



Republic of the Philippines
EASTERN VISAYAS STATE UNIVERSITY
COLLEGE OF TECHNOLOGY
Tacloban City



**BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT
(BSHM) CURRICULUM**
(Based on CMO no. 62 s. 2017)
Effective: S.Y. 2025-2026

Name: _____ Student No. _____
(Last Name) (Given Name) (Middle Name)

Home Address: _____ Contact No. _____

Email Address: _____ Parents/ Guardian's Contact No. _____

FIRST YEAR

First Semester

GRADE	COURSE CODE	DESCRIPTIVE TITLE	NO. OF HOURS/ WEEK		UNITS	PRE-REQUISITE
			LEC	LAB		
	GEN. ED. 001	Purposive Communication	3	0	3	
	GEN. ED. 002	Understanding the Self	3	0	3	
	HPC 113	Kitchen Essentials and Basic Food Preparation	1	6	3	
	THC 113	Macro Perspective of Tourism and Hospitality	3	0	3	
	THC 133	Risk Management as Applied to Safety, Security, and Sanitation	3	0	3	
	PE 112	Movement Competency Training	2	0	2	
	NSTP 113	CWTS, LTS, MTS (Naval or Air Force)	(3)	(0)	(3)	
SUBTOTAL			18	6	20	

Evaluated by: _____

Second Semester

GRADE	COURSE CODE	DESCRIPTIVE TITLE	NO. OF HOURS/ WEEK		UNITS	PRE-REQUISITE
			LEC	LAB		
	HMPE 123	(Professional Elective) Food Styling and Design	1	6	3	
	HPC 123	Fundamentals of Lodging Operations	2	3	3	THC 133
	THC 123	Quality Service Management in Tourism and Hospitality	3	0	3	THC 113
	THC 143	Philippine Tourism, Geography, and Culture	3	0	3	
	THC 163	Micro Perspective of Tourism and Hospitality	3	0	3	THC 113
	PE 122	Fitness Training	2	0	2	
	NSTP 123	CWTS, LTS, MTS (Naval or Air Force)	(3)	(0)	(3)	NSTP 113
SUBTOTAL			17	9	20	

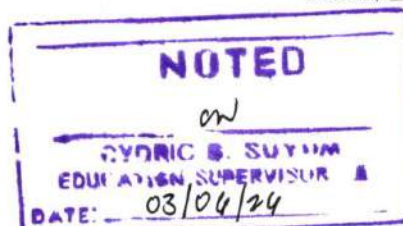
Evaluated by: _____

SECOND YEAR

First Semester

GRADE	COURSE CODE	DESCRIPTIVE TITLE	NO. OF HOURS/ WEEK		UNITS	PRE-REQUISITE
			LEC	LAB		
	GE EL. 001	General Education Elective	3	0	3	
	GEN. ED. 005	Arts Appreciation	3	0	3	
	GEN. ED. 007	The Contemporary World	3	0	3	
	HPC 213	Fundamentals of Food Service Operations	2	3	3	HPC 113
	HPC 233	Applied Business Tools and Technologies (PMS) with Lab	2	3	3	HPC 123
	HPC 253	Foreign Language 1	3	0	3	
	THC 213	Entrepreneurship in Tourism and Hospitality	3	0	3	
	PE 212	Dance Sports, Group Exercise, Outdoor, and Adventure Activities	2	0	2	
SUBTOTAL			21	6	23	

Evaluated by: _____



Second Semester

GRADE	COURSE CODE	DESCRIPTIVE TITLE	NO. OF HOURS/ WEEK		UNITS	PRE-REQUISITE
			LEC	LAB		
	HPC 253	Supply Chain Management in Hospitality Industry	3	0	3	
	GEN. ED. 003	Readings in the Philippine History	3	0	3	
	GEN. ED. 004	Mathematics in the Modern World	3	0	3	
	HMPE 223	Professional Elective (Front Office Operations)	2	3	3	
	HMPE 243	Professional Elective (Bar and Beverage Management)	2	3	3	
	HPC 223	Introduction to Meetings, Incentives, Convention, and Exhibition Management (MICE)	2	3	3	
	HPC 243	Foreign Language 2	3	0	3	HPC 253
	HPC 262	Educational Tour	2	0	2	
	PE 222	Basic Swimming	2	0	2	
SUBTOTAL			22	9	25	

THIRD-YEAR

Evaluated by: _____

First Semester

GRADE	COURSE CODE	DESCRIPTIVE TITLE	NO. OF HOURS/ WEEK		UNITS	PRE-REQUISITE
			LEC	LAB		
	BME 313	Strategic Management and Total Quality Management in Tourism and Hospitality Industry	3	0	3	
	BME 333	Operations Management in the Tourism and Hospitality Industry	3	0	3	HPC 233
	GE EL. 002	General Education Elective	3	0	3	
	HMPE 313	Professional Elective (Philippine Regional Cuisine)	1	6	3	
	HPC 313	Ergonomics and Facilities Planning for the Hospitality Industry	2	3	3	
	HPC 333	Research in Hospitality I	2	3	3	All HPC and THC Courses
	THC 313	Multicultural Diversity in the Workplace for Tourism Professionals	3	0	3	THC 143
	THC 333	Professional Development and Applied Ethics	3	0	3	
SUBTOTAL			20	12	24	

Evaluated by: _____

Second Semester

GRADE	COURSE CODE	DESCRIPTIVE TITLE	NO. OF HOURS/ WEEK		UNITS	PRE-REQUISITE
			LEC	LAB		
	GE EL. 003	General Education Elective	3	0	3	
	GEN. ED. 006	Ethics	3	0	3	
	GEN. ED. 008	Science, Technology, and Society	3	0	3	
	HMPE 323	Professional Elective (Asian Cuisine)	1	6	3	
	HPC 323	Research in Hospitality II	2	3	3	HPC 333
	RIZAL 001	Rizal's Life and Works	3	0	3	
	THC 323	Tourism and Hospitality Marketing	3	0	3	
	THC 343	Legal Aspects in Tourism and Hospitality	3	0	3	
SUBTOTAL			21	9	24	

Evaluated by: _____

FOURTH YEAR

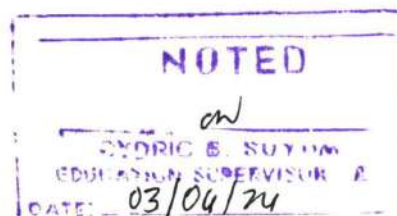
First Semester

GRADE	COURSE CODE	DESCRIPTIVE TITLE	NO. OF HOURS/ WEEK		UNITS	PRE-REQUISITE
			LEC	LAB		
	HM 417	Practicum- 600 Hours	0	6	6	All HPC, THC, and HMPE
SUBTOTAL			0	6	6	

Evaluated by: _____

Second Semester

GRADE	COURSE CODE	DESCRIPTIVE TITLE	NO. OF HOURS/ WEEK		UNITS	PRE-REQUISITE
			LEC	LAB		
	HM 427	Practicum- 600 Hours	0	6	6	All HPC, THC, and HMPE
SUBTOTAL			0	6	6	



General Education Elective

Arts and Humanities (9)	Social Science and Philosophy (11)	Mathematics, Science and Technology (11)
Elements of Understanding Gender and Development	Economics for Everyday Life	Chemical Commodities
Great Books	Entrepreneurship for All Professionals	Disaster Risk Reduction and Management
Indigenous Creative Crafts	Gender and Society/ Kasarian at Lipunan	Drugs, Discovery, Benefits, and Illegal Issues
Philippine Popular Culture	Hermeneutics	Environmental Data Analysis
Reading Visual Arts	Logic	Environmental Science
Society and Literature/ Sosyodad at Literatura	Philippine Indigenous Community	Finite Science
Technical Writing across Professional	Philosophy of Man	Global Climate Change- Resilience and Vulnerability
Teknical na Pagsusulat sa iba't ibang Larangan	Religion, Religious Experience and Spirituality	History of Mathematics
Waray Culture and Arts	Symbolic Logic	Living in IT Era
	The Entrepreneurial Mind	Urban Environments
	World History and Civilization	Writing for Scientific Research
<i>Note: Students are given the option to choose the three (3) Gen Ed Elective Course</i>		

Elective Courses

COURSES	UNITS	LEC	LAB
Gastronomy (Food and Culture)	3	3	
Housekeeping Operations	3	2	1
Industrial/ Institutional/ Commissary Food Service	3	3	
Menu Design and Revenue Management (Product Packaging and Merchandising)	3	3	
Philippine Regional Cuisine	3	1	2
Quick Food Service Operations	3	3	
Recreation and Leisure Management	3	3	
Rooms Division Management	3	2	1
Specialty Cuisine	3	1	2
Trends and Issues in the Hospitality	3	3	
Butchery, Fish Mongerie	3	1	2
Oenology (Making of Wine and Spirits)	3	2	1
Introduction to Transport Services (Merge all Cruise, Airline, Land)	3	3	
Revenue Management	3	3	
Data Analytics in Hospitality Industry	3	3	
Industrial/ Institutional/Commissary Food Service	3	3	
World Geography and Destination- w/ Lab	3	3	
Catering Management	3	3	

COURSES	UNITS	LEC	LAB
Asian Cuisine	3	1	2
Bar and Beverage Management with Lab	3	2	1
Bread and Pastry	3	1	2
Culinary Fundamentals with Lab	3	2	1
Food and Beverage Operations	3	2	1
Food and Beverage Service with Lab	3	2	1
Food Styling and Design	3	1	2
Front Office Operations	3	2	1
Fundamentals of Food Science and Technology	3	2	1
Grade Manager	3	1	2
Classical French Cuisine	3	1	2
Halal Cookery	3	2	1
Crowd and Crisis Management	3	3	
Food and Beverage Cost Control	3	3	
Franchising (Includes Case Studies)	3	3	
Culinary Nutrition	3	3	
Culinary Mathematics	3	3	
Cost Control	3	3	

Submitted by:

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Dean, College of Technology

Approved by:

LYDIA M. MORANTE, DA
Vice-President for Academic Affairs

