

The Bachelor of Science in Hotel and Restaurant Management – Culinary Management track provides technical know-how about hotel and restaurant operations while nourishing the students' culinary creativity and innovation. It also offers industry-recognized certifications embedded in its courses such as the TESDA National Certification (NC) II in Cookery and Food and Beverage Service.

## **First Year**

### **First Semester**

GED0106 – Art Appreciation

GED0107 – Readings in Philippine History

GED0108 – Retorika at Panitikan ng Pilipinas

GED0109 – Speech Communication

GED0110 – Understanding the Self

NST0101 – National Service Training Program 1

THC1102 – Risk Management as Applied to Safety, Security and Sanitation

WRP0101 – Wellness and Recreation Program 1

**Total units: 22.5**

### **Second Semester**

GED0101 – College Academic Skills in English

GED0102 – The Life and Works of Rizal

GED0103 – Mathematics in the Modern World

GED0104 – Science, Technology and Society

HSM1101 – Kitchen Essentials and Basic Food Preparation

NST0102 – National Service Training Program 2

THC1101 – Macro Perspective of Tourism and Hospitality

WRP0102 – Wellness and Recreation Program 2

**Total units: 22.5**

## **Second Year**

### **First Semester**

BME1101 – Production and Operations Management

GED0114 – Applied Ethics in Contemporary Times

GED0115 – Pag-aaral ng Wika at Kulturang Rehiyonal

THC1103 – Micro Perspective of Tourism and Hospitality

THC1106 – Professional Development and Applied Ethics

TRM1108 – Foreign Language 1

WRP0103 – Wellness and Recreation Program 3

HCMEL01 – CM Professional Elective 1

**Total units: 22.5**

### **Second Semester**

GED0105 – Wika, Kultura at Lipunan

GED0111 – Purposive Communication

GED0112 – Scholarly Inquiry

GED0113 – The Filipino in the Contemporary World

HSM1103 – Fundamental in Food Service Operations

HSM1201 – HM Apprenticeship Training 1

THC1107 – Tourism and Hospitality Marketing

WRP0104 – Wellness and Recreation Program 4

HCMEL02 – CM Professional Elective 2

**Total units: 23.5**

## **Third Year**

### **First Semester**

HSM1104 – Ergonomics and Facilities Planning for Hospitality Industry

HSM1105 – Supply Chain Management in Hospitality Industry

THC1108 – Legal Aspects in Tourism and Hospitality

TRM1107 – Introduction to Meetings, Incentives, Conference and Events Management

WRP0105 – Wellness and Recreation Program 5

HCMEL03 – CM Professional Elective 3

HCMEL04 – CM Professional Elective 4

HCMEL05 – CM Professional Elective 5

**Total units: 22.5**

### **Second Semester**

BME1102 – Strategic Management

HSM1102 – Research Writing

HSM1106 – Fundamentals in Lodging Operations

HSM1107 – Applied Business Tools and Technologies in Hospitality

THC1109 – Entrepreneurship in Tourism and Hospitality

WRP0106 – Wellness and Recreation Program 6

HCMEL06 – CM Professional Elective 6

**Total units: 19.5**

## **Fourth Year**

### **First Semester**

HSM1108 – Research in Hospitality

THC1104 – Philippine Culture and Tourism Geography

THC1105 – Quality Service Management in Tourism and Hospitality

THC1110 – Multicultural Diversity in Workplace for the Tourism Professional

TRM1110 – Foreign Language 2

WRP0107 – Wellness and Recreation Program 7

HC MEL07 – CM Professional Elective 7

**Total units: 19.5**

### **Second Semester**

HSM1202 – HM Apprenticeship Training 2

WRP0108 – Wellness and Recreation Program 8

**Total units: 7.5**