

BACHELOR OF SCIENCE IN HOTEL AND RESTAURANT MANAGEMENT

FIRST YEAR						
FIRST SEMESTER						
CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
ENGL	100	Study & Thinking Skills	3	0	3	NONE
FILI	100	Komunikasyon sa Akademikong Filipino	3	0	3	NONE
MATH	103	Business Math	3	0	3	NONE
HRM	100	Prin. of Safety, Hygiene & Sanitation	2	1	3	NONE
HRM	105	Principles of Tourism I	3	0	3	NONE
HRM	110	Culinary Arts Science & Nutrition	2	1	3	NONE
SOCSCI	100	Society and Culture with Family Planning	3	0	3	NONE
MNGT	100	Principles of Management	3	0	3	NONE
PE	100	Foundation of Physical Fitness	2	0	2	NONE
EUTH	105	Personality Development	(1)	0	(1)	NONE
NSTP	1	National Service Training Program I	(3)	0	(3)	NONE
					TOTAL:	26
SECOND SEMESTER						
CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
ENGL	105	Speech Communication	3	0	3	ENGL 100
FILI	105	Pagbasa & Pagsulat Tungo sa Pananaliksik	3	0	3	FILI 100
COMSCI	100	Computer Fundamentals	2	1	3	NONE
HRM	115	Hotel & Restaurant Accounting	2	1	3	MATH 103, con w/ HRM 120
HRM	120	Front Office Procedures	2	1	3	HRM 100, 105 con w/ HRM 115
HRM	125	Front Office Procedures	2	1	3	HRM 100
HRM	130	Food & Beverage Service Procedures	2	1	3	HRM 100 & HRM 110
HRM	135	Elective 1 (Hospitality Org. Mngt)	3	0	3	MNGT 100
PE	105	Rhythmic Activities	2	0	2	PE 100
NSTP	2	National Service Training Program II	(3)	0	(3)	NONE
					TOTAL:	26
National Certificate in Food & Beverage Service NC II/Housekeeping NC II/ Front Service NC II						

SECOND YEAR

FIRST SEMESTER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
STAT	200	Introduction to Statistics	2	1	3	MATH 103
HUMAN	100	Introduction to the Humanities	3	0	3	NONE
PHILO	105	Logic & Ethics	3	0	3	NONE
HRM	200	Principles of Tourism II	3	0	3	HRM 105
HRM	205	Banquet,Function & Catering Services Procedure	2	1	3	HRM 100 & HRM 130
MKTG	100	Principles of Marketing	3	0	3	MNGT 100
COMSCI	110	Information Management	3	0	3	COMSCI 100
HRM	210	Elective 2 (Asian & Western Cuisine)	1	2	3	HRM 100, 110
PE	110	Individual and Dual Sports	2	0	2	PE 100
			TOTAL:		26	

SECOND SEMESTER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
HRM	215	Business Communication	3	0	3	ENGL 105
PI	100	Rizal's Life Works & Writings	3	0	3	NONE
PSYCH	100	General Psychology	3	0	3	NONE
FIN	100	Introduction to Business Finance and Phil.Financial System	3	0	3	MATH 103
ECON	100	Principles of Economics w/ Taxation & Land	3	0	3	NONE
HRM	220	Quantity Food Production & Service	2	1	3	HRM 100, HRM 110 &HRM 130
HRM	225	Bread & Pastry Making Techniques	1	2	3	HRM 100, HRM 110 & HRM 130
HRM	230	Bartending	2	1	3	HRM 100 & HRM 130
PE	115	Team Sports	2	0	2	PE 100
			TOTAL:		26	

National Certificate in Commercial Cooking NC II/Baking /Pastry Production NC II/Bartending

THIRD YEAR

FIRST SEMESTER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
ENGL	115	Introduction to Literature	3	0	3	ENGL 110
MNGT	300	Human Behavior in Organization	3	0	3	PSYCH 100& MNGT 100
HRM	300	Rooms Division Management & Control System	2	1	3	HRM 120 & HRM 125
HRM	305	Total Quality Management	3	0	3	MNGT 100
HRM	310	Events Management	3	1	4	All Business Core, HRM 105, & 200
HRM	315	Elective 3 (Leisure, Sports & Recreation Management)	2	1	3	HRM 120
HRM	320	Elective 4 (Banquet & Catering Management)	2	1	3	HRM 100, 110, 130 & 205
HRM	325	Entrepreneurship & Business Planning	3	0	3	FIN 100, MNGT 100
			TOTAL:		25	

SECOND SEMESTER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
HIST	100	Philippine History	3	0	3	NONE
ESI	100	Environmental Science	3	0	3	NONE
HRM	330	Hospitality, Lodging & Transportation Operations & Management	2	1	3	MNGT 100, HRM 120& HRM 300
HRM	335	Tourism Planning & Development	3	0	3	HRM 105 & HRM 200
HRM	340	Food & Beverage Control System	2	1	3	HRM 130
HRM	345	Elective 5 (Convention Management)	2	1	3	HRM 100, HRM 110, & HRM 130
HRM	350	Elective 6 (Facility Planning ,Layout & Equipment in Hotel & Restaurant)	2	1	3	HRM 300
HRM	355	Elective 7 (Methods of Research)	3	0	3	STAT 100
HRM	360	Elective 8 (Foreign Language)	1	0	1	NONE
			TOTAL:		25	

FOURTH YEAR

FIRST SEMESTER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
HRM	399A	Practicum A- Hotel	3	0	3	All academic courses are done
			TOTAL:		3	

SECOND SEMESTER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
HRM	399B	Practicum B- Restaurant	4	0	4	All academic courses are done
			TOTAL:		4	

TOTAL NUMBER OF UNITS – 161