



Bachelor of Science in Hospitality Management (BSHM)
(Effective School Year 2018 - 2019)

Student Name: _____ Entry Date: _____

FIRST YEAR

FIRST SEMESTER				SECOND SEMESTER			
CODE	COURSE DESCRIPTION	Pre-Req	UNITS	CODE	COURSE DESCRIPTION	Pre-Req	UNITS
SOCSCI100	Rizal, Life Works and Writings		3	HTM 103	Philippine Culture, Tourism & Geography	HTM 101	3
HUM101	Art Appreciation		3	HTM 104	Quality Service Management in Tourism and Hospitality		3
MATH101	Mathematics in the Modern World		3	HTM 105	Principles of Tourism II (Micro Perspective)	HTM 101	3
ENG101	Purposive Communication		3	HM 101	Kitchen Essentials and Basic Food Preparation	HTM 102	3/2
HTM 101	Principles of Tourism I (Macro Perspective)		3	STS100	Science, Technology and Society		3
HTM 102	Risk Management as Applied to Safety, Security and Sanitation		3	PHILO101	Ethics		3
PSY100	Understanding the Self		3	COMP101	Computer Fundamentals		3
NSTP101	Civic Welfare Training Service 1	(3)	(3)	NSTP102	Civic Welfare Training Service 2	NSTP101	(3)
PE101	Theory and Practice in Physical Fitness	(2)	(2)	PE102	Rhythmic Activities	PE101	(2)
SocAct	Cefizen Awareness	(2)	(2)				
			21				23

SECOND YEAR

FIRST SEMESTER				SECOND SEMESTER			
CODE	COURSE DESCRIPTION	Pre-Req	UNITS	CODE	COURSE DESCRIPTION	Pre-Req	UNITS
HTM 106	Legal Aspects in Tourism & Hospitality	HTM 101	3	HTM 108	Entrepreneurship in Tourism & Hospitality		3
HTM 107	Tourism & Hospitality Marketing		3	HME 102	Food & Beverage Coffee Shop Operation	HM 101, 102	3/2
HM 102	Fundamentals of Food Service Operations		2/1	HME 103	Front Office Operations	HM 103	2/1
HM 103	Fundamentals of Lodging Operations		2/1	HME 104	Housekeeping Operations	HM 103	2/1
HME 101	Bread & Pastry	HM 101	3/2	BMC 101	Operation Management		3
SOCSCI101	Readings in Philippine History		3	SOCSCI102	The Contemporary World		3
PE103	Individual Sports	PE102	(2)	PE104	Team Sports	PE101	(2)
			20				20

SUMMER

CODE	COURSE DESCRIPTION	Pre-Req	UNITS
HM PRAC I	Restaurant Practicum 1 (300 hours)	HME 102	3
			3

THIRD YEAR

FIRST SEMESTER				SECOND SEMESTER			
CODE	COURSE DESCRIPTION	Pre-Req	UNITS	CODE	COURSE DESCRIPTION	Pre-Req	UNITS
HTM 109	Multicultural Diversity in the Workplace		3	HTM 110	Professional Development & Applied Ethics		3
HM 104	Applied Business Tools & Technologies in Hospitality	COMP 100	2/1	HM 106	Ergonomics & Facilities Planning for the Hospitality Industry	HM 112	3
HM 105	Supply Chain Management		3	HME 107	Regional International Cuisine	HME 101	2/1
HME 105	Food & Beverage Cost Control		3	HTM 111	Bar & Beverage Management		2/1
HME 106	Catering Management	HME 102	3/2	HM Res 1	Research Methods in Hospitality		3
Frgn Lang 1	French 1		3	Frgn. Lang 2	French 2	FRGN LANG 1	3
FIL101	Komunikasyon sa Akademikong Filipino		3	FIL102	Pagbasa at Pagsulat Tungo sa Pananaliksik	FIL101	3
			23				21

FOURTH YEAR

FIRST SEMESTER				SECOND SEMESTER			
CODE	COURSE DESCRIPTION	Pre-Req	UNITS	CODE	COURSE DESCRIPTION	Pre-Req	UNITS
HTM 112	Introduction to Meetings, Incentives Conferences & Events Management		3/2	HM PRAC II	Hotel Practicum II- (600 hrs)	ALL CORE & PROFESSIONAL SUBJECTS	6
BMC 102	Strategic Management and Total Quality Management		3				6
HM Res 2	Research Writing in Hospitality	HM RES 1	3				
FIL103	Masining na Pagpapahayag		3				
			14				