

Curriculum BS IHM- CLOCA

I. General Education		Units
GEC-UTS	Understanding the Self	3
GEC-RPH	Readings in Philippine History	3
GEC-TCW	The Contemporary World	3
GEC-MATH	Mathematics in the Modern World	3
GEC-PCOM	Purposive Communication	3
GEC-ART	Art Appreciation	3
GEC-STS	Science, Technology, and Society	3
RIZAL	Life and Works of Jose Rizal	3
GEC-ETHICS	Ethics	3
LIT	World Literature	3
	Total General Education Courses	30
II. Common Business Management Courses		
BME 1	Operations Management	3
BME 2	Strategic Management with Organizational Management	3
	Total Common Business and Management Courses	6
III. Tourism Hospitality Core Courses		
HM 3	Philippine Culture and Tourism Geography	3
HM 1	Risk Management as Applied to Safety, Security and Sanitation	3
HM 8	Quality Service Management in Tourism and Hospitality	3
HM 7	Legal Aspects in Tourism and Hospitality	3
HM 2	Macro Perspective of Tourism and Hospitality	3
HM 9	Professional Development and Applied Ethics	3
HM 5	Multicultural Diversity in the Workplace for the Tourism Professional	3
HM 6	Tourism and Hospitality Marketing	3
HM 4	Micro Perspective of Tourism and Hospitality	3
HM 10	Entrepreneurship in Tourism and Hospitality	3
	Total Tourism and Hospitality Core Courses	30
IV. Hospitality Core Courses		
CA 1	Kitchen Essentials and Basic Food Preparation	4
HRA 3	Fundamentals in Food Service Operations	4
HRA 1	Fundamentals of Lodging Operations	4
TOUR 5	Applied Business Tools and Technology	3
HRA 8	Supply Chain Management in Hospitality Industry	3
TOUR 14	Introduction to Meetings Incentives, Conferences and Events Management (MICE)	3
HRA 14	Ergonomics and facilities Planning for the Hospitality Industry	3
Research 1	Research in Tourism and Hospitality 1	3
FL 1	Foreign Language 1	3
FL 2	Foreign Language 2	3
	Total Hospitality Courses	33
V. Professional Electives		
A. Culinary Arts		
CA 9	Advance Patisserie	3

CA 8	Asian Cuisine	4
CA 4	Fruit and Vegetable Carving	2
CA 3	Introduction to Bakery and Pastry	3
CA 7	Cuisine of the Americas	4
CA 6	European Cuisine	4
B. HRA		
HRA 6	Food and Beverage Cost Control System	3
HRA 12	Catering and Banquet Operations	4
Total Professional Electives Courses		27
VI. Specialized Electives		
CL 1	Introduction to Cruise Industry	3
CL 2	Basic Training, Security and Crowd Control	3
CL 3	Cruise Line Geography and Cultural Diversity	3
CL 4	Introduction to Purser and Cruise Administration	3
Total Specialized Elective Courses		12
VII. Internship		
Pre-Prac	Pre-Practicum Seminar and Workshop	1
CLOCA 10A	Practicum 1 -Kitchen- Hot/Cold/Baking/Butchery (400hrs.)	4
CLOCA 10B	Practicum 2 – Kitchen- Hot/Cold/Baking/Butchery (400hrs.)	4
CLOCA 10C	Practicum 3- Basic Training (200hrs.)	2
Total Internship Courses		11
VIII. Physical Education Courses		
PE 1	Physical Fitness and Gymnastics	2
PE 3	Rhythmic activities	2
PE 2	Basic Swimming	2
PE 4	Team Sports/Games	2
Total Physical Education Courses		8
IX. NSTP		
NSTP 1	National Service Training Program 1	3
NSTP 2	National Service Training Program 2	3
Total NSTP Courses		6
X. Institutional		
JPL	Life and Works of Jose P. Laurel	3
Total Institutional Courses		3
XI. Enhancement		
A. Enhancement 1		
HBO	Human Resource Management and Organizational Behavior	3
TOUR 1	Business Communication Protocols in Tourism and Hospitality	3
RESEARCH 2	Research in Tourism and Hospitality Industry 2	3
BSC 1	Being Skills Course 1	1.5
BSC 2	Being Skills Course 2	1.5
EPC	English Proficiency	3
B. Enhancement 2		
EC 1	Fundamentals of Accounting and Business Management and Business Finance	4
EC 2-ECO	Applied Economics	3

	Total Enhancement Courses	22
GRAND TOTAL		188

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