

ANPET TRAINING INSTITUTE

GILGIL CAMPUS

COURSES & FEES GUIDE — 2026

Practical Skills. Real Competence. Brighter Futures.

Campus	Gilgil Campus, Anpet Training Institute
Postal Address	P.O Box 17947-20100, Nairobi
Telephone	0720481079
Website	www.anpettraininginstitute.ac.ke
Email	info@anpettraininginstitute.ac.ke

Explore ANPET Training Institute's career-focused programmes, course durations, entry requirements, examining bodies and available fee information for the 2026 intake.

NITA BEAUTY THERAPY III — 2026 INTAKE

Details	Term I (Ksh)	Term II (Ksh)	Total (Ksh)
Application Fee	1,000	—	1,000
Tuition	18,000	12,000	30,000
Student ID & Handbook	1,000	—	1,000
Student Starter Kit	8,700	—	8,700
Student Union	300	300	600
Internal Exams	2,000	2,000	4,000
Caution Fee (Refundable)	2,000	—	2,000
Graduation	—	3,500	3,500
NITA Exam Fees	—	5,000	5,000
TOTAL	33,000	22,800	55,800

Payment Terms

Term I (3 months): Ksh 33,000 — 60% on admission (Ksh 19,800) and 40% after one month (Ksh 13,200).

Term II (3 months): Ksh 22,800 — 60% at commencement of the term (Ksh 13,680) and 40% after one month (Ksh 9,120).

Monthly payment option: Ksh 10,000 upfront each month.

Accommodation & Hostels

Standard hostel accommodation is available at **Ksh 3,000 per month** (Ksh 9,000 per term), with a **Ksh 1,000 non-refundable registration fee**. The package includes a bed and mattress.

Meals: Chargeable at subsidized prices at the school's mess and cafeteria.

Premium Single Rooms: Ksh 6,000 per month. The package includes a bed and mattress, study table, lockable drawers and wardrobe.

Important: Students are not allowed to cook inside the hostels.

DEPARTMENT OF HOSPITALITY

The Department of Hospitality offers practical training in culinary arts, food and beverage service, baking and related hospitality skills. The following programmes and fee information are provided for the 2026 intake.

Course	Level	Duration	Entry	Exam Body	Fees	Terms
Food & Beverage Production (Culinary Arts)	Diploma	1½ Years	C- & Above	TVET-CDACC	15,000/month	6
Food & Beverage Production (Culinary Arts)	Certificate	1 Year	D+ & Above	TVET-CDACC	15,000/month	4
Food & Beverage Production (Culinary Arts)	Artisan	6 Months	D- & Above	TVET-CDACC	15,000/month	2
Food & Beverage Service and Sales	Diploma	1½ Years	C- & Above	TVET-CDACC	15,000/month	6
Food & Beverage Service and Sales	Certificate	1 Year	D+ & Above	TVET-CDACC	15,000/month	4
Food & Beverage Service and Sales	Artisan	6 Months	D- & Above	TVET-CDACC	15,000/month	2
Baking and Cake Decoration	Certificate	1 Year	D+ & Above	TVET-CDACC	15,000/month	4
Baking	Artisan	6 Months	D- & Above	TVET-CDACC	15,000/month	2
Food & Beverage Service (Waiter)	Level 3	3 Months	Open	NITA	40,000	1
Food & Beverage Production (Cook)	Level 3	3 Months	Open	NITA	45,000	1

FOOD & BEVERAGE SERVICE (WAITER) — NITA CERTIFIED

Programme: Food and Beverage Service (Waiter) (KNQF Level 2) / Government Trade Test (GTT) III

Duration: Minimum 300 hours (or up to 499 hours maximum).

Entry: Minimum age of 18 years; completion of KNQF Level 1 or equivalent.

Certification / Exam Body: National Industrial Training Authority (NITA).

The programme provides hands-on training in food and beverage service, etiquette, restaurant hygiene, service tools and equipment, and pre-service, service and post-service tasks.

Career Paths

- Professional Waiter / Waitress
- Restaurant Host / Hostess
- Banquet / Events Server
- Food and Beverage Attendant
- Hotel / Hospitality Service Staff

Core Modules & Units of Competency

CORE TRADE UNITS
Workplace Safety and Procedures
Hygiene
Duties and Responsibilities of F&B; Personnel
Food and Beverage Pre-Service Skills
Food and Beverage Service & Post-Service Skills
Service Areas, Tools and Equipment
Etiquette

Emerging Issues and Trends in F&B; Service
GENERIC SKILLS
Communication Skills
Life Skills
Business Skills
Information Communication Technology
Science and Basic Mathematics

STUDENT REQUIREMENTS

Food & Beverage Service (Waiter) — PPE / Uniform Requirements

Item	Technical Specification
Professional Uniform	Clean, pressed uniform appropriate for restaurant service, as specified by the institute.
Safety Footwear	Closed-toe, non-slip footwear suitable for a commercial restaurant environment.
Personal Grooming	High standard of personal cleanliness and hygienic appearance.

ADMISSIONS & ENROLMENT

For programme enquiries, current fees, intake information and admission guidance, contact ANPET Training Institute directly.

ENROL NOW

Are you ready to turn your passion into a certified career?

Call / WhatsApp: 0720481079

Email: info@anpettraininginstitute.ac.ke

Location: Gilgil Campus, Anpet Training Institute

Website: www.anpettraininginstitute.ac.ke

Fees and programme information are subject to the institute's current intake and fee schedule. Contact ANPET Training Institute for the latest admission guidance and fee information.