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 Kulturan 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
HCMEL07 – 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