

CURRICULUM OUTLINE FOR THE PROGRAM
**Bachelor of Science in International Hospitality Management
 Specialized in Cruise Line Operations in Culinary Arts
 BSIHM - CLOCA**
Effective AY 2020-2021 (REVISION 6)
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 | |
| | | 21.5 | 21.5 | 0 | | | | 23.5 | 21.5 | 2 | |
| Summer | | | | | | | | | | | |
| 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 | | | | | | |
| | | 9 | 7 | 2 | | | | | | | |

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 | | | | 25 | 22 | 3 | |
| | | 26 | 21 | 5 | | | | | | | |
| Summer | | | | | | | | | | | |
| Subject Code | Description | Units | Hours | | | | | | | | |
| CLOCA 10C | Practicum 3 - Basic Training | 2 | 200 | | | | | | | | |
| | | 2 | 200 | | | | | | | | |

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 | | | | | |
| CL 3 | Cruiseline Geography and Cultural Diversity | 3 | 3 | 0 | CL 1 | CLOCA 10B | Practicum 2 - Kitchen (Hot/Cold/Baking/Butchery) | 4 | 400 | Pre-Prac, CA 6, CA 7 |
| HM 8 | Quality Service Management in Tourism and Hospitality | 3 | 3 | 0 | | | | 8 | 800 | |
| 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 | | | | | | |
| | | 23 | 19 | 4 | | | | | | |

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-STSS | 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 | |
| | | 25 | 23 | 2 | | | | 25 | 23 | 2 | |

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: | _____ _____ _____ |