

Republic of the Philippines

BATANGAS STATE UNIVERSITY - ARASOF NASUGBU

Nasugbu, Batangas

COLLEGE OF ACCOUNTANCY, BUSINESS, ECONOMICS AND INTERNATIONAL HOSPITALITY MANAGEMENT

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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, 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.

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 - Lab	oratory 2	
Applied Business Tools and Technologies (PMS) - L	ecture 2	
Applied Business Tools and Technologies (PMS) - I	aboratory 1	
Supply Chain Management in Hospitality Industry	3	
Foreign Language 1	3	
Fundamentals of FS Operations	3	the part of the latest part of the latest latest to give a consequent of the statest latest l
Foreign Language 2	3	
Introduction to MICE - Lecture	2	
Introduction to MICE - Laboratory	1	
Research Methods Applied in Hospitality Manageme	ent 3	
Ergonomics & Facilities Planning for Hospitality Ind	lustry 3	
Hospitality Management Thesis Writing	3	
G. Professional Electives		24
Housekeeping Operations - Lecture	2	44
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	Security (Sec. 1) and the section of the second section (Sec. 1) and the second section (Sec. 1) and the section (Sec. 1)
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	The state of the s
H. Practicum BS HM (900 hrs)	2	•
		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 YE	AR				
	FIRST SEME	ESTER	The state of the s			
Course Code	Course Title	Units He		our/s	Pre-	Co-
	B		Lec	Lab	Requisite/s	Requisite/s
GEd 106	Purposive Communication	3	3	0		The second secon
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	-		
IHM 102	Risk Management as Applied to Safety, Security and Sanitation	3	3	0		
HM 101	Fundamentals in Lodging Operations – Lecture	2		0		
HM 102	Fundamentals in Lodging Operations – Laboratory	1	0	3		
NSTP 111	National Service Training Program 1	2				HM 101
PE 101	Physical Fitness, Gymnastics and Aerobics	3 2	3 2	0		
	Total	23	23	3		

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and the state of t	SECOND SEM	ESTER				
Course Code	Course Title	Units	He	our/s	Pre-	Co-
Coue		Units	Lec	Lab	Requisite/s	Requisite/s
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	HIM 101	
HM 103	Kitchen Essentials and Basic Food Preparation – Lecture	2	2	0	IHM 101	
HM 104	Kitchen Essentials and Basic Food Preparation – Laboratory	2	0	6	111111102	
HME 101	Housekeeping Operations – Lecture	2	2	~		HM 103
HME 102	Housekeeping Operations – Laboratory	1	0	0		
PE 102	Rhythmic Activities	2		3		HME 101
VSTP 121	National Service Training Program 2	2	2	0	PE 101	
	Total	3 21	3 18	9	NSTP 111	

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Course Code	Course Title	Units	Hour/s		Pre-	Co-				
		Chites	Lec	Lab	Requisite/s	Requisite/s				
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		IIM 205				
HM 207	Supply Chain Management in Hospitality Industry	3	3	0		HM 205				
THM 201	Foreign Language 1	3	3	0						
HME 203	Bread and Pastry – Lecture	2	2	0	HDA 102					
HME 204	Bread and Pastry – Laboratory	2			IHM 102					
			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		III/II 205				
PE 103	Individual and Dual Sports	2	2	0	PE 101	HME 205				
	Total	22	17	15	1101	der inner ver ge. d. d. der de sprengs general gift fils problem ver de state de se contrat années années de d				

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SECOND SEMESTER									
Course	Course Title	Units	Н	our/s	Pre-	Co-			
Code		Units	Lec	Lab	Requisite/s	Requisite/s			
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			and waterprised for a discourse of the British before the Antalog Las			
HME 208	Front Office Operation – Laboratory	1	0	0					
HME 209	Bar and Beverage Management – Lecture	2	2	3	TD CT 200	HME 207			
HME 210	Bar and Beverage Management – Laboratory	1		0	HME 205				
THM 202	Foreign Language 2	1	0	3		HME 209			
Control of the Contro		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	DE 101				
	Total	26	24	6	PE 101				

	SEC	OND YEAR				
	S	UMMER	and an incident of the second			
Course Code	Course Title	Units	Hour/s		Pre-	Co-
Coue		Omits	Lec	Lab	Requisite/s	Requisite/s
IHM 207	Practicum 1 (300 hours)	3	0	3	Regular Standing	
	Total	3	0	3	Commence and a second s	

Andrews to commence of the second	THIRD Y	EAR	Service Consum	And was been management and					
FIRST SEMESTER									
Course Code	Course Title	Credit/s	Hour/s		Pre-	Co-			
TO ALL HOTE IN PRODUCTS AND AND ADDRESS OF A STATE OF THE PRODUCTS AND ADDRESS OF THE PARTY OF T	THE CO.	Creditis	Lec	Lab	Requisite/s	Requisite/s			
GEd 104	The Contemporary World	3	3	0		1			
HME 311	Food and Beverage Cost Control	3	3	0					
BME 301	Operations Management in Tourism and Hospitality Industry	3	3	The first of the control when the second state on the second second					
THM 203	Introduction to MICE – Lecture			0					
THM 204	Introduction to MICE – Laboratory	2	2	0					
IHM 308		1	0	3		THM 203			
The state of the s	Professional Development & Applied Ethics	3	3	0					
IHM 309	Tourism and Hospitality Marketing	3	3	-					
FILI 101	Kontekswalisadong Komunikasyon sa Filipino	3		0					
	Total	21	3 20	3					

	THIRD	YEAR				в перементуру (1) г. "Анаван группу, 1600 година прототого в Богу на учествения по достого пре
	SECOND SI	EMESTER	te dynika i te findari yang meninci di sistema a alah engkasadi a sesasa			
Course Code	Course Title	Credit/s	Но	our/s	Pre-	Co-
		Cicuius	Lec	Lab	Requisite/s	Requisite/s
BME 302	Strategic Management in Tourism and Hospitality	3	3	0		
HME 312	Asian Cuisine – Lecture			0		
HME 313	Asian Cuisine – Laboratory	2	2	0	HME 311	
		2	0	6	The state of the s	HME 312
IHM 310	Multicultural Diversity in Workplace for the Tourism Professionals	3	3	0		111111111111111111111111111111111111111
IHM 311	Entrepreneurship in Tourism and Hospitality					
TA 4 200	Research Methods Applied in Hospitality	3	3	0	IHM 309	
HM 309	Management Methods Applied in Hospitality	3	3	0		машина по общения дома и по неговорит дост в води потому недови в потоды и общения водине в дома и
FILI 102	Filipino sa Iba't-ibang Disiplina	3	3			
3 Section - Application - Appl	Total	***************************************		0		
	TO THE RESIDENCE OF THE PROPERTY OF THE PROPER	19	17	6		A continue of the second secon

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	FIRST SEME	STER				
Course Code	Course Title	Units	Hour/s		Pre-	Co-
			Lec	Lab	Requisite/s	Requisite/s
HM 410	Ergonomics & Facilities Planning for Hospitality Industry	3	3			441510075
GEd 103	Life and Works of Rizal		-	0		
HM 411		3	3	0		
terni aprovednanji s veri i pana na aprija semperina paka na veri i popular	Thesis Writing in Hospitality Management	3	3	0	HM 309	
GEd 108	Art Appreciation	3	3	0	A.A.Y. T. Tol. V.	
	Total	12	12	0		1

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