

## **PROGRAMS**

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### **Bachelor of Science in Entrepreneurship (BSEntrep)**

Academic Year 2018-2019

Reference CMOs: CMO No. 18, s. 2017, CMO 4, s. 2018 and CMO 20,s. 2013

#### **Program Objectives**

To produce business professionals who:

1. Set-up a business;
2. Manage and operate a business; and
3. Assume managerial position in the field of Business Development, Corporate Planning and other related positions in the corporate or Public organization or Non-Government Organizations.

#### **Program Outcomes**

Students of BS Entrepreneurship should be able to:

1. Conduct a self-assessment to determine level of entrepreneurial competencies;
2. Analyze/scan the environment to determine business opportunities and develop their profitability profiles from which entrepreneurial ventures can be selected from;
3. Prepare a business plan; and
4. Mobilize the necessary human, financial, logistical, and technical resources to implement the business plan.
5. Prepare and comply with requirements for business operation;
6. Operate and manage the enterprise observing good governance and social responsibility; and
7. Apply entrepreneurial management in any organization other than own enterprise.

**CURRICULUM**

**Bachelor of Science in Entrepreneurship (BSEntrep)**

Academic Year 2018-2019

Reference CMOs: CMO No. 18, s. 2017, CMO 4, s. 2018 and CMO 20,s. 2013

<b>FIRST YEAR</b>						
<b>FIRST SEMESTER</b>						
Course Code	Course Title	Units	Hour/s		Pre- Requisite/s	Co- Requisite/s
			Lec	Lab		
<b>GEd 101</b>	Understanding the Self	3	3	0		
<b>FILI 102</b>	Filipino sa Iba't-ibang Disiplina	3	3	0		
<b>GEd 106</b>	Purposive Communication	3	3	0		
<b>ENT 101</b>	Entrepreneurial Behavior	3	3	0		
<b>PE 101</b>	Physical Fitness, Gymnastics and Aerobics	2	2	0		
<b>NSTP 111</b>	National Service Training Program 1	3	3	0		
	<b>Total</b>	<b>20</b>	<b>20</b>	<b>0</b>		

<b>FIRST YEAR</b>						
<b>SECOND SEMESTER</b>						
Course Code	Course Title	Units	Hour/s		Pre- Requisite/s	Co- Requisite/s
			Lec	Lab		
<b>GEd 102</b>	Mathematics in the Modern World	3	3	0		
<b>GEd 108</b>	Art Appreciation	3	3	0		
<b>GEd 105</b>	Readings in Philippine History	3	3	0		
<b>ECO 101</b>	Basic Microeconomics	3	3	0		
<b>ENT 102</b>	Opportunity Seeking	3	3	0	ENT 101	
<b>PE 102</b>	Rhythmic Activities	2	2	0	PE 101	
<b>NSTP 121</b>	National Service Training Program 2	3	3	0	NSTP 111	
	<b>Total</b>	<b>20</b>	<b>20</b>	<b>0</b>		

<b>SECOND YEAR</b>						
<b>FIRST SEMESTER</b>						
Course Code	Course Title	Units	Hour/s		Pre- Requisite/s	Co- Requisite/s
			Lec	Lab		
<b>GEd 109</b>	Science, Technology, and Society	3	3	0		
<b>GEd 107</b>	Ethics	3	3	0		
<b>GEd 103</b>	Life and Works of Rizal	3	3	0		
<b>ENT 203</b>	Market Research and Consumer Behavior	3	3	0	ENT 102	
<b>ENT 204</b>	Entrepreneurial Leadership in an Organization	3	3	0	ENT 101	
<b>IHM 102</b>	Risk Management as Applied to Safety Security and Sanitation	3	3	0		

<b>PE 103</b>	Individual And Dual Sports	2	2	0	PE 101	
	<b>Total</b>	<b>20</b>	<b>20</b>	<b>0</b>		

<b>SECOND YEAR</b>						
<b>FIRST SEMESTER</b>						
<b>Course Code</b>	<b>Course Title</b>	<b>Units</b>	<b>Hour/s</b>		<b>Pre-Requisite/s</b>	<b>Co-Requisite/s</b>
			<b>Lec</b>	<b>Lab</b>		
<b>FILI 101</b>	Kontekstwalisadong Komunikasyon sa Filipino	3	3	0		
<b>HM 103</b>	Kitchen Essentials and Basic Food Preparations Lecture	2	2	0	IHM 102	HM 104
<b>HM 104</b>	Kitchen Essentials and Basic Food Preparations Laboratory	2	0	6	IHM 102	HM 103
<b>ENT 205</b>	Innovation Management	3	3	0	ENT 203	
<b>OM 304</b>	Costing and Pricing	3	3	0	ENT 101	
<b>MGT 101</b>	Human Resources Management	3	3	0	ENT 204	
<b>ENT 206</b>	Programs and Policies on Enterprise Development	3	3	0		
<b>PE 104</b>	Team Sports	2	2	0	PE 101	
	<b>Total</b>	<b>21</b>	<b>19</b>	<b>6</b>		

<b>THIRD YEAR</b>						
<b>FIRST SEMESTER</b>						
<b>Course Code</b>	<b>Course Title</b>	<b>Units</b>	<b>Hour/s</b>		<b>Pre-Requisite/s</b>	<b>Co-Requisite/s</b>
			<b>Lec</b>	<b>Lab</b>		
<b>LITR 102</b>	ASEAN Literature	3	3	0		
<b>HME 203</b>	Bread and Pastry Lecture	2	2	0	IHM 102	
<b>HME 204</b>	Bread and Pastry Laboratory	2	0	6	IHM 102	
<b>MGT 303</b>	Operations Management with TQM	3	3	0		
<b>FM 101</b>	Financial Management	3	3	0	OM 304	
<b>MGT 304</b>	International Business and Trade	3	3	0		
<b>ENT 307</b>	Small Business Consulting	3	3	0		
<b>ENT 308</b>	E-commerce	3	3	0		
	<b>Total</b>	<b>22</b>	<b>20</b>	<b>6</b>		

<b>THIRD YEAR</b>						
<b>SECOND SEMESTER</b>						
<b>Course Code</b>	<b>Course Title</b>	<b>Units</b>	<b>Hour/s</b>		<b>Pre-Requisite/s</b>	<b>Co-Requisite/s</b>
			<b>Lec</b>	<b>Lab</b>		
<b>LAW 301</b>	Business Law and Tax	3	3	0	ENT 206	
<b>HME 205</b>	Food and Beverage Services Lecture	2	2	0	IHM 102	HME 206
<b>HME 206</b>	Food and Beverage Services Laboratory	2	0	3	IHM 102	HME 205
<b>GE 104</b>	The Contemporary World	3	3	0		
<b>ENT 309</b>	Social Entrepreneurship	3	3	0		
<b>ENT 310</b>	Business Plan Preparation	3	3	0	ENT 206	
<b>ENT 311</b>	Franchising	3	3	0	ENT 101	
<b>CAd 102</b>	Introduction to Supply Chain Management	3	3	0	MGT 303	
	<b>Total</b>	<b>22</b>	<b>20</b>	<b>3</b>		

<b>FOURTH YEAR</b>						
<b>FIRST SEMESTER</b>						
<b>Course Code</b>	<b>Course Title</b>	<b>Units</b>	<b>Hour/s</b>		<b>Pre-Requisite/s</b>	<b>Co-Requisite/s</b>
			<b>Lec</b>	<b>Lab</b>		
<b>ENT 412</b>	Business Plan Implementation I: Product Development and Market Analysis	5	2	3	ENT 310	
<b>ENT 413</b>	Events Management	3	3	0		
<b>ENT 414</b>	Microfinancing	3	3	0	ENT 310	
<b>ENT 415</b>	Managing a Service Enterprise	3	3	0	ENT 203	
<b>MGT 406</b>	Strategic Management	3	3	0		
	<b>Total</b>	<b>17</b>	<b>14</b>	<b>3</b>		

<b>FOURTH YEAR</b>						
<b>SECOND SEMESTER</b>						
<b>Course Code</b>	<b>Course Title</b>	<b>Units</b>	<b>Hour/s</b>		<b>Pre-Requisite/s</b>	<b>Co-Requisite/s</b>
			<b>Lec</b>	<b>Lab</b>		
<b>ENT 416</b>	Business Plan Implementation II	5	2	3	Regular Standing	
	<b>Total</b>	<b>5</b>	<b>2</b>	<b>3</b>		