

**HOLY ANGEL UNIVERSITY
REGISTRAR'S OFFICE
COLLEGE OF HOSPITALITY MANAGEMENT
LADDERIZED PROGRAM
BACHELOR OF SCIENCE in CULINARY ARTS MANAGEMENT
PROPOSED REVISED CURRICULUM Effective 2009- 2010**

<u>FIRST YEAR FIRST SEMESTER</u>		LEC	LAB	CREDIT	
<u>COURSE NO.</u>		<u>HRS</u>	<u>HRS</u>	<u>UNITS</u>	<u>PREREQUISITE</u>
___ XGENACC	GENERAL ACCOUNTING FOR NON ACCOUNTANTS	6.0		6.0	NONE
___ 2COLALG	COLLEGE ALGEBRA	3.0		3.0	NONE
___ 1ENGLISH	READING & WRITING	3.0		3.0	NONE
___ 6COMBASIC	COMPUTER BASIC CONCEPTS AND APPLICATION		3.0	3.0	NONE
___ 9EARTSN	EARTH SCIENCE/ENVIRONMENTAL SCIENCE	3.0		3.0	NONE
___ 3FILKOM	KOMUNIKASYON SA AKADEMYANG FILIPINO	3.0		3.0	NONE
___ 5THEO1	DOING CATHOLIC THEOLOGY FOR TODAY'S FILIPINO	3.0		3.0	NONE
___ 7SELECT	SELF-TESTING ACTIVITIES	2.0		2.0	NONE
___ NSTP1	NATIONAL SERVICE TRAINING PROGRAM I	(3.0)		(3.0)	
		23.0	3.0	26.0	
<u>FIRST YEAR SECOND SEMESTER</u>		LEC	LAB	CREDIT	
<u>COURSE NO.</u>		<u>HRS</u>	<u>HRS</u>	<u>UNITS</u>	<u>PREREQUISITE</u>
___ 4GENPSY	GENERAL PSYCHOLOGY	3.0		3.0	NONE
___ 2MINVES	MATHEMATICS OF INVESTMENT	3.0		3.0	2COLALG
___ 1ENGLISH2	BUSINESS WRITINGWITH ORAL AND COMMUNICATIVE SKILLS	3.0		3.0	1ENGLISH
___ XMANIS	MANAGEMENT INFORMATION SYSTEM	3.0		3.0	6COMBASIC
___ 3FILBAS	PAGBASA AT PAGSULAT TUNGO SA PANANALIKSIK	3.0		3.0	3FILKOM
___ 4ANTHRO	CULTURAL ANTHROPOLOGY	3.0		3.0	NONE
___ 5LOGIC	LOGIC	3.0		3.0	NONE
___ 5THEO2	CHRISTIAN MORAL LIVING OF TODAY'S FILIPINO	3.0		3.0	5THEO1
___ 7RHYACT	FUNDAMENTAL OF RHYTHMIC ACTIVITIES	2.0		2.0	7SELECT
___ NSTP2	NATIONAL SERVICE TRAINING PROGRAM II	(3.0)		(3.0)	NSTP I
		26.0		26.0	
<u>SECOND YEAR FIRST SEMESTER</u>		LEC	LAB	CREDIT	
<u>COURSE NO.</u>		<u>HRS</u>	<u>HRS</u>	<u>UNITS</u>	<u>PREREQUISITE</u>
___ HINTOUR	INTRODUCTION TO TOURISM	3.0		3.0	2ND YR STANDING
___ HFOODS	FOOD SAFETY & SANITATION	3.0		3.0	2ND YR STANDING
___ CULMATH	CULINARY MATH	3.0		3.0	XGENACC
___ HBARTEN	BARTENDING	3.0	3.0	6.0	2ND YR STANDING
___ CBAKEPRO	BAKING AND PASTRY PRODUCTION		3.0	3.0	2ND YR STANDING
___ 1SPEECH	SPEECH & ORAL COMMUNICATION	3.0		3.0	1ENGLISH2
___ YBORGMA	BUSINESS ORGANIZATION & MANAGEMENT	3.0		3.0	2ND YR STANDING
___ 7FUNGAM	FUNDAMENTAL OF GAMES & SPORTS	2.0		2.0	7RHYACT
		20.0	6.0	26.0	
BARTENDING NC II BAKING/PASTRY PRODUCTION NC II					
<u>SECOND YEAR SECOND SEMESTER</u>		LEC	LAB	CREDIT	
<u>COURSE NO.</u>		<u>HRS</u>	<u>HRS</u>	<u>UNITS</u>	<u>PREREQUISITE</u>
___ HNUTRI	BASIC NUTRITION	3.0		3.0	2ND YR STANDING
___ HPRITOUR	PRINCIPLES OF TOURISM	3.0		3.0	HINTOUR
___ HCOMCOOK	COMMERCIAL COOKING	3.0	3.0	6.0	HFOODS
___ CKNIFE	KNIFE SKILLS, BUTCHERY AND FISH MONGERY	1.0	3.0	4.0	HFOODS
___ YMICRO	MICROECONOMICS THEORY & PRACTICE	3.0		3.0	NONE
___ YBUSSTAT	BUSINESS STATISTICS (with laboratory)	3.0		3.0	2MINVES
___ 1LIT1	LITERATURE OF THE PHILIPPINES	3.0		3.0	NONE
___ 7REACT	RECREATIONAL ACTIVITIES	2.0		2.0	7FUNGAM
		21.0	6.0	27.0	
COMMERCIAL COOKING NC II					

SECOND YEAR SUMMER

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
___ HPRACA1	PRACTICUM A1 - IN- HOUSE PRACTICUM	1.0		1.0	HCOMCOOK
___ 4HISGOV	PHILIPPINE HISTORY AND GOVERNMENT	3.0		3.0	NONE
___ YKAMP	KAPAMPANGAN CULTURE	3.0		3.0	NONE
		7.0	0.0	7.0	

THIRD YEAR FIRST SEMESTER

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
___ HTPLAN	TOURISM PLANNING AND DEVELOPMENT	3.0		3.0	HPRITOUR
___ HFNBSYS	FOOD AND BEVERAGE SERVICE OPERATIONS AND CONTROL SYSTEM	3.0	3.0	6.0	HCOMCOOK
___ CSOUPS	STOCKS, SOUPS AND SAUCES	1.0	3.0	4.0	3RD YR STANDING
___ HRESMA	RESTAURANT SALES & MARKETING	3.0		3.0	3RD YR STANDING
___ YBUSFIN	BASIC BUSINESS FINANCE	3.0		3.0	NONE
___ YORGBEV	ORGANIZATIONAL BEHAVIOR	3.0		3.0	YBORGMA
___ 5THEO3	A CATHOLIC VIEW OF SEXUALITY, MARRIAGE & FAMILY LIFE	3.0		3.0	5THEO2
		19.0	6.0	25.0	

FOOD AND BEVERAGE SERVICES NC II**THIRD YEAR SECOND SEMESTER**

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
___ HBANQUET	BANQUET, FUNCTION AND CATERING SERVICES	3.0	3.0	6.0	HFNBSYS
___ CFILCU14	FILIPINO CUISINE	1.0	3.0	4.0	3RD YR STANDING
___ CGMANCHAR	GARDE MANGER AND CHARCUTERIE	1.0	3.0	4.0	3RD YR STANDING
___ CSTARCH	STARCH AND VEGETABLE COOKERY	1.0	3.0	4.0	3RD YR STANDING
___ HMETHRES	METHODS OF RESEARCH IN THE HOSPITALITY INDUSTRY	3.0		3.0	YBUSSTAT
___ 4RIZAL	LIFE & WORKS OF RIZAL	3.0		3.0	NONE
___ 5THEO4	A THEOLOGY OF SOCIAL TRANSFORMATION FOR THE FILIPINO CATHOLIC	3.0		3.0	5THEO3
		15.0	12.0	27.0	

FOURTH YEAR FIRST SEMESTER

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
___ HENTREP	ENTREPRENEURSHIP AND BUSINESS PLANNING IN HOSPITALITY MANAGEMENT SETTING	3.0		3.0	4TH YR STANDING
___ CASIANCUI	ASIAN CUISINE	3.0	3.0	6.0	4TH YR STANDING
___ HEVENT	EVENTS AND CONVENTION MANAGEMENT (with laboratory)	3.0		3.0	4TH YR STANDING
___ HFEDMAN	FACILITIES PLANNING AND DESIGN	3.0		3.0	HMETHRES, HBANQUET
___ HTQM	TQM IN HOSPITALITY MANAGEMENT	3.0		3.0	4TH YR STANDING
___ HINTCUI	INTERNATIONAL CUISINE	3.0	3.0	6.0	HBANQUET
___ SPDPR	PERSONALITY DEVELOPMENT & PUBLIC RELATIONS	3.0		3.0	NONE
		21.0	6.0	27.0	

FOURTH YEAR SECOND SEMESTER

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
___ CPRACA2	PRACTICUM A2 - IN- HOUSE PRACTICUM	2.0		2.0	HBANQUET
___ CPRACB	PRACTICUM B - RESTAURANT PHASE	3.0		3.0	ALL MJR SUBJECTS
		5.0	0.0	5.0	

TOTAL NUMBER OF UNITS**157.0 39.0 196.0**