

**CENTRO ESCOLAR UNIVERSITY**  
 Manila \* Makati \* Malolos  
**School of Nutrition and Hospitality Management**

FOUR-YEAR PROGRAM LEADING TO THE DEGREE  
**BACHELOR OF SCIENCE IN INTERNATIONAL HOSPITALITY MANAGEMENT**  
**(SPECIALIZATION IN HOTEL, RESTAURANT AND CULINARY OPERATIONS)**  
**(For ABM Graduates)**  
 Effective School Year 2020-2021

**FIRST YEAR**

First Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCTH121	Macro Perspective of Tourism and Hospitality in the Global Context	3	0	0	3	3	0	0	3	NONE
PCTH122	Risk Management as Applied to Safety Security and Sanitation	3	0	0	3	3	0	0	3	NONE
PRHO131	Kitchen Essentials and Basic Food Preparation (Cookery - NC II)	1	2	0	3	1	6	0	7	NONE
COLA11	Purposive Communication	3	0	0	3	3	0	0	3	NONE
COMA11	Mathematics in the Modern World	3	0	0	3	3	0	0	3	NONE
COPY11	Understanding the Self	3	0	0	3	3	0	0	3	NONE
COPE21	<b>PATH-FIT 1: Movement Competency Training</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>NONE</b>
COSH21	Religion: History and Texts	3	0	0	3	3	0	0	3	NONE
<b>TOTAL</b>		<b>21</b>	<b>2</b>	<b>0</b>	<b>23</b>	<b>21</b>	<b>6</b>	<b>0</b>	<b>27</b>	

Second Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCTH123	Micro Perspective of International Tourism and Hospitality	3	0	0	3	3	0	0	3	PCTH121
PCTH124	Philippine Culture and Tourism Geography	3	0	0	3	3	0	0	3	PCTH121
PRHO132	Fundamentals in Food Service Operations (Food and Beverage Services - NC II)	2	1	0	3	2	3	0	5	PCTH122
PRHR141	Culinary Intermediate (Commercial Cooking - NC III)	2	1	0	3	2	3	0	5	PCTH122, PRHO131
PRHR142	Beverage Products and Bar Operations (Barista/Bartending - NC II)	2	1	0	3	2	3	0	5	PCTH121, PCTH122
COSH41	Readings in Philippine History	3	0	0	3	3	0	0	3	NONE
COPE22	<b>PATH-FIT 2: Swimming/Recreation</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>NONE</b>
COSH11	Empowering the Self	2	0	0	2	2	0	0	2	NONE
<b>TOTAL</b>		<b>19</b>	<b>3</b>	<b>0</b>	<b>22</b>	<b>19</b>	<b>9</b>	<b>0</b>	<b>28</b>	

**Certificate in Hotel and Food & Beverage Services**

**SECOND YEAR**

First Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCTH126	Quality Service Management in Tourism and Hospitality	3	0	0	3	3	0	0	3	PCTH121, PCTH123
PRHO121	Housekeeping Operations (Housekeeping - NC II)	2	1	0	3	2	3	0	5	PCTH121, PCTH122, PCTH123
PRHO122	Front Office Operations (Front Office Services - NC II)	4	0	0	4	4	0	0	4	PCTH121, PCTH123
PRHO133	Fundamentals in Lodging Operations	3	0	0	3	3	0	0	3	PCTH121, PCTH123
PRHR143	Philippine Regional Cuisine	1	2	0	3	1	6	0	7	PCTH121, PCTH122, PCTH123, PRHO131, PRHR141
PRHR144	Bread and Pastry (Bread and Pastry - NC II)	1	2	0	3	1	6	0	7	PCTH122, PRHO131
COSH43	The Life and Works of Rizal	3	0	0	3	3	0	0	3	NONE
COPE23	<b>PATH-FIT 3: Dance/Individual-Dual Sports</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>NONE</b>
CONP11	NSTP I	3	0	0	3	3	0	0	3	NONE
<b>TOTAL</b>		<b>22</b>	<b>5</b>	<b>0</b>	<b>27</b>	<b>22</b>	<b>15</b>	<b>0</b>	<b>37</b>	

*Cecilia C. Unzueta*  
*Principal*

Second Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCBA118	Operations Management	3	0	0	3	3	0	0	3	NONE
PRHO123	Catering and Banquet Operations (Food and Beverage - NC IV)	2	2	0	4	2	6	0	8	PCTH121, PCTH122, PCTH123, PRHO131, PRHO132
PRHO134	Rooms Division (Housekeeping - NC III)	3	0	0	3	3	0	0	3	PCTH121, PCTH122, PCTH126, PRHO121, PRHO122, PRHO133
PRHO135	Meetings, Incentives, Conferences and Events Management (MICE) (Events Mgt. - NC III)	2	1	0	3	2	3	0	5	PCTH121, PCTH122, PCTH123, PCTH126, PRHO132
PRHO136	Applied Business Tools and Technologies with Lab. (PMS)	2	1	0	3	2	3	0	5	PCTH121, PCTH123, PRHO121, PRHO122, PRHO132
PRHR145	Food and Beverage Cost Control (Food and Beverage - NC III)	2	1	0	3	2	3	0	5	PCTH121, PCTH122, PCTH123
COSH31	Art Appreciation	3	0	0	3	3	0	0	3	NONE
COPE24	PATH-FIT 4: Team Sports/Games	2	0	0	2	2	0	0	2	NONE
CONP12	NSTP 2	3	0	0	3	3	0	0	3	CONP11
TOTAL		22	5	0	27	22	15	0	37	

SUMMER										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PRHO183	Practicum 1 - 200 hrs. (total)	0	0	4	4	2	0	40	42	PRHO123, PRHO134, PRHO135, PRHO136, PRHR145
TOTAL		0	0	4	4	2	0	40	42	

Diploma in Hotel and Food & Beverage Operations

THIRD YEAR										
First Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCBA119	Strategic Management	3	0	0	3	3	0	0	3	PCBA118
PCTH125	International Tourism and Hospitality Marketing (Tourism Promotion Services-NCII)	2	1	0	3	2	3	0	5	PCTH121, PCTH123
PCTH150	Legal Aspects in Tourism and Hospitality Across the Regions	3	0	0	3	3	0	0	3	PCTH121, PCTH123
PRHO124	Kitchen Operations and Management	3	0	0	3	3	0	0	3	PCTH121, PCTH122, PCTH123, PRHO131, PRHR141
PRHR146	Asian Cuisine	1	2	0	3	1	6	0	7	PCTH121, PCTH122, PCTH123, PRHO131, PRHR141
COLA31	Foreign Language 1	3	0	0	3	3	0	0	3	NONE
COSH12	Living and Loving Relationships	2	0	0	2	2	0	0	2	NONE
COSH32	Ethics	3	0	0	3	3	0	0	3	NONE
TOTAL		20	3	0	23	20	9	0	29	

Second Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCTH127	Best Practices in Entrepreneurship in Tourism and Hospitality	3	0	0	3	3	0	0	3	PCTH121, PCTH123, PCBA118
PRHO125	Culinary Nutrition	3	0	0	3	3	0	0	3	PCTH121, PCTH122, PCTH123, PRHO131
PRHO137	Supply Chain Management in the Global Hospitality Industry	3	0	0	3	3	0	0	3	PCTH121, PCTH123, PCBA118
PRHO138	Revenue Management	3	0	0	3	3	0	0	3	PCTH121, PCTH123, PRHO133, PRHR145
PRHR147	Classical French Cuisine	1	2	0	3	1	6	0	7	PCTH121, PCTH122, PCTH123, PRHO131, PRHR141
COLA21	Malikhaing Komunikasyon Gamit ang Panitikang Popular	3	0	0	3	3	0	0	3	NONE
COLA32	Foreign Language 2	3	0	0	3	3	0	0	3	COLA31
COLA51	Expository Writing for Global Communication	3	0	0	3	3	0	0	3	NONE
TOTAL		22	2	0	24	22	6	0	28	

Associate in Hotel and Restaurant Management

*Cecilia C. Uman*  
*Principal*

FOURTH YEAR										
First Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCTH128	Multicultural Diversity in Workplace for the Tourism Professional	3	0	0	3	3	0	0	3	PCTH121, PCTH123, PCTH126
PCTH129	Professional Development and Applied Ethics	3	0	0	3	3	0	0	3	PCTH121, PCTH123
PRHO139	Ergonomics and Facilities Planning for Hospitality Industry	3	0	0	3	3	0	0	3	PCTH121, PCTH123, PRHO123, PRHO124, PRHO132
PRHO191	Research in Hospitality	3	0	0	3	3	0	0	3	PRHO124, PRHO125, PRHO138, PRHO144, PRHR146, PRHR147
COCE51	Internet of Things	3	0	0	3	3	0	0	3	NONE
CONS21	Science, Technology and Society	3	0	0	3	3	0	0	3	NONE
COSH22	Man, Church and Society	3	0	0	3	3	0	0	3	NONE
COSH42	The Contemporary World	3	0	0	3	3	0	0	3	NONE
TOTAL		24	0	0	24	24	0	0	24	

  

Second Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PRHO184	Practicum 2 - 600 hrs. (total)	0	0	12	12	3	0	34	37	PCTH128, PCTH129, PRHO139, PRHO191
TOTAL		0	0	12	12	3	0	34	37	

Total No. of Units:

186

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**(For Non-ABM Graduates)**  
Effective School Year 2020-2021

FIRST YEAR										
First Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCBA101	Principles of Management	3	0	0	3	3	0	0	3	NONE
PCBA102	Principles of Accounting	3	0	0	3	3	0	0	3	NONE
PCTH121	Macro Perspective of Tourism and Hospitality in the Global Context	3	0	0	3	3	0	0	3	NONE
PCTH122	Risk Management as Applied to Safety Security and Sanitation	3	0	0	3	3	0	0	3	NONE
PRHO131	Kitchen Essentials and Basic Food Preparation (Cookery - NC II)	1	2	0	3	1	6	0	7	NONE
COLA11	Purposive Communication	3	0	0	3	3	0	0	3	NONE
COMA11	Mathematics in the Modern World	3	0	0	3	3	0	0	3	NONE
COPY11	Understanding the Self	3	0	0	3	3	0	0	3	NONE
COPE21	PATH-FIT 1: Movement Competency Training	2	0	0	2	2	0	0	2	NONE
COSH21	Religion: History and Texts	3	0	0	3	3	0	0	3	NONE
TOTAL		27	2	0	29	27	6	0	33	

Second Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCBA103	Principles of Marketing	3	0	0	3	3	0	0	3	NONE
PCBA104	Business Finance	3	0	0	3	3	0	0	3	NONE
PCBA105	Applied Economics	3	0	0	3	3	0	0	3	NONE
PCTH123	Micro Perspective of International Tourism and Hospitality	3	0	0	3	3	0	0	3	PCTH121
PCTH124	Philippine Culture and Tourism Geography	3	0	0	3	3	0	0	3	PCTH121
PRHO132	Fundamentals in Food Service Operations (Food and Beverage Services - NC II)	2	1	0	3	2	3	0	5	PCTH122
PRHR141	Culinary Intermediate (Commercial Cooking - NC III)	2	1	0	3	2	3	0	5	PCTH122, PRHO131
PRHR142	Beverage Products and Bar Operations (Barista/Bartending - NC II)	2	1	0	3	2	3	0	5	PCTH121, PCTH122
COSH41	Readings in Philippine History	3	0	0	3	3	0	0	3	NONE
COPE22	PATH-FIT 2: Swimming/Recreation	2	0	0	2	2	0	0	2	NONE
COSH11	Empowering the Self	2	0	0	2	2	0	0	2	NONE
TOTAL		28	3	0	31	28	9	0	37	

Certificate in Hotel and Food & Beverage Services

SECOND YEAR										
First Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCTH126	Quality Service Management in Tourism and Hospitality	3	0	0	3	3	0	0	3	PCTH121, PCTH123
PRHO121	Housekeeping Operations (Housekeeping - NC II)	2	1	0	3	2	3	0	5	PCTH121, PCTH122, PCTH123
PRHO122	Front Office Operations (Front Office Services - NC II)	4	0	0	4	4	0	0	4	PCTH121, PCTH123
PRHO133	Fundamentals in Lodging Operations	3	0	0	3	3	0	0	3	PCTH121, PCTH123
PRHR143	Philippine Regional Cuisine	1	2	0	3	1	6	0	7	PCTH121, PCTH122, PCTH123, PRHO131, PRHR141
PRHR144	Bread and Pastry (Bread and Pastry - NC II)	1	2	0	3	1	6	0	7	PCTH122, PRHO131
COSH43	The Life and Works of Rizal	3	0	0	3	3	0	0	3	NONE
COPE23	PATH-FIT 3: Dance/Individual-Dual Sports	2	0	0	2	2	0	0	2	NONE
CONP11	NSTP 1	3	0	0	3	3	0	0	3	NONE
TOTAL		22	5	0	27	22	15	0	37	

 

Second Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCBA118	Operations Management	3	0	0	3	3	0	0	3	PCBA101
PRHO123	Catering and Banquet Operations (Food and Beverage - NC IV)	2	2	0	4	2	6	0	8	PCTH121, PCTH122, PCTH123, PRHO131, PRHO132
PRHO134	Rooms Division (Housekeeping - NC III)	3	0	0	3	3	0	0	3	PCTH121, PCTH122, PCTH126, PRHO121, PRHO122, PRHO133
PRHO135	Meetings, Incentives, Conferences and Events Management (MICE) (Events Mgt. - NC III)	2	1	0	3	2	3	0	5	PCTH121, PCTH122, PCTH123, PCTH126, PRHO132
PRHO136	Applied Business Tools and Technologies with Lab. (PMS)	2	1	0	3	2	3	0	5	PCTH121, PCTH123, PRHO121, PRHO122, PRHO132
PRHR145	Food and Beverage Cost Control (Food and Beverage - NC III)	2	1	0	3	2	3	0	5	PCTH121, PCTH122, PCTH123
COSH31	Art Appreciation	3	0	0	3	3	0	0	3	NONE
COPE24	PATH-FIT 4: Team Sports/Games	2	0	0	2	2	0	0	2	NONE
CONP12	NSTP 2	3	0	0	3	3		0	3	CONP11
	<b>TOTAL</b>	<b>22</b>	<b>5</b>	<b>0</b>	<b>27</b>	<b>22</b>	<b>15</b>	<b>0</b>	<b>37</b>	

#### SUMMER

Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PRHO183	Practicum 1 - 200 hrs. (total)	0	0	4	4	2	0	40	42	PRHO123, PRHO134, PRHO135, PRHO136, PRHR145
	<b>TOTAL</b>	<b>0</b>	<b>0</b>	<b>4</b>	<b>4</b>	<b>2</b>	<b>0</b>	<b>40</b>	<b>42</b>	

#### Diploma in Hotel and Food & Beverage Operations

#### THIRD YEAR

First Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCBA119	Strategic Management	3	0	0	3	3	0	0	3	PCBA118
PCTH125	International Tourism and Hospitality Marketing (Tourism Promotion Services-NCII)	2	1	0	3	2	3	0	5	PCTH121, PCTH123
PCTH150	Legal Aspects in Tourism and Hospitality Across the Regions	3	0	0	3	3	0	0	3	PCTH121, PCTH123
PRHO124	Kitchen Operations and Management	3	0	0	3	3	0	0	3	PCTH121, PCTH122, PCTH123, PRHO131, PRHR141
PRHR146	Asian Cuisine	1	2	0	3	1	6	0	7	PCTH121, PCTH122, PCTH123, PRHO131, PRHR141
COLA31	Foreign Language 1	3	0	0	3	3	0	0	3	NONE
COSH12	Living and Loving Relationships	2	0	0	2	2	0	0	2	NONE
COSH32	Ethics	3	0	0	3	3	0	0	3	NONE
	<b>TOTAL</b>	<b>20</b>	<b>3</b>	<b>0</b>	<b>23</b>	<b>20</b>	<b>9</b>	<b>0</b>	<b>29</b>	

Second Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCTH127	Best Practices in Entrepreneurship in Tourism and Hospitality	3	0	0	3	3	0	0	3	PCTH121, PCTH123, PCBA118
PRHO125	Culinary Nutrition	3	0	0	3	3	0	0	3	PCTH121, PCTH122, PCTH123, PRHO131
PRHO137	Supply Chain Management in the Global Hospitality Industry	3	0	0	3	3	0	0	3	PCTH121, PCTH123, PCBA118
PRHO138	Revenue Management	3	0	0	3	3	0	0	3	PCTH121, PCTH123, PRHO133, PRHR145
PRHR147	Classical French Cuisine	1	2	0	3	1	6	0	7	PCTH121, PCTH122, PCTH123, PRHO131, PRHR141
COLA21	Malikhaing Komunikasyon Gamit ang Panitikang Popular	3	0	0	3	3	0	0	3	NONE
COLA32	Foreign Language 2	3	0	0	3	3	0	0	3	COLA31
COLA51	Expository Writing for Global Communication	3	0	0	3	3	0	0	3	NONE
	<b>TOTAL</b>	<b>22</b>	<b>2</b>	<b>0</b>	<b>24</b>	<b>22</b>	<b>6</b>	<b>0</b>	<b>28</b>	

#### Associate in Hotel and Restaurant Management

*for signature Cecilio C. Uman*

FOURTH YEAR

First Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PCTH128	Multicultural Diversity in Workplace for the Tourism Professional	3	0	0	3	3	0	0	3	PCTH121, PCTH123, PCTH126
PCTH129	Professional Development and Applied Ethics	3	0	0	3	3	0	0	3	PCTH121, PCTH123
PRHO139	Ergonomics and Facilities Planning for Hospitality Industry	3	0	0	3	3	0	0	3	PCTH121, PCTH123, PRHO123, PRHO124, PRHO132
PRHO191	Research in Hospitality	3	0	0	3	3	0	0	3	PRHO124, PRHO125, PRHO138, PRHO144, PRHR146, PRHR147
COCE51	Internet of Things	3	0	0	3	3	0	0	3	NONE
CONS21	Science, Technology and Society	3	0	0	3	3	0	0	3	NONE
COSH22	Man, Church and Society	3	0	0	3	3	0	0	3	NONE
COSH42	The Contemporary World	3	0	0	3	3	0	0	3	NONE
TOTAL		24	0	0	24	24	0	0	24	

Second Semester										
Class Code	Descriptive Title	Units				No. of Hours				Pre-requisite
		Lec	Lab	Prac	Total	Lec	Lab	Prac	Total	
PRHO184	Practicum 2 - 600 hrs. (total)	0	0	12	12	3	0	34	37	PCTH128, PCTH129, PRHO139, PRHO191
TOTAL		0	0	12	12	3	0	34	37	

Total No. of Units: 201

*[Signature]*

*Cecilia C. Uman*