



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

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 Components

	Courses	Units	Total
	A. General Education Courses (CMO 20, s. 2013; CMO 4, s.2018)		36
	B. NSTP		6
	C. PE		8
	D. Common Business and Management Courses		6
	Operations Management in Tourism and Hospitality Industry	3	
	Strategic Management in Tourism and Hospitality	3	
	E. Tourism and Hospitality Core		30
	Philippine Culture and Tourism Geography	3	
	Risk Management as Applied to Safety, Security and Sanitation	3	
	Quality Service Management in Tourism and Hospitality	3	
	Legal Aspects in Tourism and Hospitality	3	
	Macro Perspective of Tourism and Hospitality	3	
	Professional Development and Applied Ethics	3	
	Multicultural Diversity in Workplace for Tourism Professional	3	
	Tourism and Hospitality Marketing	3	
	Micro Perspective of Tourism and Hospitality	3	
	Entrepreneurship in Tourism and Hospitality	3	
	F. Professional Core Courses		34
	• Hospitality		
	Fundamentals of Lodging Operations – Lecture	2	
	Fundamentals of Lodging Operations - Laboratory	1	
	Kitchen Essentials and Basic Food Preparation - Lecture	2	

Kitchen Essentials and Basic Food Preparation - Laboratory	2	
Applied Business Tools and Technologies (PMS) - Lecture	2	
Applied Business Tools and Technologies (PMS) - Laboratory	1	
Supply Chain Management in Hospitality Industry	3	
Foreign Language 1	3	
Fundamentals of FS Operations	3	
Foreign Language 2	3	
Introduction to MICE - Lecture	2	
Introduction to MICE - Laboratory	1	
Research Methods Applied in Hospitality Management	3	
Ergonomics & Facilities Planning for Hospitality Industry	3	
Hospitality Management Thesis Writing	3	
G. Professional Electives		24
Housekeeping Operations - Lecture	2	
Housekeeping Operations - Laboratory	1	
Bread and Pastry - Lecture	2	
Bread and Pastry - Laboratory	2	
Food & Beverage Service – Lecture	2	
Food & Beverage Service - Laboratory	2	
Front Office Operation - Lecture	2	
Front Office Operation - Laboratory	1	
Bar and Beverage Management - Lecture	2	
Bar and Beverage Management - Laboratory	1	
Food and Beverage Cost Control	3	
Asian Cuisine - Lecture	2	
Asian Cuisine - Laboratory	2	
H. Practicum BS HM (900 hrs)		9

SUMMARY	
Courses	Number of Units
GE Courses	36
NSTP	6
PE	8
Common Business and Management Educational Courses	6
Tourism and Hospitality Core	30
Professional Core Courses	34
Professional Electives	24
Practicum BS HM (900 hrs)	9
	153

PROGRAM OF STUDY

FIRST YEAR						
FIRST SEMESTER						
Course Code	Course Title	Units	Hour/s		Pre-Requisite/s	Co-Requisite/s
			Lec	Lab		
GEEd 106	Purposive Communication	3	3	0		
GEEd 105	Reading in Philippine History	3	3	0		
GEEd 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		
GEd 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		
GEd 109	Science, Technology and Society	3	3	0		
GEd 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		
GEd 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		
GEd 103	Life and Works of Rizal	3	3	0		
HM 411	Thesis Writing in Hospitality Management	3	3	0	HM 309	
GEd 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		