

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		

