



St. Paul University Manila
680 Pedro Gil Malate, Manila

**BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT
MAJOR IN CULINARY ARTS
CURRICULUM AY: 2021-2022
BASED ON CMO 62 S. 2017**

FIRST YEAR

COURSE CODE	First Semester	CREDIT	
	TITLE	LEC	LAB
RED 101	REVELATION AND FAITH IN THE OLD TESTAMENT	3	
GEC 101	UNDERSTANDING THE SELF	3	
GEC 105	PURPOSIVE COMMUNICATION	3	
GEC 108	ETHICS	3	
HTM 101	MACRO PERSPECTIVE OF TOURISM AND HOSPITALITY	3	
HTM 102	RISK MANAGEMENT AS APPLIED TO SAFETY, SECURITY AND SANITATION	3	
PE 101	GYMNASTICS		2
NSTP 101	NATIONAL SERVICE TRAINING PROGRAM 1	3	
TOTAL UNITS		21	2

COURSE CODE	Second Semester	CREDIT	
	TITLE	LEC	LAB
RED 102	REVELATION AND FAITH IN THE NEW TESTAMENT	3	
GEC 104	MATHEMATICS IN THE MODERN WORLD	3	
GEC 106	ART APPRECIATION	3	
GEC 107	SCIENCE, TECHNOLOGY AND SOCIETY	3	
HTM 107	MICRO PERSPECTIVE OF TOURISM AND HOSPITALITY	3	
HTM 108	PHILIPPINE CULTURE AND TOURISM GEOGRAPHY	3	
PE 102	DANCING		2
NSTP 102	NATIONAL SERVICE TRAINING PROGRAM 2	3	
TOTAL UNITS		21	2

Summer

COURSE CODE	TITLE	LEC	LAB
HTM 104	MULTICULTURAL DIVERSITY IN WORKPLACE FOR THE TOURISM PROFESSIONAL	3	
HRM 162.1	FUNDAMENTALS IN LODGING OPERATIONS (LEC)	2	
HRM 162.2	FUNDAMENTALS IN LODGING OPERATIONS (LAB)		1
TOTAL UNITS		5	1

SECOND YEAR

COURSE CODE	First Semester	CREDIT	
	TITLE	LEC	LAB
RED 103	CHURCH	3	
GEC 103	THE CONTEMPORARY WORLD	3	
GEC 102	READINGS IN PHILIPPINE HISTORY	3	
PE 103	SPORTS		2
HTM 105	PROFESSIONAL DEVELOPMENT AND APPLIED ETHICS	3	
FRL 107	FOREIGN LANGUAGE 1	3	
HRM 163.1	KITCHEN ESSENTIALS AND BASIC FOOD PREPARATION (LEC)	1	
HRM 163.2	KITCHEN ESSENTIALS AND BASIC FOOD PREPARATION (LAB)		2
HRM 164.1	FUNDAMENTALS OF FOOD SERVICE OPERATIONS (LEC)	2	
HRM 164.2	FUNDAMENTALS OF FOOD SERVICE OPERATIONS (LAB)		1
HTM 106	QUALITY SERVICE MANAGEMENT IN TOURISM AND HOSPITALITY	3	
TOTAL UNITS		21	5

COURSE CODE	Second Semester	CREDIT	
	TITLE	LEC	LAB
RED 104	LITURGY AND SACRAMENTS	3	
GEC 109	LIFE AND WORKS OF RIZAL	3	
GEC 110	GE ELECTIVE 1 (ENVIRONMENTAL SCIENCE)	3	
PE 104	SWIMMING		2
FRL 108	FOREIGN LANGUAGE 2	3	
HTM 110	ENTREPRENEURSHIP IN TOURISM AND HOSPITALITY	3	
MGT 113	OPERATIONS MANAGEMENT	3	
HRM 160.1	PHILIPPINE REGIONAL CUISINE (LEC)	2	
HRM 160.2	PHILIPPINE REGIONAL CUISINE (LAB)		1
HTM 109	LEGAL ASPECTS IN TOURISM AND HOSPITALITY	3	
TOTAL UNITS		23	3

THIRD YEAR

COURSE CODE	First Semester	CREDIT	
	TITLE	LEC	LAB
GEC 111	GE ELECTIVE 2 (LIVING IN THE IT ERA)	3	
RED 105	CHRISTIAN MORALITY : GENERAL MORALS	3	
HTM 111	TOURISM AND HOSPITALITY MARKETING	3	
TRM 138	INTRODUCTION TO MEETINGS, INCENTIVES, CONFERENCES AND EVENTS MANAGEMENT (MICE)	3	
HRM 165	ERGONOMICS AND FACILITIES PLANNING FOR THE HOSPITALITY INDUSTRY	3	
HRM 106 LAB	ASIAN CUISINE (LABORATORY)		1
HRM 106 LEC	ASIAN CUISINE (LECTURE)	2	
HRM 161.1	BREAD AND PASTRY (LEC)	2	
HRM 161.2	BREAD AND PASTRY (LAB)		1
HRM 110.1	COST CONTROL	3	
TOTAL UNITS		22	2

COURSE CODE	Second Semester	CREDIT	
	TITLE	LEC	LAB
GEC 112.2	GE ELECTIVE 3 (THE ENTREPRENEURIAL MIND)	3	
RED 106	CHRISTIAN MORALITY : SPECIFIC MORALS	3	
HRM 166	SUPPLY CHAIN MANAGEMENT IN HOSPITALITY INDUSTRY	3	
HRM 126.1	CATERING MANAGEMENT (LEC)	1	
HRM 126.2	CATERING MANAGEMENT (LAB)		2
HRM 112.1	CLASSICAL FRENCH CUISINE (LEC)	2	
HRM 112.2	CLASSICAL FRENCH CUISINE (LAB)		1
HRM 167.1	GARDE MANGER (LEC)	2	
HRM 167.2	GARDE MANGER (LAB)		1
HRM 168.1	HOSPITALITY RESEARCH – METHODS AND TECHNIQUES 1	3	
TOTAL UNITS		17	4

Summer

COURSE CODE	TITLE	LEC	LAB
HRM 120.1	RESTAURANT PRACTICUM (300 HRS.)		3
TOTAL UNITS			3

FOURTH YEAR

COURSE CODE	First Semester	CREDIT	
	TITLE	LEC	LAB
HRM 168.2	HOSPITALITY RESEARCH – METHODS AND TECHNIQUES 2	3	
RED 107	CHRISTIAN VOCATION AND MISSION	3	
MGT 107.1	STRATEGIC MANAGEMENT AND TOTAL QUALITY MANAGEMENT	3	
TRM 143.1	APPLIED BUSINESS TOOLS AND TECHNOLOGIES IN TOURISM (LEC)	1	
TRM 143.2	APPLIED BUSINESS TOOLS AND TECHNOLOGIES IN TOURISM (LAB)		2
RED 108	CATHOLIC SOCIAL TEACHING	3	
TOTAL UNITS		13	2

COURSE CODE	Second Semester	CREDIT	
	TITLE	LEC	LAB
HRM 135.1	HOTEL PRACTICUM (400 HRS.)		4
TOTAL UNITS			4