

PROGRAMS

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, it 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 pace 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.

CURRICULUM

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

| FIRST YEAR | | | | | | |
|-----------------------|---|-----------|-----------|----------|-----------------|----------------|
| FIRST SEMESTER | | | | | | |
| Course Code | Course Title | Units | Hour/s | | Pre-Requisite/s | Co-Requisite/s |
| | | | Lec | Lab | | |
| GEd 106 | Purposive Communication | 3 | 3 | 0 | | |
| GEd 105 | Reading in Philippine History | 3 | 3 | 0 | | |
| GEd 102 | Mathematics in the Modern World | 3 | 3 | 0 | | |
| IHM 101 | Macro Perspective of Tourism and Hospitality | 3 | 3 | 0 | | |
| IHM 102 | Risk Management as Applied to Safety, Security and Sanitation | 3 | 3 | 0 | | |
| HM 101 | Fundamentals in Lodging Operations – Lecture | 2 | 2 | 0 | | |
| HM 102 | Fundamentals in Lodging Operations – Laboratory | 1 | 0 | 3 | | HM 101 |
| NSTP 111 | National Service Training Program 1 | 3 | 3 | 0 | | |
| PE 101 | Physical Fitness, Gymnastics and Aerobics | 2 | 2 | 0 | | |
| | Total | 23 | 23 | 3 | | |

| FIRST YEAR | | | | | | |
|------------------------|--|-----------|-----------|----------|-----------------|----------------|
| SECOND SEMESTER | | | | | | |
| Course Code | Course Title | Units | Hour/s | | Pre-Requisite/s | Co-Requisite/s |
| | | | Lec | Lab | | |
| IHM 103 | Quality Service Management in Tourism and Hospitality | 3 | 3 | 0 | | |
| IHM 104 | Philippine Culture and Tourism Geography | 3 | 3 | 0 | | |
| IHM 105 | Micro Perspective of Tourism and Hospitality | 3 | 3 | 0 | IHM 101 | |
| HM 103 | Kitchen Essentials and Basic Food Preparation – Lecture | 2 | 2 | 0 | IHM 102 | |
| HM 104 | Kitchen Essentials and Basic Food Preparation – Laboratory | 2 | 0 | 6 | | HM 103 |
| HME 101 | Housekeeping Operations – Lecture | 2 | 2 | 0 | | |
| HME 102 | Housekeeping Operations – Laboratory | 1 | 0 | 3 | | HME 101 |
| PE 102 | Rhythmic Activities | 2 | 2 | 0 | PE 101 | |
| NSTP 121 | National Service Training Program 2 | 3 | 3 | 0 | NSTP 111 | |
| | Total | 21 | 18 | 9 | | |

| SECOND YEAR | | | | | | |
|----------------|--|-----------|-----------|-----------|-----------------|----------------|
| FIRST SEMESTER | | | | | | |
| Course Code | Course Title | Units | Hour/s | | Pre-Requisite/s | Co-Requisite/s |
| | | | Lec | Lab | | |
| GEEd 101 | Understanding the Self | 3 | 3 | 0 | | |
| HM 205 | Applied Business Tools and Technologies (PMS) – Lecture | 2 | 2 | 0 | | |
| HM 206 | Applied Business Tools and Technologies (PMS) – Laboratory | 1 | 0 | 3 | | HM 205 |
| HM 207 | Supply Chain Management in Hospitality Industry | 3 | 3 | 0 | | |
| THM 201 | Foreign Language 1 | 3 | 3 | 0 | | |
| HME 203 | Bread and Pastry – Lecture | 2 | 2 | 0 | IHM 102 | |
| HME 204 | Bread and Pastry – Laboratory | 2 | 0 | 6 | | HME 203 |
| HME 205 | Food & Beverage Service – Lecture | 2 | 2 | 0 | HM 103, HM 104 | |
| HME 206 | Food & Beverage Service – Laboratory | 2 | 0 | 6 | | HME 205 |
| PE 103 | Individual and Dual Sports | 2 | 2 | 0 | PE 101 | |
| | Total | 22 | 17 | 15 | | |

| SECOND YEAR | | | | | | |
|-----------------|--|-----------|-----------|----------|-----------------|----------------|
| SECOND SEMESTER | | | | | | |
| Course Code | Course Title | Units | Hour/s | | Pre-Requisite/s | Co-Requisite/s |
| | | | Lec | Lab | | |
| GEEd 109 | Science, Technology and Society | 3 | 3 | 0 | | |
| GEEd 107 | Ethics | 3 | 3 | 0 | | |
| HM 208 | Fundamentals of FS Operations | 3 | 3 | 0 | | |
| HME 207 | Front Office Operation – Lecture | 2 | 2 | 0 | | |
| HME 208 | Front Office Operation – Laboratory | 1 | 0 | 3 | | HME 207 |
| HME 209 | Bar and Beverage Management – Lecture | 2 | 2 | 0 | HME 205 | |
| HME 210 | Bar and Beverage Management – Laboratory | 1 | 0 | 3 | | HME 209 |
| THM 202 | Foreign Language 2 | 3 | 3 | 0 | THM 201 | |
| IHM 206 | Legal Aspects in Tourism and Hospitality | 3 | 3 | 0 | | |
| LITR 102 | ASEAN Literature | 3 | 3 | 0 | | |
| PE 104 | Team Sports | 2 | 2 | 0 | PE 101 | |
| | Total | 26 | 24 | 6 | | |

| SECOND YEAR | | | | | | |
|-------------|-------------------------|----------|----------|----------|------------------|----------------|
| SUMMER | | | | | | |
| Course Code | Course Title | Units | Hour/s | | Pre-Requisite/s | Co-Requisite/s |
| | | | Lec | Lab | | |
| IHM 207 | Practicum 1 (300 hours) | 3 | 0 | 3 | Regular Standing | |
| | Total | 3 | 0 | 3 | | |

| THIRD YEAR | | | | | | |
|----------------|---|-----------|-----------|----------|-----------------|----------------|
| FIRST SEMESTER | | | | | | |
| Course Code | Course Title | Credit/s | Hour/s | | Pre-Requisite/s | Co-Requisite/s |
| | | | Lec | Lab | | |
| GEEd 104 | The Contemporary World | 3 | 3 | 0 | | |
| HME 311 | Food and Beverage Cost Control | 3 | 3 | 0 | | |
| BME 301 | Operations Management in Tourism and Hospitality Industry | 3 | 3 | 0 | | |
| THM 203 | Introduction to MICE – Lecture | 2 | 2 | 0 | | |
| THM 204 | Introduction to MICE – Laboratory | 1 | 0 | 3 | | THM 203 |
| IHM 308 | Professional Development & Applied Ethics | 3 | 3 | 0 | | |
| IHM 309 | Tourism and Hospitality Marketing | 3 | 3 | 0 | | |
| FILI 101 | Kontekswalisadong Komunikasyon sa Filipino | 3 | 3 | 0 | | |
| | Total | 21 | 20 | 3 | | |

| THIRD YEAR | | | | | | |
|-----------------|--|-----------|-----------|----------|-----------------|----------------|
| SECOND SEMESTER | | | | | | |
| Course Code | Course Title | Credit/s | Hour/s | | Pre-Requisite/s | Co-Requisite/s |
| | | | Lec | Lab | | |
| BME 302 | Strategic Management in Tourism and Hospitality | 3 | 3 | 0 | | |
| HME 312 | Asian Cuisine – Lecture | 2 | 2 | 0 | HME 311 | |
| HME 313 | Asian Cuisine – Laboratory | 2 | 0 | 6 | | HME 312 |
| IHM 310 | Multicultural Diversity in Workplace for the Tourism Professionals | 3 | 3 | 0 | | |
| IHM 311 | Entrepreneurship in Tourism and Hospitality | 3 | 3 | 0 | IHM 309 | |
| HM 309 | Research Methods Applied in Hospitality Management | 3 | 3 | 0 | | |
| FILI 102 | Filipino sa Iba't-ibang Disiplina | 3 | 3 | 0 | | |
| | Total | 19 | 17 | 6 | | |

| FOURTH YEAR | | | | | | |
|----------------|---|-----------|-----------|----------|-----------------|----------------|
| FIRST SEMESTER | | | | | | |
| Course Code | Course Title | Units | Hour/s | | Pre-Requisite/s | Co-Requisite/s |
| | | | Lec | Lab | | |
| HM 410 | Ergonomics & Facilities Planning for Hospitality Industry | 3 | 3 | 0 | | |
| GEEd 103 | Life and Works of Rizal | 3 | 3 | 0 | | |
| HM 411 | Thesis Writing in Hospitality Management | 3 | 3 | 0 | HM 309 | |
| GEEd 108 | Art Appreciation | 3 | 3 | 0 | | |
| | Total | 12 | 12 | 0 | | |

| FOURTH YEAR | | | | | | |
|-----------------|-------------------------|----------|----------|----------|------------------|----------------|
| SECOND SEMESTER | | | | | | |
| Course Code | Course Title | Units | Hour/s | | Pre-Requisite/s | Co-Requisite/s |
| | | | Lec | Lab | | |
| IHM 412 | Practicum 2 (600 hours) | 6 | 0 | 6 | Regular Standing | |
| | Total | 6 | 0 | 6 | | |

