

ETEEAP BSIHM Hotel and Restaurant Administration Curriculum

Subject Code	Subject Description	Units
E-CA 1	Kitchen Essentials & basic Food Preparation	2
E-CA 3	Intro. to Pastry and Bakery	3
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-HRA 12	Catering and Banquet Operations	2
E-HRA 2	Front Office Operations	2
E-HRA 4	Housekeeping Operations	2
E-HRA 5	Bar and Beverage Management	2
E-HRA 6	Food and Beverage Cost Control System	3
E-HRA 7	Restaurant Management and Concept Development	3
E-HRA 9	Room Division Management	3
E-RESEARCH 1	Research in Tourism & Hospitality Industry 1	3
E-TOUR 1	Business Communication and Protocols in Tourism and Hospitality	3
E-BME 1	Operation Management	3
E-HM 6	Tourism and Hospitality Marketing	3
E-EC 1	Fundamental of Accounting, Business Management and Business Finance	3
E-HM 1**	Risk Management as Applied to Safety, Security and Sanitation	3
E-HM 7	Legal Aspects in Tourism and Hospitality	3
E-HRA 10*	Advance Food and Beverage Service	2
E-HRA 13*	Accommodation Management	3
E-HRA 9**	Rooms Division Management and Analytics	3
E-TOUR 14**	Introduction to Events and MICE	3
E-TOUR 5	Applied Business Tools and Technologies in Tourism and Hospitality Industry	3