



OUR CURRICULUM

An overview of the education we developed for the next generation of tourism professionals.



The AASSIST Curriculum

The Africa Amini Secondary School in Sustainable Tourism (AASSIST) is a four-year programme with 40 students enrolled per year. Designed to bridge the gap between formal education and employment in the tourism industry, AASSIST offers a unique blend of academic knowledge, practical training, and personal development.

The foundation of the curriculum is drawn from VETA-accredited content, to which we have added custom modules developed in response to regular reviews, student interests, and direct input from our tourism industry partners. This adaptive, evolving approach ensures that our students receive relevant, high-impact training that prepares them for the real world.

Every subject - whether front office operations, permaculture, pastry, guiding, or guest service - is designed to build not only competence but also confidence, equipping students to step directly into employment upon graduation. Our model places equal weight on practical exposure, values-based education, and specialised short courses, all delivered in an environment where creativity, responsibility, and professionalism are actively nurtured.

As a pilot project, AASSIST is designed to be replicable. We are proud to share our curriculum with any organisation interested in launching a similar initiative, and we hope the strong outcomes we’ve seen so far - both in student growth and industry response - can serve as a model for what’s possible when education and opportunity come together.

How It Works

We’ve divided our teachings into ten main subject areas, which we’ve colour-coded below. For each semester, we’re showcasing a breakdown of what the students are being taught, and for a total of how many hours.

We also highlight some of what makes our curriculum special, by diving into a bit more depth on some of the courses that we’ve developed specially for our students.

CA	CULINARY ART
CS	COMPUTER STUDIES
CSH	COMMUNICATION SKILLS FOR HOSPITALITY
FBSS	FOOD & BEVERAGE SALES & SERVICE
FO	FRONT OFFICE
GA	GENERAL ADMIN
HK	HOUSEKEEPING
PC	PERMACULTURE
SOS	SOFT SKILLS
SST	SUSTAINABILITY

Year 1 | Semester 1

The first semester lays a strong foundation in both theory and practical skills, introducing students to core hospitality concepts, customer care, housekeeping, culinary basics, and sustainable tourism.

Courses like Introduction to Tourism, Food & Beverage, Preparing and Cleaning Guest Rooms, and Soft Skills in the Hospitality Industry ensure that students begin building a wide-ranging skillset early on.

These are complemented by permaculture training, computer studies, and English language development, equipping students with the tools they need to thrive in a modern tourism environment.



CS	Introduction to computer studies	15hrs
FBSS	Maintaining a safe and healthy working environment	35hrs
FBSS	Introduction to tourism, food and beverage, personal hygiene, service ware and customer care	35hrs
FO	Preparing arrival, in-house and departure activities, and exercising customer care	50hrs
CA	Preparing and cooking stocks, soups and sauces	50hrs
HK	Preparing and cleaning a guest room	40hrs
HK	Housekeeping policies, procedures and safety tips	20hrs
CA	Preparing and cooking vegetables, pulses, vegan and vegetarian dishes	65hrs
SOS	Introduction to soft skills for the hospitality industry	30hrs
PC	Permaculture	25hrs
SOS	Exercising customer care, greetings, exchange of simple information	25hrs
SST	Sustainable hotel ideas and environmental practices	10hrs
CSH	English language concepts	23hrs



Real-World Learning through Internships

A key feature of our curriculum is the early introduction of real-world experience. During the first year's school holiday, each student completes a six-week internship with one of our partner lodges or camps, rotating through departments to gain hands-on understanding of hospitality work.

For many of our students who come from backgrounds of scarcity, this is their first exposure to the tourism industry. Where needed, we ensure placements happen within Africa Amini Life's own lodges, allowing for more intensive mentoring and support. These internships are carefully supervised and tailored to each student's readiness, ensuring legal compliance and safeguarding.

For those not yet ready for internships - either because they are below the legal age, or needing time to develop their skills and confidence - we use this time for intensive German lessons - an additional skill that opens doors in the international hospitality sector.



Year 1 | Semester 2

In the second semester, students deepen their hospitality skills through hands-on courses like Food Service Procedures, Handling Front Office Equipment, and Preparing Tanzanian Local Dishes.

CS	Microsoft Office applications	25hrs
CA	Preparing and cooking Tanzanian local dishes	30hrs
FBSS	Food service procedure and styles of service; taking and receiving orders	40hrs
GA	Handling front office and housekeeping operating tools, equipment and machines	45hrs
SOS	Handling complaints	25hrs
SST	Green hotel practices and controlling energy usage	40hrs
SST	Cultural heritage and sustainable tourism=	25hrs
CSH	Communication concepts	14hrs
FO	Supervising front office operations	30hrs

The curriculum continues to build their confidence in front-of-house and back-of-house operations, while also introducing more advanced topics such as Complaint Management, Cultural Heritage and Sustainable Tourism, and Green Hotel Practices. As students gain confidence, they step into greater responsibility, both through classroom learning and in the field.

During the term break, each student completes an eight-week internship at a partner lodge or camp, rotating between departments and applying their knowledge in real-life hospitality settings.



To support service training in a fun and memorable way, we introduced a slackline on campus, encouraging students to practise balancing while carrying trays. It has proven very popular with the students, who take pride in this skill. Blending play with precision has helped reinforce their front-of-house skills in an unexpectedly effective way.

Creative Recycling in Action

Sustainability is woven into the culture of AASSIST, and one of the most hands-on examples is our dedicated recycling room which is where our Plasticpreneur machine lives. More than just sorting waste, this space is a creative laboratory where students are encouraged to experiment with upcycling, reuse, and design.

Recycling at AASSIST is driven by imagination: students use plastic trash to make buttons and rulers, old fabrics to make decorative items, and cardboard to create unique baking moulds. It's a powerful way to instil environmental awareness while nurturing the kind of resourceful, out-of-the-box thinking that's essential in modern hospitality.



Year 2 | Semester 1

In this semester, students refine their technical skills while stepping more confidently into front-facing roles. Courses such as Food & Beverage Service, Front Desk Activities, and Conversation – Speaking and Listening Ability strengthen their confidence in guest interaction and service delivery.

CS	Internet applications	18hrs
FBSS	Providing food and beverage services; beverage knowledge	70hrs
FO	Performing front desk activities	60hrs
CA	Maintaining kitchen and restaurant equipment	35hrs
CA	Preparing salads, hors d’oeuvres, canapès and sandwiches	60hrs
HK	Washing hotel linen, laundries and staff uniforms	60hrs
PC	Permaculture	17hrs
SST	Ecotourism and sustainable tourism management	20hrs
CSH	Conversation: speaking and listening ability	24hrs

In the kitchen, they learn to prepare light, elegant dishes like canapés and salads while mastering the care and maintenance of restaurant equipment. Studies in Ecotourism and Sustainable Tourism Management expand their understanding of global trends in hospitality.



This semester does not include internships, as students are focused on preparing for their national Form 2 examinations - a key milestone in their academic journey. During this time, they remain on campus to revise, strengthen their practical skills, and build exam confidence with the full support of their instructors.

Fairs & Festivals | Hands-On Experience

Another way that our students gain public-facing experience is through participation in local tourism and cultural events.

At KiliFair, our student-run food stall has become a favourite among visitors, serving fresh, flavourful wraps that showcase both skill and creativity. At the Kilimanjaro Trails Festival at Simba Farm, students prepare nourishing meals for runners and cyclists, engaging with guests and learning first-hand about event catering, customer service, and the wider tourism network.

These festivals are more than just fun: they're a chance for students to apply their training in real-world settings, meet professionals, and represent the school with pride.



Permaculture in Practice

Sustainability is not just a subject at AASSIST: it's a way of life. Thanks to the support of Africa Amini Alama's Earth projects, students are immersed in permaculture, regenerative agriculture, and agroforestry practices that are modelled right on campus.

Taught by experienced practitioners from Africa Amini Alama's dedicated regenerative agriculture schools, students learn through doing: restoring soil health, learning plant medicine, composting organic waste, and growing food in harmony with nature.

These skills not only contribute to environmental resilience, but also give students practical tools to bring sustainable practices into the hospitality industry - a growing priority for responsible tourism operators around the world.

Year 2 | Semester 2

By the end of their second year, students are confidently stepping into supervisory roles and developing the critical thinking needed to manage operations.

This semester includes advanced training in Hotel Supervision, Night Auditing, Database Management, and Room Reservations with Budget Planning. Culinary students refine their skills with a focus on meat, poultry, seafood, and gluten-free cooking, while housekeeping modules cover deep cleaning, furniture maintenance, and operational codes.

Communication remains a key focus, with courses designed to enhance vocabulary, listening, and speaking skills for professional hospitality contexts.

This semester also includes a 9-week internship, where students continue to gain invaluable experience at our partner lodges and camps. These extended placements give them the chance to apply their growing skills in live environments, observe hotel management in action, and begin preparing for the transition from student to staff member. It’s a vital bridge between classroom learning and future employment.

FO	Room reservations, front office operations, budgets and cost requisitions	50hrs
FBSS	Hotel supervision, closing tasks, maintenance, bills and payment	40hrs
CA	Preparing and cooking meat, poultry and seafood/shellfish dishes	65hrs
GA	Supervising kitchen, housekeeping and front office operations	40hrs
GA	Performing night auditing / procurement and stores	45hrs
HK	Maintaining furniture, fixture and fabrics	45hrs
HK	Room status codes; complimentary rooms, cleaning rooms, garbage	25hrs
HK	Laundry operations, cleaning public areas and deep cleaning	20hrs
CA	Preparing and cooking pasta, rice and gluten-free dishes	45hrs
PC	Permaculture	15hrs
CS	Database management	20hrs
CSH	Vocabulary: improving speaking and listening skills	27hrs

Charcoal Briquettes | Energy Efficiency in Action

One of the most hands-on sustainability initiatives at AASSIST is our charcoal briquette project. Using a specially designed incinerator, students convert organic waste into biochar, which is then mixed, shaped, and dried into highly efficient briquettes.

These fuel the ovens used for daily cooking and culinary lessons, creating a full-circle learning experience that links energy use, waste management, and food preparation. For many students, this process is eye-opening: they learn how to ‘store’ energy in the form of briquettes - turning waste that would otherwise rot or burn quickly into a sustainable energy source.

It’s not just practical - it’s empowering, showing students how innovation and resourcefulness can drive both environmental and economic resilience.



Year 3 | Semester 1

In their third year, students begin to consolidate their training and move confidently toward industry readiness.

FBSS	Event management; banqueting, buffet and conferences	35hrs
CA	Preparing and cooking pastry and bakery products and breakfast dishes	70hrs
GA	Controlling hotel budget, costs and requisitions	60hrs
HK	Housekeeping carts; setup, cleaning solutions, inventory procedures	30hrs
SOS	Soft skills	15hrs
CS	Internet applications	44hrs
CSH	Developing reading and writing skills	34hrs
FO	Performing arrival, in-house and departure activities	28hrs

This semester focuses on refining both technical and interpersonal skills through modules like Event Management, Controlling Hotel Budgets, Housekeeping Inventory, and Soft Skills. In the kitchen, students master the preparation of complex pastry, bakery, and breakfast dishes, while communication and digital fluency are strengthened through continued work on reading, writing, and internet applications.

Students also complete a 6-week internship, aiming to build on their prior placements with more responsibility and independence. These internships provide invaluable preparation for graduation and employment, allowing students to demonstrate leadership, efficiency, and professionalism in a live hospitality setting.



Lunch Under the Tree | A Restaurant Experience

Just outside Arusha National Park, under the canopy of the Africa Amini tree, our students create a truly memorable experience for safari guests. Here, they prepare and serve a freshly made three-course lunch - offering practical, high-pressure training in event setup, kitchen service, and guest interaction.

Our 'Lunch Under the Tree' experience is regularly booked by local tour operators and provides students with the chance to showcase their skills to real clients. It's an incredibly valuable experience that blends technical training with confidence-building hospitality.



Hosting at Africa Amini Homes

Guests who wish to stay longer can book into Africa Amini Homes, where they are hosted entirely by our students. Located near the school, this lodge offers travellers comfortable accommodation and meals served under the same symbolic tree that unites all Africa Amini projects.

For students, this is an exceptional learning environment - a live hospitality setting where they manage guest stays from start to finish. Each overnight booking not only funds surrounding community projects, but also directly supports the education of the young hosts themselves.

Year 3 | Semester 2

This semester is shaped by one clear priority: preparing for the NACTVET Level 3 National Exams.

As the only secondary school in Tanzania to be officially registered with VETA, AASSIST holds a unique position, delivering nationally accredited vocational training that directly aligns with industry standards.

FBSS	Operating bar	50hrs
CA	Handling hazards in the kitchen and restaurant	68hrs
GA	Costing and charging systems in hospitality	80hrs
HK	Handling hazards in back office and rooms	30hrs
SOS	Soft skills	15hrs
CS	Internet applications for hospitality and marketing	44hrs
CSH	Improving speaking and listening skills	34hrs
FO	Reservations system applications: Opera etc.	30hrs

Because students are focused on their final preparations, no internships take place this term; instead, time is dedicated to intensive review, practical refinement, and confidence-building ahead of the national exam. The curriculum includes Bar Operations, Hazard Management, Hospitality Costing, and Reservation Systems, supported by continued development in communication and marketing tailored for the hospitality sector.

It’s a milestone semester that sets the tone for their final year and professional future.



National Recognition Through NACTVET

Gaining approval from the National Council for Technical and Vocational Education and Training (NACTVET) is a defining achievement for AASSIST. It qualifies the school to deliver vocational education that is formally recognised across Tanzania - and positions our students to graduate with a nationally certified skill set.

Sitting the National Vocational Award Level 3 Exam, students demonstrate both theoretical knowledge and hands-on ability, giving employers confidence in their readiness and professionalism.

Laundry | Equipped for Expertise

Laundry operations are an essential aspect of real-world hospitality, and at AASSIST, we give them the attention they deserve. With a dedicated laundry facility on campus, complete with machines and pressing stations, students are trained in linen care, fabric management, and back-of-house workflow.

These skills are critical for hotel operations and ensure students graduate with a comprehensive understanding of all hospitality departments.



Digital Skills for Modern Hospitality

Thanks to generous donations, AASSIST students are equipped with computers and trained in a wide range of digital applications. From online reservation systems to hospitality marketing, graphic design, and basic programming, our students gain hands-on tech skills that are increasingly demanded by employers.

Whether managing bookings or designing promotional content, graduates leave with a working knowledge of the digital tools that drive today's tourism sector.

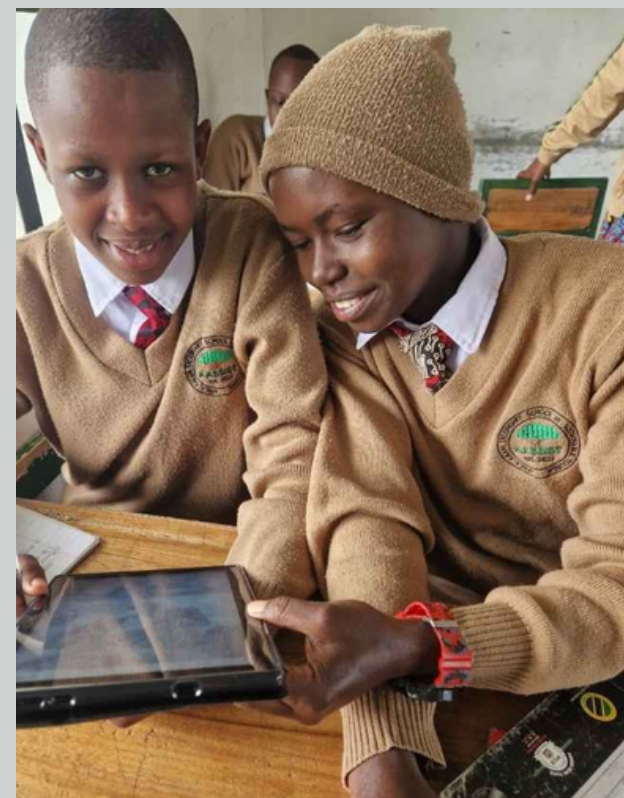
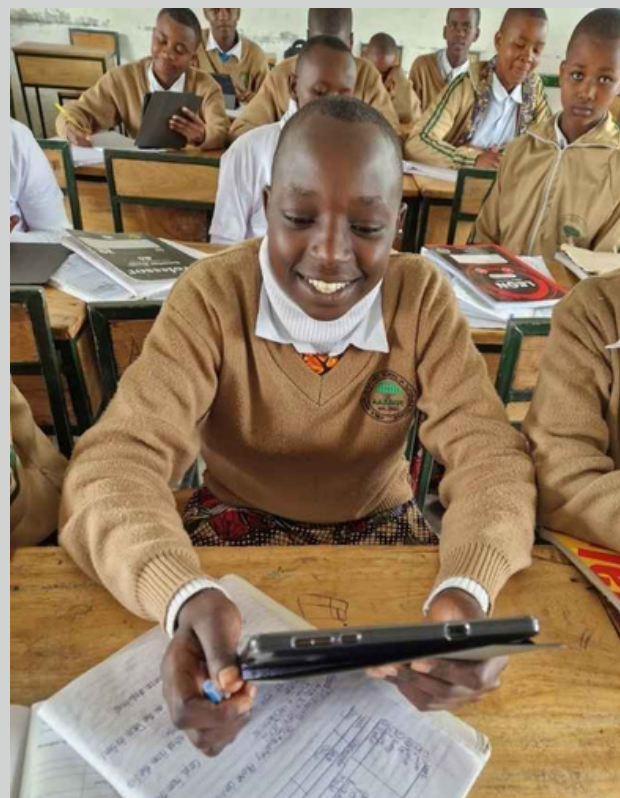


TeachMe Tablets | Future-Based Learning

This transformative project is aimed at introducing modern, tablet-based learning solutions. We are collaborating with Opportunity Education to provide students and teachers with the tools and training needed for a comprehensive, curriculum-based digital learning experience.

Alongside tablets, we provide the necessary infrastructure, including WiFi, charging stations, and intranet capabilities for interschool communication.

By equipping students with tablets, we aim to improve the quality of education, enhance digital literacy, and introduce vocational teaching tools that prepare students for a technology-driven future.



Year 4 Overview

In their final year, AASSIST students begin to consolidate everything they've learned, moving beyond skills acquisition into the refinement of professional identity, leadership, and specialisation.

The curriculum pivots towards advanced, interest-driven learning, supported by a selection of custom-designed short courses in areas like Pastry and Bakery, Sustainable Tour Guide Management, Graphic Design, Computer Programming, German Language, and Computer Applications for Hospitality.

These modules allow students to deepen their expertise and shape their future pathways in the tourism industry, from guiding to digital marketing to culinary arts.

Holistic Guiding | Seeing the Bigger Picture

A signature component of our fourth-year offering is the Holistic Guiding programme. Rooted in both indigenous knowledge and scientific understanding, this curriculum gives students a truly integrated perspective on nature, conservation, and culture.

They study everything from soil microbiology and medicinal plants to traditional star knowledge and respectful tourism practices. Just as important, they learn how to communicate this knowledge meaningfully - developing soft skills, storytelling confidence, and cultural sensitivity.

It's not just about facts; it's about helping others see the bigger picture and inspiring care for the natural world.



Pastry & Bakery | Skills Worth Sharing

Culinary refinement is also a focus in Year 4, and nowhere is this more evident than in our Pastry and Bakery short course. Designed by an international pastry expert, this three-month programme covers the fine art of patisserie—from classic techniques to sourdough mastery. But learning to bake is only part of the challenge: students are assessed not just on their own skills, but on their ability to teach others. Each student is paired with a peer, and their final mark reflects the success of those they mentor. This peer-to-peer learning model reinforces one of our core values: the ability to share knowledge is just as valuable as having it.



Internships | The Transition to Employment

Year 4 is strategically structured around national exams and a final leap into the workplace. In Semester 1, students remain on campus to prepare for their Form Four National Exams, marking the completion of their secondary-level academic studies.

After their final exams, it's time to step fully into the field, beginning a two-month internship designed not only to fulfil curriculum requirements, but to act as a bridge into long-term employment.



We encourage our tourism partners to view this final placement as a no-strings-attached job trial. Students rotate through departments, demonstrate their capabilities, and - if the fit is right - are available to be hired immediately after.

This model is a clear a win-win: students gain real-world experience, and job opportunities, while employers benefit from trained, motivated, and ready-to-work candidates who've already learned their style and systems.



Africa Amini Secondary School in Sustainable Tourism

www.aminitourism.education
assist@africaaminialama.com