



University of Southeastern Philippines
College of Business Administration

BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT (BSHM)
Specialization: Culinary Arts Management
CMO 62, Series of 2017
Approved per BOR Res. No. 58, Series of 2018
Revised per BOR Res. No. 75, Series of 2019
Effective SY 2018-2019

FIRST YEAR

First Semester

Course No.	Course Title	Credit		Total Units Credits	Pre-Requisite
		Lec	Lab		
GE 111	Purposive Communication	3		3	none
GE 112	Mathematics in the Modern World	3		3	none
HPC 111	Fundamentals of Food Service Operations	2	1	3	none
THC 112	The Macro Perspective of Tourism and Hospitality	3		3	none
THC 113	Risk Management as applied Safety, Security and Sanitation	3		3	none
CMPE 115	Culinary Nutrition	3		3	none
P.E. 111	Movement Enhancement	2		2	none
NSTP 111	National Service Training Program 1	3		3	none
Total				23	

Second Semester

Course No.	Course Title	Unit		Total Units Credits	Pre-Requisite
		Lec	Lab		
GE 113	Understanding the Self	3		3	none
GE 114	Ethics	3		3	none
THC 121	Philippine Tourism, Geography and Culture	3		3	none
THC 122	Micro Perspective of Tourism and Hospitality	3		3	none
HPC 123	Kitchen Essentials & Basic Food Preparation	2	1	3	THC 113
CMPE 125	Food and Beverage Cost Control with Culinary Mathematics	3		3	THC 113
P.E. 122	Fitness Exercise	3		3	PE 1
NSTP 122	National Service Training Program 2	2		2	NSTP 1
Total				23	

SECOND YEAR

First Semester

Course No.	Course Title	Credit		Total Units Credits	Pre-Requisite
		Lec	Lab		
GE 215	Life and Works of Rizal	3		3	none
GE 216	Readings in Philippine History	3		3	none
THC 211	Multicultural Diversity in Workplace for the Tourism Professional	3		3	none
HPC 212	Applied Business Tools and Technologies with Lab	2	1	3	none
HPC 213	Fundamentals in Lodging Operations	2	1	3	none
HPC 214	Foreign Language 1	3		3	none
CMPE 216	Bread and Pastry 1	2	1	3	none
PE 213	Physical Activities Towards Health and Fitness I	2		2	PE 2
Total				23	

Second Semester

Course No.	Course Title	Credit		Total Units Credits	Pre-Requisite
		Lec	Lab		
GE 217	Science, Technology and Society	3		3	none
GE 218	Arts Appreciation	3		3	none
THC 221	Quality Service Management in Tourism and Hospitality	3		3	none
HPC 222	Supply Chain Management in Hospitality Industry	3		3	none
HPC 223	Introduction to MICE	2	1	3	none
HPC 224	Foreign Language 2	3		3	HPC 214
CMPE 226	Rooms Division & Revenue Mgt	2	1	3	HAPE 215
PE 224	Physical Activities Towards Health & Fitness II	2		2	P.E. 3
Total				23	

THIRD YEAR

First Semester

Course No.	Course Title	Unit		Total Units Credits	Pre-Requisite
		Lec	Lab		
GE 319	Contemporary World	3		3	none
EGE 311	General Education Elective 1	3		3	none
BME 311	Operations Management in Hospitality Industry	3		3	none
THC 312	Professional Development and Applied Ethics	3		3	none
THC 313	Tourism and Hospitality Marketing	3		3	none
CMPE 316	Asian Cuisine with Philippine & Regional Cuisine	2	1	3	HPC 123
HPC 400	Research in Hospitality/Thesis Writing*	3		3	none
Total				21	

Second Semester

Course No.	Course Title	Unit		Total Units Credits	Pre-Requisite
		Lec	Lab		
EGE 312	General Education Elective 2	3		3	None
EGE 313	General Education Elective 3	3		3	None
BME 321	Strategic Management in Tourism and Hospitality	3		3	None
HPC 400	Research in Hospitality/Thesis Writing *	3		3	HPC 400
CMPE 325	Classical French Cuisine	2	1	3	HPC 123
CMPE 326	Gastronomy (Food and Culture)	2	1	3	HPC 123
Total				18	

FOURTH YEAR

First Semester

Course No.	Course Title	Unit		Total Units Credits	Pre-Requisite
		Lec	Lab		
THC 411	Legal Aspects in Tourism and Hospitality	3		3	THC 312
THC 412	Entrepreneurship in Tourism and Hospitality	3		3	THC 313
HPC 413	Ergonomics & Facilities Planning for the Hospitality Ind.	3		3	none
CM PE 417	Menu Design and Revenue Management	3		3	HPC 123
CM PE 418	Catering Management	3		3	HPC 123
CM PE 419	Industrial/Institutional/Commissary Food Service	3		3	HPC 123
Total				18	

Second Semester

Course No.	Course Title	Unit		Total Units Credits	Pre-Requisite
		Lec	Lab		
PRACT 421	HM Practicum (600 hrs)	6		6	Completed all academic Requirements
Total				6	

Note: *- A subject to be enrolled continuously until the last prescribed semester where student's grade will appear.

SUMMARY

General Education	36 units
NSTP	6 units
Physical Education	8 units
CBMEC	6 units
Tourism and Hospitality Core	30 units
Hospitality Professional Core	30 units
Professional Electives	15 units
Hospitality Program Specialization	15 units
Practicum	6 units
Institutional Electives	3 units
TOTAL	155 units

General Education Elective Options:

People and the Earth's Ecosystem
Human Reproduction
Living in the IT Era
Philippine Indigenous Community
Gender and Society
Popular Literature