

LYCEUM OF THE PHILIPPINES UNIVERSITY
Capitol Site, Batangas City

Curriculum Outline for the Program

Bachelor of Science in International Hospitality Management
Specialized in Hotel and Restaurant Management

Effective Academic Year 2020-2021

FIRST YEAR

First Semester

Subject Code	Description	Units	Lec	Lab	Pre-Req
HM 1	Risk Management as Applied to Safety and Sanitation	3	3	0	
HM 2	Macro Perspective of Tourism and Hospitality	3	3	0	
HM 3	Philippine Culture and Tourism Geography	3	3	0	
BSC 1	Being Skills Course 1	1.5	1.5	0	
GEC-MATH	Mathematics in the Modern World	3	3	0	
GEC-UTS	Understanding the Self	3	3	0	
PE 1	Physical Fitness and Gymnastics	2	2	0	
GEC-PCOM	Purposive Communication	3	3	0	
		21.5	21.5	0	

Second Semester

Subject Code	Description	Units	Lec	Lab	Pre-Req
CA 1	Kitchen Essentials and Basic Food Preparation	4	2	2	HM 1
Tour 1	Business Communication Protocols in Tourism and Hospitality	3	3	0	
HRA 5	Bar and Beverage Management	4	2	2	HM 1
GEC-ART	Art Appreciation	3	3	0	
NSTP 1	National Service Training Program 1	3	3	0	
PE 2	Rhythmic Activities	2	2	0	PE 1
GEC-RPH	Readings in Philippine History	3	3	0	
BSC 2	Being Skills Course 2	1.5	1.5	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

<u>Subject Code</u>	<u>Description</u>	<u>Units</u>	<u>Lec</u>	<u>Lab</u>	<u>Pre-Req</u>
___ HRA 2	Front Office Operations	3	2	1	
___ CA 3	Introduction to Bakery and Pastry	3	1	2	HM 1
___ 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	

Second Semester

<u>Subject Code</u>	<u>Description</u>	<u>Units</u>	<u>Hours</u>	<u>Pre-Req</u>
___ HRA 10A	Practicum 1 - Food and Beverage / Housekeeping	4	400	Pre-Prac, HRA 3, HRA 4
		4		

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

THIRD YEAR

First Semester

<u>Subject Code</u>	<u>Description</u>	<u>Units</u>	<u>Lec</u>	<u>Lab</u>	<u>Pre-Req</u>
___ Tour 5	Applied Business Tools and Technologies in Tourism and Hospitality Industry	3	2	1	HRA 2
___ HRA 6	Food and Beverage Cost Control	3	3	0	
___ HRA 9	Rooms Division Management and Analytics	3	3	0	HRA 2, HRA 4
___ HRA 10	Advance Food and Beverage Service	4	2	2	HRA 3
___ FL 1	Foreign Language 1 (French/Spanish/Nihongo/Mandarin/Korean)	3	3	0	
___ Research 1	Research in Tourism and Hospitality 1	3	3	0	
___ BME 1	Operation Management	3	3	0	
___ HM 6	Tourism and Hospitality Marketing	3	3	0	
___ Rizal	Life and Works of Jose Rizal	3	3	0	
		28	25	3	

Second Semester

<u>Subject Code</u>	<u>Description</u>	<u>Units</u>	<u>Lec</u>	<u>Lab</u>	<u>Pre-Req</u>
___ FL 2	Foreign Language 2 (French/Spanish/Nihongo/Mandarin/Korean)	3	3	0	FL1
___ HRA 7	Restaurant Management and Concept Development	3	3	0	HRA 6
___ HRA 8	Supply Chain Management in Hospitality Industry	3	3	0	
___ Research 2	Research in Tourism and Hospitality 2	3	3	0	Research 1
___ Tour 14	Introduction to Meetings, Incentives, Conferences and Events Management	3	3	0	
___ BME 2	Strategic Management with Organizational Management	3	3	0	
___ GEC-ETHICS	Ethics	3	3	0	
___ HM 8	Quality Service Management in Tourism and Hospitality	3	3	0	
___ GEC-TCW	The Contemporary World	3	3	0	
		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-STS	Science, Technology and Society	3	3	0	
		9	9	0	

FOURTH YEAR**First Semester**

Subject Code	Description	Units	Hours	Pre-Req
HRA 10B	Practicum 2 - Food and Beverage / Rooms Division	6	600	HRA 9, HRA 10, HRA 10A,
		6		

Second Semester

Subject Code	Description	Units	Lec	Lab	Pre-Req
HM 7	Legal Aspects in Tourism and Hospitality	3	3	0	
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.