# Course Description

## BACHELOR OF SCIENCE IN FOOD TECHNOLOGY (OLD CURRICULUM)

**FTECH 100. FOOD BACTERIOLOGY AND MYCOLOGY**
Characteristics, procedures food examination and control of microorganisms in raw and processed foods in relation to spoilage and public health.
Prerequisite: BIOSCI 100
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**FTECH 105. FOOD CHEMISTRY AND NUTRITION**
Physical, biochemical and functional properties of food components; changes during storage and processing, and its influence on the sensory qualities and nutritive value.
Prerequisite: CHEM 200
8 hours a week (3 lec, 5 lab)
Credit: 5 units

**FTECH 110. FOOD DEHYDRATION AND FREEZING**
Principles and methods of preserving foods by freezing, dehydration, irradiation and sugar.
Prerequisite: FTECH 100, FTECH 105
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**FTECH 115. THERMAL PROCESSING**
Principles and methods of preserving food by thermal treatment and chemical additives.
Prerequisite: FTECH 100, FTECH 105
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**FTECH 120. INTRODUCTORY FOOD ENGINEERING**
Principles of material and energy balance as applied in food processing system; calculations regarding energy requirement in heat transfer, evaporation and dehydration, refrigeration and freezing systems, pumping head, mixing and size reduction.
Prerequisite: PHYSICS 105
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**FTECH 125. ADVANCE FOOD ENGINEERING**
Mechanical principles of food processing equipment, maintenance and basic control of devices used in food processing; preparation of fruits and vegetables for further processing.
Prerequisite: FTECH 120
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**FTECH 130. FOOD PROCESSING MANAGEMENT**
Production management in food plant layout and flow lines, material sourcing, evolutionary operating procedures, unit test accounting, inventory control, work simplification and scheduling.
Prerequisite: Senior Standing, FTECH 120
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**FTECH 200. FOOD ANALYSIS AND SELECTION**
Theory and practice of selected methods of analysis of food constituents such as moisture, lipid, protein, carbohydrates and ash; its micro-components; analysis of food additives; filth examination and instrumentation.
Prerequisite:CHEM 225 AND FTECH 105
6 hours a week (1 lec, 5 lab)
Credit: 3 units

**FTECH 2O5. INDUSTRIAL MICROBIOLOGY**
Principles and methods of fermentation as applied in food industries.
Prerequisite: FTECH 100
7 hours a week (2 lec, 5 lab )
Credit: 3 units

**FTECH 210. FRUIT AND VEGETABLE PROCESSING**
Fruit and vegetable processing industries including quality control and marketing of processed commodities.
Prerequisite: FTECH 110, 115 and 200
6 hours a week (1 lec, 5 lab)
Credit: 3 units

**FTECH 215. MEAT, POULTRY AND FISH PROCESSING**
Meat poultry and fish processing industries including quality control and marketing of processed meat, poultry and fish products.
Prerequisite: FTECH 110,115 and 200
6 hours a week (1 lec, 5 lab)
Credit: 3 units

**FTECH 220. BAKING TECHNOLOGY AND BAKERY MANAGEMENT**
Principles and fundamentals of baking including basic baking ingredients, their properties, proper used and

storage; organization and management of labor and equipment in bakery operations.

Prerequisite: none
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**FTECH 225. FOOD EVALUATION AND STATISTICAL QUALITY CONTROL**

Characteristics of food such as color, consistency, texture, and flavor; sensory evaluation, food acceptance, and tasting application of statistical methods in quality control program.

Prerequisite: STAT 205
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**FTECH 230. FOOD PRODUCT RESEARCH AND DEVELOPMENT**

Methods employed in product development and product improvement in the food industry emphasizing on the sequence of events involved in product development; developmental and testing procedures; marketing regulations; labeling requirements; and product development project.

Prerequisite: FTECH 225
4.5 hours a week (2 lec, 2.5 lab)

**FTECH 235. CONTRACTS, LAWS, AND ETHICS**

Professional ethics, patents and copyrights and other laws and regulations affecting the practice of the food technology profession in the Philippines.

Prerequisite: Junior Standing
1 hour a week lecture
Credit: 1 unit

**FTECH 240. PROCESSED FOOD INSPECTION AND FOOD LAWS**

Food laws and safety regulations concerning the food industry and consumer protection; fundamental procedure in inspecting processed foods based on government and industry standards.

Prerequisite: Senior Standing
2 hours a week lecture
Credit: 2 units

**FTECH 398. SEMINAR**

Review and discussion of literature and latest trend in food science and technology.

Prerequisite: Senior Standing
1 hour a week lecture
Credit: 1 unit

**FTECH 399. FIELD PRACTICE**

Internship in a commercial food manufacturing plant or food laboratories.

Prerequisite: Completion of all other subjects
Credit: 6 units

**FTECH 400a. UNDERGRADUATE THESIS I**

Preparation of research proposal

Prerequisite: Senior Standing
Credit: 1 unit

**FTECH 400b. UNDERGRADUATE THESIS II**

Experimental set-up and data collection; interpretation and report writing; presentation to a seminar.

Prerequisite: FTECH 400b
Credit: 5 units

**BACHELOR OF SCIENCE IN FOOD TECHNOLOGY (NEW CURRICULUM)**

**FTECH 200A. FOOD MICROBIOLOGY I**

Microbiology as applied to food**;**survey of microorganisms found in food and their biology

Prerequisite: BIOL 100
3 hours a week lecture
Credit: 3 units

**FTECH 200B. FOOD MICROBIOLOGY LAB I**

Study and application of the procedures for enumeration, characterization, and identification of microorganisims; cultural, biochemical and staining techniques.

Prerequisite: BIOL 100
5 hours a week laboratory
Credit: 2 units

**FTECH 205A. FOOD MICROBIOLOGY II**

Purpose for enumeration, detection and identification of microorganisms in food products; physical, chemical and environmental factors influencing growth and survival of food-borne microorganisms; pathogenic and spoilage microorganisms in food and their control.

Prerequisite: FTECH 200
2 hours a week lecture
Credit: 2 units

**FTECH 205B. FOOD MICROBIOLOGY LAB II**

Principles and practice of procedures for examination and control of microorganisms in raw and processed foods in relation to spoilage and public health;

methods of fermentation as applied in food industries.

Prerequisite: FTECH 200A and B
5 hours a week lecture
Credit: 3 units

**FTECH 210A. FOOD CHEMISTRY I**

Basic chemical composition, structure and properties of foods and the chemistry of changes occurring during food preparation, processing, storage and utilization.

Prerequisite: CHEM 215
3 hours a week lecture
Credit: 3 units

**FTECH 210B. FOOD CHEMISTRY LAB I**

Determination and evaluation of basic chemical composition, structure and properties of foods and the changes during handling, processing, storage and utilization

Prerequisite: CHEM 215
2 hours a week laboratory
Credit: 2 units

**FTECH 300A. FOOD CHEMISTRY II**

Secondary components, structure and properties of foods and the chemistry of change occurring during food preparation, processing, storage and utilization.

Prerequisite: FTECH 210A and B
3 hours a week lecture
Credit : 3 units

**FTECH 300B. FOOD CHEMISTRY LAB II**

Evaluation of physical, biochemical and functional properties of secondary food components, the chemical changes occurring during food preparation, processing and storage and their influence on the sensory qualities of foods.

Prerequisite: FTECH 210A and B
5 hours a week lecture
Credit: 2 units

**FTECH 305A. FOOD ANALYSIS**

Principles, methods and techniques for qualitative and quantitative physical and chemical analysis of foods and food products

Prerequisites: FTECH 210 and CHEM 225
3 hours a week lecture
Credit: 3 units

**FTECH 305B. FOOD ANALYSIS LAB**

Practice of methods and techniques necessary for physical and chemical analysis of foods and food additives; filth examination and instrumentation included.

Prerequisites: FTECH 210 and CHEM 225
5 hours a week laboratory
Credit: 2 units

**FTECH 310. FOOD PROCESSING I**

Principles of food preservation, sterilization of food by heat treatment and packaging of heat sterilized food, irradiation, use of additives and other non-thermal methods of processing.

Prerequisites: FTECH 205
5 hours a week (2 lec, 3 lab)
Credit: 3 units

**FTECH 315. FOOD PROCESSING II**

Drying and dehydration. refrigeration and freezing; poduction of intermediate moisture of foods; other emerging food processing methods.

Prerequisites: FTECH 205
5 hours a week (2 lec, 3 lab)
Credit: 3 units

**FTECH 325. FOOD ENGINEERING**.

Engineering concepts and principles as applied to food processing

Prerequisite: Calculus, PHYSICS 110, FTECH 310, FTECH 315
5 hours a week (2 lec, 3 lab)
Credit: 3 units

**FTECH 330. BAKING TECHNOLOGY AND BAKERY MANAGEMENT**

Principles and fundamentals of baking including basic baking ingredients, their properties, proper used and storage. Organization and management of labor and equipment in bakery operations are also included.

Prerequisite: FTECH 205, and FTECH 210
5 hours a week (2 lec, 3 lab)
Credit: 3 units

**FTECH 335. FOOD QUALITY ASSURANCE**

Concepts, principles and methods of quality assurance in relation to food standards and regulations; statistical quality control

Prerequisite: STAT 200, FTECH 310, FTECH 315
5 hours a week (2 lec, 3 lab)
Credit: 3 units

**FTECH 340. FOOD SAFETY**

Essentials of food safety, food contaminants, food safety programs, and management including current food safety rules and regulations

Prerequisites: FTECH 205, FTECH 310 and FTECH 315

3 hours a week lecture

Credit: 3 units

**FTECH 345. FOOD PACKAGING AND LABELLING**

Principles, methods and existing laws and regulations of food packaging and labeling including emerging packaging systems; evaluation of properties and application of packaging and labeling materials.

Prerequisite: FTECH 310 and FTECH 315

3 hours a week lecture

Credit: 3 units

**FTECH 350. METHODS OF RESEARCH IN FOOD SCIENCE AND TECHNOLOGY**

Application of research principles and methodologies in the field of food science and technology.

Prerequisite: STAT 210. FTECH 310, FTECH 315

5 hours a week (2 lec, 3 lab)

Credit: 3 units

**FTECH 355. SENSORY EVALUATION OF FOODS**

Principles and techniques in sensory evaluation; statistical analysis and interpretation of sensory evaluation data, and their relationship to physico-chemical tests

Prerequisite: STAT 210

5 hours a week (2 lec, 3 lab)

Credit: 3 units

**FTECH 400. FOOD LAWS**

Awareness of and compliance to food laws and regulations in manufacturing and distribution of foods in the local and international market.

Prerequisites: FTECH 310, 315, 335 and 340

2 hours a week lecture

Credit: 2 units

**FTECH 405. FOOD PRODUCT DEVELOPMENT**

Methods employed in product development and product improvement in the food industry with emphasis on the sequence of events involved in product development; developmental and testing procedures; marketing concepts; labeling requirements; and product development project.

Prerequisites: FTECH 215, 305A&B, 310, 315, 340, 345; concurrently with FTECH 400

5 hours a week (2 lec, 3 lab)

Credit: 3 units

**FTECH 415. FOOD PROCESSING MANAGEMENT**

Principles and scientific approaches in designing and managing food processing operations with emphasis on the tools used to achieve efficiency in the system.

Prerequisite: FTECH 300 A&B, 310, 315, 325, 335 340

5 hours a week (2 lect, 3 lab)

Credit: 3 units

**FTECH 420. ENVIRONMENTAL MANAGEMENT FOR FOOD INDUSTRIES**

Introduction to integrated strategy for the prevention, treatment and disposal of food processing wastes.

Prerequisite: Senior Standing

3 hours a week lecture

Credit: 3 units

**FTECH 425. SEMINAR**

Presentation, critical review and discussion of researches, literature and latest trends in the field of food science and technology.

Prerequisite: Senior Standing

1 hour a week (1 hour recitation)

Credit: 1 unit

**FTECH 430. UNDERGRADUATE THESIS**

Experimental set-up and data collection; interpretation and report writing; presentation to a seminar.

Prerequisite: FTECH 400

Credit: 3 units

**FTECH 435. MEAT, POULTRY AND FISH PROCESSING**

Study of meat poultry and fish processing industries including quality control and marketing of processed meat, poultry and fish products.

Prerequisite: None

5 hours a week (2 lec, 3 lab)

Credit: 3 units

**FTECH 440. POST HARVEST HANDLING**

Basics principles on handling, primary and secondary processing of agricultural food produce

Prerequisite: CHEM 215

3 hours a week lecture

Credit: 3 units

**FTECH 445. PRACTICUM**
Internship in commercial food manufacturing plant/food laboratories/research institutes and/or food service establishments for at least 300 hours of work to be evaluatedand rated by the cooperating agencies; a written report by the student about the internship is also required.

Prerequisite: Completion of all other subjects
Credit: 6 units

**FTECH 505. APPLICATION OF BIOTECHNOLOGY TO FOOD SCIENCE**
Advances in biotechnology and their application to foods, food safety, and food quality;ethical concerns related to biotechnology.

Prerequisite: Junior Standing
5 hours a week (2 lec, 3 lab)
Credit: 3 units

**FTECH 510. FRUITS AND VEGETABLES PROCESSING**
Study of the fruit and vegetable processing industries including quality control and marketing of processed commodities. Prerequisite: Junior Standing

5 hours a week (2 lec, 3 lab)
Credit: 3 units

**FTECH 515. DAIRY MANUFACTURING**
Composition and properties of fluid milk and manufactured milk products;chemistry and microbiology of dairy products;processes and equipment involved in the manufacture of butter, cheeses, and other fermented dairy products, frozen, condensed, and dried dairy foods.

Prerequisite: Junior Standing
5 hours a week (2 lec, 3 lab)
Credit: 3 units

**FSTECH 110. PRINCIPLES OF HUMAN PHYSIOLOGY AND NUTRITION**
Principles of physiology with emphasis on digestion and absorption of food and nutrition relating to energy, metabolism, protein, carbohydrates, lipids, minerals and vitamins.

Prerequisite: none
3 hours a week lecture
Credit : 3 units

**FSTECH 130. BASIC FOOD PROCESSING**
Fundamentals of food preservation including the physical, chemical and microbiological principles important in food processing

Prerequisite: none
4.5 hours a week ( 2 lec, 2.5 lab )
Credit: 3 units

## BACHELOR OF SCIENCE IN TEXTILE AND GARMENT TECHNOLOGY

**GTECH 100. CREATIVE ARTS**
Arts appreciation, theory of colors, and principles of design; application of various methods in the production of crafts using indigenous materials.

Prerequisite: none
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**GTECH 101. FUNDAMENTALS OF GARMENT TECHNOLOGY DRAWING**
Freehand lettering, pencil, ink and color rendering; use and care of drafting equipment with emphasis on dimensioning techniques, scaling and proportion in figure and fashion illustration

Prerequisite: none
5 hours a week laboratory
Credit: 2 units

**GTECH 105. CLOTHING AND TEXTILES**
Basic information about textiles related to use and care of clothing and household fabrics; testing and analysis of fabrics.

Prerequisite: none
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**GTECH 110. FUNDAMENTALS OF GARMENT CONTRUCTION**
Principles of garment construction with emphasis on standard of good fit through correct body measurements; introduction of basic skills in power machine operation.

Prerequisite: none
6 hours a week (1 lec, 5 lab)
Credit: 3 units

**GTECH 115. INDUSTRIAL MACHINE OPERATION**
Operation of industrial sewing machine, safety working habits while sewing garments, introduction of simple exercises for each unit of machine; time saving stitching techniques, inspection chart and quality control in mass production of garments.

Prerequisite: GTECH 110
6 hours a week (1 lec, 5 lab)
Credit: 2 units

**GTECH 120. FIBER PROCESSING**
Study of the different fiber crops and their uses; basic approach to chemical and mechanical fiber processing; various methods of identifying characteristics of processed fibers, particularly indigenous fibers; environmental awareness.

Prerequisite: CHEM 290
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**GTECH 200. INTERIOR DECORATION**
Proper selection, purchase construction of accessories and miniature samples, arrangement of display windows, house furnishings, and office set-ups including field trips to shops, interiors decoration exhibits.

Prerequisite: GTECH 100, GTECH 101
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**GTECH 205. CREATIVE COSTUME DESIGN**
Designs of different costumes of the Philippines and other countries; creative designing, for different types of people, selection of materials, finishing details and techniques of handling delicate and unusual fabrics with emphasis on creative and contemporary costume design.

Prerequisite: GTECH 100, GTECH 110, GTECH 101
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**GTECH 210. WEAVING AND EMBROIDERY**
Various stitches used in both machine and hand embroidery; fundamentals of weaving yarn looms; creative expression in design and its application to textile production.

Prerequisite: None
5 hours a week laboratory
Credit: 2 units

**GTECH 215. PATTERN CONSTRUCTION AND DESIGNING**
Techniques of drafting patterns and grading sizes for industrial use.

Prerequisite: GTECH 110
5 hours a week laboratory
Credit: 2 units

**GTECH 220. ADVANCED GARMENT CONTRUCTION**
Designing for individual figure using proper techniques of drafting patterns; experimenting with various fabrics with emphasis on the finishing touches.

Prerequisite: GTECH 110
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**GTECH 225. FASHION MERCHANDIZING AND SELECTION**
Basic characteristics of garments fashion accessories and household textile for use in the selection of textile products; appreciation of the aesthetics, economic, sociological and psychological aspect of clothing .

Prerequisite: none
3 hours a week laboratory
Credit: 3 units

**GTECH 235. TAILORING**
Problems and solution involving techniques used in tailoring men and women's garments.

Prerequisite: GTECH 110
6 hours a week (1 lec, 5 lab)
Credit: 3 units

**GTECH 240. GARMENT MASS PRODUCTION, QUALITY CONTROL AND PACKAGING**
Fundamental procedures and techniques in the mass production of various articles of clothing; laws and policies affecting the garment business and quality control; packaging and waste management in garment mass production.

Prerequisite: GTECH 110, GTECH 115
6 hours a week (1 lec, 5 lab)
Credit: 3 units

**GTECH 245. GARMENT SHOP ADMINISTRATION**
Management principles in the garment industry with emphasis on business methods, equipment layout, selection and care, inventory, personnel, production scheduling, sales, and accounting.

Prerequisite: Senior Standing
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**GTECH 250. TEXTILE PRINTING**
Knowledge, training and application of the different textile printing methods; color designs applied on textile materials in printing, dyeing, painting and finishing with emphasis on creative pattern design on fabrics.

Prerequisite: GTECH 100, GTECH 101

6 hours a week (1 lec, 5 lab)
Credit: 3 units

**GTECH 255. CONTRACTS, LAWS AND ETHICS**
Professional ethics, patents and copyrights and other laws and regulations affecting the practice of garment technology profession in the Philippines.
Prerequisite: Senior Standing
1 hour a week lecture
Credit: 1 unit

**GTECH 398. SEMINAR IN TEXTILE AND GARMENT TECHNOLOGY**
Review and discussion of current trends and development in the field of textile and garment technology.
Prerequisite: 3rd Year Standing
1 hour a week lecture
Credit: 1 unit

**GTECH 399. FIELD PRACTICE**
Orientation before the field practice, writing and presentation of project study related to textile and garment technology; field exposure to textile and garment industry; evaluating and sharing of experiences in the field practice.
Prerequisite: Completion of all required subjects
40 hours a week laboratory
Credit: 6 units

**GTECH 400a. UNDERGRADUATE THESIS I**
Preparation of thesis outline
Prerequisite: Senior Standing
Credit: 1 unit

**GTECH 400b. UNDERGRADUATE THESIS II**
Independent study geared toward the field of specialization.
Prerequisite: Senior Standing
Credit: 5 units

## BACHELOR OF SCIENCE IN HOTEL & RESTAURANT MANAGEMENT

**HRM 100. PRINCIPLES OF SAFETY,HYGIENE AND SANITATION**
Value of safety, sanitation and hygiene principles and sound practices the various categories of hazards such as garbage disposal procedures, pest management, and accident prevention in the establishment; factors involved in food safety a prevent outbreak of food-borne illnesses and intoxication; use of Hazard Analysis Critical Control Point as guideline; proper handling of food from preparation to production, and service.

Prerequisite: None
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 105. PRINCIPLES OF TOURISM 1**
Introduction in the study of tourism a phenomenon, an industry, and field of study; basic definitions and concepts relating to the political, environmental, economic and cultural impacts of tourism.
Prerequisite: none
3 hours a week lecture
Credit: 3 units

**HRM 110. CULINARY ARTS SCIENCE & NUTRITION**
Basic classical cooking techniques, including the basic principles of baking, utilizing a hands-on format emphasizing on concepts of efficiency, organization, cleanliness, and time management as applied in hotels, restaurant and related operations.
Prerequisite: none
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 115. HOTEL AND RESTAURANT ACCOUNTING**
Principles of accounting, interpretation and analysis of financial statements including room rate structure with emphasis on guest folio, night audit, city ledger accounts and other accounting information systems for hotel and restaurant; ratio analysis on problems relating to financial condition of the hospitality industry.
Prerequisite: Math 103; to be taken concurrent ly with HRM 120
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 120. FRONT OFFICE PROCEDURES**
Practices to develop skills and attitudes to perform front office and reception duties in any lodging establishment.
Prerequisite: HRM 100, 105 to be taken concurrently with HRM 115
4.5 hours a week ( 2 lec, 2.5 lab)
Credit: 3 units

**HRM 125. HOUSEKEEPING PROCEDURES**

Knowledge, skills and attitudes needed in performing the housekeeping duties of a housekeeping attendant.

Prerequisite: HRM 100
5 hours a week (2 lec, 3 lab)
Credit: 3 units

**HRM 130. FOOD AND BEVERAGE SERVICE PROCEDURES**

Knowledge, skills and attitude necessary to perform the duties, tasks in food and beverage service; decision making in food and wine services; styles, procedures and workflow in a hospitality environment.

Prerequisite: HRM 100 & HRM 110
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 135. HOSPITALITY ORGANIZATION MANAGEMENT**

skills needed in restaurant and bar operations including the various rituals, procedures, and techniques.

Prerequisite: MNGT 100
3 hours a week lecture
Credit: 3 units

**HRM 200. PRINCIPLES OF TOURISM II**

Comprehensive survey of the major players in the tourism industry and their relationship to each other to include the nature and distinctive aspects of tourism and its link to specific business strategies whether business, government or voluntary organizations; impact of macro-environmental trends and events on each sector; employment opportunities in each sector.

Prerequisite: HRM 105
3 hours a week lecture
Credit: 3 units

**HRM 205. BANQUET, FUNCTION AND CATERING SERVICES PROCEDURE**

Skills used in restaurant, bar and functions operations; evaluation of various rituals, procedures and techniques.

Prerequisite: HRM 100 & HRM 130
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 210. ASIAN AND WESTERN CUISINE**

Principles and techniques of Asian and Western cuisine including development of organizational skills, knife and cleaver dexterity and cooking skills particularly in Filipino, Thai, Chinese, Japanese, Korean, Vietnamese, and American cuisine.

Prerequisite: HRM 100 and HRM 110
6 hours a week (1 lec ,5 lab)
Credit: 3 units

**HRM 215. BUSINESS COMMUNICATION**

Study of the different types of communication used in business transaction including oral and written forms; formal styles of communication including use of technology.

Prerequisite: ENGL 105
3 hours a week lecture
Credit: 3 units

**HRM 220. QUANTITY FOOD PRODUCTION & SERVICE**

Basic principles of volume food production and service critical in the commercial food industry application the theories and principles in the context of a professional kitchen environment with emphasize on efficiency, organization, cleanliness, and time management.

Prerequisite: HRM 100, HRM 110 & HRM 130
4.52 hours per week (2.5 lec; 3 lab)
Credit: 3 units

**HRM 225. BREAD AND PASTRY MAKING TECHNIQUES**

Basic principles of bread and pastry making such as basic custards, complex dough in the context of a professional environment; and batter, techniques for many assorted bread desserts and plated pastries for hotels, motels, restaurants, clubs, canteens, resorts and luxury lines/cruises and other related operations

Prerequisite: HRM 100, HRM 110 and HRM 130
6 hours a week ( 1 lec, 5 lab)
Credit: 3 units

**HRM 230. BARTENDING**

Study on the competencies needed to operate a bar, provide wine service to guests in hotels, motels, restaurants, clubs, canteens, resorts and luxury liner cruise including preparing and mixing of cocktails and non-alcoholic drinks.

Prerequisite: HRM 100 & HRM 130
4.5 hours a week (2 lec, 1 lab)
Credit: 3 units

**HRM 300. ROOMS DIVISION MANAGEMENT AND CONTROL SYSTEM**

Study on the necessity for control in room division and supervising the operation of a hotel front office and housekeeping.

Prerequisite: HRM 120 and HRM 125
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 305. TOTAL QUALITY MANAGEMENT**

Assessment of quality management processes in hospitality and tourism organization and evaluation of departmental processes and planning strategies.

Prerequisite: MNGT 100
3 hours a week lecture
Credit: 3 units

**HRM 310. EVENTS MANAGEMENT**

Principles of conceptualizing, planning, managing and evaluating meetings and events and festival management to include the significance of conventions and events in tourism, event design, project management, methods and evaluation, physical requirements, organizing, promotion and sponsorship.

Prerequisite: All business core, HRM 105, & HRM 200
6 hours a week (3 lec, 3 lab)
Credit: 4 units

**HRM 315. LEISURE, SPORTS AND RECREATION MANAGEMENT**

Appreciation of the other components of hospitality and tourism management as travel trends; development and operators of resorts, hotels, golf courses and country club facilities for leisure, sports and recreation to include field trips to resorts, golf courses and country club facilities.

Prerequisite: HRM 120
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 320. BANQUET AND CATERING MANAGEMENT**

Study and development of skills required to analyze, interpret and manage the departmental operation of the food and beverage division of a hospitality establishment.

Prerequisite: HRM 120
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 325. ENTREPRENEURSHIP AND BUSINESS PLANNING**

Fundamentals of conceptualizing, developing and transforming a business idea into a workable venture like those in hospitality industry; relevant aspects of project management, strategic management, site selection, organizational structure, cost management, quality management, change management, and overall performance measurement and management of the hospitality business venture.

Prerequisite: FIN 100, MNGT 100
3 hours a week lecture
Credit: 3 units

**HRM 330. HOSPITALITY, LODGING AND TRANSPORTATION OPERATION AND MANAGEMENT**

Analysis, interpretation, and management of the food and beverage, ,transportation and the rooms division of a hospitality establishment.

Prerequisite: MNGT 100, HRM 120 and HRM 300
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 335. TOURISM PLANNING AND DEVELOPMENT**

Overview of the tourism planning process; contemporary models of tourism planning and development (with emphasis on sustainable tourism principles); various levels of tourism planning and the roles and responsibilities of the stakeholders such as government, industry, non-governmental organizations, and local communities; discussion on the impact of the General Agreement on Trade and Services on Philippine tourism; effect of legislation and government policies on tourism development at the national and local levels; methods for soliciting local participation in tourism planning; impact of tourism on the natural environment, local and regional economies and on local communities and mitigating strategies; case studies in Philippine setting.

Prerequisite: HRM 105 and HRM 200
3 hours a week lecture
Credit: 3 units

**HRM 340. FOOD AND BEVERAGE CONTROL SYSTEM**

Development of skills and attitude in food and beverage control systems to efficiently and effectively plan menus at profitable prices considering constraints, preparation and other variables affecting food and beverage outlets.

Prerequisite: HRM 130
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 345. CONVENTION MANAGEMENT**
Introduction to management of meeting convention and exhibition industry including the basic framework for planning and managing meetings, conventions and exhibitions, and to the skills necessary for interacting with the various players involved in this industry.

Prerequisite: HRM 100, HRM 110 & HRM 130
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 350. FACILITY PLANNING, LAYOUT AND EQUIPMENT IN HOTEL AND RESTAURANT**
Development, planning and design of hospitality facilities include efficient work spaces for hospitality operations with emphasis on utilization, human factors, ergonomics, environmental concerns and development of work flow patterns within functional areas and the facility as a whole; selection of appropriate equipment, tools and facilities; use of computer aided design to generate 2-dimensional drawings.

Prerequisite: HRM 300
4.5 hours a week (2 lec, 2.5 lab)
Credit: 3 units

**HRM 355. METHODS OF RESEARCH**
Introduction to the research process including the opportunity to develop research questions, testable hypotheses, designing a research proposal, conducting literature review, selecting research methodology, systematically collecting data, and using analytical techniques to interpret data, and drawing conclusions.

Prerequisite: HRM 300
3 hours a week lecture
Credit: 3 units

**HRM 360. FOREIGN LANGUAGE**
Knowledge and conversational proficiency in Niponggo and Mandarin.

Prerequisite: None
1 hour a week lecture
Credit: 1 unit

**HRM 399a. PRACTICUM A- HOTEL**
Structured work experience in hotel operations for 300 documented hours with emphasis on supervisory responsibilities whenever possible; written and oral reports on industry performance evaluation done locally or internationally through the university's partnership with both local and foreign partners.

Prerequisite: Completed and passed all the required courses
Credit: 3 units

**HRM 399b. PRACTICUM A- RESTAURANT**
Internship experience of 400 hours emphasizing supervisory responsibilities; written and oral reports on industry performance and experience

Prerequisite: Completed and passed all the required courses
Credit: 4 units