COAST INSTITUTE OF TECHNOLOGY BROCHURE

Coast Institute is a Technical and Vocational Education Training (TVET) institution of choice at your door-step to provide you with globally competitive and market driven academic programs based on existing approved curriculum designed for the attainment of vision 2030 and beyond to school leavers in Kenya.

Coast Institute of Technology partners with the top TVET institutions in the commonwealth of Learning (COL) Institutions in the world and is recognized nationally as a Centre of excellence in Hospitality and Tourism studies.

THE INSTITUTE'S VISION

Coast Institute of Technology envisions itself to be a Centre of excellence in technical training, education, science and technology in Kenya and beyond.

MISSION

We aspire to provide relevant high quality education and training in Science and technology for sustainable development

CORE VALUES

- Uprightness and honesty
- Transparency and accountability
- Integrity
- Respect for change
- Prudent environmental management
- Respect for professionalism
- Respect for cultural values
- Provision of equal opportunities for all
- Respect for human rights and dignity

If you have any other question, please do not hesitate to get in touch with our admission office;

Coast Institute of Technology
Admission Office
P.O Box 34-80300
Voi.
TEL: 0412011393, 0202169229
Email: registrarcit2016@gmail.com or registrar@cit.ac.ke
registrarcit2016@gmail.com or
voicampuscit@yahoo.com website: www.cit.ac.ke

ADMISSION

Intake for our programs is as follows;

- **Fulltime program**: January, May & September every year
- **Holiday and School-based program**: April, August & November
- **Distance learning programs**: Continuous admission

ADMISSION PROCEDURE

Prospective applicants are required to send copies of the following particulars for consideration to join our learning institution;

1. National Identity Card
2. Birth certificate
3. Two passport size photographs
4. Leaving certificate
5. KCSE & KCPE Result slip/Academic Certificates
- For Short Courses admission is open to interested persons.

APPLY NOW FOR THE NEXT INTAKE!!

COURSE DURATION:

- **Higher Diplomas: 1 year**
- **Diplomas: 3 years**
- **Certificates: 2 years**
- **Artisan: 1 year**
- Short courses up to 6 months

ENTRY REQUIREMENTS

- **Higher Diploma: Pass in relevant Diploma**
- **Diploma: KCSE Mean Grade of C- and above/Pass in relevant Certificate**
- **Certificate: KCSE Mean Grade of D (Plain) and above/Pass in relevant Artisan Certificate**
- **Artisan Certificate: KCSE /KCPE**
- **Short courses: open for interested applicants**

KASNEB ENTRY REQUIREMENTS: -

a). KCSE mean grade of C+ for CPA / CPS, CPSP,CHRP or a pass in ATD final / Diploma in any trade

b). KCSE mean grade of C- for ATD & D+ for CAMS

Coast Institute of Technology

National Centre of Excellence in Hospitality & Tourism Studies– ISO 9001: 2015 Certified

ACADEMIC PROGRAMS

BUSINESS DEPARTMENT

- Higher Diploma in Human Resource Management
- Diploma in Human Resource Management
- Diploma in Sales & Marketing
- Diploma in Supplies Chain Management
- Diploma in Business Administration. (2yrs)
- Diploma in Business Management
- Diploma in Cooperative Management.
- Diploma in Accountancy (2yrs)
- Diploma in Community Development /Social Work
- Diploma in Early Childhood Development (C plain & above)
- Diploma in Project Management
- Certificate in Human Resource Management
- Certificate in Social Work
- Certificate in Sales and Marketing
- Certificate in Co-operative Management.
- Certificate in Business Management
- Certificate in Supplies Chain Management
- Certificate in Clerical Operations
- Artisan Certificate in Storekeeping
- Accounts Technician Diploma
- Certificate in Accounting & Management Skills- CAMS (Mean grade D+)
- Certified Public Accountant CPA (1/2) (C+)
- Certified Procurement & Supply Professional CPSP-K
- Certified Human Resource Professionals- CHRP-K (C+)
- Business Secretarial Single & Group (Mean Grade D+ & above)
- Certified Secretaries (C+)

APPLIED SCIENCE

- Diploma in Applied Biology (C– in Bio, D+ in math & chem)
- Diploma in Analytical Chemistry (C– in chem & D+ in math)
- Certificate in Science Laboratory Technology (D+ in chem & D plain in Math)
- Hair Dressing & Beauty Therapy (Short course)

BUILDING DEPARTMENT

- Diploma in Building Engineering Technology
- Diploma in Civil Engineering Technology
- Craft Certificate in Building Construction Technology

CURRICULUM BASED EDUCATIONAL TRAINING – CDACC COURSES

Human resource Management Level 5 & 6

Mechatronics Technology Level 5 & 6

Electrical Installation Level 5 & 6

Housekeeping & Accommodation Level 3& 4

Hair Dressing level 5 & 6

Soil Management Level 6

Biotechnology Level 5

ICT Technician Level 5 & 6

Tourism & Travel Management Level 5

Tourism Management Level 6

ELECTRICAL & ELECTRONICS DEPARTMENT

Diploma in Electrical & Electronics Engineering (Power/ Telecom)

Craft Certificate in Electrical & Electronics Engineering (Power/Telecom)

Artisan Certificate In Electrical Installation

Certificate in Solar Installation Technology T1 & T2 (NITA) (1 month)

MECHANICAL ENGINEERING

Diploma in Automotive Engineering

Diploma in Mechanical Engineering (Plant Option)

Diploma in Welding & Fabrication

Craft Certificate in Automotive Engineering

Certificate in Welding & Fabrication

Artisan Certificate in Motor Vehicle Mechanics

TOURISM DEPARTMENT

- Diploma in Tourism Management
- Diploma in Tour Guiding Operations
- Certificate in Tour Guiding
- Certificate in Languages -French (City & Guilds)

ICT DEPARTMENT

Diploma in Computer Studies

Diploma in Information Communication Technology

Certificate in Information Technology

International Computer Driving License (ICDL) - 6 months)

Computer/ Phone Repair & Maintenance (3 months)

Computer Networking 3-6(months)

Video Production (3-6 months)

Computer Packages (3 months)

HOSPITALITY MANAGEMENT

Diploma in Catering & Accommodation Management

Diploma in Food & Beverage Management

Certificate in Catering & Accommodation Operations

Certificate in Food & Beverage Production Sales Services

Artisan Certificate in Food & Beverage