## **Colegio de San Juan de Letran Calamba** Brgy. Bucal, City of Calamba, Laguna

## BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT

Curriculum Year 2023-2024

COURSE CODE	COURSE TITLE	Lec Units/Hrs	La Units	<b>b</b> Hrs	TOTAL	PRE-REQUISITES/ CO-REQUISITES
FIRST YEAR, First S	Semester					
GEC003	Understanding the Self	3			3	
GEC023	Mga Babasahin Hinggil sa Kasaysayan ng Pilipinas	3			3	
GEC033	Mathematics in the Modern World	3			3	
GEC043	The Contemporary World	3			3	
RELED053	The Catholic Christian Faith	3			3	
TH003	Macro Perspective of Tourism and Hospitality	3			3	
TH033	Risk Management as Applied to Safety, Security and Sanitation	3			3	
LQEC23-013	Letran Quality Enrichment Course I (Letran Calamba Identity and 21st Century Learning Skills) Total	3 24	0	0	3 24	
FIRST YEAR, Secon		24	U	0	24	
GEC013	Science, Technology, and Society	3			3	
GEC063	Purposive Communication	3			3	
GECELEC1	Living in the IT Era	3			3	
	Kitchen Essentials & Basic Food Preparation	1			1	TH033, co-req HM062L
HM061 HM062L	Kitchen Essentials & Basic Food Preparation Lab		2	4	2	TH033, co-req HM061
		2	Z	4		
NSTP1-18 PATHFIT1002	National Service Training Program 1	3			3	
	Movement Competency Training Christian Ethics	2			2	RELED053
RELED083		3			3	
TH013	Micro Perspective of Tourism and Hospitality	3			3	TH003
LQEC23-023	Letran Quality Enrichment Course II (21st Century Literacy Skills & Life Skills and Sustainability)	3			3	LQEC23-013
	Total		2	4	26	
SECOND YEAR, Firs			-	~	20	
GECELEC2	The Entrepreneurial Mind	3			3	
	•	5	1	2	1	TH013, co-req HM102
HM101L	Fundamentals in Lodging Operations Lab	2	1	2	-	TH013, co-req HM101L
HM102	Fundamentals in Lodging Operations National Service Training Program 2	2			2	NSTP1-18
NSTP2-18		3			3	
PATHFIT2022	Exercise Based Fitness Activities	2			2	PATHFIT1002
RZL023	Buhay at Gawa ni Rizal	3			3	
TH053	Quality Service Management in Tourism and Hospitality	3			3	TH013
TH143	Tourism and Hospitality Marketing	3			3	TH013
	Total	19	1	2	20	
SECOND YEAR, Sec						
BMC143	Operations Management in Tourism and Hospitality Industry	3			3	TH053
GEC053	Art Appreciation	3			3	
GEC073	Ethics	3			3	
GECELEC3	Philippine Pop Culture	3			3	
HM071L	Fundamentals in Food Service Operations Lab	Ū	1	2	1	HM061, HM062L, co-req HM072
	Fundamentals in Food Service Operations Lab	2	1	2	2	HM061, HM062L, co-req HM071L
HM072	Applied Business Tools and Technologies For Hospitality	2			2	
HM131L-23	Management Lab		1	2	1	TH053, co req HM132-23
	Applied Business Tools and Technologies For Hospitality					
HM132-23	Management	2			2	TH053, co-req HM131L-23
PATHFIT3032	Individual and Dual Sports	2			2	PATHFIT2022
RELED063	Contemporary Issues in Christian Marriage	3			3	RELED053
TH083	Philippines Culture and Tourism Geography	3			3	TH143
	Total	24	2	4	26	
THIRD YEAR, First S	Semester					
FL073	Foreign Language 1	3			3	
HMElec-1	Front Office Operation	3			3	TH003
HMElec-6	Bread and Pastry	1			1	HM061, HM062L, co-req HMElec-6L
HMElec-6L	Bread and Pastry Lab		2	4	2	HM061, HM062L, co-req HMElec-6
HMElec-7	Food and Beverage Cost Control	3			3	HM072, HM071L
PATHFIT4042	Contemporary Dance	2			2	PATHFIT1002, PATHFIT2022
RELED073	Contemporary Issues About Church and Human Society with Immersion	3			3	RELED053
	Professional Development and Applied Ethics in Tourism and	-				
TH023-23	Hospitality Industry	3			3	TH053
	Total	18	2	4	20	
THIRD YEAR, Secor	nd Semester					
BMC253	Strategic Management & Total Quality Management in Tourism					TH053
	and Hospitality Industry	3			3	
FL083	Foreign Language 2	3			3	FL073
HM151L	Ergonomics and Facilities Planning for the Hospitality Industry Lab		1	2	1	HM072, HM071L, HM102, HM101L, co-req HM152
	Ergonomics and Facilities Planning for the Hospitality Industry					
HM152		2			2	HM072, HM071L, HM102, HM101L, co-req HM151L
HMElec-5	Gastronomy (Food and Culture)	1			1	HMElec-6, HMElec-6L, co-req HMElec-5L

## **Colegio de San Juan de Letran Calamba** Brgy. Bucal, City of Calamba, Laguna

## BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT

Curriculum Year 2023-2024

COURSE CODE	COURSE TITLE		ƏC s/Hrs	La Units	l <b>b</b> Hrs	тоти	L PRE-REQUISITES/ CO-REQUISITES
HMElec-5L	Gastronomy (Food and Culture) Lab			2	4	2	HMElec-6, HMElec-6L, co-req HMElec-5
HMResA	Research in the Hospitality 1	:	3			3	TH023-23, HMElec1, HMELec7, BMC143
TH103	Entrepreneurship in Tourism and Hospitality	;	3			3	TH053
	Tota	ฟ 1	5	3	6	18	
OURTH YEAR, Fir	st Semester						
HM113	Supply Chain Management in Hospitality Industry	;	3			3	BMC143
HM172L	Introduction to Meetings Incentives, Conferences and Events Management (MICE) Lab Introduction to Meetings Incentives, Conferences and Events			2	4	2	BMC143, HM152, HM151L, co-req HM171
HM171	Management (MICE)		I			1	BMC143, HM152, HM151L, co-req HM172L
HMElec-3	Catering Management		I			1	HMU/1, HMU/2L, HMEIec-6, HMEIec-6L, HMEIec-7, co-req HMEIec-3L HM071, HM072L, HMEIec-6, HMEIec-6L, HMEIec-7, co-req
HMElec-3L	Catering Management Lab			2	4	2	HMEIec3
HMResB	Research in the Hospitality 2	;	3			3	HMResA
TH073	Multicultural Diversity in Workplace for the Tourism Professional	:	3			3	TH023-23
TH093	Legal Aspects in Tourism and Hospitality	;	3			3	TH023-23
	Tota	al 1	4	4	8	18	
OURTH YEAR, See	cond Semester						
HM-PRC6-23	Practicum (600 hours)			6		6	TH073, HMElec-3, HMElec-3L, HMResB, HM171, HM172L
	Tota	al		6		6	
	GRAND TOTAL	1:	38	20	28	158	

\*Practicum - No simultaneous enrollment is allowed.

jrd/01252023.