

	EASTERN VISAYAS STATE UNIVERSITY- ORMOC CAMPUS						
	Ormoc City						
	Title Form: CURRICULUM CHECKLIST	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Control No.</td> <td></td> </tr> <tr> <td>Revision No.</td> <td></td> </tr> <tr> <td>Date</td> <td></td> </tr> </table>	Control No.		Revision No.		Date
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BSHM
Bachelor of Science in Hospitality
Management
Implemented first Semester SY 2018

**BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT
(BSHM)**
(Effective A.Y. 2021-2022)

Name: _____ **Student No:** _____

(Last Name) (Given Name) (Middle Name)

Home Address: _____ **Contact No:** _____

Email Address: _____ **Parent/ guardian's Contract No:** _____

FIRST YEAR (First Semester)

GRADE	COURSE NO.	DISCRIPTIVE TITLE	NO. OF HOURS/WEEK		UNITS	PRE REQUISITE
			LEC	LAB		
	GEN. ED. 001	Purposive Communication	3	0	3	
	GEN. ED. 002	Understanding the Self	3	0	3	
	GEN. ED. 007	Contemporary World	3	0	3	
	GEN. EI 001	Elective (Entrepreneurial Mind)	3	0	3	
	THC 113	Macro Perspective of Tourism and Hospitality	3	0	3	
	THC 133	Risk Management as Applied to Safety, Security, and Sanitation	3	0	3	
	BME 113	Accounting and Finance in Tourism and Hospitality	3	0	3	
	PATH-FIT 1	Movement and Competency Training	2	0	2	
	NSTP 1	Nation Service Training Program 1	3	0	3	
		Total	26	0	26	

Evaluated By: _____ Date: _____

FIRST YEAR (Second Semester)

GRADE	COURSE NO.	DISCRIPTIVE TITLE	NO. OF HOURS/WEEK		UNITS	PRE REQUISITE
			LEC	LAB		
	GEN. EI 002	Elective (Living in IT Era)	3	0	3	
	THC 123	Quality Service Management in Tourism and Hospitality	3	0	3	THC 113
	THC 143	Philippine Tourism, Geography, and Culture	3	0	3	THC 113
	THC 163	Micro Perspective of Tourism and Hospitality	3	0	3	THC 113
	HPC 123	Kitchen Essentials and Basic Food Preparation	1	6	3	THC 133
	HPC 143	Fundamentals in Lodging Operations	2	3	3	THC 113
	PATH-FIT 2	Fitness Training	2	0	2	PE 112
	NSTP 2	National Service Training Program 2	3	0	3	NSTP 113
		Total	20	9	23	

Evaluated By: _____ Date: _____

SECOND YEAR (First Semester)

GRADE	COURSE NO.	DISCRIPTIVE TITLE	NO. OF HOURS/WEEK		UNITS	PRE REQUISITE
			LEC	LAB		
	GEN. ED. 004	Mathematics in the Modern World	3	0	3	
	GEN. ED. 003	Readings in Philippine History	3	0	3	
	LIT 001	Philippine Literature	3	0	3	
	GEN. EI 003	Elective (Front Office Operations)	3	0	3	
	BME 213	Business Organization and Management	3	0	3	THC 123
	HPC 213	Applied Business Tools and Technologies (PMS) with Lab	2	3	3	HPC 143
	HPC 223	Supply Chain Management in Hospitality Industry with Applied Economics	3	0	3	THC 163
	HPC 5	Foreign Language 1	3	0	3	
	PATH-FIT 3	Dance, Sports, Group Exercise, Outdoor, and Adventure Activities	2	0	2	PE 122
		Total	25	3	26	

SECOND YEAR (Second Semester)

GRADE	COURSE NO.	DISCRIPTIVE TITLE	NO. OF HOURS/WEEK		UNITS	PRE REQUISITE
			LEC	LAB		
	GEN. ED. 005	Arts Appreciation	3	0	3	
	GEN. ED 006	Ethics	3	0	3	
	LIT 002	Contemporary Literature	3	0	3	
	DRR 113	Disaster Risk Reduction and Education in Emergencies	3	0	3	THC 133
	HPC 223	Fundamentals in Food Service Operations	2	3	3	HPC 123
	HPC 243	Introduction to Meetings, Incentives, Conference, and Events, Management (MICE)	2	3	3	THC 133/ THC 163
	HMPE 223	Elective Course (Quick Food Service Operation)	3	0	3	
	HPC 263	Foreign Language 2	3	0	3	HPC 253
	PATH-FIT 4	Basic Swimming	2	0	2	PE 212
Total			24	6	26	

Evaluated By: _____ Date: _____

SUMMER

GRADE	COURSE NO.	DISCRIPTIVE TITLE	NO. OF HOURS/WEEK		UNITS	PRE REQUISITE
			LEC	LAB		
	HPC 202	Educational Tour/ Field Trip	2	0	2	All 1 st & 2 nd HPC & THC SUBJECTS
Total			2	0	2	

Evaluated By: _____ Date: _____

THIRD YEAR (First Semester)

GRADE	COURSE NO.	DISCRIPTIVE TITLE	NO. OF HOURS/WEEK		UNITS	PRE REQUISITE
			LEC	LAB		
	RIZAL 001	Rizal's Life and Work	3	0	3	
	GEN. ED. 008	Science, Technology, and Society	3	0	3	
	HMPE 313	Elective Course (Menu Design and Revenue Management)	3	0	3	
	HMPE 333	Elective Course (Trends and Issues in the Hospitality)	3	0	3	
	BME 313	Operations Management in Tourism and Hospitality Industry	3	0	3	BME 213
	HPC 313	Ergonomics and Facilities Planning for the Hospitality Industry	3	0	3	THC & HPC Courses
	HPC 333	Research in Hospitality 1	3	0	3	THC & HPC Courses
	THC 333	Professional Development and Applied Ethics	3	0	3	
Total			24	0	24	

Evaluated By: _____ Date: _____

THIRD YEAR (Second Semester)

GRADE	COURSE NO.	DISCRIPTIVE TITLE	NO. OF HOURS/WEEK		UNITS	PRE REQUISITE
			LEC	LAB		
	HMPE 323	<i>Elective (Bar and Beverage Mgt)</i>	2	3	3	
	HMPE 345	<i>Elective (FOOD AND BEVERAGE COST CONTROL)</i>	3	0	3	
	BME 323	Strategic Management in Tourism and Hospitality	3	0	3	BME 313
	THC 323	Tourism and Hospitality Marketing	3	0	3	BME 113
	THC 343	Legal Aspects in Tourism and Hospitality	3	0	3	
	THC 363	Multicultural Diversity in Workplace for the Tourism Professional	3	0	3	HPC 233/ BME 213
	THC 383	Entrepreneurship in Tourism and Hospitality	3	0	3	BME 113
	HPC 323	Research in Hospitality 2	3	0	3	HPC 333
Total			24	3	24	

Evaluated By: _____ Date: _____

FOURTH YEAR (First Semester)

GRADE	COURSE NO.	DISCRIPTIVE TITLE	NO. OF HOURS/WEEK		UNITS	PRE REQUISITE
			LEC	LAB		
	HM 417	Procticum-700 Hours	0	7	7	
Total			0	7	7	

Evaluated By: _____ Date: _____

FOURTH YEAR (Second Semester)

GRADE	COURSE NO.	DISCRIPTIVE TITLE	NO. OF HOURS/WEEK		UNITS	PRE REQUISITE
			LEC	LAB		
	HM 427	Procticum-700 Hours	0	7	7	
Total			0	7	7	

Approved by virtue of Board Resolution No. 76, series of 2020

Arts and Humanities (9)	Social Science & Philosophy (11)	Mathematics, Science & Technology (11)
Elements of Understanding Gender and Development	Economics for Everyday Life	Chemical Commodities
Great Books	Entrepreneurship for All Professionals	Disaster Risk and Management
Indigenous Creative Crafts	Gender and Society/ Kasarian at Lipunan	Drugs: Discover, Benefits and Illegal Uses
Philippine Popular Culture	Hermeneutics	Environmental Data Analysis
Reading Visual Art	Logic	Environmental Science
Society and Literature/ Sosyedad at Literatura	Philippine Indigenous Community	Finite Mathematics
Technical Writing Across Professions	Philosophy of Man	Global Climate Change- Resilience and Vulnerability
Teknikal na Pagsulat s iba't ibang Larang	Religion, Religious Experiences, and Spirituality	History of Mathematics
Waray Culture and the Arts	Symbolic Logic	Living in IT Era
	The Entrepreneurial Mind	Urban Environment
	World History and Civilization	Writing for Scientific Research
Note: Students are given the option to choose the 3 Gen Ed Elective Courses		

ELECTIVE COURSES

Courses	Units	Lec	Lab
Gastronomy (Food and Culture)	3	3	0
Housekeeping Operations	3	2	3
Industrial/ Institutional/Commissary Food Service	3	3	0
Menu Design and Revenue Management	3	3	0
Philippine Regional Cuisine	3	1	6
Quick Food Service Operations	3	3	0
Recreation and Leisure Management	3	3	0
Rooms Division	3	2	3
Specialty Cuisine	3	1	6
Trends and Issues in the Hospitality	3	3	0

Courses	Units	Lec	Lab
Asian Cuisine	3	1	6
Bar and Beverage Management w/ Lab	3	2	3
Bread and Pastry	3	1	6
Culinary Fundamental w/ Lab	3	2	3
Food And Beverage Operations	3	2	3
Food and Beverage Operations w/ Lab	3	2	3
Food Styling and Design	3	1	6
Front Office Operations	3	2	3
Fundamentals of Food Science and Technology	3	2	3
Grade Manger	3	1	6

COURSES	Number of Units
General Education	45 units
Tourism and Hospitality Core	30 units
Hospitality Professional Core	35 units
Hospitality Management	15 units
Professional Electives	12 units
Business Management Education	14 units
Practicum	8 units
Physical Education	6 units
National Service Training Program	165 units
Total Number of Units:	165 units

Prepared and submitted by:

GENELYN M. CALZADA, DMT
Head, Business and Mgt. Department