

**COLLEGE OF HOSPITALITY MANAGEMENT**  
**Bachelor of Science in Hotel and Restaurant 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 WRITINGWITH 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>
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
HPRIMAR	PRINCIPLES OF MARKETING	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
1LIT1	LITERATURE OF THE PHILIPPINES	3.0		3.0	NONE
YBUSSTAT	BUSINESS STATISTICS	2.0	1.0	3.0	2BUSMATH
7FUNGAM	FUNDAMENTAL OF GAMES & SPORTS	2.0		2.0	7RHYACT
		<b>22.0</b>	<b>4.0</b>	<b>26.0</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>
HPURCOST	PURCHASING AND COST CONTROL	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 YR 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>
HHORMAR	HOTEL AND RESTAURANT SALES AND MARKETING	3.0		3.0	HPRIMAR
HFNBYS	FOOD AND BEVERAGE SERVICE OPERATIONS AND CONTROL SYSTEM	3.0	3.0	6.0	HCOMCOOK HCOMCOOK, HPURCOST
HRESMA	RESTAURANT MANAGEMENT	1.0	2.0	3.0	HINTOUR
HFRONTOFF	FRONT OFFICE SERVICES	2.0	1.0	3.0	XNONACC
XHORTAC	HOTEL AND RESTAURANT ACCOUNTING	3.0		3.0	NONE
YFUNCON	FUNDAMENTALS OF ECONOMICS	3.0		3.0	NONE
YBASFIN	BASIC FINANCE	3.0		3.0	NONE
5THEO3	A CATHOLIC VIEW OF SEXUALITY, MARRIAGE & FAMILY LIFE	3.0		3.0	5THEO2
		<b>21.0</b>	<b>7.0</b>	<b>27.0</b>	

**FOOD AND BEVERAGE SYSTEM NC II  
FRONT OFFICE 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	HFNBYS
HHOUSEMAN	HOUSEKEEPING PROCEDURES	2.0	1.0	3.0	HFRONTOFF
HHRM	HUMAN RESOURCE MANAGEMENT IN HOSPITALITY	3.0		3.0	4GENPSY
HMETHRES	METHODS OF RESEARCH IN THE HOSPITALITY INDUSTRY	3.0		3.0	YBUSSTAT
HBARTEN	BARTENDING	3.0	3.0	6.0	3RD YR STANDING
HFORLANG	FOREIGN LANGUAGE	3.0		3.0	3RD YR STANDING
5THEO4	A THEOLOGY OF SOCIAL TRANSFORMATION FOR THE FILIPINO CATHOLIC	3.0		3.0	5THEO3
		<b>20.0</b>	<b>7.0</b>	<b>27.0</b>	

**BARTENDING NC II  
HOUSEKEEPING NC II**

**THIRD YEAR SUMMER**

<u>COURSE NO.</u>		<u>LEC</u> <u>HRS</u>	<u>LAB</u> <u>HRS</u>	<u>CREDIT</u> <u>UNITS</u>	<u>PREREQUISITE</u>
4RIZAL	LIFE & WORKS OF RIZAL	3.0		3.0	NONE
HINTCUI	INTERNATIONAL CUISINE		3.0	3.0	HBANQUET
HARTKAMP	ARTAPPRECIATION/KAPAMPANGAN CULTURE	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</u> <u>HRS</u>	<u>LAB</u> <u>HRS</u>	<u>CREDIT</u> <u>UNITS</u>	<u>PREREQUISITE</u>
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
HRSEARCH	HOSPITALITY RESEARCH	3.0		3.0	HMETHRES
HENTREP	ENTREPRENEURSHIP AND BUSINESS PLANNING IN HOSPITALITY MANAGEMENT SETTING	3.0		3.0	PRIMAN
HROOMS	ROOMS DIVISION MANAGEMENT AND CONTROL SYSTEM	2.0	1.0	3.0	HHOUSEMAN
HTQM	TQM IN HOSPITALITY MANAGEMENT	3.0		3.0	4TH YR STANDING
YHBOHM	HUMAN BEHAVIOR IN ORGANIZATION	3.0		3.0	HPRIMAN
		<b>19.0</b>	<b>2.0</b>	<b>21.0</b>	

**FOURTH YEAR SECOND SEMESTER**

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

**TOTAL NUMBER OF UNITS****157.0 27.0 192.0**