

De La Salle-College of Saint Benilde

Bachelor of Science in Hotel, Restaurant and Institution Management

Program Specification

Awarding Institution	De La Salle-College of Saint Benilde
School	School of Hotel, Restaurant and Institution Management
Program Accreditation	<p>Philippine Accrediting Association of Schools, Colleges and Universities PAASCU Level IV Granted re-accreditation for five (5) years valid until November 2019.</p> <p>Commission on Higher Education (CHED) Center of Excellence in Hotel and Restaurant Management valid until December 2018 (extended as per CHED CMO No. 3 series of 2019 until the new guidelines are formulated).</p>
Name of Final Award	Bachelor of Science in Hotel, Restaurant and Institution Management (BS-HRIM)
Program Title	Bachelor of Science in Hotel, Restaurant and Institution Management (BS-HRIM)
Description of the Program	<p>BS-HRIM 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. Students choose between 3 tracks of specialization – Hospitality Management, Culinary Arts, or Travel & Tourism Management.</p> <p>The Hospitality Management Track teaches students the essential principles of managing hotels, restaurants, and catering companies. In the process, they oversee diverse functions of the business, from accounting and finance to marketing and human resources.</p> <p>The Culinary Arts Track equips students with the fundamentals of food preparation and food service. It sharpens their management and critical thinking skills for them to become chefs, managers, and leaders in the industry.</p> <p>The Travel & Tourism Management Track grooms students for a successful career in the fields of lodging, food service, recreation, and travel. They learn the cultural and personal inclinations and expectations of travelers in order to facilitate the most fulfilling journeys and experiences.</p>

Expected Program Learning Outcomes

Upon completion of the **BACHELOR OF SCIENCE IN HOTEL, RESTAURANT, AND INSTITUTION MANAGEMENT**, learners under the **HOSPITALITY MANAGEMENT** track are expected to:

- PO1. Manage effectively and efficiently hotels, restaurants, and institutional food service units to address organizational challenges and issues, propose strategies, find opportunities, and make rational decisions through applicable management principles.
- PO2. Conceptualize creative ideas to innovate for product and process improvement using evidence-based practices and the latest technological advancement in response to industry related concerns.
- PO3. Assess the needs of internal & external customers in order to exceed service expectations by applying established customer service principles.
- PO4. Demonstrate teamwork and collaboration in providing solutions to issues and challenges in the tourism industry that constructively and proactively build on strengths and overcome weaknesses.
- PO5. Articulate ideas and opinions to attain proficiency in more than two languages to address industry needs through effective verbal and non-verbal communication.
- PO6. Create new business ventures based on data, current events and industry trends to develop entrepreneurial skills through the application of management principles in activities that support nation building.
- PO7. Exhibit interpersonal and communication skills necessary in dealing with a culturally diverse environment through exposure to different languages, cultural protocols, and traditions experienced inside and outside the classroom.
- PO8. Demonstrate the Lasallian and Benildean Core Values to exemplify high level of self-worth and actualization by participating in nation-building and value forming advocacies.
- PO9. Demonstrate professional stance, bearing and decorum to exude professionalism according to hospitality industry dress code and grooming standards.
- PO10. Exhibit flexibility and high level of performance to respond appropriately to critical service scenarios by adjusting to the needs of the situation.
- PO11. Apply specialized / technical knowledge, skills, and abilities in front office operations, professional housekeeping, and food & beverage service to conform to internationally acceptable service standards by employing current industry methods, technology, practices, and trends.

Upon completion of the **BACHELOR OF SCIENCE IN HOTEL, RESTAURANT, AND INSTITUTION MANAGEMENT**, learners under the **CULINARY ARTS** track are expected to:

- PO1. Manage effectively and efficiently hotels, restaurants, and institutional food service units to address organizational challenges and issues, propose strategies, find opportunities, and make rational decisions through applicable management principles.
- PO2. Conceptualize creative ideas to innovate for product and process improvement using evidence-based practices and the latest technological advancement in response to industry related concerns.
- PO3. Assess the needs of internal & external customers in order to exceed service expectations by applying established customer service principles.
- PO4. Demonstrate teamwork and collaboration in providing solutions to issues and challenges in the tourism industry that constructively and proactively build on strengths and overcome weaknesses.
- PO5. Articulate ideas and opinions to attain proficiency in more than two languages to address industry needs through effective verbal and non-verbal communication.
- PO6. Create new business ventures based on data, current events and industry trends to develop entrepreneurial skills through the application of management principles in activities that support nation building.
- PO7. Exhibit interpersonal and communication skills necessary in dealing with a culturally diverse environment through exposure to different languages, cultural protocols, and traditions experienced inside and outside the classroom.
- PO8. Demonstrate the Lasallian and Benildean Core Values to exemplify high level of self-worth and actualization by participating in nation-building and value forming advocacies.
- PO9. Demonstrate Culinary Skills to prepare high quality food product by using nutrition principles in menu planning and production.
- PO10. Apply culinary technological skills on evolving food trends and equipment to attain proficiency in the practice of scientific principles.
- PO11. Promote Filipino cuisine to preserve the authenticity of Filipino food through the use of traditional cooking methods and ingredients.
- PO12. Create menus to successfully operate kitchens using culinary principles.

Upon completion of the **BACHELOR OF SCIENCE IN HOTEL, RESTAURANT, AND INSTITUTION MANAGEMENT**, learners under the **TRAVEL & TOURISM MANAGEMENT** track are expected to:

- PO1. Manage effectively and efficiently travel & tourism businesses to address organizational challenges and issues, propose strategies, find opportunities, and make rational decisions through applicable management principles.
- PO2. Conceptualize creative ideas to innovate for product and process improvement using evidence-based practices and the latest technological advancement in response to industry related concerns.
- PO3. Assess the needs of internal & external customers in order to exceed service expectations by applying established customer service principles.
- PO4. Demonstrate teamwork and collaboration in providing solutions to issues and challenges in the tourism industry that constructively and proactively build on strengths and overcome weaknesses.
- PO5. Articulate ideas and opinions to attain proficiency in more than two languages to address industry needs through effective verbal and non-verbal communication.
- PO6. Create new business ventures based on data, current events and industry trends to develop entrepreneurial skills through the application of management principles in activities that support nation building.
- PO7. Exhibit interpersonal and communication skills necessary in dealing with a culturally diverse environment through exposure to different languages, cultural protocols, and traditions experienced inside and outside the classroom.
- PO8. Demonstrate the Lasallian and Benildean Core Values to exemplify high level of self-worth and actualization by participating in nation-building and value forming advocacies.
- PO9. Compare the Philippines' competitiveness as a destination in order to develop a comprehensive marketing plan that is aligned with the DOT's marketing thrust.
- PO10. Assess specific needs of target market segments to create new, innovative and customized travel products with the use of information communications technology (ICT) and knowledge of current tourism trends.
- PO11. Compare and contrast destinations according to their tourism potential to construct a tourism development plan anchored on sustainability principles based on the UNWTO's Sustainable Tourism for Development Guidebook.

<p>Admission Requirements</p>	<p>All students must pass the Benildean Entrance Exam (BEE). The information regarding application, admission timetable, and application results may be viewed at Benilde Admissions Center. Downloadable forms and school brochures are available from this site.</p> <p>Applicants applying to any degree or non-degree program offered by DLS-CSB are expected to provide a complete medical disclosure of past or present conditions that may have an effect on student learning and their intention to be a member of the Benildean community.</p> <p>As an additional requirement for the School of HRIM, applicants are required to submit a photocopy of their quantitative Hepatitis profile verified by the Benilde Admissions Center against the original.</p>																				
<p>Program Overview</p>	<p>The Program consists of 183 units (173 academic units and 10 non-academic units) distributed as follows:</p> <table border="0" style="width: 100%; margin-left: 40px;"> <thead> <tr> <th style="text-align: left;"></th> <th style="text-align: right;">Units</th> </tr> </thead> <tbody> <tr> <td>CHED GE Core Courses</td> <td style="text-align: right;">53</td> </tr> <tr> <td>DLS-CSB Institutional Courses</td> <td style="text-align: right;">16</td> </tr> <tr> <td>Business & Management Education Courses</td> <td style="text-align: right;">6</td> </tr> <tr> <td>Tourism and Hospitality Core Courses</td> <td style="text-align: right;">30</td> </tr> <tr> <td colspan="2"> Tracks of Specialization:</td> </tr> <tr> <td>Hospitality Professional Courses</td> <td style="text-align: right;">68</td> </tr> <tr> <td>Hospitality & Culinary Professional Courses</td> <td></td> </tr> <tr> <td>Tourism Professional Courses</td> <td></td> </tr> <tr> <td>Practicum</td> <td style="text-align: right;">10</td> </tr> </tbody> </table>		Units	CHED GE Core Courses	53	DLS-CSB Institutional Courses	16	Business & Management Education Courses	6	Tourism and Hospitality Core Courses	30	 Tracks of Specialization:		Hospitality Professional Courses	68	Hospitality & Culinary Professional Courses		Tourism Professional Courses		Practicum	10
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<p>Curriculum and Program Structure</p>	<p>The curriculum and program structure are outlined in the program checklist. The curriculum map shows the alignment between the courses in the program and the program outcomes.</p>																				
<p>Teaching and Learning Strategy, Assessment</p>	<p>DLS-CSB espouses and promotes learner-centered parameters. A balance of theory and practice is achieved through lecture courses combined with laboratory courses/sessions and application sites such as the teaching hotel, training restaurants and training travel agency unit.</p> <p>Various assessment strategies are used such as class discussion, written and oral examinations, return demonstration, journal submission, reflective essay, assignment, seatwork, case study analysis, portfolio submission, final project and individual/group report.</p>																				
<p>Date of Revision</p>	<p>AY 2018-2019</p>																				

PROGRAM CHECKLIST

Hospitality Management Track

Term 1

Course Code	Course Title	Units	Pre-requisite	Co-requisite
ARTAPRI	Art Appreciation	3		
BIBCHUR	Bible and Church	3		
READHIS	Readings in Philippine History	3		
PURPCOM	Purposive Communications	3		
JORIZAL	Life and Works of Rizal	3		
INTEFIL	Interaktibong Filipino sa Multidisiplinaryong Larangan	3		
PEONEPF	Physical Fitness	2		
CSBLIFE	College of Saint Benilde Student Life	(3)		

Term 2

Course Code	Course Title	Units	Pre-requisite	Co-requisite
SCITECH	Science, Technology and Society	3		
REEXSPI	Religious Experience and Spirituality	3		
MATWRLD	Mathematics in the Modern World	3		
CONWORL	Contemporary World	3		
CRITHNK	Critical and Creative Thinking	3		
MASIPAG	Masining na Pagpapahayag	3	INTEFIL	
PETWODA	Dance Area	2	PEONEPF	
NSTP-01	National Service Training Program-01	(3)		

Term 3

Course Code	Course Title	Units	Pre-requisite	Co-requisite
ASEANST	ASEAN Studies	3		
IETHICS	Ethics	3		
PTOUR-1	Principles of Tourism 1	3		
PERSODE	Personality Development in the Hospitality Industry	3		
SAFESAN	Safety, Security and Sanitation	3		
UNDSELF	Understanding the Self	3		
PETRIID	Individual/Dual Sports	2	PETWODA	
NSTP-02	National Service Training Program-02	(3)	NSTP-01	

Term 4

Course Code	Course Title	Units	Pre-requisite	Co-requisite
TOURPHL	Philippine Tourism	3		
DIVWORK	Multicultural Diversity in the Workplace	3		
PTOUR-2	Principles of Tourism 2	3	PTOUR-1	
STRATMG	Strategic Management for Hospitality & Tourism	3		
PRIMLEC	Principles of Food Production & Menu Planning-Lecture	2	SAFESAN	PRIMLAB
PRIMLAB	Principles of Food Production & Menu Planning-Laboratory	2	SAFESAN	PRIMLEC
PEFORTS	Team Sports	2	PETRIID	
LITEPOP	Literature and Popular Culture	3		

Term 5

Course Code	Course Title	Units	Pre-requisite	Co-requisite
TOTALQM	Total Quality Management	3		
RSEARCH	Research in Tourism and Hospitality	3		
PROFHS1	Professional Housekeeping - Lecture	2		PROFHS2
PROFHS2	Professional Housekeeping -Laboratory	1		PROFHS1
NUTRWEL	Nutrition and Wellness	3		
HUREMGT	Human Resource Management for the Hospitality Industry	3		
FORLAN1	Foreign Language 1	3		

Term 6

Course Code	Course Title	Units	Pre-requisite	Co-requisite
FRONOP1	Front Office Operations 1 - Lecture	2		FRONOP2
FRONOP2	Front Office Operations 1 - Laboratory	1		FRONOP1
MARKMGT	Marketing Management for Hospitality Industry	3		
RDIMCON	Rooms Division Management & Control Systems	3		
LEGASTH	Legal Aspects of the Tourism and Hospitality Industry	3		
FBTECH1	Food & Beverage Service Systems - Lecture	2		FBTECH2
FBTECH2	Food & Beverage Service Systems - Laboratory	1		FBTECH1
FORLAN 2	Foreign Language 2	3	FORLAN1	

Term 7

Course Code	Course Title	Units	Pre-requisite	Co-requisite
INFOSYS	Information Systems for Hospitality Industry	3	FRONOP 1, FRONOP2	
TREGLOB	Global Trends in Tourism & Hospitality	3		
HMSALES	Hospitality Sales	3	MARKMGT	
FINMGMT	Financial Management for the Hospitality Industry	3		
INSTPUR	Institutional Purchasing	3		
RESTMAN	Restaurant Management	3		

Term 8

Course Code	Course Title	Units	Pre-requisite	Co-requisite
ITSALES	Information System- Sales & Catering	3		
CONTSIS	Cost Control and Analysis	3		
EVENTMG	Events Management	3		
BARMGM1	Bar Management - Lecture	2		BARMGM2
BARMGM2	Bar Management - Laboratory	2		BARMGM1
BASBUTL	Basic Butler Service	3		
HMDESIG	Facilities Design & Building Engineering Systems	3		

Term 9

Course Code	Course Title	Units	Pre-requisite	Co-requisite
CATRPR1	Professional Catering Services- Lecture	1		CATRPR2
CATRPR2	Professional Catering Services- Laboratory	2		CATRPR1
MARFAMI	Marriage & Family life	3		
ENTRFRA	Entrepreneurship, Franchising and Small Business Management	3	TOURFIN	
PRACT01	Practicum 1 – In-house	4		
CSBGRAD	College of Saint Benilde Graduating Students	(1)	CSBLIFE	

Term 10

Course Code	Course Title	Units	Pre-requisite	Co-requisite
PRACT02	Practicum – Off-site	6	PRACT01	

PROGRAM CHECKLIST

Culinary Arts Track

Term 1

Course Code	Course Title	Units	Pre-requisite	Co-requisite
ARTAPRI	Art Appreciation	3		
BIBCHUR	Bible and Church	3		
READHIS	Readings in Philippine History	3		
PURPCOM	Purposive Communications	3		
JORIZAL	Life and Works of Rizal	3		
INTEFIL	Interaktibong Filipino sa Multidisiplinaryong Larangan	3		
PEONEPF	Physical Fitness	2		
CSBLIFE	College of Saint Benilde Student Life	(3)		

Term 2

Course Code	Course Title	Units	Pre-requisite	Co-requisite
SCITECH	Science, Technology and Society	3		
REEXSPI	Religious Experience and Spirituality	3		
MATWRLD	Mathematics in the Modern World	3		
CONWORL	Contemporary World	3		
CRITHNK	Critical and Creative Thinking	3		
MASIPAG	Masining na Pagpapahayag	3	INTEFIL	
PETWODA	Dance Area	2	PEONEPF	
NSTP-01	National Service Training Program-01	(3)		

Term 3

Course Code	Course Title	Units	Pre-requisite	Co-requisite
ASEANST	ASEAN Studies	3		
IETHICS	Ethics	3		
PTOUR-1	Principles of Tourism 1	3		
PERSODE	Personality Development in the Hospitality Industry	3		
SAFESAN	Safety, Security and Sanitation	3		
UNDESELF	Understanding the Self	3		
PETRIID	Individual/Dual Sports	2	PETWODA	
NSTP-02	National Service Training Program-02	(3)	NSTP-01	

Term 4

Course Code	Course Title	Units	Pre-requisite	Co-requisite
TOURPHL	Philippine Tourism	3		
DIVWORK	Multicultural Diversity in the Workplace	3		
PTOUR-2	Principles of Tourism 2	3	PTOUR-1	
STRATMG	Strategic Management for Hospitality & Tourism	3		
PRIMLEC	Principles of Food Production & Menu Planning-Lecture	2	SAFESAN	PRIMLAB
PRIMLAB	Principles of Food Production & Menu Planning-Laboratory	2	SAFESAN	PRIMLEC
PEFORTS	Team Sports	2	PETRIID	
LITEPOP	Literature and Popular Culture	3		

Term 5

Course Code	Course Title	Units	Pre-requisite	Co-requisite
CULMATH	Culinary Math	2	PRIMLEC, PRIMLAB	
PROCOOK	Basic Professional Cooking Skills-Laboratory	2	PRIMLEC, PRIMLAB	
FRONOP1	Front Office Operations 1 - Lecture	2		FRONOP2
FRONOP2	Front Office Operations 2 - Laboratory	1		FRONOP1
TOTALQM	Total Quality Management	3		
STRATMG	Strategic Management for Hospitality & Tourism	3		
NTRILAB	Nutrition and Wellness-Laboratory	1	SAFESAN	
FORLAN1	Foreign Language 1	3		

Term 6

Course Code	Course Title	Units	Pre-requisite	Co-requisite
PMETCO1	Poultry and Meat Cookery-Lecture	2	CULMATH, PROCOOK	PMETCO2
PMETCO2	Poultry and Meat Cookery-Laboratory	2	CULMATH, PROCOOK	PMETCO1
SEACOO1	Seafood Cookery-Lecture	2	CULMATH, PROCOOK	SEACOO2
SEACOO2	Seafood Cookery-Laboratory	2	CULMATH, PROCOOK	SEACOO1
GARDMA1	Gardemanger and Charcuterie-Lecture	2	CULMATH, PROCOOK	GARDMA2
GARDMA2	Gardemanger and Charcuterie-Laboratory	2	CULMATH, PROCOOK	GARDMA1
RSEARCH	Research in Tourism and Hospitality	3		
FORLAN 2	Foreign Language 2	3	FORLAN1	

Term 7

Course Code	Course Title	Units	Pre-requisite	Co-requisite
FILCUI1	Filipino Cuisine–Lecture	2	PMETCO1, PMETCO2, SEACOO1, SEACOO2, GARDMA1, GARDMA2	FILCUI2
FILCUI2	Filipino Cuisine-Laboratory	2	PMETCO1, PMETCO2, SEACOO1, SEACOO2, GARDMA1, GARDMA2	FILCUI1
RESTMAN	Restaurant Management	3		
INSTPUR	Institutional Purchasing	3		
FBTECH1	Food & Beverage Service Systems - Lecture	2		FBTECH2
FBTECH2	Food & Beverage Service Systems - Laboratory	1		FBTECH1
BAKING1	Fundamentals of Baking and Pastry - Lecture	2	PRIMLEC, PRIMLAB	BAKING2
BAKING2	Fundamentals of Baking and Pastry - Laboratory	2	PRIMLEC, PRIMLAB	BAKING1

Term 8

Course Code	Course Title	Units	Pre-requisite	Co-requisite
INTECU1	International Cuisine-Lecture	2	PMETCO1, PMETCO2, SEACOO1, SEACOO2, GARDMA1, GARDMA2	FILCUI2
INTECU2	International Cuisine-Laboratory	2	PMETCO1, PMETCO2, SEACOO1, SEACOO2, GARDMA1, GARDMA2	FILCUI1
ASIANCU	Asian Cuisine-Laboratory	2	PMETCO1, PMETCO2, SEACOO1, SEACOO2, GARDMA1, GARDMA2	
FINMGMT	Financial Management for the Hospitality Industry	3		
HMDESIG	Facilities Design & Building Engineering Systems	3		
HUREMGT	Human Resource Management for the Hospitality Industry	3		
MARKMGT	Marketing Management for Hospitality Industry	3		

Term 9

Course Code	Course Title	Units	Pre-requisite	Co-requisite
MARFAMI	Marriage & Family Life	3		
EVENTMG	Events Management	3		
PRACT01	Practicum 1–In-house	4		
ENTRFRA	Entrepreneurship, Franchising and Small Business Management	3	TOURFIN	
LEGASTH	Legal Aspects of the Tourism and Hospitality Industry	3		
CSBGRAD	College of Saint Benilde Graduating Students	(1)	CSBLIFE	

Term 10

Course Code	Course Title	Units	Pre-requisite	Co-requisite
PRACT02	Practicum 2–Off-site	6	PRACT01	

PROGRAM CHECKLIST

Hospitality Management Track

Term 1

Course Code	Course Title	Units	Pre-requisite	Co-requisite
ARTAPRI	Art Appreciation	3		
BIBCHUR	Bible and Church	3		
READHIS	Readings in Philippine History	3		
PURPCOM	Purposive Communications	3		
JORIZAL	Life and Works of Rizal	3		
INTEFIL	Interaktibong Filipino sa Multidisiplinaryong Larangan	3		
PEONEPF	Physical Fitness	2		
CSBLIFE	College of Saint Benilde Student Life	(3)		

Term 2

Course Code	Course Title	Units	Pre-requisite	Co-requisite
SCITECH	Science, Technology and Society	3		
REEXSPI	Religious Experience and Spirituality	3		
MATWRDL	Mathematics in the Modern World	3		
CONWORL	Contemporary World	3		
CRITHNK	Critical and Creative Thinking	3		
MASIPAG	Masining na Pagpapahayag	3	INTEFIL	
PETWODA	Dance Area	2	PEONEPF	
NSTP-01	National Service Training Program-01	(3)		

Term 3

Course Code	Course Title	Units	Pre-requisite	Co-requisite
ASEANST	ASEAN Studies	3		
IETHICS	Ethics	3		
PTOUR-1	Principles of Tourism 1	3		
PERSODE	Personality Development in the Hospitality Industry	3		
SAFESAN	Safety, Security and Sanitation	3		
UNDESELF	Understanding the Self	3		
PETRIID	Individual/Dual Sports	2	PETWODA	
NSTP-02	National Service Training Program-02	(3)	NSTP-01	

Term 4

Course Code	Course Title	Units	Pre-requisite	Co-requisite
TOURPHL	Philippine Tourism	3		
DIVWORK	Multicultural Diversity in the Workplace	3		
PTOUR-2	Principles of Tourism 2	3	PTOUR-1	
TOTALQM	Total Quality Management	3		
RSEARCH	Research in Tourism and Hospitality	3		
LITEPOP	Literature and Popular Culture	3		
PEFORTS	Team Sports	2	PETRIID	

Term 5

Course Code	Course Title	Units	Pre-requisite	Co-requisite
TRATOUR	Travel and Tourism Management	3		
ECOTOUR	Ecological Tourism	3		
STRATMG	Strategic Management for Hospitality and Tourism	3		
DESTM RK	Destination Marketing	3		
FORLAN1	Foreign Language 1	3		
PRIMLEC	Principles of Food Production & Menu Planning – Lecture	2	SAFESAN	PRIMLAB
PRIMLAB	Principles of Food Production & Menu Planning – Laboratory	2	SAFESAN	PRIMLEC

Term 6

Course Code	Course Title	Units	Pre-requisite	Co-requisite
ECOTOUR	Ecological Tourism	3		
LEISMGT	Sports and Leisure Management	3		
DESTM RK	Destination Marketing	3		
TOURMGT	Tour Management and Tour Guiding	3		
FRONOP1	Front Office Operations 1 - Lecture	2		FRONOP2
FRONOP2	Front Office Operations 2 - Laboratory	1		FRONOP1
FORLAN2	Foreign Language 2	3	FORLAN1	FORLAN2

Term 7

Course Code	Course Title	Units	Pre-requisite	Co-requisite
HRMNGMT	Human Resource Management for Tourism and Hospitality	3		
EVENTMG	Events Management	3		
TRVSELL	Travel Sales	3		
GLOTUR1	Global Tourism 1	3		
FBTECH1	Food and Beverage Service Systems – Lecture	2		FBTECH2
FBTECH2	Food and Beverage Service Systems – Laboratory	1		FBTECH1
AIRSERV	Airline Cabin Service (Lab)	1		

Term 8

Course Code	Course Title	Units	Pre-requisite	Co-requisite
TOURDEV	Tourism Planning and Development	3		
LEGASTH	Legal Aspects of the Tourism and Hospitality Industry	3		
GLOTUR2	Global Tourism 2	3		
TOURFIN	Financial Management for Tourism and Hospitality	3		
HMDESIG	Facilities Design and Building Engineering Systems	3		
INSTPUR	Institutional Purchasing	3		

Term 9

Course Code	Course Title	Units	Pre-requisite	Co-requisite
MARFAMI	Marriage and Family Life	3		
TREGLOB	Global Trends in Tourism and Hospitality	3		
ENTRFRA	Entrepreneurship, Franchising and Small Business Management	3	TOURFIN	
TOURSEM	Tourism Seminar	3		
PRACT01	Practicum 1 – In-house	4		
CSBGRAD	College of Saint Benilde Graduating Students	(1)	CSBLIFE	

Term 10

Course Code	Course Title	Units	Pre-requisite	Co-requisite
PRACT02	Practicum 2–Off-site	6	PRACT01	

CURRICULUM MAP

Hospitality Management Track

I.	Tourism and Hospitality Core Subjects	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
1	Personality Development in the Hospitality Industry (PERSODE)			✓	✓	✓		✓	✓	✓	✓	
2	Principles of Tourism 1(PTOUR-1)	✓		✓					✓			
3	Safety, Security and Sanitation (SAFESAN)	✓	✓	✓	✓				✓		✓	
4	Philippine Tourism (TOURPHL)			✓					✓			
5	Multicultural Diversity in the Workplace (DIVWORK)	✓	✓	✓	✓	✓		✓	✓		✓	
6	Principles of Tourism 2 (PTOUR-2)	✓		✓					✓			
7	Strategic Management for Hospitality and Tourism (STRATMG)	✓	✓	✓		✓						
8	Total Quality Management (TOTALQM)	✓	✓	✓	✓				✓		✓	
9	Marketing Management for Hospitality Industry (MARKMGT)	✓	✓	✓	✓		✓		✓			
10	Legal Aspects of the Tourism and Hospitality Industry (LEGASTH)	✓		✓					✓		✓	
11	Restaurant Management (RESTMAN)	✓	✓	✓	✓		✓	✓	✓	✓	✓	
12	Entrepreneurship, Franchising and Small Business Management (ENTRFRA)	✓	✓	✓	✓		✓		✓		✓	

II.	Major Subjects	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
1	Research in Tourism and Hospitality (RESEARCH)	✓	✓				✓		✓			
2	Principles of Food Production & Menu Planning-Lecture (PRIMLEC)	✓	✓			✓			✓			✓
3	Principles of Food Production & Menu Planning-Laboratory (PRIMLAB)	✓	✓		✓	✓			✓			✓
4	Human Resource Management for Tourism and Hospitality (HRMNGMT)	✓		✓	✓			✓	✓	✓	✓	
5	Foreign Language 1 (FORLAN1)			✓		✓		✓	✓			
6	Foreign Language 2 (FORLAN2)			✓		✓		✓	✓			
7	Front Office Operations 1-Lecture (FRONOP1)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
8	Front Office Operations 2-Laboratory (FRONOP2)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
9	Financial Management for Tourism and Hospitality (TOURFIN)	✓	✓				✓		✓			
10	Events Management (EVENTMG)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
11	Professional Housekeeping-Lecture (PROFHS1)	✓	✓	✓	✓				✓	✓	✓	✓
12	Professional Housekeeping-Laboratory (PROFHS2)	✓	✓	✓	✓				✓	✓	✓	✓
13	Nutrition and Wellness (NUTRWELL)	✓	✓	✓	✓				✓		✓	✓
14	Rooms Division Management & Control Systems (RDIMCON)	✓	✓	✓	✓				✓		✓	
15	Food and Beverage Service Systems-Lecture (FBTECH1)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
16	Food and Beverage Service Systems-Laboratory (FBTECH2)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓

17	Information Systems for Hospitality Industry (INFOSYS)	✓	✓					✓		✓	✓
18	Global Trends in Tourism & Hospitality (TREGLOB)		✓				✓	✓			
19	Hospitality Sales (HMSALES)	✓	✓	✓	✓	✓		✓	✓	✓	✓
20	Institutional Purchasing (INSTPUR)	✓	✓	✓	✓			✓		✓	
21	Information Systems-Sales and Catering (ITSALES)	✓	✓					✓		✓	✓
22	Cost Control and Analysis (CONTSIS)	✓	✓					✓			
23	Bar Management-Lecture (BARMGM1)	✓	✓	✓	✓	✓		✓	✓	✓	✓
24	Bar Management-Laboratory (BARMGM2)	✓	✓	✓	✓	✓		✓	✓	✓	✓
25	Basic Butler Service (BASBUTL)	✓	✓	✓	✓	✓		✓	✓	✓	✓
26	Facilities Design and Building Engineering Systems (HMDESIG)	✓	✓	✓	✓		✓	✓			
27	Professional Catering Services - Lecture (CATRPR1)	✓		✓				✓	✓		
28	Professional Catering Services - Laboratory (CATRPR2)	✓	✓	✓	✓			✓	✓	✓	✓

III. Practicum		PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
1	Practicum 1 - In-house (PRACT01)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
2	Practicum 2 - Off-site (PRACT02)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

CURRICULUM MAP

Culinary Arts Track

I.	Tourism and Hospitality Core Subjects	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11	PO 12
1	Personality Development in the Hospitality Industry (PERSODE)			✓	✓	✓		✓	✓	✓	✓		
2	Principles of Tourism 1 (PTOUR-1)	✓		✓					✓				
3	Safety, Security and Sanitation (SAFESAN)	✓	✓	✓	✓				✓		✓		
4	Philippine Tourism (TOURPHL)			✓					✓				
5	Multicultural Diversity in the Workplace (DIVWORK)	✓	✓	✓	✓	✓		✓	✓		✓		
6	Principles of Tourism 2 (PTOUR-2)	✓		✓					✓				
7	Strategic Management for Hospitality and Tourism (STRATMG)	✓	✓	✓		✓							✓
8	Total Quality Management (TOTALQM)	✓	✓	✓	✓				✓		✓		✓
9	Marketing Management for Hospitality Industry (MARKMGT)	✓	✓	✓	✓		✓		✓				
10	Legal Aspects of the Tourism and Hospitality Industry (LEGASTH)	✓		✓					✓		✓		
11	Restaurant Management (RESTMAN)	✓	✓	✓		✓	✓			✓	✓	✓	
12	Entrepreneurship, Franchising and Small Business Management (ENTRFRA)	✓	✓	✓	✓		✓		✓		✓		

II.	Major Subjects	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11	PO 12
1	Research in Tourism and Hospitality (RESEARCH)	✓	✓				✓		✓				
2	Principles of Food Production & Menu Planning-Lecture (PRIMLEC)	✓	✓			✓			✓			✓	
3	Principles of Food Production & Menu Planning-Laboratory (PRIMLAB)	✓	✓		✓	✓			✓			✓	
4	Human Resource Management for the Hospitality Industry (HUREMGT)	✓		✓	✓			✓	✓	✓	✓		
5	Foreign Language 1 (FORLAN1)			✓		✓		✓	✓				
6	Foreign Language 2 (FORLAN2)			✓		✓		✓	✓				
7	Front Office Operations 1-Lecture (FRONOP1)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	
8	Front Office Operations 2-Laboratory (FRONOP2)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	
9	Financial Management for the Hospitality Industry (FINMGMT)	✓	✓				✓	✓	✓				
10	Events Management (EVENTMG)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
11	Information System for Culinary Arts (CULISYS)	✓			✓				✓			✓	
12	Culinary Math (CULMATH)	✓	✓				✓		✓				✓
13	Basic Professional Cooking Skills-Laboratory (PROCOOK)	✓	✓		✓	✓			✓	✓	✓		✓
14	Nutrition and Wellness - Laboratory (NUTRLAB)		✓		✓				✓	✓	✓		✓
15	Poultry and Meat Cookery-Lecture (PMETCO1)	✓	✓	✓		✓			✓		✓		

16	Poultry and Meat Cookery-Laboratory (PMETCO2)	✓	✓	✓	✓	✓		✓	✓	✓	✓		✓
17	Seafood Cookery-Lecture (SEACOO1)	✓	✓	✓		✓			✓		✓		
18	Seafood Cookery-Laboratory (SEACOO2)	✓	✓	✓	✓	✓		✓	✓	✓	✓		✓
19	Gardemanger and Charcuterie-Lecture (GARDMA1)	✓	✓	✓		✓			✓		✓		
20	Gardemanger and Charcuterie-Laboratory (GARDMA2)	✓	✓	✓	✓	✓		✓	✓	✓	✓		✓
21	Filipino Cuisine-Lecture (FILCUI1)	✓	✓	✓		✓			✓		✓	✓	
22	Filipino Cuisine-Laboratory (FILCUI2)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓
23	Fundamentals of Baking and Pastry-Lecture (BAKING1)	✓	✓			✓			✓		✓		
24	Fundamentals of Baking and Pastry-Laboratory (BAKING2)	✓	✓		✓	✓			✓	✓	✓		✓
25	Institutional Purchasing (INSTPUR)	✓	✓	✓	✓				✓		✓		
26	Food and Beverage Service Systems-Lecture (FBTECH1)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	
27	Food and Beverage Service Systems-Laboratory (FBTECH2)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	
28	International Cuisine-Lecture (INTECU1)	✓	✓	✓		✓			✓		✓		
29	International Cuisine-Laboratory (INTECU2)	✓	✓	✓	✓	✓		✓	✓	✓	✓		✓
30	Asian Cuisine-Laboratory (ASIANCU)	✓	✓	✓	✓	✓		✓	✓	✓	✓		✓
31	Facilities Design and Building Engineering Systems (HMDESIG)	✓	✓	✓	✓		✓		✓				

III.	Practicum	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11	PO 12
1	Practicum 1 - In-house (PRACT01)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
2	Practicum 2 - Off-site (PRACT02)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

CURRICULUM MAP

Travel & Tourism Management Track

I.	Tourism and Hospitality Core Subjects	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
1	Personality Development in the Hospitality Industry (PERSODE)			✓	✓	✓	✓	✓	✓	✓	✓	
2	Principles of Tourism 1 (PTOUR-1)	✓		✓					✓			
3	Safety, Security and Sanitation (SAFESAN)	✓	✓	✓	✓	✓			✓		✓	
4	Philippine Tourism (TOURPHL)			✓					✓			
5	Multicultural Diversity in the Workplace (DIVWORK)	✓	✓	✓	✓	✓		✓	✓		✓	
6	Principles of Tourism 2 (PTOUR-2)	✓		✓					✓			
7	Strategic Management for Hospitality and Tourism (STRATMG)	✓	✓	✓		✓						
8	Total Quality Management (TOTALQM)	✓	✓	✓	✓				✓		✓	
9	Legal Aspects of the Tourism and Hospitality Industry (LEGASTH)	✓		✓					✓		✓	
10	Travel and Tourism Management (TRATOUR)	✓	✓	✓	✓		✓		✓	✓	✓	✓
11	Destination Marketing (DESTM RK)	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓
12	Entrepreneurship, Franchising and Small Business Management (ENTRFRA)	✓	✓	✓	✓		✓		✓		✓	

II.	Major Subjects	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
1	Research in Tourism and Hospitality (RESEARCH)	✓	✓				✓		✓			
2	Principles of Food Production & Menu Planning-Lecture (PRIMLEC)	✓	✓			✓			✓			✓
3	Principles of Food Production & Menu Planning-Laboratory (PRIMLAB)	✓	✓		✓	✓			✓			✓
4	Human Resource Management for the Hospitality Industry (HUREMGT)	✓		✓	✓			✓	✓	✓	✓	
5	Foreign Language 1 (FORLAN1)			✓		✓		✓	✓			
6	Foreign Language 2 (FORLAN2)			✓		✓		✓	✓			
7	Front Office Operations 1-Lecture (FRONOP1)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
8	Front Office Operations 2-Laboratory (FRONOP2)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
9	Financial Management for the Hospitality Industry (FINMGMT)	✓	✓				✓		✓			
10	Events Management (EVENTMG)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
11	Ecological Tourism (ECOTOUR)	✓	✓		✓		✓	✓	✓	✓	✓	✓
12	Sports and Leisure Management (LEISMGT)	✓	✓	✓	✓		✓		✓	✓	✓	
13	Transportation Management (TRANMGT)	✓	✓	✓	✓		✓		✓	✓	✓	
14	Travel Sales (TRVSELL)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
15	Professional Cabin Service (CABSERV)	✓	✓	✓	✓	✓		✓	✓			
16	Tour Management and Guiding (TOURMGT)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	

17	World Tourism 1 (WORLD01)					✓		✓	✓			✓
18	Nutrition and Wellness - Laboratory (NUTRWELL)	✓			✓				✓		✓	
19	Airline Management (AIRMGMT)	✓	✓	✓	✓			✓	✓			
20	Tourism Planning and Development (TOURDEV)		✓	✓	✓		✓		✓	✓	✓	✓
21	World Tourism 2 (WORLD02)					✓		✓	✓			✓
22	Information System for Travel Industry (TRVISYS)	✓			✓				✓		✓	
23	Tourism Economics (ECONTUR)	✓	✓						✓	✓	✓	✓
24	Global Trends in Tourism & Hospitality (TREGLOB)		✓				✓		✓	✓	✓	✓
25	Tourism Seminar (TOURSEM)				✓				✓	✓	✓	✓

III. Practicum		PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
1	Practicum 1 - In-house (PRACT01)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
2	Practicum 2 - Off-site (PRACT02)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓