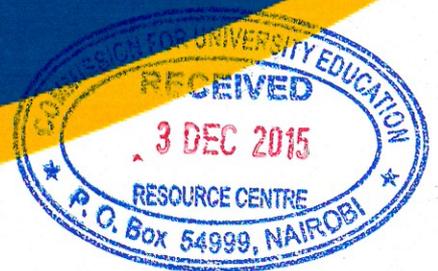


CURRICULUM
FOR THE
DEGREE OF
BACHELOR OF SCIENCE IN
HOSPITALITY MANAGEMENT

JULY 2014



This Degree Programme Was approved by the Commission for University Education on:
14 OCT 2015
[Handwritten Signature]
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Strathmore
UNIVERSITY

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