

## Curriculum BS IHM- CLOHS

<b>I. General Education</b>		<b>Units</b>
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-STIS	Science, Technology, and Society	3
RIZAL	Life and Works of Jose Rizal	3
GEC-ETHICS	Ethics	3
LIT	World Literature	3
<b>Total General Education Courses</b>		<b>30</b>
<b>II. Common Business Management Courses</b>		
BME 1	Operations Management	3
BME 2	Strategic Management with Organizational Management	3
<b>Total Common Business and Management Courses</b>		<b>6</b>
<b>III. Tourism Hospitality Core Courses</b>		
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
<b>Total Tourism and Hospitality Core Courses</b>		<b>30</b>
<b>IV. Hospitality Core Courses</b>		
CA 1	Kitchen Essentials and Basic Food Preparation	4
HRA 3	Fundamentals in Food Service Operations	4
HRA 2	Front Office Operations	3
	Housekeeping Operations	4
TOUR 5	Applied Business Tools and Technology in tourism and Hospitality Industry	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
<b>Total Hospitality Courses</b>		<b>36</b>
<b>V. Professional Electives</b>		
HRA 5	Bar and Beverage Management	4

HRA 12	Catering and Banquet Operations	4
HRA 7	Restaurant Management and Concept Development	3
TOUR 1	Business Communication Protocols in Tourism and Hospitality	3
HRA 9	Rooms Division Management and Analytics	3
HRA 10	Advanced Food and Beverage Service	4
HRA 6	Food and Beverage Cost Control System	3
HRA 11	Butler Service	3
	<b>Total Professional Electives Courses</b>	<b>27</b>
<b>VI. Specialized Electives</b>		
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
	<b>Total Specialized Elective Courses</b>	<b>12</b>
<b>VII. Internship</b>		
Pre-Prac	Pre-Practicum Seminar and Workshop	1
CLOHS 10A	Practicum 1 -Food and Beverage (400hrs.)	4
CLOHS 10B	Practicum 2 – Rooms Division (400hrs.)	4
CLOHS 10C	Practicum 3- Basic Training (200hrs.)	2
	<b>Total Internship Courses</b>	<b>11</b>
<b>VIII. Physical Education Courses</b>		
PE 1	Physical Fitness and Gymnastics	2
PE 3	Rhythmic activities	2
PE 2	Basic Swimming	2
PE 4	Team Sports/Games	2
	<b>Total Physical Education Courses</b>	<b>8</b>
<b>IX. NSTP</b>		
NSTP 1	National Service Training Program 1	3
NSTP 2	National Service Training Program 2	3
	<b>Total NSTP Courses</b>	<b>6</b>
<b>X. Institutional</b>		
JPL	Life and Works of Jose P. Laurel	3
	<b>Total Institutional Courses</b>	<b>3</b>
<b>XI. Enhancement</b>		
<b>A. Enhancement 1</b>		
HBO	Human Resource Management and Organizational Behavior	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>B. Enhancement 2</b>		
EC 1	Fundamentals of Accounting and Business Management and Business Finance	4
EC 2-ECO	Applied Economics	3
	<b>Total Enhancement Courses</b>	<b>19</b>
<b>GRAND TOTAL</b>		<b>188</b>

UP PROPERTY