



**OFFICE OF THE REGISTRAR**

**CHECKLIST FOR THE**  
**BACHELOR OF SCIENCE IN HOTEL AND RESTAURANT MANAGEMENT (BSHRM)**

Name \_\_\_\_\_  
 Home Address \_\_\_\_\_  
 Date of Entrance \_\_\_\_\_  
 Degree \_\_\_\_\_  
 High School \_\_\_\_\_

Nationality \_\_\_\_\_  
 Date of Birth \_\_\_\_\_  
 Date of Graduation \_\_\_\_\_  
 Major \_\_\_\_\_  
 Address \_\_\_\_\_

Course Number	COURSE TITLE	Credit Units		PRE-REQUISITE(S)	Sem./SY Taken	Professor/Instructor	Final Rating
		Lec	Lab				
<b>FIRST YEAR</b>							
<i>First Semester</i>							
ENGL 1	Study and Thinking Skills in English	2	1				
FILI 1	Komunikasyon sa Akademikong Filipino	3					
ITEC 1	Introduction to Computer Concepts & Operation	2	1				
BTRM 1	Principles of Tourism 1	3					
HRML 1	Principles of Safety, Hygiene and Sanitation	3					
HRML 21	Personality Development and Public Relation	3					
PHED 1	Physical Fitness & Aerobics	2					
NSTP 1		(3)					
	<b>Total</b>	<b>18</b>	<b>2</b>				

<i>Second Semester</i>							
ENGL 2	Writing in the Discipline	2	1	ENGL 1			
FILI 2	Pagbasa at Pagsulat Tungo sa Pananaliksik	3		FILI 1			
ENSC 1	Earth and Environmental Science	3					
BTRM 2	Principles of Tourism 2	3		BTRM 1			
HRML 50	Housekeeping Procedures	1	2	HRML 1			
HRML 22	Work Ethics in Hospitality Industry	3					
PHED 2	Rhythmic Activities	2		PHED 1			
NSTP 2		(3)		NSTP 1			
	<b>Total</b>	<b>17</b>	<b>3</b>				

**SUMMER**

HRML 199-1	Hotel Practicum - Housekeeping (240 hrs)	2	3	1st Year Subjects			
	<b>Total</b>	<b>2</b>	<b>3</b>				

**SECOND YEAR**

*First Semester*

HUMN 5	Art, Man and Society	3					
ENGL 5	Business Communication	2	1	ENGL 1&2			
MNGT 21a	Concepts and Dynamics of Management	3					
HRML 2	Business Math w/ Hotel Application	3					
HRML 55	Food and Beverage Service Procedures	2	3	HRML 1			
ACTG 21	Fundamentals of Accounting	3					
PHED 3	Individual/Dual Sports	2		PHED 1			
	<b>Total</b>	<b>18</b>	<b>4</b>				

*Second Semester*

SOSC 12	Cultural Anthropology	3					
ECON 1	General Economics	3					
ELAN 21a	Elementary French	3					
HUMN 9	Logic	3					
HRML 60	Food and Beverage Control System	1	2	HRML 2&55			
MKTG 21	Principles of Marketing	3					
SOSC 2	General Psychology	3					
PHED 4	Team Sports	2		PHED 1			
	<b>Total</b>	<b>21</b>	<b>2</b>				

Course Number	COURSE TITLE	Credit Units		PRE-REQUISITE(S)	Sem./SY Taken	Professor/Instructor	Final Rating
		Lec	Lab				

**SUMMER**

HRML 199-2	Restaurant Practicum - F & B Operations( 240 hrs)	2	3	1st. Yr. & 2nd Yr Subjects			
	<b>Total</b>	<b>2</b>	<b>3</b>				

**THIRD YEAR**

*First Semester*

BMGT 24	Basic Finance	3		HRML 2			
STAT 1	Elementary Statistics	2	1				
BCIT 101	Management Information System	3		ITEC 1			
MNGT 22	Human Behavior in Organization	3		MNGT 1			
HRML 3	Culinary Arts and Sciences	1	2	HRML 1			
HRML 4	Hospitality Facilities Planning & Design	1	2	MKTG 21,ACTG 1			
HRML 65	Banquet Functions and Catering Service Mngt	1	2	HRML 60			
	<b>Total</b>	<b>14</b>	<b>7</b>				

*Second Semester*

ELAN 21b	Mandarin	3					
SOSC 4	Philippine History, Gov't., Politics & Constitution	3					
HRML 24	Research 1	1	2	STAT 1			
HRML 23	International Cuisine	1	2	HRML 3			
HRML 5	Tourism Planning and Management	3		BTRM 1 & 2			
HRML 6	Events Management	3	1				
HRML 70	Baking and Pastry Production	2	3	HRML 2			
	<b>Total</b>	<b>16</b>	<b>8</b>				

**FOURTH YEAR**

*First Semester*

SOSC 6	Rizal's Life, Works and Writing	3		SOSC 4			
HRML 26	Research 2	1	2	HRML 24, STAT 1			
HRML 75	Front Office Procedures	3					
HRML 80	Room Division Management Control System	2	1	HRML 50			
HRML 25	Hospitality Operation Management	3					
LITT 1	Philippine Literature	3					
BMGT 26	Total Quality Management	3					
	<b>Total</b>	<b>18</b>	<b>3</b>				

*Second Semester*

HRML 199-3	Hotel Practicum - Front Office (360 hrs)	6		All Subjects			
	<b>Total</b>	<b>6</b>					

**Total Lecture: 132**  
**Total Laboratory: 35**



