
FACULTY OF MANAGEMENT SCIENCES

DEPARTMENT OF TOURISM AND HOSPITALITY MANAGEMENT

**REPORT FOR FIELD ATTACHMENT CARRIED OUT FROM JINJA NILE RESORT
LOCATED IN KIMAKA, JINJA DISTRICT IN EASTERN UGANDA**

BY

MULAMBA HAMUZA

BU/UG/2023/2290

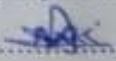


**FIELD ATTACHMENT REPORT SUBMITTED TO THE FACULTY OF
MANAGEMENT SCIENCES IN PARTIAL FULFILLMENT OF THE REQUIREMENTS
FOR THE AWARD OF A BACHELOR'S DEGREE OF TOURISM AND TRAVEL
MANAGEMENT OF BUSITEMA UNIVERSITY.**

18TH, AUGUST 2025

DECLARATION

I MULAMBA HAMUZA-BU/UG/2023/2290, declare that all the information in this report is true to the best of my knowledge and effort acquired from my internship and it has not been submitted by anyone to any higher institution for any academic award.

Signature..........

Date.....18/08/2025.....

APPROVAL

This is to certify that this report has been prepared and submitted by **MULAMBA HAMUZA** upon completion of my field attachment period at Jinja Nile Resort located in Kimaka, Jinja district, under the supervision and guidance of my field supervisors and academic supervisor, it meets the academic partial requirements for the under graduate Bachelor's degree in Tourism and Travel Management at Busitema university as approved by:

ACADEMIC SUPERVISOR

Name..... Hongo Gaxref
Signature..... [Handwritten Signature]
Date..... 2/09/2025

FIELD SUPERVISOR

Name..... NAMUSIMBI ALORIA
Signature..... [Handwritten Signature]
Date..... 25/07/2025



DEDICATION

Firstly, I dedicate this report to my academic supervisor Madam Adongo Gorret for her efforts towards my internship.

I dedicate this report to my sweet and loving mother Madam Nabachwa Mariam whose love, encouragement and prayers make me able to get success and honor.

ACKNOWLEDGEMENT

I thank God the Almighty for guiding and enabling me complete this report. Indeed, with God, all things are possible.

I acknowledge the great work done by the entire management of Jinja Nile Resort and the community in providing guests with the best services. I also extend my sincere gratitude to our Head Of Department Mr. Wampande Jowalie Ahmed, my field supervisors Madam Inariat Ruth the head of Food and Beverage department, Mr. Julius Kalele the head of main kitchen, Madam Acanit Kevin the Executive of H/K, Mr. Vishal Gangram the head of the Front office department, and all my fellow trainees who co-operated and supported me during the training. May Allah bless you all.

ABSTRACT

The internship report covers duration of two months activities conducted at Mada Hotels Jinja Nile Resort.

Chapter One talks about the introduction to internship program, goals of the internship and the introduction of the company attached to.

Chapter Two mainly talks about the methods and materials used to achieve the internship objectives and goals.

Chapter Three summarizes the findings and clear result of the internship being guided by expectations and goals of the internship program.

Chapter Four talks about the field experience, skills learnt, it's relevancy to the professional growth, weaknesses, strengths, opportunity and threats facing the organization attached to.

Chapter Five talks about recommendations to the hotel, school on areas of improvement and finally conclusions of the whole field`s training.

ABBREVIATIONS

JNR- Jinja Nile Resort

F/O- Front Office

H/K- House Keeping

F&B- Food and Beverage

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CHAPTER ONE: INTRODUCTION

1.1 Background describing the internship program

An internship is an experiential learning opportunity that offers an invaluable chance for students to network and build crucial professional connections before they even graduate. For some students, it is a stepping-stone to bonus opportunities within the same organisation including a full-time job. However, depending on the position, interns may or may not be paid. Unpaid internships are common especially when the internship counts as academic credit toward graduation. Ideally, interns spend their time working on relevant projects, learning about the field, making industry connections and developing both hard and soft skills. Internships sometimes even lead to fulltime job offers. Summer internships are typically 40hours a week over 10 to 20 weeks.

Since the 1970s universities in development countries started introducing academic departments to promote and enhance the teaching tourism at university level. This arose from a recognition that tourism was significantly taking up a position as the world's single largest industry. This scenario has not changed in any way and instead the 21st century forecasts indicate that there is great potential for continued growth in the tourism sector than other sectors. This is true even in the East African region where Uganda lies. Tourism as a professional academic discipline is not well established in most universities and institutes in developing countries. The situation is worsened by the few fully established tourism in African universities. Ideally, interns spend their time working on relevant projects, learning about the field, making industry connections and developing both hard and soft skills. Internships sometimes even lead to fulltime job offers. Summer internships are typically 40hours a week over 10 to 20 weeks.

The main purpose of this attachment is to give students a chance to relate to what they learn in class to real field conditions. This is meant to develop their ingenuity and skills to become well trained and groomed professionals as required by the industry. Therefore, students are advised to give training the due attention demanded. Students will be attached to an appropriate tourism and hospitality firm that will expose them to a range of skills and competencies required from the sector. In addition to the services offered to the industry, the activities undertaken during the field attachment 1 should also aim at supporting students learning. Over the eight weeks period of attachment 1, the student is expected to be supervised by the academic and field supervisor,

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