

BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT (BSHM)

First Year, First Semester

Course No.	Course Title	Units	Hrs/Wk			Pre-requisite(s)
			Lec	Lab	Total	
HTM100	Macro & Micro Perspective of Tourism and Hospitality	3	3	0	3	None
HTM101	Risk Management as Applied to Safety, Security and Sanitation	3	3	0	3	None
ACT001*	Fundamentals of Accounting	(3)	(3)	0	(3)	None
FBS*	Food and Beverage Service (Bridging Prog.)	(3)	(2)	(3.5)	(5.5)	None
GEC106	Art Appreciation	3	3	0	3	None
GEC108	Science, Technology and Society	3	3	0	3	None
GEC109	Life and Works of Rizal	3	3	0	3	None
FIL101	Wika at Kultura sa Mapayapang Lipunan	3	3	0	3	None
NST001	National Service Training Program 1	(3)	(3)	0	(3)	None
PED001	Exercise Prescription and Management	2	2	0	2	None
Total		20(9)	20(8)	(3.5)	20(11.5)	

First Year, Second Semester

Course No.	Course Title	Units	Hrs/Wk			Pre-requisite(s)
			Lec	Lab	Total	
HTM102	Philippine Culture, and Tourism Geography	3	3	0	3	HTM100
HTM111	Food and Beverage Service Operations and Management	3	2	3.5	5.5	HTM101, HTM100
GEC101	Understanding the Self	3	3	0	3	None
GEC102	Purposive Communication	3	3	0	3	None
GEC104	Mathematics in the Modern World	3	3	0	3	None
GEC105	Readings in Philippine History	3	3	0	3	None
FIL102	Ekokritisimo at Pagpapahalaga sa Kalikasan	3	3	0	3	None
ECN100*	Introduction to Economics with Taxation, Land Reform & Cooperatives	(3)	(3)	0	(3)	None
Cookery*	Cookery (Bridging Prog.)	(3)	(2)	(3.5)	(5.5)	None
NST002	National Service Training Program II	(3)	(3)	0	(3)	NST001
PED002	Dance/Martial Arts	2	2	0	2	PED001
Total		23(9)	22(8)	3.5(3.5)	25.5(11.5)	

Second Year, First Semester

Course No.	Course Title	Units	Hrs/Wk			Pre-requisite(s)
			Lec	Lab	Total	
HTM103	Quality Service Management in Tourism & Hospitality Industry	3	3	0	3	HTM100, HTM101
HTM104	Professional Development & Applied Ethics	3	2	3	5	None
HTM110	Housekeeping Operations and Management	3	2	3	5	HTM101
HTM112	Culinary Arts	3	2	3.5	5.5	HTM101
HTM114	Supply Chain/Logistics/Purchasing Mgt.	3	3	0	3	HTM100
OAM011*	Organization and Management	(3)	(3)	0	(3)	None
BUF001*	Business Finance	(3)	(3)	0	(3)	None
BPP*	Bread & Pastry Production (Bridging Prog.)	(3)	(2)	(3.5)	(5.5)	None
FPE101	Fundamentals of Peace Education	3	3	0	3	None
PED003	Individual/Dual Sports/ Traditional/ Recreational Games	2	2	0	2	PED001
Total		20(9)	17(8)	9.5(3.5)	26.5(11.5)	

Second Year, Second Semester

Course No.	Course Title	Units	Hrs/Wk			Pre-requisite(s)
			Lec	Lab	Total	
HTM113	Front Office Operations and Management	3	2	3	5	HTM100, HTM103
BUM001*	Business Marketing	(3)	(3)	0	(3)	None
GEC103	The Contemporary World	3	3	0	3	None
GEC107	Ethics	3	3	0	3	None
HIS003	History of Filipino Muslims and the Indigenous People in MINSUPALA	3	3	0	3	None
MGT104	Operation Management	3	3	0	3	None
HME 1	Professional Elective 1	3	2	3.5	5.5	None
PED004	Team Sports	2	2	0	2	PED001
Total		20(3)	18(3)	6.5	24.5(3)	

*For non-ABM Senior High Graduates offered in all campuses except for MSU-Iligan Institute of Technology

Second Year, Summer

Course No.	Course Title	Units	Hrs/Wk			Pre-requisite(s)
			Lec	Lab	Total	
HTM116*	Community-Based Work Experience	4	0	4	4	*
Total		4	0	4	4	

*Must have earned at least 30 units of major courses.

Third Year, First Semester

Course No.	Course Title	Units	Hrs/Wk			Pre-requisite(s)
			Lec	Lab	Total	
HTM105	Tourism & Hospitality Marketing	3	3	0	3	HTM100, MGT104
HTM106	Managing Human Resources & Multicultural Diversity in Workplace	3	3	0	3	HTM100, MGT104
HTM107	Entrepreneurship in Tourism and Hospitality Industry	3	3	0	3	HTM100
HTM108	Legal Aspects in Tourism and Hospitality	3	3	0	3	HTM100
HTM109	Fundamentals of Halal Tourism	3	3	0	3	None
HTM115	Banquets, Functions and Catering Management	3	2	3.5	5.5	HTM111, HTM112
FLN101	Foreign Language Elective 1	3	3	0	3	None
Total		21	20	3.5	23.5	

Third Year, Second Semester

Course No.	Course Title	Units	Hrs/Wk			Pre-requisite(s)
			Lec	Lab	Total	
MGT108	Strategic Management	3	3	0	3	None
HTM117	Introduction to Meetings, Incentives, Conferences & Events Mgt. (MICE)	3	2	3	5	HTM103, HTM105
HTM119	Ergonomics and Facilities Planning for the Hospitality Industry	3	2	3	5	HTM114
HTM198	Research Methods in Tourism and Hospitality Industry	3	3	0	3	HTM116
HME 2	Professional Elective 2	3	3	0	3	None
HME 3	Professional Elective 3	3	2	3.5	5.5	None
FLN102	Foreign Language Elective 2	3	3	0	3	FLN101
Total		21	18	9.5	27.5	

*(Note: Foreign Language 1 & 2 should be of the same language)

Fourth Year, First Semester

Course No.	Course Title	Units	Hrs/Wk			Pre-requisite(s)
			Lec	Lab	Total	
HTM197	Practicum/Internship	6	6	0	6	HTM116
	Total	6	6	0	6	

***Must have earned at least 60 units of major courses.**

Fourth Year, Second Semester

Course No.	Course Title	Units	Hrs/Wk			Pre-requisite(s)
			Lec	Lab	Total	
HTM118	Hotel and Restaurant Cost Control & Revenue Management	3	3	0	3	HTM111, HTM114
HTM199	Undergraduate Thesis in the Hospitality Industry	3	3	0	3	HTM197, HTM198
HME 4	Professional Elective 4	3	2	3.5	5.5	None
HME 5	Professional Elective 5	3	2	3.5	5.5	None
	Total	12	10	7	17	

Grand Total 147 Units

Professional Electives: (5 out of the given elective courses below)

Course No.	Course Title	Units	Hrs/Wk			Pre-requisite(s)
			Lec	Lab	Total	
HME120	Cruise Line Operations	3	3	0	3	HTM100
HME121	Bar and Beverage Management	3	2	3.5	5.5	HTM101, HTM111
HME122	Asian Cuisine	3	2	3.5	5.5	HTM101, HTM112
HME123	Advance Baking	3	2	3.5	5.5	HTM101
HME124	Menu Design and Styling	3	3	0	3	HTM111
HME125	International Cuisine	3	2	3.5	5.5	HTM112
HME126	Meranaw Cuisine	3	2	3.5	5.5	HTM112
HME127	Trainers Methodology (TM)	3	3	0	3	NCII, HTM198
HME128	World Geography and Destination with Laboratory	3	2	3.5	5.5	HTM102
HME129	Applied Business Tools and Technology	3	2	1	3	None
HME130	Data Analytics in Hospitality Industry	3	3	0	3	HME129
HME131	Recreation and Leisure Management	3	3	0	3	None

Note: Bridging courses will be offered to those students who are transferee or shifter from others program.