



**Bachelor of Science in Hospitality Management (BSHM)**  
(Effective School Year 2018 - 2019)

Student Name: \_\_\_\_\_ Entry Date: \_\_\_\_\_

**FIRST YEAR**

FIRST SEMESTER				SECOND SEMESTER			
CODE	COURSE DESCRIPTION	Pre-Req	UNITS	CODE	COURSE DESCRIPTION	Pre-Req	UNITS
SOCS100	Rizal, Life Works and Writings		3	HTM 103	Philippine Culture, Tourism & Geography	HTM 101	3
HUM101	Art Appreciation		3	HTM 104	Quality Service Management in Tourism and Hospitality		3
MATH101	Mathematics in the Modern World		3	HTM 105	Principles of Tourism II (Micro Perspective)	HTM 101	3
ENG101	Purposive Communication		3	HM 101	Kitchen Essentials and Basic Food Preparation	HTM 102	3/2
HTM 101	Principles of Tourism I (Macro Perspective)		3	STS100	Science, Technology and Society		3
HTM 102	Risk Management as Applied to Safety, Security and Sanitation		3	PHILO101	Ethics		3
PSY100	Understanding the Self		3	COMP101	Computer Fundamentals		3
NSTP101	Civic Welfare Training Service 1		(3)	NSTP102	Civic Welfare Training Service 2	NSTP101	(3)
PE101	Theory and Practice in Physical Fitness		(2)	PE102	Rhythmic Activities	PE101	(2)
SocAct	Cefizen Awareness		(2)				
			<b>21</b>				<b>23</b>

**SECOND YEAR**

FIRST SEMESTER				SECOND SEMESTER			
CODE	COURSE DESCRIPTION	Pre-Req	UNITS	CODE	COURSE DESCRIPTION	Pre-Req	UNITS
HTM 106	Legal Aspects in Tourism & Hospitality	HTM 101	3	HTM 108	Entrepreneurship in Tourism & Hospitality		3
HTM 107	Tourism & Hospitality Marketing		3	HME 102	Food & Beverage Coffee Shop Operation	HM 101, 102	3/2
HM 102	Fundamentals of Food Service Operations		2/1	HME 103	Front Office Operations	HM 103	2/1
HM 103	Fundamentals of Lodging Operations		2/1	HME 104	Housekeeping Operations	HM 103	2/1
HME 101	Bread & Pastry	HM 101	3/2	BMC 101	Operation Management		3
SOCS101	Readings in Philippine History		3	SOCS102	The Contemporary World		3
PE103	Individual Sports	PE102	(2)	PE104	Team Sports	PE101	(2)
			<b>20</b>				<b>20</b>

**SUMMER**

CODE	COURSE DESCRIPTION	Pre-Req	UNITS
HM PRAC I	Restaurant Practicum 1 (300 hours)	HME 102	3
			<b>3</b>

**THIRD YEAR**

FIRST SEMESTER				SECOND SEMESTER			
CODE	COURSE DESCRIPTION	Pre-Req	UNITS	CODE	COURSE DESCRIPTION	Pre-Req	UNITS
HTM 109	Multicultural Diversity in the Workplace		3	HTM 110	Professional Development & Applied Ethics		3
HM 104	Applied Business Tools & Technologies in Hospitality	COMP 100	2/1	HM 106	Ergonomics & Facilities Planning for the Hospitality Industry	HM 112	3
HM 105	Supply Chain Management		3	HME 107	Regional International Cuisine	HME 101	2/1
HME 105	Food & Beverage Cost Control		3	HTM 111	Bar & Beverage Management		2/1
HME 106	Catering Management	HME 102	3/2	HM Res 1	Research Methods in Hospitality		3
Frgn Lang 1	French 1		3	Frgn. Lang 2	French 2	FRGN LANG 1	3
FIL101	Komunikasyon sa Akademikong Filipino		3	FIL102	Pagbasa at Pagsulat Tungo sa Pananaliksik	FIL101	3
			<b>23</b>				<b>21</b>

**FOURTH YEAR**

FIRST SEMESTER				SECOND SEMESTER			
CODE	COURSE DESCRIPTION	Pre-Req	UNITS	CODE	COURSE DESCRIPTION	Pre-Req	UNITS
HTM 112	Introduction to Meetings, Incentives Conferences & Events Management		3/2	HM PRAC II	Hotel Practicum II- (600 hrs)	ALL CORE & PROFESSIONAL SUBJECTS	6
BMC 102	Strategic Management and Total Quality Management		3				<b>6</b>
HM Res 2	Research Writing in Hospitality	HM RES 1	3				
FIL103	Masining na Pagpapahayag		3				
			<b>14</b>				