

**COLLEGE OF HOSPITALITY MANAGEMENT**

**Bachelor of Science in Culinary Arts Management  
Effective S.Y. 2010-2011**

**FIRST YEAR FIRST SEMESTER**

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
XNONACC	ACCOUNTING FOR NON ACCOUNTANTS	3.0		3.0	NONE
2BMATH1	BASIC MATH	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
5ORIENT	ORIENTATION	1.0		1.0	NONE
7SELECT	SELF-TESTING ACTIVITIES	2.0		2.0	NONE
NSTP1	NATIONAL SERVICE TRAINING PROGRAM I	(3.0)		(3.0)	NONE
		<b>21.0</b>	<b>3.0</b>	<b>24.0</b>	

**FIRST YEAR SECOND SEMESTER**

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
4GENPSY	GENERAL PSYCHOLOGY	3.0		3.0	NONE
2BUSMATH	BUSINESS MATH	3.0		3.0	2BMATH1
1ENGLISH2	BUSINESS WRITING WITH ORAL AND COMMUNICATIVE SKILLS	3.0		3.0	1ENGLISH
XMANIS	MANAGEMENT INFORMATION SYSTEM	2.0	1.0	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
		<b>25.0</b>	<b>1.0</b>	<b>26.0</b>	

**SECOND YEAR FIRST SEMESTER**

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
CKNIFE	KNIFE SKILLS, BUTCHERY AND FISH MONGERY	1.0	3.0	4.0	2ND YR STANDING
HINTOUR	INTRODUCTION TO TOURISM	3.0		3.0	2ND YR STANDING
HBAKEPRO	BAKING AND PASTRY PRODUCTION		3.0	3.0	2ND YR STANDING
HFOODS	FOOD SAFETY & SANITATION	3.0		3.0	2ND YR STANDING
HPDPR	PERSONALITY DEVELOPMENT & PUBLIC RELATIONS IN HOSPITALITY	3.0		3.0	NONE
1BUSCOM	BUSINESS COMMUNICATION	3.0		3.0	1ENGLISH2
HHRM	HUMAN RESOURCE MANAGEMENT IN HOSPITALITY	3.0		3.0	4GENPSY
YBUSSTAT	BUSINESS STATISTICS	2.0	1.0	3.0	2BUSMATH
7FUNGAM	FUNDAMENTAL OF GAMES & SPORTS	2.0		2.0	7RHYACT
		<b>20.0</b>	<b>7.0</b>	<b>27.0</b>	

**BAKING AND PASTRY PRODUCTION NC II**

**SECOND YEAR SECOND SEMESTER**

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
CULMATH	CULINARY MATH	3.0		3.0	2ND YR STANDING
HCOMCOOK	COMMERCIAL COOKING	3.0	3.0	6.0	HFOODS
HPRITOUR	PRINCIPLES OF TOURISM	3.0		3.0	HINTOUR
HTPLAN	TOURISM PLANNING AND DEVELOPMENT	3.0		3.0	HINTOUR
HNUTRI	BASIC NUTRITION	3.0		3.0	2ND YEAR STANDING
HPRIMAN	PRINCIPLES OF MANAGEMENT	3.0		3.0	2ND YR STANDING
4HISGOV	PHILIPPINE HISTORY AND GOVERNMENT	3.0		3.0	NONE
7REACT	RECREATIONAL ACTIVITIES	2.0		2.0	7FUNGAM
		<b>23.0</b>	<b>3.0</b>	<b>26.0</b>	

**COMMERCIAL COOKING NC II**

**THIRD YEAR FIRST SEMESTER**

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
CSOUPS	STOCKS, SOUPS AND SAUCES	1.0	3.0	4.0	3RD YR STANDING
HFNBYS	FOOD AND BEVERAGE SERVICE OPERATIONS AND CONTROL SYSTEM	3.0	3.0	6.0	HCOMCOOK
CGMANCHAR	GARDE MANGER AND CHARCUTERIE	1.0	3.0	4.0	3RD YR STANDING
YFUNCON	FUNDAMENTALS OF ECONOMICS	3.0		3.0	NONE
YBASFIN	BASIC FINANCE	3.0		3.0	NONE
HPRIMAR	PRINCIPLES OF MARKETING	3.0		3.0	2ND YR STANDING
5THEO3	A CATHOLIC VIEW OF SEXUALITY, MARRIAGE & FAMILY LIFE	3.0		3.0	5THEO2
		<b>17.0</b>	<b>9.0</b>	<b>26.0</b>	

**FOOD AND BEVERAGE SYSTEM 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>
CSTARVEG	STARCH AND VEGETABLE COOKERY	1.0	3.0	4.0	3RD YR STANDING
CFILCUI4	FILIPINO CUISINE	1.0	3.0	4.0	3RD YR STANDING
HBANQUET	BANQUET, FUNCTION AND CATERING SERVICES	3.0	3.0	6.0	HFNBYS HCOMCOOK, HPURCOST
HRESMA	RESTAURANT MANAGEMENT 1		3.0	3.0	YBUSSTAT
HMETHRES	METHODS OF RESEARCH	3.0		3.0	
HBARTEN	BARTENDING	3.0	3.0	6.0	3RD YR STANDING
5THEO4	A THEOLOGY OF SOCIAL TRANSFORMATION FOR THE FILIPINO CATHOLIC	3.0		3.0	5THEO3
		<b>14.0</b>	<b>15.0</b>	<b>29.0</b>	

**BARTENDING NC II**

**THIRD YEAR SUMMER**

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
4RIZAL	LIFE & WORKS OF RIZAL	3.0		3.0	NONE
HINTCUI	INTERNATIONAL CUISINE		3.0	3.0	HBANQUET
YKAMPC	KAPAMPANGAN CULTURE AND CUISINE	3.0		3.0	NONE
		<b>6.0</b>	<b>3.0</b>	<b>9.0</b>	

**FOURTH YEAR FIRST SEMESTER**

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
CASIANCUI	ASIAN CUISINE	1.0	3.0	4.0	4TH YR STANDING
HFEDMAN	FACILITIES PLANNING AND DESIGN	3.0		3.0	HMETHRES, HBANQUET
HEVENT	EVENTS AND CONVENTIONS MANAGEMENT	2.0	1.0	3.0	3RD YR STANDING
HENTREP	ENTREPRENEURSHIP AND BUSINESS PLANNING IN HOSPITALITY MANAGEMENT SETTING	3.0		3.0	PRIMAN
HTQM	TQM IN HOSPITALITY MANAGEMENT	3.0		3.0	4TH YR STANDING
YHBOHM	HUMAN BEHAVIOR IN ORGANIZATION	3.0		3.0	PRIMAN
1LIT1	LITERATURE OF THE PHILIPPINES	3.0		3.0	NONE
		<b>21.0</b>	<b>4.0</b>	<b>22.0</b>	

**FOURTH YEAR SECOND SEMESTER**

<u>COURSE NO.</u>		<u>LEC HRS</u>	<u>LAB HRS</u>	<u>CREDIT UNITS</u>	<u>PREREQUISITE</u>
CPRACA	PRACTICUM A - IN- HOUSE PRACTICUM	3.0		3.0	ALL MJR SUBJECTS
CPRACB	PRACTICUM B	3.0		3.0	ALL MJR SUBJECTS
		<b>6.0</b>		<b>6.0</b>	

**TOTAL NUMBER OF UNITS**

**147.0    42.0    195.0**