



**INDIANA AEROSPACE UNIVERSITY**  
**IAU Town Center, Kagodoy Rd., Basak, Lapu- Lapu City, Cebu 6015**  
**BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT**  
**Effective AY 2022 - 2023**  
**FIRST YEAR**

**FIRST SEMESTER**

Subcodes	Descriptive Titles	Lec	Lab	Units	Pre Req
Gen Ed 1	Contemporary World	3	0	3	
Gen Ed 2	Understanding The self	3	0	3	
THC 1	Macro Perspective of Tourism and Hospitality	3		3	
THC 2	Risk Management as Applied to Safety,, Security and Sanitation	3		3	
Gen Ed 3	Reading in Phil History	3	0	3	
HRM 110	Intro to Hotel and Restaurant Mgt	3	0	3	
Theology 1	The Commandments and Morals	1	0	1	
Path Fit 1	Physical Activities Towards Health and Fitness	2	0	2	
NSTP 1	Civic Welfare Training Program 1	3	0	3	
Math Enhancem	Basic Math	3	0	3	
		<b>27</b>	<b>0</b>	<b>27</b>	

**SECOND SEMESTER**

Subcodes	Descriptive Titles	Lec	Lab	Units	Pre Req
Gen Ed 4	Purposive Communication	3	0	3	
THC 3	Quality Service Management in Tourism and Hospitality	3		3	
THC 5	Micro Perspective of Tourism and Hospitality	3		3	
HPC 1	Kitchen Essentials and Basic Food Preparation	3		3	
THC 4	Phil. Tourism Geography and Culture	3		3	
HPC 2	Fundamentals in Lodging Oper	2		3	
Theology 2	The Creed	1	6	1	Theology 1
Path Fit 2	Exercise Based Fitness Activities	2	0	2	Path Fit 1
NSTP 2	Civic Welfare Training Program 2	3	0	3	NSTP 1
Eng Enhan	English For the Professions	3	0	3	
Gen Ed 5	Mathematic in the Modern World	3		3	
		<b>29</b>	<b>0</b>	<b>30</b>	

**SECOND YEAR**

**FIRST SEMESTER**

Subcodes	Descriptive Titles	Lec	Lab	Units	Pre Req
Gen Ed 6	Science, Technology and Society	3	0	3	
HRM 220	Food and Bev Service Procedure with Lab	3		3	HRM 100,11,
HRM 200	Housekeeping Procedure with Lab	3		3	
HPC 3	Applied Bus Tools and Technologies (PMS) with Lab.	3		3	
HPC 4	Supply Chain Management in Hospitality Management	3		3	
PD	Persnality Development	3	0	3	
HRM 210	Front Office Procedure w/Lab	2	3	3	HRM 100,
HPC 5	Foreign Language 1	3		3	HRM 120
Theology 3	The Sacraments	1	0	1	Theology 2
Path Fit 3	Sport and Management Program	2	0	2	Path Fit 2
		<b>26</b>	<b>3</b>	<b>27</b>	

**SECOND SEMESTER**

Subcodes	Descriptive Titles	Lec	Lab	Units	Pre Req
Gen Ed 7	Ethics	3	0	3	
HPC 8	Foreign Language 2 *	3	0	3	
Gen Ed 8	Environmental Science	3	0	3	
HPC 7	Intrduction to MICE	3		3	
HM PE 1	Fundamentals of Food Science & Technology (interface of food science & Food Service preservation of Food	3		3	
Gen Ed 9	Enterpreneurial mind	3		3	
HPC 6	Fundamentals in FS Operation	3		3	
Theology 4	Bible Study	1	0	1	Theology 3
Path Fit 4	Sports and Sports Officiating Coaching	2	0	2	Path Fit 3
		<b>24</b>	<b>0</b>	<b>24</b>	

(\* Foreign Language 1 & 2 Must Be Same Language )

Upon completion of the two years course, the student will be granted the certificate of Associate in Hotel and Restaurant Management provided he/she has undergone the 300 hours OJT in any accredited hotel/restaurant.

A graduate in Associate in HRM who wishes to proceed to BS in HRM will enroll in practicum 2 with 300 hours only instead Of 600 Hours.

**THIRD YEAR**

**FIRST SEMESTER**

Subcodes	Descriptive Titles	Lec	Lab	Units	Pre Req
BME 2	Strategic Management in TH Industry	3	0	3	
HM PE 3	Philippines Regional Cuisine	3		3	
Acctg 1	Fundamentals of Acctg.	6		6	
BME 1	Operation Management in TH Industry				
THC 6	Professional Development & Applied Ethics	3		3	
THC 7	Tourism & Hospitality Marketing	3		3	
MHPE 2	Bread and Pastry	3	0	3	
HRM 312	Research 1-Thesis Design	3	0	3	Acctg 1 & 2
		<b>27</b>	<b>0</b>	<b>27</b>	

**SECOND SEMESTER**

Subcodes	Descriptive Titles	Lec	Lab	Units	Pre Req
Fin	Basic Finance	3	0	3	
THC 8	Legal Aspects in Tourism and Hospitality	3		3	
Gen Ed 10	Great Books	3		3	
Gen Ed 11	Art Appreciation	3		3	
HMPE 4	Food & Beverage Cost Control	3		3	
HPC 9	Ergonomics & Facilities Planning For the Hospitality Industry	3		3	
THC 9	Multicultural Diversity in Workplace for the Tourism Professional	3		3	
Gen Ed 12	Rizal Life and Work	3		3	
HRM 322	Banquet Function & Catering Service Procedure with Lab	3		5	HRM 220/210
		<b>27</b>		<b>29</b>	

**FOURTH YEAR**

**FIRST SEMESTER**

Subcodes	Descriptive Titles	Lec	Lab	Units	Pre Req
HMFE 5	Rooms Division	3	0	3	
HRM 400	Principle of Food Preparation in Asian and International Cuisine	3		5	
HRM 410	Human Behavior in Organization	3		3	
HRM 411	Cruiseship and Stewarding	3	0	3	Mgt1/HRD/
BAR 400	Bartending Procedure w/ Lab	3		3	
		<b>18</b>		<b>20</b>	HRM100

**SECOND SEMESTER**

Subcodes	Descriptive Titles	Lec	Lab	Units	Pre Req
Pract 2	Practicum w/ Seminar (600 Hours )	6	0	6	
Summary	First Year 27 + 30 = 57				
	Second Year 27 + 24 = 51				
	Third Year 27+ 29 = 56				
	Fourth Year 20 +6 = 26				
	<b>Total Units = 190</b>				

Upon completion of the course the student will be conferred the degree of Bachelor of Science in Hotel and Restaurant Mgt. (BSHRM) after undergoing another 300 hours OT in any accredited Hotel, Resort and Restaurant.

Legend :  
 GE General Education  
 BME Business and Management Education  
 THC Tourism and Hospitality Core

TMPE Tourism Management Professional Core  
 HMPE Hospitality Management Professional Elective  
 HPC Hospitality Professional Care  
 TPC Tourism Professional Care