

**CURRICULUM OUTLINE FOR THE PROGRAM**
**Bachelor of Science in International Hospitality Management  
 specialized in Culinary Arts and Kitchen Operations  
 BSIHM - CAKO**
**Effective AY 2020-2021 (REVISION 6)**
**FIRST YEAR**

<b>First Semester</b>				<b>Second Semester</b>							
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 3	Philippine Culture and Tourism Geography	3	3	0		CA 3	Introduction to Bakery and Pastry	3	1	2	HM 1
HRA 1	Fundamentals of Lodging Operations	4	2	2		HM 2	Macro Perspective of Tourism and Hospitality	3	3	0	
GEC-MATH	Mathematics in the Modern World	3	3	0		HRA 3	Fundamentals in Food Service Operation	4	2	2	HM 1
BSC 1	Being Skills Course 1	1.5	1.5	0		GEC-RPH	Readings in Philippine History	3	3	0	
GEC-UTS	Understanding the Self	3	3	0		NSTP 1	National Service Training Program 1	3	3	0	
PE 1	Physical Fitness and Gymnastics	2	2	0		PE 2	Rhythmic Activities	2	2	0	PE 1
GEC-PCOM	Purposive Communication	3	3	0		BSC 2	Being Skills Course 2	1.5	1.5	0	
		<b>22.5</b>	<b>20.5</b>	<b>2</b>		Tour 1	Business Communication Protocols in Tourism and Hospitality	3	3	0	
								<b>26.5</b>	<b>20.5</b>	<b>6</b>	

  

<b>Summer</b>					
Subject Code	Description	Units	Lec	Lab	Pre-Req
CA 4	Fruit and Vegetable Carving	2	1	1	HM 1
HM 4	Micro Perspective of Tourism and Hospitality	3	3	0	
PE 3	Individual / Dual Sports	2	2	0	PE 2
		<b>7</b>	<b>6</b>	<b>1</b>	

**SECOND YEAR**

<b>First Semester</b>				<b>Second Semester</b>						
Subject Code	Description	Units	Lec	Lab	Pre-Req	Subject Code	Description	Units	Hours	Pre-Req
CA 7	Cuisine of the Americas	4	2	2	CA 1	CAKO 10A	Practicum 1 - Kitchen - Hot and Cold / Baking	4	400	Pre-Prac, CA 1, CA 3
CA 6	European Cuisine	4	2	2	CA 1					
HM 6	Tourism and Hospitality Marketing	3	3	0						
HM 9	Professional Development and Applied Ethics	3	3	0						
EPC	English Proficiency	3	3	0						
JPL	Life and Works of Jose P. Laurel	3	3	0						
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						
		<b>26</b>	<b>22</b>	<b>4</b>						

**Note: Completion of 2nd year subjects will be granted Associate in International Hospitality Management specialized in Culinary Arts and Kitchen Operations**

**THIRD YEAR**

<b>First Semester</b>				<b>Second Semester</b>							
Subject Code	Description	Units	Lec	Lab	Pre-Req	Subject Code	Description	Units	Lec	Lab	Pre-Req
CA 5	Garde Manger and Special Cuisine	4	2	2	CA 1	CA 8	Asian Cuisine	4	2	2	CA 1
HRA 8	Supply Chain Management in Hospitality Industry	3	3	0		FL 2	Foreign Language 2 (French /Spanish/Nihongo/Mandarin/Korean)	3	3	0	FL 1
HBO	Human Resource Management and Organizational Behaviour	3	3	0		HM 5	Multicultural Diversity in the Workplace for Tourism Professional	3	3	0	
HRA 6	Food and Beverage Cost Control	3	3	0		EC 2	Applied Economics	3	3	0	
FL 1	Foreign Language 1 (French/Spanish/Nihongo/Mandarin/Korean)	3	3	0		HRA 7	Restaurant Management and Concept Development	3	3	0	HRA 6
Research 1	Research in Tourism and Hospitality 1	3	3	0		Research 2	Research in Tourism and Hospitality 2	3	3	0	Research 1
BME 1	Operation Management	3	3	0		Tour 5	Applied Business Tools and Technologies in Tourism and Hospitality Industry	3	1	2	HRA 1
GEC-TCW	The Contemporary World	3	3	0		Lit	World Literature	3	3	0	
EC 1	Fundamentals of Accounting, Business Management and Business Finance	4	4	0		GEC-STS	Science, Technology and Society	3	3	0	
		<b>29</b>	<b>27</b>	<b>2</b>				<b>28</b>	<b>24</b>	<b>4</b>	

  

<b>Summer</b>					
Subject Code	Description	Units	Lec	Lab	Pre-Req
HM 7	Legal Aspects in Tourism and Hospitality	3	3	0	
CA 2	Philippine Cuisine	4	2	2	CA 1
GEC-ART	Art Appreciation	3	3	0	
		<b>10</b>	<b>8</b>	<b>2</b>	

**FOURTH YEAR**

<b>First Semester</b>				<b>Second Semester</b>						
Subject Code	Description	Units	Hours	Pre-Req	Subject Code	Description	Units	Lec	Lab	Pre-Req
CAKO 10B	Practicum 2 - Kitchen - Hot and Cold	6	600	CAKO 10A, CA 5, CA 8	CA 9	Advanced Patisserie	3	1	2	CA 3
		<b>6</b>			HM 10	Entrepreneurship in Tourism and Hospitality	3	3	0	
					HRA 12	Catering and Banquet Operation	4	2	2	CA 1, HRA 3
					HRA 14	Ergonomics and Facilities Planning	3	3	0	
					Tour 14	Introduction to Meetings, Incentives,	3	3	0	
					BME 2	Strategic Management with Organizational Management	3	3	0	
					HM 8	Quality Service Management in Tourism and Hospitality	3	3	0	
					GEC-ETHICS	Ethics	3	3	0	
					Rizal	Life and Works of Jose Rizal	3	3	0	
							<b>28</b>	<b>24</b>	<b>4</b>	

**TOTAL NO. OF UNITS: 187**
**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.

<b>NAME:</b>	_____
<b>STUDENT NO.:</b>	_____
<b>EVALUATED BY:</b>	_____
<b>ENROLLMENT DATE:</b>	_____
<b>REMARKS:</b>	_____ _____ _____