Bachelor of Science in Hospitality Management (BSHM)

Academic Year 2018 – 2019

Reference CMOs: CMO No. 62, s.2017, CMO 4, s.2018 and CMO 20, s. 2013

Curriculum Description

The BS Hospitality Management program provides a well-rounded education from an operational, analytical and administrative perspective. In addition, in includes core business courses that will allow graduates of the program to excel in any areas of the hospitality industry (culinary, accommodation, food and beverage service and other emerging sectors of the hospitality).

Program Objectives

The primary goal of BSHM program is to produce competent, values driven and service-oriented pool of hospitality professionals that will keep apace with the demands of local and global hospitality environment.

Program Outcomes

Students of BS Hospitality Management should be able to:

- 1. Produce food products and services complying with enterprise standards.
- 2. Provide food and beverage service and manage operation seamlessly based on industry standards.
- 3. Apply management skills in F&B services and operations.
- 4. Perform and maintain various housekeeping services for guest and facility operations
- 5. Provide full guest cycle services for front office.
- 6. Plan and implement a risk management program to provide a safe and secure place.