

Bachelor of Science in International Hospitality Management

School of Hotel, Restaurant
and Institution Management

The **International Hospitality Management** degree program is the first international double-degree program in the Philippines under the new transnational guidelines of the Commission on Higher Education (CHED). The program is made possible through Benilde's partnership with Vatel Hotel & Tourism Business School, a recognized and highly reputable hotel-school in France. With the partnership, Benilde is also known as Vatel Manila. As learners under this degree program, students benefit from Vatel's global curriculum and worldwide network of schools and partners.

The program focuses on integrating theory and practice of hotel management with a global management perspective. The curriculum includes intensive French language training, specialized hospitality courses, and an expanded immersion, internship and externship training.



PROGRAM LENGTH
11 Trimesters

CAREERS

- Banquet Sales Manager
- Events Manager
- Executive Housekeeper
- Front Desk Agent
- Front Desk Manager
- F&B Manager
- Hotel General Manager
- Hotelier
- Reservations Agent
- Resident Manager
- Room Sales Manager

CORE SUBJECTS

- Principles of Tourism 1 & 2
- Philippine Tourism
- Total Quality Management
- Personality Development in the Hospitality Industry
- Multicultural Diversity in the Workplace
- Safety, Security and Sanitation
- Marketing Management for the Hospitality Industry
- Human Resources Management
- Front Office Operations (Lecture and Laboratory)
- Strategic Management
- Financial Management for the Hospitality Industry
- Principles of Food and Menu Planning (Lecture and Laboratory)
- Entrepreneurship, Franchising and Small Business Management
- Events Management
- International Law

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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MAJOR SUBJECTS AND PRACTICUM

Introduction to Hospitality
French 1-4
Food Service Systems (Lecture and Laboratory)
Beverage Management (Lecture and Laboratory)
Nutrition and Wellness
Restaurant Management
Facilities Design and Building Engineering Systems
Cost Control and Analysis
Institutional Purchasing
Global Trends in Tourism
Hospitality Sales and Marketing
Rooms Division Management and Control Systems
Professional Housekeeping (Lecture and Laboratory)
European Tourism and Culture
Wine Appreciation / Oenology
Information Systems for the Hospitality Industry 1 & 2
Professional Catering Services (Lecture and Laboratory)
Internship 1
Internship 2