



De La Salle- College of Saint Benilde
School of Hotel, Restaurant and Institution Management
Bachelor of Science in Culinary Arts Management

Program Specification

Awarding Institution	De La Salle-College of Saint Benilde
School	School of Hotel, Restaurant and Institution Management
Name of Final Award	Bachelor of Science in Culinary Arts Management (BS-CAM)
Program Title	Bachelor of Science in Culinary Arts Management (BS-CAM)
Program Goal	<p>B.S. Culinary Arts Management (BS-CAM) curriculum of De La Salle-College of Saint Benilde (DLS-CSB) is anchored on the CHED Memorandum Order No 62 series of 2017 (Policies, Standards and Guidelines for the degrees in Bachelor of Science in Tourism Management and Bachelor of Science in Hospitality Management) and CHED Memorandum Order No. 20 series of 2013 (General Education Curriculum: Holistic Understanding, Intellectuals and Civic Competencies).</p> <p>While we recognize the need to align our curriculum to both CMOs mentioned, DLS-CSB School of Hotel, Restaurant and Institution Management (DLS-CSB SHRIM) is inclined to retain existing program nomenclatures for the BS-CAM program. Maintaining the program nomenclature for BS-CAM will also distinguish it from our Bachelor of Science in Hotel, Restaurant and Institution Management (BS-HRIM) and Bachelor of Science in International Hospitality Management (BS-IHM) program, given the latter's transnational double-degree nature.</p>
Expected Learning Outcomes	<p>Upon completion of the B.S. CULINARY ARTS MANAGEMENT, the graduates are expected to:</p> <p>Lasallian/Benildean/Civic</p> <ul style="list-style-type: none">• PO1. demonstrate the Lasallian and Benildean Core Values that emphasizes God centeredness.• PO2. manifest a high level of self-worth and actualization that participates in nation-building and value-forming advocacies.• PO3. to be aware of their civic obligations and social contracts. <p>Business/Management</p> <ul style="list-style-type: none">• PO4. manage effectively and efficiently food service providers and institutional food service units.

	<ul style="list-style-type: none"> • PO5. address organizational challenges and issues by proposing strategies, finding opportunities, and making rational decisions through applicable management principles. • PO6. create new business models based on market demands supported by data and industry trends. • PO7. develop entrepreneurial skills through the application of management principles to fill in market gaps. <p>Skills</p> <ul style="list-style-type: none"> • PO8. exemplify nutrition-based basic culinary skills to prepare nutritious food products. (basic). • PO9. integrate specialized culinary skills by exhibiting mastery and familiarization of science based culinary techniques to prepare high quality food products. (advanced). • PO10. expertly identify, fabricate, and utilize various culinary products to have a global competitive advantage necessary to effectively run culinary operations and productions. • PO11. advocate regional Filipino cuisine to promote and globalize Filipino food heritage through the use of traditional cooking methods and ingredients. • PO12. exhibit proficiency in communication skills, cultural protocols, and international traditions to deal with a culturally diverse environment. • PO13. prepare food for various cultures by understanding various global cuisines focusing on historical and cultural identities. <p>Research</p> <ul style="list-style-type: none"> • PO14. plan, research and conceptualize creative ideas to innovate for product development and process improvement using evidence-based practices and the latest technological advancement.
Admission Requirements	<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>

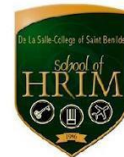


	As an additional requirement for the School of HRIM, applicants are required to submit a photocopy of their quantitative Hepatitis profile verified by the Benilde Admissions Center against the original.																				
Program Overview	<p>The Program consists of 156 units (146 academic units and 10 non-academic units) distributed as follows:</p> <table border="1"> <tr> <td>General Education Courses</td><td>36</td></tr> <tr> <td>Physical Education Courses</td><td>8</td></tr> <tr> <td>NSTP Courses</td><td>6</td></tr> <tr> <td>CSB Institutional Courses</td><td>16</td></tr> <tr> <td>Business & Management Courses</td><td>6</td></tr> <tr> <td>Culinary Arts Core Courses</td><td>30</td></tr> <tr> <td>Culinary Arts Major Courses</td><td>30</td></tr> <tr> <td>Professional Elective Courses</td><td>17</td></tr> <tr> <td>Practicum/OJT</td><td>10</td></tr> <tr> <td>Total</td><td>156</td></tr> </table>	General Education Courses	36	Physical Education Courses	8	NSTP Courses	6	CSB Institutional Courses	16	Business & Management Courses	6	Culinary Arts Core Courses	30	Culinary Arts Major Courses	30	Professional Elective Courses	17	Practicum/OJT	10	Total	156
General Education Courses	36																				
Physical Education Courses	8																				
NSTP Courses	6																				
CSB Institutional Courses	16																				
Business & Management Courses	6																				
Culinary Arts Core Courses	30																				
Culinary Arts Major Courses	30																				
Professional Elective Courses	17																				
Practicum/OJT	10																				
Total	156																				
Curriculum and Program Structure	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 goals.																				
Teaching and Learning Strategy, Assessment	<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 essays, assignments, seatwork, case study analysis, portfolio submissions, final projects, and individual/group reports.</p>																				
Academic Year Implementation	AY 2024-2025																				



COURSE SEQUENCE

Term 1				
Course Code	Course Title	Units	Pre-requisite	Co-requisite
FDSCTCH	Chemistry and Food Science	1	none	none
DSRMGNT	Disaster and Risk Management	3	none	none
PERSODE	Personality Development in the Hospitality Industry	3	none	none
PRIMLEC	Principles of Food Production & Menu Planning (Lec)	2	none	PRIMLAB
PRIMLAB	Principles of Food Production & Menu Planning (Lab)	2	none	PRIMLAB
PATHFT1	Physical Fitness 1	2	none	none
CSBLIFE	College of Saint Benilde Student Life	(3)	none	none
NSTP-01	National Service Training Program-01	(3)	none	none
Term 2				
Course Code	Course Title	Units	Pre-requisite	Co-requisite
MATWRDL	Mathematics in the Modern World	3	none	none
READHIS	Readings in Philippine History	3	none	none
BTCHLAB	Butchery and Fish Mongery	1	none	none
SCITECH	Science and Technology	3	none	none
CULNUTR	Culinary Nutrition	1	PRIMLEC, PRIMLAB	none
INMAT-E	Investment Mathematics	3	none	none
CULPRCH	Culinary Purchasing and the Art of Food Cost Control	3	none	none
PATHFT2	Physical Fitness 2	2	PATHFT1	none
NSTP-02	National Service Training Program-02	(3)	NSTP-01	none
Term 3				
Course Code	Course Title	Units	Pre-requisite	Co-requisite
CONWORL	Contemporary World	3	none	none
PROCOOK	Basic Professional Cooking Skills	2	PRIMLEC, PRIMLAB	none



JORIZAL	Life and Works of Rizal	3	none	none
GARDMA1	Gardemanger and Charcuterie - Lecture	2	PRIMLEC, PRIMLAB	PROCOOK, GARDMA2
GARDMA2	Gardemanger and Charcuterie - Laboratory	2	PRIMLEC, PRIMLAB	PROCOOK, GARDMA1
CULISYS	Information System for Culinary Arts	3	CULPRCH	none
BICHECO	Bible and Church with Recollection	3	none	none
PATHFT3	Physical Fitness 3	2	PATHFT2	none

Term 4

Course Code	Course Title	Units	Prerequisite	Co-requisite
REEXECO	Religion Experience and Spirituality with Recollection	3	none	none
UNDSELF	Understanding the Self	3	none	none
PMETCO1	Poultry and Meat Cookery - Lecture	2	PROCOOK	PMETCO2
PMETCO2	Poultry and Meat Cookery - Laboratory	2	PROCOOK	PMETCO1
SEACOO1	Seafood Cookery - Lecture	2	PROCOOK	SEACOO2
SEACOO2	Seafood Cookery - Laboratory	2	PROCOOK	SEACOO1
RESMGNT	Restaurant Management and Kitchen Management	3	none	none
PATHFT4	Physical Fitness 4	2	PATHFT2	none

Term 5

Course Code	Course Title	Units	Prerequisite	Co-requisite
ARTAPRI	Art Appreciation	3	none	none
ASEANST	ASEAN Studies	3	none	none
BAKING1	Fundamentals of Baking and Pastry - Lecture	2	PRIMLEC, PROCOOK	BAKING2
BAKING2	Fundamentals of Baking and Pastry - Laboratory	2	PRIMLEC, PROCOOK	BAKING1
FILCUI1	Filipino Cuisine - Lecture	2	PMETC01 & 02, SEACOO1 & 2, GARDMA1 & 2	FILCUI2
FILCUI2	Filipino Cuisine - Laboratory	2	PMETC01 & 02,	FILCUI1

			SEACOO1 & 2, GARDMA1 & 2	
CRITHTNK	Critical and Creative Thinking	3	none	none
PURPCOM	Purposive Communication	3	none	none
Term 6				
Course Code	Course Title	Units	Prerequisite	Co-requisite
CATRMGT	Catering and Events Management	2	RESMGNT	none
FORLANG	Foreign Language	3	none	none
PRATC-1	Practicum (Internship)	6	none	none
COMEXAM	Competency Exam	1	PMETC01 & 02, SEACOO1 & 2, GARDMA1 & 2	none
Term 7				
Course Code	Course Title	Units	Prerequisite	Co-requisite
ADBAKE1	Advance Baking and Pastry Production (Lecture)	2	BAKING1, BAKING2	ADBAKE2
ADBAKE2	Advance Baking and Pastry Production (Laboratory)	2	BAKING1, BAKING2	ADBAKE1
CLASIA1	Asian Cuisine (Lecture)	2	FILCUI1, FILCUI2	ASIANC2
CLASIA2	Asian Cuisine (Laboratory)	2	FILCUI1, FILCUI2	ASIANC1
IETHICS	Ethics	3	none	none
CULSRCH	Culinary Research	2	COMEXAM	none
DGIMARK	Marketing Strategies in the Digital Age	2	none	none
Term 8				
Course Code	Course Title	Units	Prerequisite	Co-requisite
EURAM01	Cuisines of Europe and the Americas (Lecture)	2	ASIANC1, ASIANC2	EULAT02
EURAM02	Cuisines of Europe and the Americas (Laboratory)	2	ASIANC1, ASIANC2	EULAT01



CULTOUR	Culinary Tourism	3	none	none
CULDEVT	Culinary Development	2	CULSRCH	none
OBLICON	Human Resources, Obligations and Contracts	3	none	none
MARFRET	Marriage and Family Life	3	none	none
Term 9				
Course Code	Course Title	Units	Prerequisite	Co-requisite
CPSTONE	Capstone Project and Financial Analysis	6	CULSRCH, CULDEVT	none
CSBGRAD	College of Saint Benilde Graduating Students	(1)	CSBLIFE	none
FINANCE	Food Operation Finance Management	3	none	none
Term 10				
Course Code	Course Title	Units	Prerequisite	Co-requisite
PRACT02	Practicum 2–Off-site	6	PRACT01	none



CURRICULUM MAPPING:

The curriculum map provides an overview of the scope of the course, showing the progression of the subjects by levels and the courses that will develop the desired competencies.

CURRICULUM MAPS

B.S.- Culinary Arts Management

		1	2	3	4	5	6	7	8	9	10	11	12	13	14
BUSINESS/MANAGEMENT COURSES															
Culinary Purchasing and the Art of Food Cost Control	CULPRCH	Y	Y		Y	Y	Y								
Information Systems for Culinary Arts	CULYSIS	Y	Y			Y	Y								
Culinary Tourism	CULTOUR	Y	Y		Y							Y	Y		
Obligations and Contracts	OBLICON	Y	Y	Y	Y	Y									
Food Business and Finance Management	FINANCE				Y	Y	Y	Y							
Marketing Strategies on the Digital Ages	DGIMARK	Y	Y				Y	Y							
		1	2	3	4	5	6	7	8	9	10	11	12	13	14
CORE COURSES															
Chemistry and Food Science	CHEMLAB	Y	Y			Y									
Nutrition and Wellness (Laboratory)	NUTRLAB	Y	Y			Y			Y	Y	Y		Y		
Butchery and Fish Mongery (Laboratory)	BTCHLAB	Y	Y			Y					Y				
Principles of Menu Planning and Food Production (Lecture)	PRIMLEC	Y	Y						Y	Y	Y				
Principles of Menu Planning and Food Production (Laboratory)	PRIMLAB	Y	Y		Y	Y			Y	Y	Y				
Personality Development	PERSODE	Y	Y			Y									
Foreign Language	FORLANG	Y	Y										Y		
		1	2	3	4	5	6	7	8	9	10	11	12	13	14
MAJOR COURSES															
Butchery and Fish Mongery (Laboratory)	BTCHLAB	Y	Y			Y					Y				
Professional Cookery (Laboratory)	PROCOOK	Y	Y		Y	Y			Y	Y	Y				
Garde Manger and Charcuterie (Lecture)	GARDMA1	Y	Y		Y				Y	Y	Y				



Garde Manger and Charcuterie (Laboratory)	GARDMA2	Y	Y			Y			Y	Y	Y				
Poultry and Meat Cookery (Lecture)	PMETCO1	Y	Y		Y				Y	Y	Y				
Poultry and Meat Cookery (Laboratory)	PMETCO2	Y	Y			Y			Y	Y	Y				
Seafood Cookery (Lecture)	SEACOO1	Y	Y						Y	Y	Y				
Seafood Cookery (Laboratory)	SEACOO2	Y	Y			Y			Y	Y	Y				
Basic Baking and Pastry Production (Lecture)	BAKING1	Y	Y						Y	Y	Y				
Basic Baking and Pastry Production (Laboratory)	BAKING2	Y	Y			Y			Y	Y	Y				
Culinary Research (Laboratory)	CULSRCH	Y	Y			Y	Y	Y	Y		Y		Y		Y
Culinary Development (Laboratory)	CULDEVT	Y	Y			Y	Y	Y	Y		Y		Y		Y
Capstone Project and Financial Analysis	CPSTONE	Y	Y		Y		Y		Y	Y	Y				Y
Catering and Events Management (Laboratory)	CATRMGT	Y	Y		Y		Y		Y		Y				
Restaurant and Kitchen Management	RESMGNT	Y	Y						Y		Y				
Competency Examination	COMEXAM	Y	Y						Y	Y	Y		Y		Y
		1	2	3	4	5	6	7	8	9	10	11	12	13	14
PROFESSIONAL ELECTIVES/SPECIALIZATION															
Advanced Baking and Pastry Production (Lecture)	ADBAKE1	Y	Y		Y				Y	Y	Y				
Advanced Baking and Pastry Production (Laboratory)	ADBAKE2	Y	Y			Y			Y	Y	Y				
Filipino Cuisine, Culture and Traditions (Lecture)	FILCUI1	Y	Y		Y				Y	Y	Y	Y	Y	Y	
Filipino Cuisine (Laboratory)	FILCUI2	Y	Y		Y				Y	Y	Y		Y	Y	
Asian Cuisine, Culture and Traditions (Lecture)	ASIANC1	Y	Y		Y				Y	Y	Y		Y	Y	
Asian Cuisine (Laboratory)	ASIANC2	Y	Y			Y			Y	Y	Y			Y	
Europe and Latin American Cuisine and Culture (Lecture)	EULAT01	Y	Y		Y				Y	Y	Y		Y	Y	
Europe and Latin American Cuisine (Laboratory)	EULAT02	Y	Y			Y			Y	Y	Y			Y	
PRACTICUM															
Practicum (Internship)	PRACT-1	Y	Y		Y					Y	Y		Y	Y	Y
Practicum (Externship)	PRACT-2	Y	Y		Y					Y	Y		Y	Y	



Performance Indicators

Performance indicators are used to assess the students' levels of achievement in relation to their program outcomes through observable and measurable learning activities.

SHRIM PROGRAM OUTCOMES AND PERFORMANCE INDICATORS Bachelor of Science in Culinary Arts Management

CORE PROGRAM OUTCOMES AND PERFORMANCE INDICATORS:

PROGRAM OUTCOMES	PERFORMANCE INDICATORS
Exude Lasallian and Benildean values and other positive values; manifesting positive work and interpersonal Benildean core values in manifesting high-level of self-worth that enables students to participate in nation-building and value-forming advocacies.	Develop, defend and exhibit a social enterprise concept that will provide solutions to the country's most pressing social problems.
Address organizational challenges and issues by proposing strategies, finding opportunities and making rational decisions through applicable management principles to effectively and efficiently manage food service providers and institutional food service units.	Develop systems using advanced information technologies for efficient management of purchases, inventory management and sales. Conduct and report thorough analysis of finances for an establishment or product. Develop and defend a marketing plan that will provide new marketing strategies for a product or an establishment.
Create new business models based on market demands supported by data and industry trends as well as develop entrepreneurial skills through the application of management principles to fill the market gaps.	Conceptualized ideas for new products with science-based research in establishing a comprehensive understanding in the lens of culinary and its exploration through research language, ethics, and methods. Develop and defend a product using qualitative and quantitative research based on consumer demands and market needs. This will provide students with a deep understanding of innovation and product development in the lens of culinary arts and management framework.

	<p>Stage an exhibit showcasing developed, refined and modified products as well as producing financial statements of exhibition to validate success of product.</p>
<p>Exemplify nutrition-based basic culinary skills and prepare nutritious food products by integrating specialized culinary skills by exhibiting mastery and familiarization of science based culinary techniques to prepare high quality food products.</p>	<p>Expertly identify, fabricate and utilize various culinary products to have a global competitive advantage necessary to effectively run culinary operations and productions.</p> <p>Exhibit a buffet set-up of cold and hot appetizers, sandwiches, cold cuts and other garde manger to display mastery in cold food handling.</p> <p>Showcase a variety of basic baking products to exemplify knowledge of basic production of bakery and pastry products.</p> <p>Simulate a Fiesta to advocate regional Filipino cuisine to promote and globalize Filipino heritage through the use of traditional cooking methods and ingredients.</p> <p>Simulate actual events and celebrations applying various service styles to exhibit mastery on types of service paired with appropriate food.</p>
<p>Exhibit proficiency in communication skills, cultural protocols and international traditions to deal with a culturally diverse environment as well as to prepare food for various cultures by understanding global cuisines focusing on historical and cultural identities.</p>	<p>Organize a degustation showcasing expertise in menu planning, innovation applying new culinary techniques whilst maintaining cultural integrity of regional Asian Cuisine.</p> <p>Exhibit a degustation of desserts applying all advanced baking and pastry techniques including sugar, confectionaries, chocolate, petit gateaux and Asian pastries.</p> <p>Present a haute cuisine dining experience applying traditional and modern cooking techniques showcasing the cuisines of Europe and the Americas.</p> <p>Plan a tour advertising various culinary locations in the Philippines. This is to understand the</p>



	impact of being a culinary destination and how food can make an impact on a location as a tourist destination.
Apply and improve specialized knowledge, skills and abilities needed to effectively perform job-related tasks	Acquire an acceptable level of performance appraisal in an onsite industry practice through immersion/practicum.