



**J.H. CERILLES STATE COLLEGE**

Mati, San Miguel, Zamboanga del Sur  
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**School of Business and Management**



**BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT**  
 BOT Res. No. \_\_\_\_\_

Summary	Number of Units		
	Per CMO No. 62 s. 2017	Existing Curriculum	Enhanced Curriculum
<b>I. General Education</b>			
A. GE Core	24	24	24
B. GE Elective	9	9	9
C. Mandated	3	3	3
<b>II. Core Courses</b>	30	30	30
<b>III. Major Courses</b>	30	30	30
<b>IV. Cognates</b>		24	6
<b>V. Business Courses</b>	6	6	6
<b>VI. Practicum</b>	6	8	8
<b>VII. Elective Courses</b>	15	19	12
<b>VIII. Mandated Courses</b>	14	14	14
<b>IX. Institutional Courses</b>		12	4
<b>Total</b>	<b>137</b>	<b>165</b>	<b>146</b>

FIRST YEAR													
FIRST SEMESTER							SECOND SEMESTER						
Grades	Course No.	Description	Lec.	Lab	Units	Pre-req.	Grades	Course No.	Description	Lec	Lab	Units	Pre-req.
	GEC 105	Understanding the Self	3		3			GEC 101	Purposive Communication	3		3	
	GEC 102	Readings in Philippine History	3		3			GEC 103	Mathematics in the Modern World	3		3	
	IC 101	JHCSC Civic Course	1		1			GEE 105	Gender and Society	3		3	
	HM 101	Micro Perspective of Tourism & Hospitality	3		3			HM 105	Quality Service Management in Tourism & Hospitality	3		3	HM 102
	HM 102	Risk Management as Applied to Safety, Security & Sanitation	3		3			HM 106	Macro Perspective of Tourism and Hospitality	3		3	HM 101
	HM 103	Kitchen Essentials and Basic Food Preparation	2	1	3			HM 107	Fundamentals In Lodging Operations	2	1	3	HM 101
	HM 104	Fundamentals of Accounting	3		3			PATHFit 2	Exercise Fitness-Based Activities	2		2	PATHFit 1
	PATHFit 1	Movement Competency Training	2		2			NSTP 2	CWTS/LTS/ROTC	3		3	NSTP1
	NSTP 1	CWTS/LTS/ROTC	3		3								
	<b>TOTAL</b>				<b>24</b>			<b>TOTAL</b>				<b>23</b>	

SECOND YEAR													
FIRST SEMESTER							SECOND SEMESTER						
Grades	Course No.	Description	Lec	Lab	Units	Pre-req.	Grades	Course No.	Description	Lec	Lab	Units	Pre-req.
	GEE 101	Living in the IT Era	3		3			GEC 106	Ethics w/ Peace Educ*	3		3	
	GEC 107	The Contemporary World	3		3			GEC 104	Arts Appreciation	3		3	
	HM 108	Applied Business Tools & Technologies	2	1	3			GEC 108	Science Technology and Society	3		3	
	HM 109	Supply Chain Management in Hospitality Industry	3		3	HM 105		HM 113	Fundamentals in Food Service Operations	2	1	3	HM 105, HM 109
	HM 110	Foreign Language 1	3		3			HM 114	Foreign Language 2	3		3	HM 110
	HM 111	Oenology	2	1	3	HM 103		HM 115	Philippine Culture and Tourism Geography w/ IP Educ.*	3		3	HM 106
	HM 112	Asian Cuisine	2	1	3	HM 103		PATHFit 4	Dance/Sports	2		2	PATHFit 3
	PATHFit 3	Dance/Sports	2		2	PATHFit 2							
	<b>TOTAL</b>				<b>23</b>			<b>TOTAL</b>				<b>20</b>	

SUMMER													
Grades	Course No.	Description	Lec	Lab	Units	Pre-req.							
	OJT 1	Supervised Training Industry (Hotel & Restaurant/Travel and Tour Operators) 200 Hours		2	2		*Educational Tour Equivalent to 160 hours to be deducted during Final Practicum *OJT On-Board is Equivalent to 160 hours to be deducted during Final Practicum						
					2								

THIRD YEAR													
FIRST SEMESTER							SECOND SEMESTER						
Grades	Course No.	Description	Lec	Lab	Units	Pre-req.	Grades	Course No.	Description	Lec	Lab	Units	Pre-req.
	GEM 101	Life and Works of Rizal	3		3			GEE 103	Philippine Popular Culture	3		3	
	IC 103	Technical Writing	3		3			HM 121	Multicultural Diversity in Workplace for the Tourism Professional	3		3	HM 116
	HM 116	Tourism and Hospitality Marketing	3		3	3rd Yr. Standing		HM 122	Entrepreneurship in Tourism and Hospitality	3		3	HM 117
	HM 117	Operations Management in the Tourism & Hospitality Industry	3		3	3rd Yr. Standing		HM 123	Ergonomics and Facilities Planning for Hospitality Industry	2	1	3	HM 117
	HM 118	Professional Development & Applied Ethics	3		3			HM 124	Research in Hospitality Industry 1	2	1	3	3rd Yr. Standing
	HM 120	Front Office Operations	2	1	3	3rd Yr. Standing		HM 125	Strategic Management in Tourism	3		3	HM 117
	<b>TOTAL</b>				<b>18</b>			<b>TOTAL</b>				<b>18</b>	

FOURTH YEAR													
FIRST SEMESTER							SECOND SEMESTER						
Grades	Course No.	Description	Lec	Lab	Units	Pre-req.	Grades	Course No.	Description	Lec	Lab	Units	Pre-req.
	HM 126	Research in Hospitality 2	1	2	3	HM 124		OJT 2	Final Practicum/Internship (600 Hours)		6	6	4 <sup>th</sup> Yr. Standing
	HM 127	Trends and Issues in Hospitality Industry	3		3	4 <sup>th</sup> Year Standing							
	HM 128	Legal Aspects in Tourism and Hospitality	3		3	4 <sup>th</sup> Year Standing							
	HM 129	Intro to Meetings, Incentives, Conference and Exhibits (MICE)	2	1	3	4 <sup>th</sup> Year Standing							
	<b>TOTAL</b>				<b>12</b>			<b>TOTAL</b>				<b>6</b>	