



**LA SALLE UNIVERSITY**  
La Salle St., Brgy. Aguada, Ozamiz City 7200

**BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT**  
Effective SY 2013– 2014  
Revised Curriculum

**First Year**

**First Semester Subjects**

| Course No. | Descriptive Title                             | Lec | Lab | Units | Pre-requisites |
|------------|---|-----|-----|-------|----------------|
| RE1        | Outline to Salvation History                  | (3) |     | (3)   |                |
| En111      | Study and Thinking Skills in English          | 3   |     | 3     |                |
| Fi112      | Komunikasyon sa Akademikong Filipino          | 3   |     | 3     |                |
| HM111      | Introduction to Hotel & Restaurant Management | 3   |     | 3     |                |
| Mg101      | Principles of Management                      | 3   |     | 3     |                |
| PSHS       | Principles of Safety, Hygiene & Sanitation    | 3   |     | 3     |                |
| Po101      | Philippine Gov't & The Constitution           | 3   |     | 3     |                |
| Py101      | General Psychology                            | 3   |     | 3     |                |
| Ma103      | Business Math                                 | 3   |     | 3     |                |
| Co101      | Integrated Application Software               | 3   |     | 3     |                |
| PE111      | Physical Fitness                              | 2   |     | 2     |                |
| NSTP 1     | National Service Training Program             | (3) |     | (3)   |                |
|            | TOTAL   |     |     | 29(6) |                |

**Second Semester Subjects**

| Course No. | Descriptive Title                           | Lec | Lab | Units | Pre-requisites |
|------------|---|-----|-----|-------|----------------|
| Hi101      | Phil. History: Government and Constitution  | 3   |     | 3     |                |
| En121      | Writing in the Discipline                   | 3   |     | 3     | En111          |
| To111      | Principles of Tourism I                     | 3   |     | 3     |                |
| HM121      | Principles of Food Selection                | 2   | (2) | 4     | HM111          |
| HM122      | Hotel Front Office Procedures               | 3   | (2) | 5     | HM111&Co101    |
| HM123      | Hotel Housekeeping Procedures               | 3   | (2) | 5     | HM111&PSHS     |
| Fi112      | Pagbabasa at Pagsulat tungo sa Pananaliksik | 3   |     | 3     | Fi111          |
| PE 201     | Rhythmic Activities                         | 2   |     | 2     | PE111          |
| SS101      | Humanities: Arts, Man & Society             | 3   |     | 3     |                |
| NSTP 2     | National Service Training Program           | (3) |     | (3)   | NSTP1          |
|            | TOTAL                                       |     |     | 25(9) |                |

*Note: The student is expected to take the Front Office & Housekeeping NCII exams.*

**Second Year**

**First Semester Subjects**

| Course No. | Descriptive Title                                   | Lec | Lab | Units  | Pre-requisites |
|------------|---|-----|-----|--------|----------------|
| RE2        | Christology   | (3) |     | (3)    | RE 1           |
| HM211      | Culinary Arts & Sciences                            | 2   | (3) | 5      | HM121          |
| HM212      | Food & Beverage Service Procedures                  | 4   | (4) | 8      | HM111 & PSHS   |
| To 201     | Principles of Tourism II                            | 3   |     | 3      | To101          |
| Po103      | Life & Works of Rizal                               | 3   |     | 3      |                |
| Sc101      | Ecology/Environmental Science Mgt. System           | 3   |     | 3      |                |
| En201      | Speech and Oral Communication                       | 3   |     | 3      | En111 & En121  |
| Ac101      | Basic Accounting                                    | 3   |     | 3      |                |
| Bs102      | Personality Development & Public Rel. for Hoteliers | 3   |     | 3      |                |
| PE 301     | Individual/Dual Sports and Games                    | 2   |     | 2      | PE 2           |
|            | TOTAL   |     |     | 26(10) |                |

*Note: The student is expected to take the Food and Beverage NCII exam.*

**Second Semester Subjects**

| Course No. | Descriptive Title                                | Lec | Lab | Units | Pre-requisites |
|------------|--|-----|-----|-------|----------------|
| En301      | Philippine Literature                            | 3   |     | 3     |                |
| To301      | Tourism Planning & Development                   | 3   |     | 3     | Tour 1&2       |
| Phi1       | Logic  | 3   |     | 3     |                |
| EBP        | Entrepreneurship, Business & Planning            | 3   |     | 3     |                |
| Ec101      | Basic Economics                                  | 3   |     | 3     |                |
| Fn101      | Basic Finance                                    | 3   |     | 3     |                |
| HM221      | Banquet, Function & Catering Services Procedures | 3   |     | 3     | HM111, HM212   |
| HM222      | Food & Bev. Control Sys.                         | 3   |     | 3     | HM212          |
| SS102      | Cultural Anthropology                            | 3   |     | 3     |                |
| PE 401     | Team Sports/Games                                | 2   |     | 2     | PE 3           |
| OJTHM      | In-house Practicum (60 hours)                    | (1) |     | (1)   | HM111-HM212    |
|            | TOTAL  |     |     | 29(1) |                |

**Summer Subject**

| Course No. | Descriptive Title       | Lec | Lab | Units | Pre-requisites |
|------------|-------------------------|-----|-----|-------|----------------|
| PrachM1    | Practicum 1 (360 hours) | 4   |     | 4     | In-house OJT   |

**Note: After completing the two (2) years and (1) summer, the student can apply for graduation with the title Associate in Hospitality Management (AHM).**

### Third Year

#### First Semester Subjects

| Course No. | Descriptive Title                                    | Lec | Lab | Units | Pre-requisites                          |
|------------|--|-----|-----|-------|---|
| RE3        | Ecclesiology and Sacraments                          | (3) |     | (3)   | RE2                                     |
| To401      | Philippine Tourism Laws                              | 3   |     | 3     | To101, 201, 301 & HM111,121,122,123,211 |
| Mk101      | Principles of Marketing                              | 3   |     | 3     | Mg101                                   |
| HM311      | Baking & Cake Decors                                 | 2   | 3   | 2(3)  | HM211                                   |
| HM312      | Hot & Cold Kitchen                                   | 1   | 3   | 1(3)  | HM211                                   |
| HM313      | Rooms Division Management & Control System           | 3   |     | 3     | HM122, HM123                            |
| HM315      | Hospitality Research Methods & Techniques in Writing | 3   |     | 3     | HM111-HM311                             |
| MIS        | Management Information System                        | 3   |     | 3     |   |
| Ma104      | Basic Statistics                                     | 3   |     | 3     | Ma103                                   |
| HBO        | Human Behavior in Organization                       | 3   |     | 3     |   |
|            | TOTAL  |     |     | 24(9) |   |

#### Second Semester Subjects

| Course No. | Descriptive Title                                    | Lec | Lab | Units | Pre-requisites  |
|------------|--|-----|-----|-------|---|
| HM321      | Management & Cost Control in Food Service Operations | 3   |     | 3     | HM211,212,221, Ac101  |
| FL 1       | Foreign Language 1                                   | 3   |     | 3     |   |
| TQM        | Total Quality Management in the Hospitality Industry | 3   |     | 3     |   |
| HM322      | Hospitality Research Writing & Counseling            | 3   |     | 3     | HM111-HM311   |
| En401      | Business Communication                               | 3   |     | 3     | En111 – 301   |
| EHM001     | Asian Cuisine  | 1   | 3   | 1(3)  | HM211   |
| HM322      | Events Management                                    | 4   |     | 4     | Mg011,Mk101,Ac101,Fn101,HBO,En201,MIS&To101,201,301,TQM,HM122,EBP |
|            | TOTAL  |     |     | 20(3) |   |

### Fourth Year

#### First Semester Subjects

| Course No. | Descriptive Title                                     | Lec | Lab | Units | Pre-requisites  |
|------------|---|-----|-----|-------|---|
| RE 4       | Basic Christian Morality                              | (3) |     | (3)   | RE3   |
| EHM002     | Western/International Cuisine                         | 3   |     | 3     | HM111-HM311   |
| EHM003     | Banquet & Catering Management                         | 3   |     | 3     | HM111-HM311   |
| HM411      | Cruise Management                                     | 3   |     | 3     | HM111-HM311   |
| FL 2       | Foreign Language 2                                    | 3   |     | 3     |   |
| EHRM19     | Hospitality Organizational Management                 | 3   |     | 3     | HM111-HM311   |
| HM412      | Human Resource Management in the Hospitality Industry |     |     | 3     | HM111-HM311   |
| EHM004     | Hospitality Operational Management                    | 3   |     | 3     | HM111-HM311   |
| EHM005     | Convention Management                                 | 3   |     | 3     | Mg011,Mk101,Ac101,Fn101,HBO,En201,MIS&To101,201,301,TQM,HM122,EBP |
|            | TOTAL   |     |     | 24(3) |   |

Note: after completing the 1st sem of 4<sup>th</sup> year, the student can take the NC II exam in Commercial Cooking.

#### Second Semester

| Course No. | Descriptive Title                                | Lec | Lab | Units | Pre-requisites         |
|------------|--|-----|-----|-------|------------------------|
| Prac HM2   | Practicum 2 or International Practicum (500 hrs) |     |     | 4     | All HRM major subjects |