

De La Salle-College of Saint Benilde

Bachelor of Science in International Hospitality Management

Program Specification

Awarding Institution	De La Salle-College of Saint Benilde and Vatel Hotel and Tourism Business School
School	School of Hotel, Restaurant and Institution Management
Program Accreditation	<p>Philippine Accrediting Association of Schools, Colleges and Universities (PAASCU) Level II Granted re-accreditation for five (5) years valid until 2024.</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 International Hospitality Management (BS-IHM) granted by DLS-CSB and Bachelor Degree in International Hotel Management granted by Vatel Hotel and Tourism Business School
Program Title	Bachelor of Science in International Hospitality Management (BS-IHM)
Description of the Program	<p>The BS-IHM program is the first international double degree program in the Philippines under the new transnational guidelines of the Commission on Higher Education. Through the partnership with Vatel Hotel & Tourism Business School, an internationally recognized hotel-school based in France, the learners in this program benefit from Vatel's global curriculum and worldwide network of schools and partners.</p> <p>The program focuses on integrating theory and practice of hotel management with a global management perspective. It includes intensive French language training, specialized hospitality courses, and an expanded immersion, internship and externship training.</p> <p>The BS-IHM program will cover eleven (11) terms, or translates to three (3) years and (2) terms under normal conditions.</p>

Expected Program Learning Outcomes

Upon completion of the **B.S. INTERNATIONAL HOSPITALITY MANAGEMENT**, students are expected to:

- PO1. Manage effectively and efficiently hotels, restaurants, and institutional foodservice 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.

<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 197 units (187 academic units and 10 non-academic units) distributed as follows:</p> <table border="0" data-bbox="597 760 1383 1108"> <thead> <tr> <th></th> <th style="text-align: right;">Units</th> </tr> </thead> <tbody> <tr> <td>CHED GE Core Courses with PE & NSTP</td> <td style="text-align: right;">50</td> </tr> <tr> <td>IHM Specific Courses</td> <td style="text-align: right;">5</td> </tr> <tr> <td>Institutional Courses</td> <td style="text-align: right;">19</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>Hospitality Professional Courses</td> <td style="text-align: right;">31</td> </tr> <tr> <td>Hospitality Professional Courses (IHM)</td> <td style="text-align: right;">15</td> </tr> <tr> <td>Hospitality Management Specialization Courses</td> <td style="text-align: right;">29</td> </tr> <tr> <td>Practicum</td> <td style="text-align: right;">12</td> </tr> </tbody> </table>		Units	CHED GE Core Courses with PE & NSTP	50	IHM Specific Courses	5	Institutional Courses	19	Business Management Education Courses	6	Tourism and Hospitality Core Courses	30	Hospitality Professional Courses	31	Hospitality Professional Courses (IHM)	15	Hospitality Management Specialization Courses	29	Practicum	12
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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 and training restaurants.</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 2019-2020</p>																				

PROGRAM CHECKLIST

Bachelor of Science in International Hospitality Management

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 Communication	3		
ASEANST	ASEAN Studies	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 & 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
IETHICS	Ethics	3		
UNDSELF	Understanding the Self	3		
PERSODE	Personality Development in the Hospitality Industry	3		
PTOUR-1	Principles of Tourism 1	3		
PRACECO	Practical Economics with Social Responsibility	3		
JORIZAL	Life and Works of Rizal	3		
PETRIID	Individual/Dual Sports	2	PEONEPF	
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		
TOTALQM	Total Quality Management	3		
DIVWORK	Multicultural Diversity in the Workplace	3		
PTOUR-2	Principles of Tourism 2	3	PTOUR-1	
INTRHOP	Introduction to Hospitality Industry	3		
FREIHM1	IHM French One	3		
PEFORTS	Team Sports	2	PEONEPF	
LITEPOP	Literature and Popular Culture	3		

Term 5

Course Code	Course Title	Units	Pre-requisite	Co-requisite
BARMAN1	Beverage Management - Lecture	2		BARMAN2
BARMAN2	Beverage Management - Laboratory	1		BARMAN1
FOODSY1	Food Service Systems - Lecture	2		FOODSY2
FOODSY2	Food Service Systems - Laboratory	1		FOODSY1
NUTRWEL	Nutrition and Wellness	3		
FREIHM2	IHM French Two	3	FREIHM1	
RESTMAN	Restaurant Management	3		
SAFESAN	Safety, Security and Sanitation	3		

Term 6

Course Code	Course Title	Units	Pre-requisite	Co-requisite
HMDESIG	Facilities Design & Building Engineering Systems	3		
MARKMG1	Marketing Management for Tourism and Hospitality	3		
HRMNGMT	Human Resource Management for Hospitality Industry	3		
CONTSIS	Cost Control and Analysis	3		
RSEARCH	Research in Tourism and Hospitality	3		
FREIHM3	IHM French Three	3	FREIHM2	
INSTPUR	Institutional Purchasing	3		

Term 7

Course Code	Course Title	Units	Pre-requisite	Co-requisite
TREGLOB	Global Trends in Tourism and Hospitality	3		
MARKMG2	Hospitality Sales & Marketing	2	MARKMG1	
RDIMCON	Rooms Division Management & Control Systems	3		
FRONOP1	Front Office Operations 1 - Lecture	2		FRONOP2
FRONOP2	Front Office Operations 2 - Laboratory	1		FRONOP1
FREIHM4	IHM French Four	3	FREIHM3	
HOUSE01	Professional Housekeeping - Lecture	2		HOUSE02
HOUSE02	Professional Housekeeping - Laboratory	1		HOUSE01

Term 8

Course Code	Course Title	Units	Pre-requisite	Co-requisite
GEOPOLI	Geopolitics	2		
EURTOUR	European Tourism & Culture	2		
WINEAPP	Wine Appreciation / Oenology (Laboratory)	1		
STRATMG	Strategic Management for Hospitality and Tourism	3	FRONOP1, FRONOP2	
INFOSYS	Information Systems for Hospitality Industry	3		
TOURFIN	Finance Management for the Hospitality Industry	3		
PRIMLEC	Principles of Food Production & Menu Planning - Lecture	2	SAFESAN	PRIMLAB
PRIMLAB	Principles of Food Production & Menu Planning - Laboratory	2	SAFESAN	PRIMLEC

Term 9

Course Code	Course Title	Units	Pre-requisite	Co-requisite
IHMPRA1	Internship 1 - Offsite	6		

Term 10

Course Code	Course Title	Units	Pre-requisite	Co-requisite
MARFAMI	Marriage and Family Life	3		
CATRPR1	Professional Catering Services - Lecture	1	BARMAN1, BARMAN2, FOODSY1, FOODSY2	CATRPR2
CATRPR2	Professional Catering Services - Laboratory	2	BARMAN1, BARMAN2, FOODSY1, FOODSY2	CATRPR1
EVENTMG	Events Management	3		
INTELAW	International law	3		
ENTRFRA	Entrepreneurship, Franchising, & Small Business Management	3	FINMGMT	
ITSALES	Information Systems-Sales and Catering	3		
CSBGRAD	College of Saint Benilde Graduating Students	(1)	CSBLIFE	

Term 11

Course Code	Course Title	Units	Pre-requisite	Co-requisite
IHMPPRA2	Internship 2 - Offsite	6	HMPRA1	

CURRICULUM MAP

Bachelor of Science in International Hospitality Management

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	Principles of Tourism 2 (PTOUR-2)	✓		✓					✓			
4	Philippine Tourism (TOURPHL)			✓					✓			
5	Total Quality Management (TOTALQM)	✓	✓	✓	✓				✓		✓	
6	Multicultural Diversity in the Workplace (DIVWORK)	✓	✓	✓	✓	✓		✓	✓		✓	
7	Safety, Security and Sanitation (SAFESAN)	✓	✓	✓	✓				✓		✓	
8	Marketing Management for the Hospitality Industry (MARKMG1)	✓	✓	✓	✓		✓		✓			
9	Human Resource Management for Tourism and Hospitality (HRMNGMT)	✓	✓	✓	✓			✓	✓	✓	✓	
10	Research in Tourism and Hospitality (RESEARCH)	✓	✓				✓		✓			
11	Front Office Operations1-Lecture (FRONOP1)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
12	Front Office Operations2-Laboratory (FRONOP2)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
13	Strategic Management for Hospitality and Tourism (STRATMG)	✓	✓	✓		✓						
14	Finance Management for Tourism and Hospitality (TOURFIN)	✓	✓				✓		✓			
15	Principles of Food Production & Menu Planning-Lecture (PRIMLEC)	✓	✓			✓			✓			✓
16	Principles of Food Production & Menu Planning-Laboratory (PRIMLAB)	✓	✓		✓	✓			✓			✓
17	Entrepreneurship, Franchising and Small Business Management (ENTRFRA)	✓	✓	✓	✓		✓		✓		✓	
18	Events Management (EVENTMG)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
19	International Law (INTELAW)	✓		✓					✓		✓	

II.	Professional Courses	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	PO 11
1	Introduction to Hospitality Industry (INTRHOP)	✓		✓	✓	✓		✓	✓	✓		
2	IHM French One (FREIHM1)			✓		✓		✓	✓			
3	Beverage Management-Lecture (BARMAN1)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
4	Beverage Management-Laboratory (BARMAN2)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
5	Food Service Systems-Lecture (FOODSY1)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
6	Food Service Systems-Laboratory (FOODSY2)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
7	Nutrition and Wellness-Lecture (NUTRWEL)	✓	✓	✓	✓				✓		✓	
8	IHM French Two (FREIHM2)			✓		✓		✓	✓			
9	Restaurant Management (RESTMAN)	✓	✓	✓		✓	✓			✓	✓	✓

10	Facilities Design & Building Engineering Systems (HMDESIG)	✓	✓	✓	✓		✓		✓			
11	Cost Control and Analysis (CONTSIS)	✓	✓						✓			
12	IHM French Three (FREIHM3)			✓		✓		✓	✓			
13	Institutional Purchasing (INSTPUR)	✓	✓	✓		✓						✓
14	Global Trends in Tourism and Hospitality (TREGLOB)		✓				✓		✓			
15	Hospitality Sales & Marketing (MARKMG2)	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
16	Rooms Division Management & Control Systems (RDIMCON)	✓	✓	✓	✓				✓			
17	IHM French Four (FREIHM4)			✓		✓		✓	✓			
18	Professional Housekeeping-Lecture (HOUSE01)	✓	✓	✓	✓				✓	✓	✓	✓
19	Professional Housekeeping-Laboratory (HOUSE02)	✓	✓	✓	✓				✓	✓	✓	✓
20	European Tourism & Culture (EURTOUR)					✓		✓	✓			
21	Wine Appreciation/Oenology-Laboratory (WINEAPP)	✓	✓	✓		✓		✓	✓	✓	✓	✓
22	Information Systems for Hospitality Industry (INFOSYS)	✓	✓						✓		✓	✓
23	Professional Catering Services-Lecture (CATRPR1)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
24	Professional Catering Services-Laboratory (CATRPR2)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
25	Information Systems – Sales & Catering (ITSALES)	✓	✓						✓		✓	✓

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	Internship 1 (IHMPRA1)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
2	Internship 2 (IHMPRA2)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓