



BACHELOR OF SCIENCE IN HOTEL AND RESTAURANT MANAGEMENT

Revised Curriculum Academic Year 2012-2013

CODE	DESCRIPTIVE TITLE	Total Units	Lec Units	Lab Units	Pre-requisite
First Year, First Semester					
_____	ENG100	English Competency	3	3	
_____	FIL101	Komunikasyon sa Akademikong Pilipino	3	3	
_____	LIT101	Philippine Literature	3	3	
_____	MAT100	Competency in Mathematics	3	3	
_____	ENVSCI	Environmental Science	3	3	
_____	HUM101	Art, Man and Society	3	3	
_____	HRM100	Principles of Safety, Hygiene and Sanitation	3	2	1
_____	TOUR101	Principles of Tourism 1	3	3	
_____	PE1	Physical Fitness	(2)	2	
_____	NSTP1	National Service Training Program	(3)	3	
			24/29		
First Year, Second Semester					
_____	ENG101	Communication Arts in English 1	3	3	ENG100
_____	FIL102	Pagbasa at Pagsulat Tungo sa Pananaliksik	3	3	FIL101
_____	LOGIC	Logic	3	3	
_____	MAT101	College Algebra	3	3	MAT100
_____	MGT1	Principles of Management and Business Organization	3	3	
_____	HRM101	Intro to Hospitality Management	3	3	
_____	TOUR102	Principles of Tourism 2	3	3	TOUR101
_____	PE2	Rhythmic Activities	(2)	2	PE1
_____	NSTP2	National Service Training Program	(3)	3	NSTP1
			24/29		
Second Year, First Semester					
_____	ENG102	Communication Arts in English 2	3	3	ENG101
_____	TQM	Total Quality Management	3	3	
_____	COMP101	Introduction to Computer Technology with MS Office	3	2	1
_____	MAT3A	Business Statistics	3	3	MAT101
_____	MKG1	Principles of Marketing	3	3	
_____	HBO	Human Behavior in Organization	3	3	
_____	ELHRM1	Meal Management	3	2	1
_____	ELHRM2	Basic Baking	3	2	1
_____	TOUR103	Tourism Planning and Development	3	3	TOUR102
_____	PE3	Individual/Dual Sports	(2)	2	PE1
			27/29		
Second Year, Second Semester					
_____	ANTHRO	Cultural Anthropology with Indegenous People	3	3	
_____	ENTREP	Entrepreneurship and Business Planning	3	3	MGT1
_____	COMP102	Computer Business Application	3	2	1
_____	FIN1	Basic Finance	3	3	
_____	ENG103B	Business Communication	3	3	ENG102
_____	LIT102	World Literature	3	3	
_____	PHILGOV	Philippine Government and Constitution	3	3	
_____	HRM102	Housekeeping Procedures	3	2	1



_____	HRM103	Culinary Arts & Sciences	3	2	1	HRM100
_____	PRACTHRM1	Practicum	4	3		
_____	PE4	Team Sports	(2)	2		
			<u>32/34</u>			

3rd Year, First Semester

_____	PSY101	General Psychology with HIV/AIDS Education	3	3		
_____	MIS	Management Information System	3	3		COMP101
_____	ACCTGA	Principles of Accounting	3	3		
_____	HRM104	Front Office Procedures	3	3		HRM102
_____	HRM105	Food and Beverage Service Procedures	3	2	1	ELHRM1
_____	ELHRM3	Quantity Food Production	3	2	1	
_____	ELHRM4	Asian Cuisine	3	2	1	HRM103
_____	ELHRM5	Personality Enhancement	3			
			<u>24/24</u>			

3rd Year, Second Semester

_____	PHILHIST	Philippine History	3	3		
_____	ECO1	Introduction to Economics with TAR	3	3		
_____	RESEARCH	Methods of Research	3	3		MAT3A
_____	HRM106	Room Division Mgt & Control System	3	3		HRM102
_____	HRM107	Food & Beverage Control System	3	3		HRM105
_____	ELHRM6	Western/International Cuisine	3	2	1	ELHRM4
_____	ELHRM7	Food Merchandising with Sales	3	3		ELHRM3
_____	ELHRM8	Front Office Software Package	3	3		HRM104
			<u>24/24</u>			

Summer	PRACTHRM2	Practicum 2	3			
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4th Year, First Semester

_____	THESIS	Thesis	3	3		RESEARCH
_____	HRM108	Banquet Function & Catering Services	3	2	1	HRM105
_____	ELHRM9	Business and Tourism Law	3	3		
_____	ELHRM10	Facilities Planning and Layout Design	3	3		
			<u>12/12</u>			

4th Year, Second Semester

_____	RIZAL	Life and Work of Rizal	3	3		
_____	HRM109	Advance Baking	3	2	1	ELHRM2
_____	HRM110	Events Management	4	4		All Business & Tourism Core
_____	ELHRM11	Hospitality Operations Management	3	3		
			<u>13/13</u>			