LYCEUM OF THE PHILIPPINES UNIVERSITY

Intramuros, Manila

Bachelor of Science in International Hospitality Management with Specialization in Culinary Arts and Kitchen Effective, SY 2022-2023

FIRST YEAR

	FIRST YEAR				
	FIRST SEMESTER				
Course Code	Descriptive Title	Lec	Lab	Units	Pre-requisites
JPLN01A	The Life of Dr. Jose P. Laurel: Nationalist	3	0	3	
	and Nation-Builder			_	
LIFE01N	My LPU LIFE	3	0	(3)	
MMWN01A	Mathematics in the Modern World	3	0	3 _	
PHFN01A	Physical Activities Towards Health and	2	0	2	
	Fitness 1	_			
RPHN01A	Readings in Philippine History	3	0	3 _	
THMN01H	Macro Perspective of Tourism and Hospitality	3	Ö	3	
THMN04H	Risk Management as Applied to Safety,	3	0	3	
111111111111111111111111111111111111111	Security and Sanitation	Ü	Ü	<u> </u>	
UTSN01A	Understanding the Self	3	0	3	
013110171	onderstanding the oen	23		20/3	
		23	0	20/3	
	SECOND SEMESTER				
Course Code	Descriptive Title	Lec	Lab	Units	Pre-requisites
FDLL01H	Kitchen Essentials and Basic Food	2	4	4	THMN04H
	Preparation			_	
HMNL05H	Fundamentals in Food Service Operations	2	4	4	THMN04H
LITC01C	Living in the IT Era	3	0	3	
PHFN02A	Physical Activities Towards Health and	2	0	2	
	Fitness 2	_	· ·		
STSN01A	Science, Technology and Society	3	0	3 _	
TCWN01A	The Contemporary World	3	Ö	3	
THMN02H	Micro Perspective of Tourism and Hospitality	3	Ö	3	THMN01H
THMN03H	Philippine Culture and Tourism Geography	3	0	3	
		21	8	25/0	
		21	O	23/0	
	05001101/510				
	SECOND YEAR				
	FIRST SEMESTER				
Course Code	Descriptive Title	Lec	Lab	Units	Pre-requisites
					Tre requisites
ACCNF01B	Fundamentals of Accounting and Business	4	0	4 _	
ETLINIO1 A	Finance	2	0	2	
ETHN01A FDLL02H1	Ethics	3	0	3 -	THMN04H
	Fundamentals of Pastry and Bakery	2	4	4 _	FDLL01H
FDLL03H NSTP01N	Philippine Cuisine National Service Training Program 1 (CWTS)	2 3	4 0	4 -	FULLUIH
PCCN01A		3	0	(3) ₋	
PHFN03A	Purposive communicationPhysical Activities Towards Health and	3 2	0	3 <u>-</u> 2	
FILLIOSA	Fitness 3	2	U	۷ _	
TUMBLOZU		2	0	2	TUMNIOOLI
THMN07H	Tourism and Hospitality Marketing	3	0	3 _	THMN02H
		22	8	23/3	
	SECOND SEMESTER				
Course Code	Descriptive Title	Lec	Lab	Units	Pre-requisites
FDLL06H	European Cuisine	2	4	4	FDLL01H
FDLL08H2	Advance Pastry and Bakery	2	4	4	FDLL02H1
NSTP02N	National Service Training Program 2 (CWTS)	3	0	(3)	NSTP01N
PHFN04A	Physical Activities Towards Health and	2	0	2	
	Fitness 4			_	
THMN05H	Multicultural Diversity in Workplace for the	3	0	3	THMN02H
	Tourism Professionals	Ü	· ·	-	
THMN09H	Professional Development and Applied Ethics	3	0	3 E	ΓΗΝΟ1Α,ΤΗΜΝΟ1Η,Τ
		Ü	Ŭ	0 2	HMN02H
THMN12H	Business Communication Protocols in	3	0	3 7	THMN02H,PCCN01A
	Tourism and Hospitality			_	
THMN18H	Foreign Language 1	3	0	3	
		21	8	22/3	
		41	U	4413	
	THIRD YEAR				
	FIRST SEMESTER				
Course Code	Descriptive Title	Lec	Lab	Units	Pre-requisites

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THIRD YEAR

	Overall Units:	157	48	172/9
		23	4	25/0
TNRN01A	Conferences and Events Management (MICE)The Life and Works of Rizal	3	0	3
THMN16H	Introduction to Meetings, Incentives,	3	0	3 ACCNF01B,THMN04F THMN06H
THMN11H	Human Resource Management and Organizational Behavior	3	0	3 <u>THMN09H</u>
THMN10H	Entrepreneurship in Tourism and Hospitality	3	0	3 ACCNF01B,THMN04F THMN06H
MGTN12B	Hospitality Industry Strategic Management	3	0	3 THMN08H,MGTN11E
FDLL10H HMNN12H	Catering and Banquet OperationsErgonomics and Facilities Planning for the	2 3	4 0	4 <u>FDLL01H,FDLL05H</u> 3 <u>FDLL01H,HMNL05</u> H
ARTNO1A	Art Appreciation	3	0	3
Course Code	SECOND SEMESTER Descriptive Title	Lec	Lab	Units Pre-requisites
O, ¥2011		3	0	3/0
Course Coae CAKN23H	Descriptive TitlePracticum 3: 600 hours	Lec 3	<i>Lab</i> 0	Units Pre-requisites 3 CAKN22H
Course Code	FOURTH YEAR FIRST SEMESTER	Laa	Lab	Units Due neguisites
		2	0	2/0
CAKN22H	Practicum 2: 400 hours	2	0	2 <u>CAKN21H</u>
Course Code	Descriptive Title	Lec	Lab	Units Pre-requisites
	SUMMER			
		22	<i>10</i>	27/0
THMN15H	Research in Tourism and Hospitality 2	3	0	3 <u>THMN14H</u>
THMN06H	Applied Business Tools and TechnologiesLegal Aspects in Tourism and Hospitality	3	2 0	3 3THMN02H
PGCN11A THML13H	Philippine Government and Constitution	3 2	0	3
HMNN11H	Supply Chain Management in Hospitality Industry	3	0	3 <u>HMNL01H,HMNL05</u> H
H80NNMH	Food and Beverage Cost Control	3	0	3
FDLL07H HMNL01H	Garde Manger and Specialty CuisineFundamentals in Lodging Operations	2 2	4 4	4 <u>FDLL09H</u> 4 <u>THMN04H</u>
CAKN21H	Practicum 1: Seminar and Workshop 1	1	0	1
Course Code	SECOND SEMESTER Descriptive Title	Lec	Lab	Units Pre-requisites
		20	10	25/0
THMN19H	Foreign Language 2	3	0	3
THMN17H	Applied Economics	3 3	0 0	3
THMN14H	Hospitality Research in Tourism and Hospitality 1		0	,
MGTN11B THMN08H	Operations ManagementOuality Service Management in Tourism and	3 3	0 0	3 3HMNL05H
FDLL09H	Fruit and Vegetable Carving	1	2	2 FDLL04H
FDLL04H FDLL05H	Asian CuisineCuisine of the Americas	2 2	4 4	4 <u>THMN04H</u> 4 FDLL01H
Course Code	Descriptive Title	Lec	Lab	Units Pre-requisites
	•			1