



CURRICULUM OUTLINE FOR THE PROGRAM

Bachelor of Science in International Hospitality Management  
Specialized in Cruiseline Operations in Culinary Arts  
BSIHM - CLOCA

Effective AY 2021-2022

FIRST YEAR

First Semester				Second Semester							
Subject Code	Description	Units	Lec	Lab	Pre-Req	Subject Code	Description	Units	Lec	Lab	Pre-Req
HM 1	Risk Management as Applied to Safety Security and Sanitation	3	3	0		CA 1	Kitchen Essentials and Basic Food Preparation	4	2	2	HM 1
HM 2	Macro Perspective of Tourism and Hospitality	3	3	0		CL 1	Introduction to Cruise Industry	3	3	0	
HM 3	Philippine Culture and Tourism Geography	3	3	0		Tour 1	Business Communication Protocols in Tourism and Hospitality	3	3	0	
GEC-MATH	Mathematics in Modern World	3	3	0		EC 1	Fundamental of Accounting and Business Management and Business Finance	4	4	0	
GEC-RPH	Readings in Philippine History	3	3	0		GEC-UTS	Understanding the Self	3	3	0	
GEC-PCOM	Purposive Communication	3	3	0		NSTP 1	National Service Training Program 1	3	3	0	
PE 1	Physical Fitness and Gymnastic	2	2	0		PE 2	Basic Swimming	2	2	0	PE 1
BSC 1	Being Skills Course 1	1.5	1.5	0		BSC 2	Being Skills Course 2	1.5	1.5	0	
		<b>21.5</b>	<b>21.5</b>	<b>0</b>				<b>23.5</b>	<b>21.5</b>	<b>2</b>	

Subject Code	Description	Units	Lec	Lab	Pre-Req
HM 4	Micro Perspective of Tourism and Hospitality	3	3	0	
HRA 1	Fundamentals of Lodging Operation	4	2	2	
PE 3	Rhythmic Activities	2	2	0	PE 2
		<b>9</b>	<b>7</b>	<b>2</b>	

SECOND YEAR

First Semester				Second Semester							
Subject Code	Description	Units	Lec	Lab	Pre-Req	Subject Code	Description	Units	Lec	Lab	Pre-Req
CA 3	Introduction to Bakery and Pastry	3	1	2	HM 1	CA 7	Cuisine of the Americas	4	2	2	CA 1
CA 4	Fruit and Vegetable Carving	2	1	1	HM 1	CL 2	Basic Training, Security and Crowd Control	3	3	0	CL 1
HRA 3	Fundamentals of Food Service Operation	4	2	2	HM 1	FL 2	Foreign Language 2 (French/Spanish/Nihongo/Mandarin/Korean)	3	3	0	FL 1
FL 1	Foreign Language 1 (French/Spanish/Nihongo/Mandarin/Korean)	3	3	0		HM 6	Tourism and Hospitality Marketing	3	3	0	HM 4
BME 1	Operation Management	3	3	0		EPC	English Proficiency	3	3	0	
EC 2	Applied Economics	3	3	0		HRA 6	Food and Beverage Cost Control System	3	3	0	
NSTP 2	National Service Training Program 2	3	3	0	NSTP 1	HRA 8	Supply Chain Management in Hospitality Industry	3	3	0	
PE 4	Team Sports/Games	2	2	0	PE 3	Tour 5	Applied Business Tools and Technologies in Tourism and Hospitality Industry	3	2	1	HRA 1
GEC-TCW	The Contemporary World	3	3	0				<b>25</b>	<b>22</b>	<b>3</b>	
		<b>26</b>	<b>21</b>	<b>5</b>							

Subject Code	Description	Units	Hours	Pre-Req
CLOHS 10C	Practicum 3 - Basic Training	2	200	
		<b>2</b>	<b>200</b>	

THIRD YEAR

First Semester				Second Semester						
Subject Code	Description	Units	Lec	Lab	Pre-Req	Subject Code	Description	Units	Hours	Pre-Req
CA 6	European Cuisine	4	2	2	CA 1	CLOCA 10A	Practicum 1 - Kitchen (Hot/Cold/Baking/Butchery)	4	400	Pre-Prac, CA 1, CA 3
CA 9	Advance Patisserie	3	1	2	CA 3	CLOCA 10B	Practicum 2 - Kitchen (Hot/Cold/Baking/Butchery)	4	400	Pre-Prac, CA 6, CA 7
CL 3	Cruiseline Geography and Cultural Diversity	3	3	0	CL 1			<b>8</b>	<b>800</b>	
HM 8	Quality Service Management in Tourism and Hospitality	3	3	0						
HM 10	Entrepreneurship in Tourism and Hospitality	3	3	0						
HM 9	Professional Development and Applied Ethics	3	3	0						
HBO	Human Resource Management and Organizational Behavior	3	3	0						
Pre-Prac.	Pre-Practicum Seminar and Workshop	1	1	0						
		<b>23</b>	<b>19</b>	<b>4</b>						

FOURTH YEAR

First Semester				Second Semester							
Subject Code	Description	Units	Lec	Lab	Pre-Req	Subject Code	Description	Units	Lec	Lab	Pre-Req
CA 8	Asian Cuisine	4	2	2	CA 1	HM 5	Multicultural Diversity in Workplace for the Tourism Professional	3	3	0	
CL 4	Introduction to Purser and Cruise Administration	3	3	0	CL 1	HM 7	Legal Aspects in Tourism and Hospitality	3	3	0	
HRA 14	Ergonomics and Facilities Planning for the Hospitality Industry	3	3	0		HRA 12	Catering and Banquet Operations	4	2	2	HRA 3, CA 1
Tour 14	Introduction to Meetings, Incentives and Conferences and Events Management	3	3	0		Research 2	Research in Tourism and Hospitality 2	3	3	0	Research 1
Research 1	Research in Tourism and Hospitality 1	3	3	0		BME 2	Strategic Management with Organizational Management	3	3	0	
GEC-ETHICS	Ethics	3	3	0		GEC-ART	Art Appreciation	3	3	0	
Lit	World Literature	3	3	0		GEC-STS	Science, Technology and Society	3	3	0	
Rizal	Life and Works of Jose Rizal	3	3	0		JPL	Life and Works of Jose P. Laurel	3	3	0	
		<b>25</b>	<b>23</b>	<b>2</b>				<b>25</b>	<b>23</b>	<b>2</b>	

TOTAL NO. OF UNITS:

188

NOTE FROM THE REGISTRAR

Except under very special circumstances as approved by the Office of the Registrar, registered students must follow the study plan in each academic year strictly as specified in this curriculum. It is recommended that any subject failed during a semester be enrolled during summer term. Please keep this Curriculum Outline for your self evaluation, future reference during the course enrollment and for graduation purposes.

NAME:	_____
STUDENT NO.:	_____
EVALUATED BY:	_____
ENROLLMENT DATE:	_____
REMARKS:	_____
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	_____
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