

1. **Bachelor of Science in International Hospitality Management with Specialization in Hotel, Restaurant and Culinary Operations (BSIHM-HRCO)**

This program is a ladderized curriculum that provides students with skills and competencies that are needed to perform operational tasks and management functions in food production (culinary), hotel, food and beverage service, events planning and other emerging sectors of hospitality industry. Students receive a **Certificate in Hotel and Food & Beverage Service** upon one year completion, a **Diploma in Hotel and Food & Beverage Operations** in the second year, an **Associate in Hotel and Restaurant Management** in the Third year and a **Degree in Bachelor of Science in International Hospitality Management** with specialization in Hotel, Restaurant and Culinary Operations upon completion of the program.

CHED Memorandum Order No. 62 Series of 2017 for Bachelor of Science in Tourism Management (BSTM) and Bachelor of Science in Hospitality Management (BSHM).

2. **Rationale**

A well-designed and flexible curriculum is needed to integrate dynamic changes and strategic developments in the tourism and hospitality industries.

The need to revise and update the current Bachelor of Science in Tourism Management and Bachelor of Science in Hospitality Management curricula is premised on the basic concept that the higher education program must always be kept abreast with the current times.

CHED Memorandum Order No. 62 Series of 2017 implemented the shift to learning outcome-based education by providing the guidelines to ensure relevant, responsive and proactive curriculum offerings. It incorporated various inputs from the different stakeholders such as industry professionals and organizations, other government and non-government agencies, members of the academic community, international agreements and various foreign funded studies.

3. **Program Outcomes:** A graduate of B.S. In International Hospitality Management with specialization in Hotel, Restaurant and Culinary Operations should be able to:

1. Produce food products and services independently and collaboratively in compliance with the hospitality industry standards;
2. Apply management skills critically and creatively in food and

beverage service and operations by analyzing and meeting the emerging guests' needs, preferences and lifestyles;

3. Perform and provide guest service in accordance with the front office standards and property management systems;
4. Devise and implement risk management program through systematic problem solving approaches in compliance with the hotels ' policies and standards;
5. Practice good stewardship and accountability in performing various housekeeping services in compliance with international housekeeping and environmental protection standards.
6. Demonstrate quality and productivity in providing food and beverage services based on industry service standards.