



BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT (BSHM)

(Revised Curriculum, Effective 1st Semester, AY 2022-2023)

revision no. 01
Series of 2022

Per CMO No. 62 , Series of 2017

FIRST YEAR

First Semester

Course Code	Course Title	Units	Lec		Lab		Pre-Requisite
			Unit	Hrs	Unit	Hrs	
GE SELF	Understanding the Self	3	3	3	0	0	
GE MATH	Mathematics in the Modern World	3	3	3	0	0	
GE STS	Science, Technology & Society	3	3	3	0	0	
GE PCOM	Purposive Communication	3	3	3	0	0	
BA 11	Functional Areas of Business Operation	3	3	3	0	0	
THM 111	Applied Business Tools and Technologies (lec/lab)	3	2	2	1	3	
NSTP 111	National Service Training Program 1	3	3	3	0	0	
FIT 111	Physical Activity Towards Health & Fitness (Health & Wellness)	2	1	1	1	1	
		23	21	21	2	4	

Second Semester

Course Code	Course Title	Units	Lec		Lab		Pre-Requisite
			Unit	Hrs	Unit	Hrs	
GE ARTS	Arts Appreciation	3	3	3	0	0	
GE MST	Environment Studies	3	3	3	0	0	
GE ETHICS	Ethics and Peace Studies	3	3	3	0	0	
GE RIZAL	Life & Works of Rizal	3	3	3	0	0	
BA 12	Business Skills Development	3	3	3	0	0	
THC 121	Philippine Culture and Tourism Geography	3	3	3	0	0	
NSTP 122	National Service Training Program 2	3	3	3	0	0	NSTP 111
FIT 122	Physical Activity Towards Health & Fitness (Combative Sports)	2	1	1	1	1	FIT 111
		23	22	22	1	1	

SECOND YEAR

First Semester

Course Code	Course Title	Units	Lec		Lab		Pre-Requisite
			Unit	Hrs	Unit	Hrs	
GE EFCOM 1	Effective Communication 1(Listening & Speaking)	3	3	3	0	0	
GE HIST	Readings in Philippine History with Indigenous Peoples' Studies	3	3	3	0	0	
GE SSP	Philippine Constitution with Human Rights	3	3	3	0	0	
BA 14	Operations Management (TQM)	3	3	3	0	0	
ACC 12	Entrepreneurial Accounting	3	3	3	0	0	
THC 212	Risk Management as Applied to Safety, Security and Sanitation	3	3	3	0	0	
THC 213	Micro Perspective of Tourism and Hospitality	3	3	3	0	0	
FIT 213	Physical Activity Towards Health & Fitness	2	1	1	1	1	FIT 122
		23	22	22	1	1	

Second Semester

Course Code	Course Title	Units	Lec		Lab		Pre-Requisite
			Unit	Hrs	Unit	Hrs	
GE EFCOM 2	Effective Communication 2 (Reading & Writing)	3	3	3	0	0	GE EFCOM 1
GE WORLD	The Contemporary World	3	3	3	0	0	
STAT	Statistical Analysis with Software Application	3	1	1	2	2	
TAX 13	Income & Business Taxation	3	3	3	0	0	
THC 224	Macro Perspective of Tourism and Hospitality	3	3	3	0	0	
THC 225	Quality Service Management in Tourism and Hospitality	3	3	3	0	0	
HM 221	Kitchen Essentials and Basic Food Preparation	5	3	3	2	6	THC 212
FIT 224	Physical Activity Towards Health & Fitness (Traditional Games)	2	1	1	1	1	FIT 213
		25	20	20	5	9	

THIRD YEAR

First Semester

Course Code	Course Title	Units	Lec		Lab		Pre-Requisite
			Unit	Hrs	Unit	Hrs	
THC 316	Legal Aspects in Tourism and Hospitality	3	3	3	0	0	
THC 317	Multicultural Diversity in Workplace for Tourism Professional	3	3	3	0	0	
THC 318	Tourism and Hospitality Marketing	3	3	3	0	0	BA 11
THM 312	Foreign Language 1	3	3	3	0	0	
HM 313	Fundamentals in Food Service & Bar Operations (w/Lab)	4	3	3	1	3	THC 212
HM 314	Fundamentals in Lodging Operations (w/Lab)	4	3	3	1	3	THC 225
P-ELEC1	Professional Elective 1	3	3	3	0	0	
P-ELEC2	Professional Elective 2	3	3	3	0	0	
		26	24	24	2	6	

Second Semester

Course Code	Course Title	Units	Lec		Lab		Pre-Requisite
			Unit	Hrs	Unit	Hrs	
HM-RES1	Research in Hospitality Management 1	3	3	3	0	0	STAT
ANA 13	Business Analytics (Hospitality Mgt focus)	3	1	1	2	2	STAT
THC 329	Professional Development and Applied Ethics	3	3	3	0	0	
THM 323	Foreign Language 2	3	3	3	0	0	THM 312
HM 325	Supply Chain Management in Hospitality Industry	3	3	3	0	0	THC 318
HM 326	Ergonomics and Facilities Planning for the Hospitality Industry	4	3	3	1	3	
P-ELEC3	Professional Elective 3	5	3	3	2	6	
		24	19	19	5	11	

FOURTH YEAR

First Semester

Course Code	Course Title	Units	Lec		Lab		Pre-Requisite
			Unit	Hrs	Unit	Hrs	
HM-RES2	Research in Hospitality Management 2	3	3	3	0	0	HM-BRES1
HM-PRAC	Practicum/Work Integrated Learning (600 hours) - Front Office; Free Division	6	3	3	3	9	All core and professional courses in Levels 1-3
		9	6	6	3	9	

Second Semester

Course Code	Course Title	Units	Lec		Lab		Pre-Requisite
			Unit	Hrs	Unit	Hrs	
GGSR	Good Governance & Social Responsibility	3	3	3	0	0	
STRAMA	Strategic Management	3	3	3	0	0	
THC 4210	Entrepreneurship in Tourism and Hospitality	3	3	3	0	0	ACC 12/THC 318
THM 424	Introduction to Meetings, Incentives, Conferences and Events Management	4	3	3	1	3	
P-ELEC4	Professional Elective 4	4	3	3	1	3	
P-ELEC5	Professional Elective 5	4	3	3	1	3	
		21	18	18	3	9	

SUGGESTED ELECTIVES

Course Code	Course Title	Units	Lec		Lab		Pre-Requisite
			Unit	Hrs	Unit	Hrs	
HM-E11	Bar and Beverage Management (w/Lab)	4	3	3	1	3	
HM-E12	Housekeeping Operations (w/Lab)	4	3	3	1	3	
HM-E13	Rooms Division	4	3	3	1	3	
HM-E14	Bread and Pastry (w/Lab)	5	3	3	2	6	
HM-E15	Specialty Cuisine (w/Lab)	4	3	3	1	3	
HM-E16	Catering Management	3	3	3	0	0	
HM-E17	Culinary Fundamentals	4	3	3	1	3	
HM-E18	Costs Planning & Control (rooms division, food & beverage)	3	3	3	0	0	
HM-E19	Oenology (making wine and spirits)	4	3	3	1	3	
HM-E20	Food Styling and Design (LAB/LEC)	5	3	3	2	6	
HM-E21	Quick Food service Operations	3	3	3	0	0	
HM-E22	Menu Design & Revenue Management (Product Packaging Merchandising)	3	3	3	0	0	
HM-E23	Trends & Issues in the Hospitality	3	3	3	0	0	
HM-E24	Crowd and Crisis Management	3	3	3	0	0	

Reminders:

- 1 An INC grades will be given to students who failed to comply with the final requirements of the course;
- 2 INC grades should be complied within one year, otherwise a grade of 5.0 will automatically be reflected on the report card;
- 3 The maximum units to be enrolled for each semester should be strictly observed;

Reviewed/Reco

Approval :

Noted

ROSEMARIE C
Dean

ANOL, CPA, DM

ANNA
Chief A

LPT, Ed.D

by:

CONRA

DBE, Ph.D