

CURRICULUM OUTLINE FOR THE PROGRAM
**Bachelor of Science in International Hospitality Management
 Specialized in Hotel and Restaurant Administration
 BSIHM - HRA**
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 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		Tour 1	Business Communication Protocols in Tourism and Hospitality	3	3	0	
HM 3	Philippine Culture and Tourism Geography	3	3	0		HRA 5	Bar and Beverage Management	4	2	2	HM 1
BSC 1	Being Skills Course 1	1.5	1.5	0		GEC-ART	Art Appreciation	3	3	0	
GEC-MATH	Mathematics in the Modern World	3	3	0		NSTP 1	National Service Training Program 1	3	3	0	
GEC-UTS	Understanding the Self	3	3	0		PE 2	Rhythmic Activities	2	2	0	PE 1
PE 1	Physical Fitness and Gymnastics	2	2	0		GEC-RPH	Readings in Philippine History	3	3	0	
GEC-PCOM	Purposive Communication	3	3	0		BSC 2	Being Skills Course 2	1.5	1.5	0	
		21.5	21.5	0				23.5	19.5	4	

Summer					
Subject Code	Description	Units	Lec	Lab	Pre-Req
HM 4	Micro Perspective of Tourism and Hospitality	3	3	0	
HRA 4	Housekeeping Operations	4	2	2	HM 1
PE 3	Individual / Dual Sports	2	2	0	PE 2
		9	7	2	

SECOND YEAR

First Semester				Second Semester						
Subject Code	Description	Units	Lec	Lab	Pre-Req	Subject Code	Description	Units	Hours	Pre-Req
HRA 2	Front Office Operations	3	2	1		HRA 10A	Practicum 1 - Food and Beverage / Housekeeping	4	400	Pre-Prac, HRA 3, HRA 4
CA 3	Introduction to Bakery and Pastry	3	1	2	HM 1			4		
EC 1	Fundamental of Accounting, Business Management and Business Finance	4	4	0						
EPC	English Proficiency	3	3	0						
HM 9	Professional Development and Applied Ethics	3	3	0						
HRA 3	Fundamentals in Food Service Operations	4	2	2	HM 1					
NSTP 2	National Service Training Program 2	3	3	0	NSTP 1					
PE 4	Team Sports/Games	2	2	0	PE 3					
Pre-Prac.	Pre-Practicum Seminar and Workshop	1	1	0						
		26	21	5						

Note: Completion of 2nd year subjects will be granted **Associate in International Hospitality Management specialized in Hotel and Restaurant Administration**

THIRD YEAR

First Semester				Second Semester							
Subject Code	Description	Units	Lec	Lab	Pre-Req	Subject Code	Description	Units	Lec	Lab	Pre-Req
Tour 5	Applied Business Tools and Technologies in Tourism and Hospitality Industry	3	2	1	HRA 2	FL 2	Foreign Language 2 (French/Spanish/Nihongo/Mandarin/Korean)	3	3	0	FL 1
HRA 6	Food and Beverage Cost Control	3	3	0		HRA 7	Restaurant Management and Concept Development	3	3	0	HRA 6
HRA 9	Rooms Division Management and Analytics	3	3	0	HRA 2, HRA 4	HRA 8	Supply Chain Management in Hospitality Industry	3	3	0	
HRA 10	Advance Food and Beverage Service	4	2	2	HRA 3	Research 2	Research in Tourism and Hospitality 2	3	3	0	Research 1
FL 1	Foreign Language 1 (French/Spanish/Nihongo/Mandarin/Korean)	3	3	0		Tour 14	Introduction to Meetings, Incentives, Conferences and Events Management	3	3	0	
Research 1	Research in Tourism and Hospitality 1	3	3	0		BME 2	Strategic Management with Organizational Management	3	3	0	
BME 1	Operation Management	3	3	0		GEC-ETHICS	Ethics	3	3	0	
HM 6	Tourism and Hospitality Marketing	3	3	0		HM 8	Quality Service Management in Tourism and Hospitality	3	3	0	
Rizal	Life and Works of Jose Rizal	3	3	0		GEC-TCW	The Contemporary World	3	3	0	
		28	25	3				27	27	0	

Summer					
Subject Code	Description	Units	Lec	Lab	Pre-Req
HBO	Human Resource Management and Organizational Behavior	3	3	0	
HM 5	Multicultural Diversity in Workplace for the Tourism Professional	3	3	0	
GEC-STC	Science, Technology and Society	3	3	0	
		9	9	0	

FOURTH YEAR

First Semester				Second Semester						
Subject Code	Description	Units	Hours	Pre-Req	Subject Code	Description	Units	Lec	Lab	Pre-Req
HRA 10B	Practicum 2 - Food and Beverage / Rooms Division	6	600	HRA 9, HRA 10, HRA 10A,	HM 7	Legal Aspects in Tourism and Hospitality	3	3	0	
		6			HM 10	Entrepreneurship in Tourism and Hospitality	3	3	0	
					HRA 11	Butler Service	3	2	1	HRA 10
					HRA 12	Catering and Banquet Operation	4	2	2	CA 1, HRA 3
					HRA 13	Accommodation Management	3	3	0	
					HRA 14	Ergonomics and Facilities Planning for the Hospitality Industry	3	3	0	
					EC 2	Applied Economics	3	3	0	
					JPL	Life and Works of Jose P. Laurel	3	3	0	
					Lit	World Literature	3	3	0	
							28	25	3	

TOTAL NO. OF UNITS: 182
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:	_____

