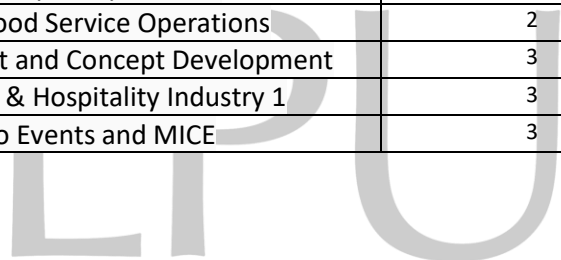


ETEEAP BSIHM Culinary Arts and Kitchen Operations Curriculum

Subject Code	Subject Description	Units
E-TOUR 5	Applied Business Tools and Technologies in Tourism and Hospitality Industry	3
E-CA 1	Kitchen Essentials & basic Food Preparation	2
E-CA 3	Intro. to Pastry and Bakery	3
E-CA 5	Garde Manger and Special Cuisine	2
E-CA 6	Cuisine of the Americans	2
E-FL 1	Foreign Language	3
E-GEC-PCOM	Purposive Communication	3
E-HM 2	Macro Perspective of Tourism and Hospitality	3
E-HM 8	Quality Service Management in Tourism and Hospitality	3
E-HM1	Risk Management as Applied to Safety, Security and Sanitation	3
E-HRA 1	Fundamental of Lodging Operations (F.O. & Housekeeping Operations)	2
E-HRA 12	Catering and Banquet Operations	2
E-HRA 3	Fundamentals in Food Service Operations	2
E-HRA 7	Restaurant Management and Concept Development	3
E-RESEARCH 1	Research in Tourism & Hospitality Industry 1	3
E-TOUR 14	Introduction to Events and MICE	3




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