The Hotel, Restaurant and Institution Management degree program integrates theory and practice to provide students with a strong management and service orientation as well as a global perspective of hotel and restaurant operations.

The Culinary Arts track is for those who want to create new dishes and experiment in the kitchen. It nurtures passion for food and its preparation. Students learn to work in a professional kitchen using the latest tools and equipment to prepare a variety of dishes while observing sanitation, safety and hygiene. Aside from an extensive knowledge of international cuisine, students will also be taught financial management, entrepreneurship, franchising and small business management.

Bachelor of Science in Hotel, Restaurant, and Institution Management (Culinary Arts)

School of Hotel, Restaurant and Institution Management

**CAREERS**

- Chef de Partie: Poissonier
- Extremetier: Restaurant Manager
- Executive Chief: Restaurateur
- F&B Manager: Rotisseur
- Garde Manager: Sauté Chef
- Grilardin: Sous Chef
- Pastry Chef: Tournant
- Caterer: Research and Development Chef

**FOUNDATION SUBJECTS**

- Basic Accounting for the Hospitality Industry
- Entrepreneurship, Franchising for the Hospitality Industry
- Financial Management for the Hospitality Industry
- Foreign Language 1
- Front Office Operations 1 (Lecture) and 2 (Laboratory)
- Hazard Analysis in Food
- Information System for Culinary Arts
- Marketing Management for Hospitality Industry
- Nutrition and Wellness (Lecture and Laboratory)
- Principles of Food Production & Menu Planning (Lecture and Laboratory)
- Principles of Management
- Principles of Tourism 1 and 2
- Travel and Tourism Management

**MAJOR SUBJECTS AND PRACTICUM**

- Asian Cuisine (Lecture and Laboratory)
- Basic Professional Cooking Skills (Lecture and Laboratory)
- Butchery and Fish Mongery (Lecture and Laboratory)
- Filipino Cuisine (Lecture and Laboratory)
- Fundamentals of Baking and Pastry (Lecture and Laboratory)
- Gardemanger and Charcuterie (Lecture and Laboratory)
- International Cuisine (Lecture and Laboratory)
- Personality Development in the Hospitality Industry
- Poultry and Meat Cookery (Lecture and Laboratory)
- Seafood Cookery (Lecture and Laboratory)

Disclaimer: There are general education and institutional courses not listed. Courses may change without prior notice. For complete information, please purchase a copy of the program flowchart.

For more information, please contact:
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