I was assigned to the AL BARAHA Restaurant, and it was worthwhile to venture into the unknown because it was immediately challenging to adapt to open knowledge and norms.



**Alumni Voice** | **Dipesh Kishor Dahal**  
18th Batch

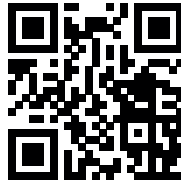
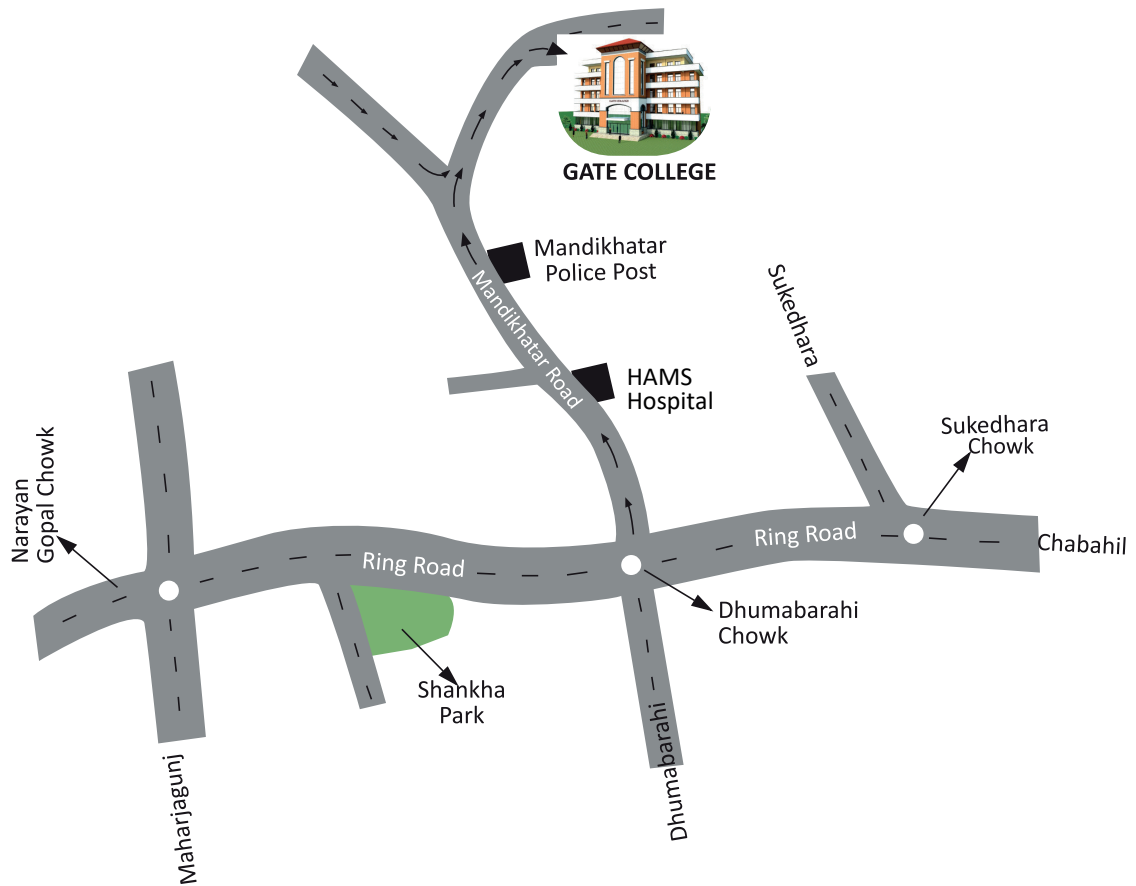
"When life gives you lemons, make lemonade", GATE CEO Khem Sir said in an interview, which truly inspired me. The pandemic was affecting the entire human race. I was unemployed and felt helpless, but watching Khem Sir's interview changed my outlook. My life has changed from obtaining a degree in Hotel Management at GATE to becoming an educator in a Diploma in Hotel Management program for CTEVT. GATE College prepared me for a world of possibilities.

*Mr. Dahal is currently pursuing a Master's degree at Kathmandu University.*

**Student Voice** | **Uneesha Shrestha**  
26th Batch

You don't know what the future holds, but your present actions and decisions determine your future. Fight for the things you believe in but choose your battle wisely because every ounce of energy you put out will come back in its form. Love yourself above anything else and always move with gratitude in your heart.





**Global Academy of  
Tourism & Hospitality  
Education**

Budhanilkantha, Mandikhatar - 9  
G.P.O. Box: 9562, Kathmandu, Nepal  
T: +977 1 4376048, 4650176,  
E: info@gate.edu.np

 **SwissHotelAssociation**  
Affiliate School

  
Member of the EHL Network  
of Certified Schools

 **TAFE** NSW  
**INTERNATIONAL**

  
Tribhuvan University  
Nepal

  
Council for Technical Education &  
Vocational Training (CTEVT)  
(Govt. of Nepal)

  
Ministry of Education  
Nepal Government



**Food Safety National Award, 2011**  
endorsed by  
    
Ministry of Industry and Commerce  
DITOC




 **euhofa**

**PATA**  
Pacific Asia Travel Association

**CHRIE**  
Council of Hotel, Restaurant,  
and Institutional Education  
The Hospitality & Tourism Educators

 /GATEcollege

 /GATE College

 gate\_college

 Gate\_College

 /GATEWEBVIDEOS