

HOLY ANGEL UNIVERSITY
REGISTRAR'S OFFICE
COLLEGE OF BUSINESS AND ACCOUNTANCY
LADDERIZED PROGRAM
BACHELOR OF SCIENCE IN CULINARY ARTS MANAGEMENT
EFFECTIVE S.Y. 2007-2008

FIRST YEAR FIRST SEMESTER

COURSE NO.		LEC HRS	LAB HRS	CREDIT UNITS	PREREQUISITE
___ XGENACC	GENERAL ACCOUNTING FOR NON ACCOUNTANTS	6		6	NONE
___ 2COLALG	COLLEGE ALGEBRA	3		3	NONE
___ 1ENGLISH	READING & WRITING	3		3	NONE
___ 6COMBASIC	COMPUTER BASIC CONCEPTS & APPLICATIONS		3	3	NONE
___ 9EARTSN	EARTH SCIENCE/ENVIRONMENTAL SCIENCE	3		3	NONE
___ 3FILKOM	KOMUNIKASYON SA AKADEMYANG FILIPINO	3		3	NONE
___ 5THEO1	DOING CATHOLIC THEOLOGY FOR TODAY'S FILIPINO	3		3	NONE
___ 7SELECT	SELF-TESTING ACTIVITIES	2		2	NONE
___ NSTP1	NATIONAL SERVICE TRAINING PROGRAM I	(3.0)		(3.0)	
	TOTAL	23	3	26	

FIRST YEAR SECOND SEMESTER

COURSE NO.		LEC HRS	LAB HRS	CREDIT UNITS	PREREQUISITE
___ 4GENPSY	GENERAL PSYCHOLOGY	3		3	NONE
___ 2MINVES	MATHEMATICS OF INVESTMENT	3		3	2COLALG
___ 1ENGLISH2	BUSINESS WRITINGWITH ORAL AND COMMUNICATIVE SKILLS	3		3	1ENGLISH
___ 6MIS	MANAGEMENT INFORMATION SYSTEM	2	1	3	6COMBASIC
___ 3FILBAS	PAGBASA AT PAGSULAT SA IBA'T IBANG DISIPLINA	3		3	3FILKOM
___ 4ANTHRO	CULTURAL ANTHROPOLOGY	3		3	NONE
___ 5LOGIC	LOGIC & CRITICAL THINKING	3		3	NONE
___ 5THEO2	CHRISTIAN MORAL LIVING OF TODAY'S FILIPINO	3		3	5THEO1
___ 7RHYACT	FUNDAMENTAL OF RHYTHMIC ACTIVITIES	2		2	7SELECT
___ NSTP2	NATIONAL SERVICE TRAINING PROGRAM II	(3.0)		(3.0)	NSTP I
	TOTAL	25	1	26	

SECOND YEAR FIRST SEMESTER

COURSE NO.		LEC HRS	LAB HRS	CREDIT UNITS	PREREQUISITE
___ HINTOUR	INTRODUCTION TO TOURISM	3		3	2ND YR STANDING
___ HFOODS	FOOD SAFETY & SANITATION	3		3	2ND YR STANDING
___ CULMATH	CULINARY MATH	3		3	XGENACC
___ HBARBEV	BARTENDING	3	3	3	2ND YR STANDING
___ CBAKING	BAKING AND PASTRY PRODUCTION	1	3	4	2ND YR STANDING
___ SPDPR	PERSONALITY DEVELOPMENT & PUBLIC RELATIONS	3		3	NONE
___ 1SPEECH	SPEECH & ORAL COMMUNICATION	3		3	1ENGLISH2
___ YBORGMA	BUSINESS ORGANIZATION & MANAGEMENT	3		3	2ND YR STANDING
___ 7FUNGAM	FUNDAMENTAL OF GAMES & SPORTS	2		2	7RHYACT

TOTAL	24	6	27
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BARTENDING NC II
BAKING/PASTRY PRODUCTION NC II

SECOND YEAR SECOND SEMESTER

COURSE NO.		LEC HRS	LAB HRS	CREDIT UNITS	PREREQUISITE
___ HNUTRI	BASIC NUTRITION	3		3	2ND YR STANDING
___ HPRITOUR	PRINCIPLES OF TOURISM	3		3	HINTOUR
___ HCOMCOOK	COMMERCIAL COOKING	3	3	6	HFOODS
___ CKNIFE	KNIFE SKILLS, BUTCHERY AND FISH MONGERY	1	3	4	HFOODS
___ YMICRO	MICROECONOMICS THEORY & PRACTICE	3		3	NONE
___ YBUSSTA	BUSINESS STATISTICS	3		3	2MINVES
___ 4ARTAPP	ART APPRECIATION	3		3	NONE
___ 1LIT1	LITERATURE OF THE PHILIPPINES	3		3	NONE
___ 7REACT	RECREATIONAL ACTIVITIES	2		2	7FUNGAM
	TOTAL	24	6	30	

COMMERCIAL COOKING NC II

SECOND YEAR SUMMER TERM

COURSE NO.		LEC HRS	LAB HRS	CREDIT UNITS	PREREQUISITE
___ HPRACA1	PRACTICUM A1 - IN- HOUSE PRACTICUM	1		1	HCOMCOOK

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THIRD YEAR FIRST SEMESTER

COURSE NO.		LEC HRS	LAB HRS	CREDIT UNITS	PREREQUISITE
___ HTPLAN	TOURISM PLANNING AND DEVELOPMENT	3		3	HPRITOUR
___ HFOODBEV	FOOD AND BEVERAGE SERVICE OPERATIONS AND CONTROL SYSTEM	3	3	3	HCOMCOOK
___ CSOUPS	STOCKS, SOUPS AND SAUCES	1	3	4	3RD YR STANDING
___ HRESMA	RESTAURANT SALES & MARKETING	3		3	3RD YR STANDING
___ 4RIZAL	LIFE & WORKS OF RIZAL	3		3	NONE
___ YBUSFIN	BASIC BUSINESS FINANCE	3		3	NONE

___	YORGBEV	ORGANIZATIONAL BEHAVIOR	3	3	YBORGMA
___	4HISGOV	PHILIPPINE HISTORY AND GOVERNMENT	3	3	NONE
___	5THEO3	A CATHOLIC VIEW OF SEXUALITY, MARRIAGE & FAMILY LIFE	3	3	5THEO2
		TOTAL	<u>25</u>	<u>6</u>	<u>28</u>

FOOD AND BEVERAGE SERVICES NC II

THIRD YEAR SECOND SEMESTER

COURSE NO.		LEC HRS	LAB HRS	CREDIT UNITS	PREREQUISITE	
___	HBANQUET	BANQUET, FUNCTION AND CATERING SERVICES	3	3	6	HFOODBEV
___	CFILCUI	FILIPINO CUISINE	1	3	4	3RD YR STANDING
___	CGARDE	GARDE MANGER AND CHARCUTERIE	3	3	6	3RD YR STANDING
___	CSTARVEG	STARCH AND VEGETABLE COOKERY	3	3	6	3RD YR STANDING
___	HFEDMAN	FACILITIES PLANNING AND DESIGN	3		3	3RD YR STANDING
___	XOBLICO	OBLIGATIONS & CONTRACTS	3		3	3RD YR STANDING
		TOTAL	<u>16</u>	<u>12</u>	<u>28</u>	

FOURTH YEAR FIRST SEMESTER

COURSE NO.		LEC HRS	LAB HRS	CREDIT UNITS	PREREQUISITE	
___	HENTREP	ENTREPRENEURSHIP AND BUSINESS PLANNING IN HOSPITALITY MANAGEMENT SETTING	3		3	4TH YR STANDING
___	CASIACUI	ASIAN CUISINE	1	3	4	4TH YR STANDING
___	HEVENT	EVENTS AND CONVENTION MANAGEMENT	3	1	4	4TH YR STANDING
___	HTQM	TQM IN HOSPITALITY MANAGEMENT	3		3	4TH YR STANDING
___	HICUISINE	INTERNATIONAL CUISINE	1	3	4	HBANQUET
___	YKAMP	KAPAMPANGAN CULTURE	3		3	NONE
		TOTAL	<u>14</u>	<u>7</u>	<u>21</u>	

FOURTH YEAR SECOND SEMESTER

COURSE NO.		LEC HRS	LAB HRS	CREDIT UNITS	PREREQUISITE	
___	CPRACA2	PRACTICUM A2 - IN- HOUSE PRACTICUM	2		2	HBANQUET
___	CPRACB	PRACTICUM B - RESTAURANT PHASE	3		3	ALL MJR SUBJECTS
		TOTAL	<u>5</u>		<u>5</u>	

Name: _____

Student No: _____