



**De La Salle- College of Saint Benilde**  
**School of Hotel, Restaurant and Institution Management**  
**Bachelor of Science in Hospitality and Luxury Management**

**Program Specification**

Awarding Institution	De La Salle-College of Saint Benilde
School	School of Hotel, Restaurant and Institution Management
Program Accreditation	<p>ASEAN University Network (AUN) certified BS-HRIM to be in accordance with the requirement of the standard details of the ASEAN University Network Quality Assurance (AUN-QA) Standard valid until February 2027.</p> <p>Philippine Accrediting Association of Schools, Colleges and Universities (PAASCU) granted Level IV re-accreditation for five (5) years valid until February 2025.</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 Hospitality and Luxury Management (BS-HLM)
Program Title	Bachelor of Science in Hospitality and Luxury Management (BS-HLM)
Program Goal	<p>The <b>B.S.-Hospitality and Luxury Management (BS-HLM)</b> program integrates theory and practice to provide students with strong management skills, service excellence, and a comprehensive understanding of global hospitality and luxury industry dynamics. Students gain invaluable insights into high-end hotel, restaurant and institution operations, coupled with essential business acumen, to excel in the competitive world of luxury hospitality.</p> <p>The <b>BS-HLM</b> teaches students the essential principles of managing hotels, restaurants, leisure and luxury enterprises. In the process, they oversee diverse functions of the business, from operations and marketing to finance, human resources, and risk management. Students have access to state-of-the-art facilities equipped with</p>



	industry-standard equipment and technology providing hands-on learning experiences for real-world application.
Expected Learning Outcomes/Program Outcomes (PO)	<p>Upon completion of the <b>B.S. HOSPITALITY AND LUXURY MANAGEMENT</b>, students are expected to:</p> <p><b>PO1.</b> efficiently manage hotels, restaurants, institutions and luxury businesses to address organizational challenges, implement strategies, and maximize opportunities. Enact rational decisions through applicable management principles anchored on ethical standards responding to industry changes.</p> <p><b>PO2.</b> innovate process improvement using evidence-based practices to meet evolving industry needs, ensuring adaptability and relevance in a dynamic market landscape.</p> <p><b>PO3.</b> exceed stakeholders' expectations by positively addressing issues and challenges in the hospitality and luxury industry, consistently meeting or surpassing stakeholders' expectations through innovative solutions and exceptional service delivery.</p> <p><b>PO4.</b> attain proficient verbal and non-verbal communication skills in more than two languages to meet industry demands, fostering professional confidence and effective cross-cultural communication.</p> <p><b>PO5.</b> develop entrepreneurial skills to identify and capitalize on emerging business opportunities, leveraging data, industry trends, and market dynamics to drive sustainable growth and innovation.</p> <p><b>PO6.</b> adapt seamlessly to culturally diverse hospitality environment, demonstrating awareness of linguistic subtlety, cultural protocols, and societal traditions to enhance guest experiences and foster inclusivity.</p> <p><b>PO7.</b> uphold the Lasallian and Benildean Core Values, embodying integrity, compassion, and social responsibility in all endeavors. Actively contribute to nation-building and advocate for values that promote positive societal change.</p> <p><b>PO8.</b> exemplify the highest standards of professionalism, adhering to hospitality and luxury decorum and grooming standards with poise in every interaction.</p>



	<p><b>PO9.</b> demonstrate flexibility in high-pressure service scenarios, navigating complex hospitality and luxury industry demands with agility and composure to deliver exceptional guest experiences.</p> <p><b>PO10.</b> apply specialized technical knowledge, skills, and abilities in hotel and luxury operations to meet international service standards. Excel in dynamic front office operations, professional housekeeping, and world-class food and beverage service, ensuring excellence at every level of operation.</p>																
<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 <a href="#">Benilde Admissions Center</a>. 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 174 units (164 academic units and 10 non-academic units) distributed as follows:</p> <table data-bbox="487 1260 1185 1533"> <tr> <td>CHED GE Mandated Courses</td> <td>56</td> </tr> <tr> <td>DLS-CSB Institutional Courses</td> <td>10</td> </tr> <tr> <td>Business &amp; Management Education Courses</td> <td>6</td> </tr> <tr> <td>Tourism and Hospitality Core Courses</td> <td>30</td> </tr> <tr> <td colspan="2"><u>Tracks of Specialization:</u></td> </tr> <tr> <td>Hospitality Professional Courses</td> <td>62</td> </tr> <tr> <td>Hospitality &amp; Culinary Professional Courses</td> <td></td> </tr> <tr> <td>Practicum</td> <td>10</td> </tr> </table>	CHED GE Mandated Courses	56	DLS-CSB Institutional Courses	10	Business & Management Education Courses	6	Tourism and Hospitality Core Courses	30	<u>Tracks of Specialization:</u>		Hospitality Professional Courses	62	Hospitality & Culinary Professional Courses		Practicum	10
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Practicum	10																
<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 goals.</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</p>																



	<p>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
Academic Year Revision	AY 2023-2024

### COURSE SEQUENCE

#### **B.S.-Hospitality and Luxury Management**

Term 1				
Course Code	Course Title	Units	Pre-requisite	Co-requisite
ARTAPRI	Art Appreciation	3	none	none
BICHECO	Bible and Church	3	none	none
READHIS	Readings in Philippine History	3	none	none
PURPCOM	Purposive Communications	3	none	none
CONWORL	Contemporary World	3	none	none
PATHFT1	Physical Activity Towards Health and Fitness 1	2	none	none
CSBLIFE	College of Saint Benilde Student Life	(3)	none	none
Term 2				
Course Code	Course Title	Units	Pre-requisite	Co-requisite
SCITECH	Science, Technology and Society	3	none	none
REEXECO	Religious Experience and Spirituality	3	none	none
MATWRLD	Mathematics in the Modern World	3	none	none
GELECT2	GE Elective 2	3	none	none
CRITHNK	Critical and Creative Thinking	3	none	none
JORIZAL	Life and Works of Rizal	3	none	none
PATHFT2	Physical Activity Towards Health and Fitness 2	2	PATHFT1	none
NSTP-01	National Service Training Program-01	(3)	none	none



Term 3				
Course Code	Course Title	Units	Pre-requisite	Co-requisite
ASEANST	ASEAN Studies	3	none	none
IETHICS	Ethics	3	none	none
PTOUR-1	Principles of Tourism 1	3	none	none
GELECT3	GE Elective 3	3	none	none
SAFESAN	Safety, Security and Sanitation	3	none	none
UNDESELF	Understanding the Self	3	none	none
PATHFT3	Physical Activity Towards Health and Fitness 3	2	PATHFT1	none
NSTP-02	National Service Training Program-02	(3)	NSTP-01	none

Term 4				
Course Code	Course Title	Units	Prerequisite	Co-requisite
TOURPHL	Philippine Tourism	3	none	none
DIVWORK	Multicultural Diversity in the Workplace	3	none	none
PTOUR-2	Principles of Tourism 2	3	PTOUR-1	none
HRMNMGT	Human Resource Management for the Tourism and Hospitality Industry	3	none	none
PERSODE	Personality Development and Applied Ethics in the Hospitality Industry	3	none	none
PATHFT4	Physical Activity Towards Health and Fitness 4	2	PATHFT1	none

Term 5				
Course Code	Course Title	Units	Prerequisite	Co-requisite
TOTALQM	Total Quality Management	3	none	none
FRONMGT	Front Office Management	1	none	none
PROHSKM	Professional Housekeeping Management	1	none	none
RSEARCH	Research in Tourism and Hospitality	3	none	none
NUTRWEL	Nutrition and Wellness	3	none	none
PRIMLEC	Principles of Food Production & Menu Planning-Lecture	2	SAFESAN	PRIMLAB
PRIMLAB	Principles of Food Production & Menu Planning-Laboratory	2	SAFESAN	PRIMLEC
FORLAN1	Foreign Language 1	3	none	none

Term 6				
Course Code	Course Title	Units	Prerequisite	Co-requisite



RDIMCON	Rooms Division Management and Control Systems	3	none	none
SMARMGT	Sales and Marketing Management for the Hospitality Industry	3	none	none
LEGASTH	Legal Aspects of the Tourism and Hospitality Industry	3	none	none
STRATMG	Strategic Management for Hospitality and Tourism	3	none	none
INSTPCO	Institutional Purchasing, Cost Control and Analysis	3	none	none
FBSVMGT	Food and Beverage Service Management	1	none	none
FORLAN 2	Foreign Language 2	3	FORLAN1	none
<b>Term 7</b>				
<b>Course Code</b>	<b>Course Title</b>	<b>Units</b>	<b>Prerequisite</b>	<b>Co-requisite</b>
INFOSYS	Information Systems for Hospitality Industry	3	FRONMGT	none
TREGLOB	Global Trends in Tourism and Hospitality	3	none	none
LXBHMG	Luxury Brands Management in the Hospitality Industry	3	none	none
LEREMGT	Leisure and Recreation Management	3	none	none
COFTECU	Coffee and Tea Culture	3	none	none
HOSFITA	Hospitality Financial Management and Corporate Taxation	3	none	none
HMDDESIG	Facilities Design and Building Engineering Systems	3	none	none
<b>Term 8</b>				
<b>Course Code</b>	<b>Course Title</b>	<b>Units</b>	<b>Prerequisite</b>	<b>Co-requisite</b>
ITSALES	Information Systems-Sales and Catering	3	none	none
EVENTMG	Events Management	3	none	none
BASBUTL	Basic Butler Service	3	none	none
BARMGM1	Bar Management-Lecture	2	none	BARMGM2
BARMGM2	Bar Management-Laboratory	2	none	BARMGM1
RESTMAN	Restaurant Management	3	none	none
<b>Term 9</b>				
<b>Course Code</b>	<b>Course Title</b>	<b>Units</b>	<b>Prerequisite</b>	<b>Co-requisite</b>
CATRMGT	Professional Catering Management	2	SAFESAN, PRIMLEC, PRIMLAB, FBSVMGT,	none



			BARMGM1 & BARMGM2	
MARFRET	Marriage and Family life	3	none	none
ENTRFRA	Entrepreneurship, Franchising and Small Business Management	3	HOSPFIN	none
PRACT01	Practicum 1-In-house	4	none	none
CSBGRAD	College of Saint Benilde Graduating Students	(1)	CSBLIFE	none
<b>Term 10</b>				
<b>Course Code</b>	<b>Course Title</b>	<b>Units</b>	<b>Prerequisite</b>	<b>Co-requisite</b>
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.-Hospitality and Luxury Management

1.	Tourism and Hospitality Core Subjects	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
1	Principles of Tourism 1 (PTOUR-1)	√		√				√	√		
2	Safety, Security and Sanitation (SAFESAN)	√	√	√				√	√		√
3	Philippine Tourism (TOURPHL)			√		√		√			
4	Multicultural Diversity in the Workplace (DIVWORK)	√	√	√	√	√		√	√		√
5	Principles of Tourism 2 (PTOUR-2)	√		√				√	√		
6	Personality Development and Applied Ethics in the Hospitality Industry (PERSODE)			√		√	√	√	√	√	√
7	Total Quality Management (TOTALQM)	√	√	√	√			√	√	√	√
8	Sales and Marketing Management for the Hospitality Industry (SMARMGT)	√	√	√	√		√	√	√	√	
9	Legal Aspects of the Tourism and Hospitality Industry (LEGASTH)	√		√				√	√		
10	Strategic Management for Hospitality and Tourism (STRATMG)	√	√	√	√			√		√	
11	Restaurant Management (RESTMAN)	√	√	√				√	√	√	√
12	Entrepreneurship, Franchising and Small Business Management (ENTRFRA)	√	√	√	√			√	√	√	



II.	Major Subjects	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
1	Human Resource Management for the Hospitality Industry (HRMNMGT)	√		√				√	√	√	
2	Front Office Management (FRONMGT)	√	√	√	√	√	√	√	√	√	√
3	Professional Housekeeping Management (PROHSKM)	√	√	√				√	√	√	√
4	Research in Tourism and Hospitality (RSEARCH)	√	√					√			
5	Nutrition and Wellness (NUTRWEL)	√	√	√	√			√			√
6	Principles of Food Production & Menu Planning-Lecture (PRIMLEC)	√	√	√	√		√	√	√	√	√
7	Principles of Food Production & Menu Planning-Laboratory (PRIMLAB)	√	√	√	√		√	√	√	√	√
8	Foreign Language 1 (FORLAN1)					√	√	√			
9	Rooms Division Management and Control Systems (RDIMCON)	√	√	√	√			√	√	√	√
10	Institutional Purchasing, Cost Control Analysis (INSTPCO)	√	√	√	√			√	√	√	√
11	Food and Beverage Service Management (FBSVMGT)	√	√	√	√	√	√	√	√	√	√
12	Foreign Language 2 (FORLAN2)					√	√	√			
13	Information Systems for Hospitality Industry (INFOSYS)	√	√	√				√		√	√
14	Global Trends in Tourism and Hospitality (TREGLOB)		√	√	√		√	√		√	
15	Luxury Brands Management in the Hospitality Industry (LXBHMG)	√	√	√	√	√	√	√	√	√	√
16	Leisure and Recreation Management (LEREMGT)	√	√	√	√	√	√	√	√		√
17	Coffee and Tea Culture (COFTECU)	√	√	√	√	√	√	√	√	√	√
18	Hospitality Financial Management and Corporate Taxation (HOSFITA)	√	√	√	√			√	√	√	√
19	Facilities Design and Building Engineering Systems (HMDESIG)	√	√	√	√	√	√	√		√	√
20	Information Systems-Sales and Catering (ITSALES)	√	√	√				√		√	√
21	Events Management (EVENTMG)	√	√	√	√	√	√	√	√	√	√
22	Basic Butler Service (BASBUTL)	√	√	√	√	√	√	√	√	√	√
23	Bar Management-Lecture (BARMGM1)	√	√	√	√	√	√	√	√	√	√
24	Bar Management-Laboratory (BARMGM2)	√	√	√	√	√	√	√	√	√	√
25	Professional Catering Management (CATRMGT)	√	√	√	√		√	√	√	√	√





III.	Practicum	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
1	Practicum 1-In-house (PRACT01)	√	√	√	√	√	√	√	√	√	√
2	Practicum 2-Off-site (PRACT02)	√	√	√	√	√	√	√	√	√	√

### 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 Hospitality and Luxury Management

### CORE PROGRAM OUTCOMES AND PERFORMANCE INDICATORS:

PROGRAM OUTCOMES	PERFORMANCE INDICATORS
Plan, lead, organize, monitor and control self, others and available resources in an effort to accomplish specific objectives and to achieve maximum productivity	<p>Stage a function utilizing the full range of food &amp; beverage preparation and service techniques as well as various management and culinary principles/theories.</p> <p>Stage an actual event using management, marketing, risk management, and financial principles/theories.</p>
Apply original thinking and approaches as well as adapt traditional products, services, technologies, or systems to new applications; devise new approaches to make improvements and solve problems	<p>Produce a facilities design plan and exhibit that incorporates relevant inputs such as design principles, product development, market research, industry laws, and others.</p> <p>Develop and defend a marketing plan for a hotel, restaurant, or tourism establishment incorporating marketing management principles/theories and the creation of innovative collateral materials.</p> <p>Stage a function showcasing local cuisine using various management and culinary principles/theories.</p>
Identify the needs of the customers (both internal and external) and provide realistic	Acquire an acceptable level of performance appraisal in an onsite



expectations to reach an agreement on the delivery of services; a strong customer-centric attitude and a strong commitment to delivering service and delighting internal and external customers	industry practice through immersion/practicum.
Collaborate and cooperate to get the job done; develop cooperation and teamwork while participating in a group, working towards a solution that generally benefits all involved parties	Acquire an acceptable level of performance appraisal in an onsite industry practice through immersion/practicum.
Effectively transfer thoughts and express ideas orally or verbally in individual or group situations; demonstrate competence in a foreign language other than English and Filipino	Develop reports and presentations using appropriate literature and visual aids and deliver them clearly and articulately. Engage in foreign language conversations aside from English.
Recognize profitable opportunities and create new ventures; skills needed in the conduct of related enterprises such as knowledge and understanding of financial, accounting, marketing and operational functions	Develop and defend a business plan for restaurant, hotel or tourism ventures incorporating management, operations, sales & marketing principles, and financial analysis.
Relate to other cultures without losing one's own cultural identity; support and promote an environment that holds for all, regardless of race, gender, culture and age; skills needed to interpret various cultures and traditions and use a second language in functional situations	Stage a function showcasing international cuisines using various management and culinary principles/theories.  Design a human resources plan incorporating diversity and inclusion principles.
Be aware, be sensitive to, and respond to socially-related endeavors rooted in Filipino ideals	Develop, defend and exhibit a social enterprise concept that will provide solutions to the country's most pressing social problems.
Exude Lasallian and Benildean values and other positive values; manifesting positive work and interpersonal Benildean core values in the practice of one's profession	Develop, defend and exhibit a social enterprise concept that will provide solutions to the country's most pressing social problems.



## PROFESSIONAL PROGRAM OUTCOMES AND PERFORMANCE INDICATORS:

PROGRAM OUTCOMES	PERFORMANCE INDICATORS
Exude professionalism through how one looks, speaks and presents himself/herself	<p>Abide by the SHRIM Uniform and Grooming Policies at all times.</p> <p>Acquire an acceptable level of performance appraisal in an onsite industry practice through immersion/practicum.</p>
Adjust to style as appropriate to the needs of the situation	<p>Acquire an acceptable level of performance appraisal in an onsite industry practice through immersion/practicum.</p>
Apply and improve specialized knowledge, skills and abilities needed to effectively perform job-related tasks	<p>Perform Reservation, Check-in and Check-out procedures while utilizing industry terminologies/phraseology following established international standards.</p> <p>Demonstrate bed-making skills following internationally acceptable standards.</p> <p>Prepare and sell hotel packages that include accommodation, meals, transfers, and income-generating costing.</p> <p>Demonstrate food &amp; beverage service skills while utilizing proper phraseology and industry terminologies.</p> <p>Generate required reports/documents from a Property Management System used in the hospitality industry.</p> <p>Stage a function utilizing food &amp; beverage operations and service standards.</p> <p>Stage an actual event using management, marketing, risk management, and financial principles/theories.</p>