Just as salt and pepper are the fundamentals of flavor, theory and practice are the foundations of our discipline.

The School of Hotel, Restaurant and Institution Management (SHRIM) primes future hoteliers, restaurateurs, and managers for the rigors and precision of the hospitality industry.

DELIGHT

EXCITE
The Hospitality Management track trains you to be a manager proficient in the operations of the hotel and restaurant business, from operations to marketing.

Where you can go next.
The Tourism Management track prepares you for a successful career in the fields of recreation and travel. Learn the cultural and personal inclinations and expectations of travelers in order to facilitate the most fulfilling journeys and experiences.

International Hospitality Management
Why you must go the distance.
For IHM students, one degree is not enough. They earn Philippine and French bachelor's degrees and benefit from Institut Vatel's worldwide network of schools recognized for international programs in business, hotel and tourism management.

How you can be superb.

The Culinary Arts track equips you with the fundamentals of food preparation and food service. It sharpens your management and critical thinking skills for you to be leaders in the culinary industry.

What you can sink your teeth into.

The Hotel, Restaurant and Institution Management program integrates theory and practice to provide you with a strong service orientation and a global perspective of hotel and restaurant operations. Students specialize in any of the three tracks: Culinary Arts, Hospitality Management, and Tourism Management.

Why you must go the distance.
For IHM students, one degree is not enough. They earn Philippine and French bachelor's degrees and benefit from Institut Vatel’s worldwide network of schools recognized for international programs in business, hotel and tourism management.

SHRIM adheres to the philosophy that superior education culminates in practice. Its campus, the Angelo King International Center (AKIC), houses industry standard kitchen laboratories where students apply what they learn through hands-on experience.

The Culinary Arts track equips you with the fundamentals of food preparation and food service. It sharpens your management and critical thinking skills for you to be leaders in the culinary industry.

What you can sink your teeth into.

The Hotel, Restaurant and Institution Management program integrates theory and practice to provide you with a strong service orientation and a global perspective of hotel and restaurant operations. Students specialize in any of the three tracks: Culinary Arts, Hospitality Management, and Tourism Management.

Why you must go the distance.
For IHM students, one degree is not enough. They earn Philippine and French bachelor's degrees and benefit from Institut Vatel’s worldwide network of schools recognized for international programs in business, hotel and tourism management.

SHRIM adheres to the philosophy that superior education culminates in practice. Its campus, the Angelo King International Center (AKIC), houses industry standard kitchen laboratories where students apply what they learn through hands-on experience.

The Culinary Arts track equips you with the fundamentals of food preparation and food service. It sharpens your management and critical thinking skills for you to be leaders in the culinary industry.

What you can sink your teeth into.

The Hotel, Restaurant and Institution Management program integrates theory and practice to provide you with a strong service orientation and a global perspective of hotel and restaurant operations. Students specialize in any of the three tracks: Culinary Arts, Hospitality Management, and Tourism Management.

Why you must go the distance.
For IHM students, one degree is not enough. They earn Philippine and French bachelor's degrees and benefit from Institut Vatel’s worldwide network of schools recognized for international programs in business, hotel and tourism management.

SHRIM adheres to the philosophy that superior education culminates in practice. Its campus, the Angelo King International Center (AKIC), houses industry standard kitchen laboratories where students apply what they learn through hands-on experience.