

## BACHELOR OF SCIENCE IN HOTEL & RESTAURANT MANAGEMENT

### FIRST YEAR

#### First Semester

<b>Course Code</b>	<b>Course Description</b>	<b>Units</b>
Theo 1A-3	Philosophical Anthropology...	3
Eng 1-3	English Language Proficiency	3
Fil 1-3	Komunikasyonsa Akademikong Filipino	3
Hist 1A-3	Philippine History, Government & Constitution	3
Tourism1-3	Principles of Tourism	3
Intro HI-3	Introduction to Hospitality Industry	3
PE 1-2	Fitness & Conditioning	2
NSTP 1-3	Theory: Civic Welfare/Training Service...	<u>3</u>
		23

#### Second Semester

<b>Course Code</b>	<b>Course Description</b>	<b>Units</b>
Theo 2A-3	Christology...	3
Math 1A-3	Business Mathematics	3
Fil 2-3	Pagbasa at Pagsulattungosa Pananaliksik	3
Comp1D-3	IT Fundamentals	3
Tourism 2-3	Tourism Overview	3
Eng 2-3	Paragraph Writing, Composition Writing...	3
SHS-3	Principles of Safety, Hygiene & Sanitation	3
PE 2-2	Fundamentals in Rhythmic Activities	2
NSTP 2-3	Practicum: Civic Welfare...	<u>3</u>
		26

### SECOND YEAR

#### First Semester

<b>Course Code</b>	<b>Course Description</b>	<b>Units</b>
Theo 3A-3	Church and Sacraments...	3
Eng3A-3	Business Communication	3
PDPR-3	Personality Development & Public Relations	3
Mgmt. 1-3	Principles Organization & Management	3
Acc 1-3	Basic Accounting	3
Nut 1-3	Basic Nutrition	3
FO-3	Front Office Procedures	3
CA1 Lec-2	Basic Culinary Arts 1 Lecture	2
CA1 Lab-1	Basic Culinary Arts 1 Laboratory	1
PE 3-2	Fundamentals of Individual and Dual Sports	<u>2</u>
		26

## **Second Semester**

<b>Course Code</b>	<b>Course Description</b>	<b>Units</b>
Theo 4A-3	Christian Morality...	3
Mktg 1A-3	Principles of Marketing in Hospitality Industry	3
Econ 1-3	Basic Economics w/ TLR	3
Acc 2A-3	Financial System in Hospitality Industry	3
FBS Lec-2	Food & Beverage Service Procedure Lecture	2
FBS Lab-1	Food & Beverage Service Procedure Laboratory	1
CA2 Lec-2	Advanced Culinary Arts 2 Lecture	2
CA2 Lab-1	Advanced Culinary Arts 2 Laboratory	1
Socio 1A-3	Socio-Anthropology ...	3
Lit 1-3	Philippine Literature w/ Kapampangan Lit.	3
PE 4-2	Fundamentals of Team Sports	<u>2</u>
		26

## **THIRD YEAR**

### **First Semester**

<b>Course Code</b>	<b>Course Description</b>	<b>Units</b>
Philo 1-3	Logic and Critical Thinking	3
Stat 1-3	Basic Statistics in the Discipline	3
Psych 1A-3	General Psychology...	3
Natscie3-3	Environmental Science	3
Tourism 3	Tourism Planning & Development	3
History 2-3	Life & works of Rizal	3
Barmalec-2	Bar management Lecture	2
Barmalab-1	Bar Management Laboratory	1
Hskpglec-2	Institutional Housekeeping Procedure Lec.	2
Hskpglab-1	Institutional Housekeeping Procedure Lab.	<u>1</u>
		24

### **Second Semester**

<b>Course Code</b>	<b>Course Description</b>	<b>Units</b>
TQM-3	Total Quality Management	3
FBC Lec-2	Food & Beverage Control System Lecture	2
FBC Lab-1	Food & Beverage Control System Laboratory	1
Forlang-3	Foreign Language (French/mandarin/...	3
Eveman-4	Events Management	4
Inteclec-2	International Cuisine Lecture	2
Inteclab-1	International Cuisine Laboratory	1
HBO-3	Human Behavior in an Organization	3
LSR-3	Leisure, Sports, & Recreation Management	3
RDMC-3	Rooms Division management and Control System	<u>3</u>
		25

**Summer**

<b>Course Code</b>	<b>Course Description</b>	<b>Units</b>
BFC Lec-2	Banquet, Function & Catering Lecture	2
BFC Lab-1	Banquet, Function & Catering Laboratory	1
Res1-3	Research in HRM	<u>3</u>
		6

**FOURTH YEAR****First Semester**

<b>Course Code</b>	<b>Course Description</b>	<b>Units</b>
Law 1-3	Law on Obligations & Contracts	3
Hum 1-3	Art, Education and Appreciation	3
Bkg Lec-2	Baking lecture	2
Bkg Lab-1	Baking laboratory	1
Comp2A-3	Management Information System	3
EBP-3	Entrepreneurship in Business Planning	<u>3</u>
		15

**Second Semester**

<b>Course Code</b>	<b>Course Description</b>	<b>Units</b>
Prac1-4	Practicum: Restaurant Phase (250 hrs.)	4
Prac2-5	Practicum: Hotel Phase (350 hrs.)	<u>5</u>
		9