



Tourism Industry/ Kenya Utalii College Liaison Committee

NATIONAL TOURISM COMPETITIONS

25TH EDITION- 2025



INFORMATION TO TOURISM AND HOSPITALITY PARTICIPANTS





KENYA UTALII COLLEGE, NAIROBI

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1. INTRODUCTION

The professional competitions for the Hospitality and Tourism Industry employees were initiated by the **Tourism Industry/Kenya Utalii College Liaison Committee**, which oversees all aspects pertaining to the competitions. The secretariat is at Kenya Utalii College.

This committee incorporates:

- Kenya Association of Travel Agents (KATA)
- Kenya Association of Tour Operators (KATO)
- Kenya Association of Hotelkeepers and Caterers (KAHC)
- Kenya Airways (KQ)
- Tourism Fund (TF)
- Tourism Regulatory Authority (TRA)
- Ministry of Tourism & Wildlife (MoTW)
- Pubs, Entertainment and Restaurant Association of Kenya (PERAK)
- Kenya Association of Women in Tourism (KAWT)
- Kenya Utalii College (KUC)

The objectives of the competitions are: -

- To enhance quality of service in Hotel and Tourism Industry
- To tap ingenuity, creativity and innovation
- Create motivation for industry employees
- To assist benchmarking within the global industry.

The first Competitions were held in 1988, which at that time involved Cooks and Waiters. The Competitions have received support from the Hotels, Airlines, Tour & Travel companies and other various organizations who donate prizes for the winners.

2. 25TH EDITION COMPETITION CATEGORIES

The competition for 2025 will be the 25th Edition and include **Ten (10)** categories which shall cover the major professional areas of the trade as follows:

- i. Culinary (Fusion Chef): "*International Cuisine*"
- ii. Culinary: "*Contemporary Regional Cuisine*"
- iii. Receptionists
- iv. Guest Relations Officers
- v. Floor Supervisors
- vi. Laundry and Dry-cleaning Attendants
- vii. Waiters
- viii. Bartenders
- ix. Baristas
- x. Driver Guides, Tour Guides and Naturalists



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3.0 THE SPONSORS OF 24TH EDITION OF THE NATIONAL TOURISM COMPETITIONS -2024

	ORGANIZATION		ORGANIZATION
1.	KENYA UTALII COLLEGE	9.	SERENA NAIROBI
2.	UTALII HOTEL	10.	OLE SERENI
3.	KENYA AIRWAYS	11.	FAIRMONT THE NORFOLK
4.	TRUFOODS	12.	TAMARIND TREE HOTEL
5.	THE SOCIAL HOUSE	13.	JACARANDA HOTELS
6.	VILLA ROSA KEMPINSKI	14.	WINDSOR GOLF AND COUNTRY CLUB
7.	TRIBE HOTEL	15.	WESTON HOTEL
6.	SANKARA HOTEL	16.	KENYA TOURISM BOARD
7.	SAFARI PARK HOTEL	17.	EKA HOTEL NAIROBI
8.	SAROVA HOTELS		

3.1 PARTICIPATING ESTABLISHMENTS OF THE 24TH EDITION OF THE NATIONAL TOURISM COMPETITIONS -2024

	ORGANIZATION		ORGANIZATION
1.	ASHNIL MARA	22.	SAPPHIRE HOTEL
2.	ASHNIL SAMBURU	23.	MUTHAIGA COUNTRY CLUB
3.	TRIBE HOTEL	24.	HEMINGWAYS NAIROBI
4.	SAROVA WOODLANDS	25.	HENNESSIS HOTEL
5.	SAROVA MARA	26.	SAMBURU INTREPID
6.	SAROVA WHITESANDS	27.	EKA HOTEL NAIROBI
7.	VILLA ROSA KEMPINSKI	28.	MARA SIMBA
8.	NAIROBI SERENA	29.	WINDSOR GOLF & COUNTRY CLUB
9.	SERENA SWEETWATERS	30.	PRIDE INN AZURE
10.	ELEMENTAITA SERENA	31.	PRIDE INN PARADISE
11.	AMBOSELI SERENA	32.	NAIROBI CLUB
12.	FAIRMONT THE NORFOLK	33.	DUSIT PRINCESS
13.	SANKARA HOTEL	34.	BRIGHT MAASAI
14.	GREAT RIFT VALLEY LODGE	35.	LOISABA LODO SPRINGS
15.	THE SOCIAL HOUSE	36.	NOKRAS RIVERINE
16.	NAS AIRPORT	37.	TAMARIND TREE
17.	ELSA'S KOPJE	38.	JACARANDA HOTEL
18.	SAFARI PARK HOTEL		
19.	HENNESSIS HOTEL		
20.	RADISSON BLU ARBORETUM		
21.	HILLPARK HOTEL		



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4.0 WINNERS OF THE 24TH EDITION OF THE NATIONAL TOURISM COMPETITIONS - 2024

	CATEGORY	POSITION 1	POSITION 2	POSITION 3
1.	Culinary:(Fusion Chef) 'International Cuisine"	Peter Wachira Nairobi Serena	Richard Ogutu Great Rift Valley Lodge	Philemon K. Kiptoo Safari Park
2.	Culinary: 'Contemporary Regional Cuisine'	Newton Aduvaga Shiva Nairobi Serena	Clementina Awino Sarova Whitesands	Hamisi Rama Mwadzereru Pride Inn Paradise
3.	Bartenders	Frank Otieno Ashnil Mara	Joshua Wesonga Villa Rosa Kempinski	Greenwell Mmanya Sarova Whitesands
4.	Waiters	Ancent Muema Safari Park Hotel	Reagan Ojero Villa Rosa Kempinski	Samuel Ogugu Muthaiga Country Club
5.	Baristas	Scotfield Olindo Villa Rosa Kempinski	Jonathan Nzeki Safari Park Hotel	Boniface Musembi Sarova Imperial Kisumu
6.	Receptionist	Joseph Mwaniki Fairmont The Norfolk	Christine Muthoga Sarova Woodlands	Carolyn Ajwang Ashnil Samburu
7.	Guest Relations Officers	Annabel Mwaniki Sankara Hotel	Mercy Mungai Safari Park Hotel	Francis Munene Tamarind Tree Hotel
8.	Guest Room Attendants	Alice Njeri Great Valley Lodge	Christabel Luyukha Tamarind Tree Hotel	Simon Dikirr Nairobi Serena
9.	Laundry & Dry Cleaning Attendants	Chepkirui Bor Safari Park Hotel	Julius Muthami Mbusya Sankara Hotel	Jeremiah Ouko Safari Park
10.	Safari Guides and Naturalists	Aloice Maina Elementaita Serena Camp	Bashir Ali Elewana Loisaba Lodo Springs	John Lesinka Legeny Ashnil Samburu



5.0 ENTRY REQUIREMENTS

All participants must have Form Four Level of education and a good command of written and spoken English language. The participating establishments are allowed to nominate a maximum of three (3) contestants per category, per hotel, per tours/travel companies. Winners of past competitions are eligible to participate.

Members staff of Kenya Utalii college and their children are not eligible to enter the competitions.

5.1 COOKS: CULINARY ARTS: (International Cuisine and Regional Cuisine)

Participants must have a minimum of **two years** relevant working experience in Hotels or Restaurants as Cooks or Chef de Parties. Flair for originality and creativity will be an added advantage.

5.2 WAITERS & BARTENDERS

Participants must have a minimum of **two years** relevant working experience in a Hotel or Restaurant establishment as station Waiters or Barmen.

5.3 BARISTAS

Baristas working in hotels and restaurants with a minimum of **two years** relevant working experience.

5.4 RECEPTIONISTS

Participants must have a minimum of **two years** relevant working experience in a Hotel establishment as Receptionist or Front Desk Agent. A good flair in all aspects of front office operations will be an added advantage.

5.5 GUEST RELATIONS OFFICERS

Participants must have a minimum of **two years** relevant working experience as Guest Relations Officers, Guest Service Agents, or Brand Ambassadors who are working in Hotels, Restaurants, Tour Companies, Travel Agencies and Airlines.

5.6 LAUNDRY AND DRY-CLEANING ATTENDANTS

Participants must have a minimum **two years** relevant working experience in a Laundry Plant working as a Laundry Attendant/Operator in a hospitality establishment.

5.7 FLOOR SUPERVISORS

Participants must have a minimum of **two years** with relevant working experience as Floor Supervisor/Housekeeping Supervisor in a hospitality establishment.

5.8 DRIVER GUIDES, TOUR GUIDES AND NATURALISTS

The participants will have a minimum of **two years** relevant working experience with a registered Tour Company or Lodge with a clean record of accident free driving. Freelance guides who have a license from the Tourism Regulatory Authority (TRA) and recommendation letter from an employer or a Tourism Association recognized by the TRA will be eligible to participate.



6.0 ORGANIZATION OF THE COMPETITIONS

The execution of these Competitions will be governed by the following general procedures: -

- (i) Judges and coordinators nominated by TI-KUC Liaison Committee will be responsible for the organization and supervision of these competitions.
- (ii) All judges will be required to wear special identification and sign a declaration to the effect that they shall be impartial in their adjudication duties. Employers with special interests will not be allowed within the adjudication areas.
- (iii) Observers from the TI-KUC Liaison Committee will be present during the competitions to ensure that the competitions are done in a transparent and fair manner.
- (iv) In all categories, the decision of the judges will be final.

7.0 VENUE FOR THE COMPETITIONS

- i) The **National Competitions** which will be held at **Kenya Utalii College, Nairobi** from **Monday, 19th to Friday, 23rd May 2025**.
- ii) The participants will make own arrangements for their accommodation during competitions.
- iii) Participants are requested to make any comments and observations regarding the competitions on the prescribed form that will be provided.

8.0 SPECIFICATIONS OF THE COMPETITIONS

8.1. COOKS: CULINARY ARTS COMPETITION

There are two categories:

- (i) International Cuisine – Fusion Chef
- (ii) Contemporary Regional Cuisine

8.1.2 INTERNATIONAL CUISINE (FUSION CHEF)

The competition will involve the preparation and presentation of a menu consisting of three courses for 4 persons each. Each candidate will have the same food items and other ingredients provided by the judges from a mystery basket.

The courses are as follows: -

- Cold starter
- Main course (hot) with suitable accompaniments
- Dessert

Competitors will be required to present their food dishes on plates. Time allowed for the competition will be three and a half hours. A half hour will be allocated to receiving the mystery basket and composing the menu. At the end of the half hour no substitutions of items in the basket will be allowed. The remaining three hours will be for the preparation of the menu.

The mystery basket and other ingredients will be supplied by Kenya Utalii College. All basic equipment, cutlery and crockery will be made available to the



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competitors by the College. On the completion of the three hours cooking time allocated, the competitors will be required to present their dishes to the Judges.

Mystery Basket

The mystery basket will contain pre-determined choice of main ingredients from which all competitors will be required to prepare their menu for the competition. Ingredients for all competitors will be the same.

The main items in the mystery basket will include a choice of: -

- Butcher's meat and or Game meat or Poultry
- Fish and or Seafood

All these main items must be utilized. The weight or count of the main products will be sufficient to prepare a 3-course menu for 4 persons. The contents of the mystery basket will be revealed on the competition day and time.

NB: A list of other ingredients outside the mystery basket shall be forwarded to the competitors at least two weeks before the competition day.

8.1.3 CONTEMPORARY REGIONAL CUISINE

- The competition will involve the planning, preparing and presenting of a comprehensive main course from with suitable accompaniments for 4 persons.
- Each competitor will receive the same ingredients and other from a basket of ingredients provided that will be revealed on the competition day and time.
- The time allowed for the competition will be one and half hours. The competitors shall be allowed fifteen minutes to receive the basket of ingredients and plan the main dish. The remaining one and quarter hours will be for the preparation and presentation of the main dishes to the jury
- The competitors will be required to present their main course dishes on plates.

Basket of Ingredients

The basket of ingredients will contain all the ingredients from which the competitors will be required to prepare their main dishes for the competition and this will include a choice of two meat items.

8.1.4 Areas of Evaluation

In both categories, the following areas of evaluation will be applied:

- Handling of tools and equipment
- Taste of dishes
- Correct quantities used
- Presentation
- Cleanliness and organization set-up
- Professional working skills
- Creativity

Evaluation Criteria

- Practical evaluation 100 %



8.1.5 Tools and utensils

- The equipment, tools and utensils will be standard for the international Cuisine.
- Candidates for both international and local cuisine categories are allowed to bring along special tools of their choice but not food item

8.2 WAITERS' COMPETITION

The competition will consist of two parts. One will be written while the other part will consist of setting a table as per the menu that will be provided, serve Food and Beverage Service to at least five (5) guests.

8.2.1 Areas of Evaluation:

- Personal grooming and hygiene
- Mis-en-place
- Speed of work
- Order writing
- Working techniques
- Self-organization
- Food knowledge
- Beverage knowledge
- General knowledge

Evaluation Criteria

Written evaluation 40 %

Practical evaluation 60 %

8.3 BARTENDERS' COMPETITION

The competition will be in two parts. The first part will be a written examination. The second part, the participants will be required to make one internationally recognized cocktail and one created cocktail based on ingredients provided.

8.3.1 Areas of Evaluation

- Personal grooming and hygiene
- Mis-en-place
- Proportions of recipes
- Handling equipment
- Self-organization
- Taste of cocktails
- Creativity
- Presentation
- Working techniques
- Speed
- Costing

Evaluation Criteria

- Written evaluation 40 %
- Practical evaluation 60 %



8.4 BARISTAS' COMPETITION

The competition will be in two parts. The first part will be a written examination. The second part, the participant will be required to make two internationally recognized expresso Coffee based beverages and or own created Coffee based on ingredients provided.

8.4.1 Areas of evaluation

The following will be evaluated: -

- Personal grooming and hygiene
- Mis-en-place
- Proportions of recipes
- Handling equipment
- Self-organization
- Taste of coffees
- Creativity
- Presentation
- Working technical Skills
- Speed
- Costing

Evaluation criteria

- The written evaluation 40 %
- The barista (coffee making) evaluation 60 %

8.5 RECEPTIONISTS' COMPETITION

The objective of the Receptionists Category competitions is to enhance the professionalism and quality service in the Hotel and Tourism Industry while handling clients.

8.5.1 Areas of evaluation

- Customer Service Skills.
- Knowledge of the Industry.
- Technical Skills.
- Communication Skills.
- Problem-Solving Skills.

Evaluation Criteria

- Written evaluation 20%
- Oral evaluation 30%
- Practical evaluation 50%

8.6 GUEST RELATIONS OFFICERS' COMPETITION

The competition will focus on the key responsibilities of Guest Relations Officers, which include welcoming guests, addressing and escalating guest complaints, and providing information about hotel facilities, programs, and other services.

8.6.1 Areas of evaluation.

- Friendliness in Interaction.
- Customer Service Skills.
- Communication Skills.



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- Handling Guests Complaints.
- Problem-Solving Skills.
- Information Acquisition.
- Hospitality Services.

Evaluation Criteria

- Written evaluation 20%
- Oral evaluation 30%
- Practical evaluation 50%

8.7 FLOOR SUPERVISORS' COMPETITION

The competition will be in two parts and will focus on the key responsibilities of a floor supervisor. The first will be a written examination, and in the second part, the participant will be required to professionally inspect cleanliness and maintenance of a guest room.

8.7.1 Areas of Evaluation

- Personal Grooming
- Preparation
- Problem solving skills
- Intern personal skills
- Guest Relations
- Mis-en-place
- Product inspection/Job evaluation skills
- Job evaluation skills/Product inspection
- Working techniques
- Speed and accuracy
- Quality of finished of work

Evaluation Criteria

- Oral evaluation 40%
- Practical evaluation 60%

8.8 LAUNDRY ATTENDANTS' COMPETITION

This competition will be in two parts. The first part will be a written examination. The second part, the participants will be required to professionally iron & fold a shirt.

8.8.1 Areas of Evaluation

- Personal Grooming and Appearance
- Preparation
- Handling of Equipment
- Working Technique and Methodology
- Competence
- Speed and Accuracy
- Quality of finished work

Evaluation criteria

- Oral evaluation 40%
- Practical evaluation 60%



8.9 DRIVER GUIDES, TOUR GUIDES AND NATURALISTS COMPETITION

This competition will focus on the knowledge and interpretation skills of guides while handling clients. Participants will be required to have with them a set of their professional uniform and a pair of binoculars

8.9.1 Areas of evaluation

- Personal grooming and presentation.
- Nature interpretation
- Professional ethics and code of conduct.
- History and Cultural knowledge of East Africa.
- Knowledge of Flora and Fauna
- General Travel Knowledge
- Pre-safari preparation (safari briefing, tour administration and vehicle preparation).
- Emergency handling and problem solving techniques.
- Client services handling

Evaluation Criteria

- Oral evaluation 25%
- Practical evaluation 25%
- Written evaluation 50%



9.0 PROCEDURE OF NOMINATION OF PARTICIPANTS AND THE CLOSING DATE

1. Fill out the nomination form attached.
2. Fill in names of nominees.
3. Return the duly completed form by **Friday, 18th April, 2025.**
4. Please pay a non-refundable application fee of **KShs. 2,000/-** for each candidate to be entered.
5. The application fee is payable to Kenya Utalii College via bank:

Account Name: Kenya Utalii College
Bank Name: KCB Bank Kenya Limited
Account No. 1336306580
Branch Name: Kipande House

Or Mpesa

E-citizen
Paybill No. 222222
Account No. KUCC2-Company Name

Note: The payment has an additional transaction cost of **Kshs. 50/-**

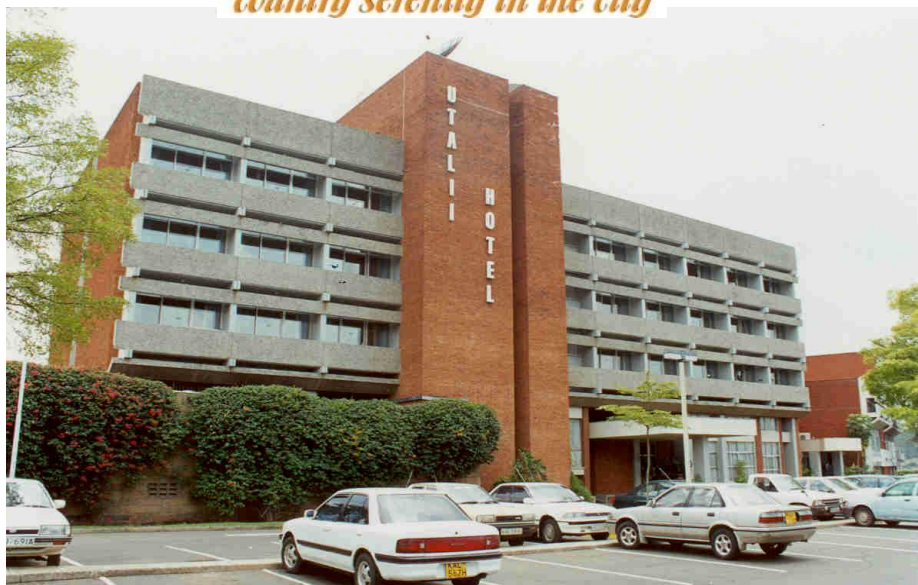
In case of any enquiries, please feel free to contact us on:

The Secretary,
Tourism Industry-KUC Liaison Committee,
P.O. Box 31052-00600

NAIROBI

Email: industrialtraining@utalii.ac.ke

Tel: 0721994893



Luxurious Accommodation

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Recreational & sport facilities

Children's activities

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