The College of Hospitality Management offers two (2) four-year courses, namely Bachelor of Science in Hospitality Management, Bachelor of Science Tourism Management and Associate in Cruiseline Management ladderized to Bachelor of Science in Hospitality Management major in Cruiseline Operations. The three (3) courses have embedded Technical Education and Skills Development Authority (TESDA) competency skills such that students earn certificates while pursuing their four-year courses.

We take pride in our mission to nurture future leaders in the global hospitality and tourism industry. Our commitment to **world-class excellence** is reflected in our focus on:

- **Innovation:** Equipping students with the latest skills and knowledge to thrive in a dynamic and competitive industry.
- **Sustainability:** Instilling a deep understanding of sustainable practices to ensure a positive impact on society and the environment.
- **Christian Values:** Fostering integrity, compassion, and social responsibility in every aspect of learning and service.

The College's unceasingly escalating industry linkages and partnerships through different National and International institutions where CHTM senior students will get a chance to experience their on-the-job training in world –class tourism and hospitality establishments. These linkages ensure not only high-grade training, but also provide indispensable job-placement opportunities for our graduates.

Faculty members are respected experts in the hospitality, hotel management, and travel and tourism sectors who share their knowledge, insights, experiences, and connections. They are also Technical Education, Skills and Development Authority Certified Assessors and Trainers. They work directly with you to ensure that you identify and pursue the professional path that best fits your career goals and objectives. Their support and deep dedication are what makes earning a degree from Philippine Christian University unlike all others.

Join us as we pave the way for your future success, embracing excellence, innovation, and values in every step of your journey!

B.S. IN HOSPITALITY MANAGEMENT

SUBJECTS/COURSES OFFERED PER PROGRAM

(Expand the table provided if necessary)

PROGRAM: B.S. IN HOSPITALITY MANAGEMENT

HEAD/COORDINATOR: KATRINA R. CASUE, MBA, Ph.D. ca

About:

(Brief description about the program)

BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT

The Bachelor of Science in Hospitality Management (BSHM) is a **four-year** degree program that covers the process of conception, planning, development, human resource and management of the different aspects of the hotel, restaurant, and resort operations. The program provides students with technical skills, as well as knowledge in marketing, finance, budgeting, staffing and other fields of business. The program also aims to teach entrepreneurship skills.

Objectives:

- Provide curricular offerings relevant to the needs of the hospitality industry;
- Provide training and skill development activities geared towards both learning and earning;
- Expose student to the real world of hospitality industry through foodservice and hotel immersion and practicum;
- Develop and train students to conduct research studies addressing the problems and needs of the hospitality industry;
- Promote students' involvement in extension and outreach activities to help economically challenged members of the society' and
- Acquire knowledge and skills in research to address issues and concerns of the hospitality and tourism industry.
- Provide National Certification and competency-based Assessment in the field of their specialization

 Put up food shop, catering services, and event consultation as income generating activity of the college.

ASSOCIATE IN CRUISELINE MANAGEMENT *ladderized to BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT MAJOR IN CRUISELINE OPERATIONS

The Associate in Cruise Line Management is a two-year diploma program designed to equip students with the essential knowledge and practical skills necessary to thrive in the cruise line industry. This program prepares students for entry-level positions in various departments aboard cruise ships, including hospitality, food and beverage, housekeeping, and guest services.

What sets this program apart is its ladderized structure, allowing graduates to seamlessly transition into the Bachelor of Science in Hospitality Management (BSHM), Major in Cruise Line Operations, a comprehensive four-year program. This pathway enables students to further enhance their competencies and pursue advanced career opportunities in hospitality and cruise line management.

Objectives:

- To provide students with a strong foundation in **hospitality and cruise line operations**, ensuring readiness for employment in the global cruise industry.
- To develop practical skills and hands-on experience through **industry-aligned training**, simulations, and internships.
- To instill professionalism, customer service excellence, and cultural awareness, vital for working in a diverse and dynamic environment.
- To enable students to advance their education by ladderizing their diploma into the Bachelor of Science in Hospitality Management, enhancing their qualifications for higher-level positions.
- To foster values of **innovation**, **sustainability**, **and social responsibility**, aligning with the ethical standards of the cruise line and hospitality industries.



BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT CURRICULUM

COLLEGE LEVEL: FIRST YEAR

1 ST SMESTER			2 ND SEMESTER			
COURSE CODE	SUBJECT	UNITS	COURSE CODE	SUBJECT	UNITS	
RELS1001	Christian Formation	3	RELS100	Christian Ethics	3	
GNED1001	Environmental Science	3	INFT100	Living in the IT Era	3	
GNED1002	Mathematics in the Modern World	3	GNED10 03	Understanding the Self	3	
CWTS1001	National Service Training Program 1	3	CWTS10 02	National Service Training Program 2	3	
PHED1001	PE 1- Movement Enhancement	2	PHED100 2	PE 2- Fitness Exercises	2	
ACCT1110	Fundamentals of Accounting, Business & Mgt BUSN1112	3	BUSN111 2	Applied Economics	3	
BUSN1110	Business Marketing	3	BUSN111	Organization and Management	3	
HOST1101	Risk Mgt as Applied to Safety, Security & Santitation	3	HOST120 1	Philippine Culture & Tourism Geography	3	
BUSN1111	Operation Management	3	BUSN120 2	Strategic Mgt & Total Quality Mgt	3	

TOTAL UNITS: 26 UNITS TOTAL UNITS: 26 UNITS

COLLEGE LE	VEL: SECOND YEAR				
1 ST SMESTER			2 ND SEMESTER		
COURSE CODE	SUBJECT	UNIT S	COURSE CODE	SUBJECT	UNIT S
GNED1004	The Contemporary World	3	GNED10 06	Readings in Philippine History	3
GNED1005	Science, Technology and Society	3	GNED10 07	Purposive Communication	3
GNED1010	Life and Works of Rizal	3	GNED10 08	Art Appreciation	3
PHED1003	PE 3- Physical Activities towards Health & Fitness 1	2	GNED10 09	Ethics	3
BUSN1214	Business Finance	3	PHED10 04	PE 4- Physical Activities towards Health & Fitness 2	2
FREN3101	Foreign Language- Basic French	3	FREN310 2	Foreign Language- Advance French	3
LITR1001	Philippine Popular Culture	3	HOST 2201	Macro Perspective of Tourism & Hospitality	3
HOST2102	Kitchen Essentials & Basic Food Preparation	3	HOST220 3	Fundamentals in Foodservice Operations	3
TOTAL UNITS: 23 UNITS			TOTAL UNITS: 23 UNITS		

1 ST SEMESTER			2 ND SEMESTER		
COURSE CODE	SUBJECT	UNIT S	COURSE CODE	SUBJECT	UNIT S
HOST3101	Micro Perspective of Tourism & Hospitality	3	HOST320 1	Multicultural Diversity in the Workplace	3
HOST3102	Fundamentals in Lodging Operations	3	HOST320 2	Entrepreneurship in Tourism & Hospitality	3
HOST3103	Catering Management	3	HOST320 3	Quality Service Mgt in Tourism & Hospitality	3
HOST3104	Introduction to Meetings, Incentives, Conferences & Events Management (MICE)	3	HOST320 4	Applied Business Tools & Technologies	3
HOST3105	Asian Cuisine	3	HOST320 5	Classical French Cuisine	3
HOST3106	Tourism & Hospitality Marketing	3	HOST320 6	Bread and Pastry	3
HOST3107	Bar & Beverage Management (w/lab)	3			

COLLEGE LE	VEL: FOURTH YEAR				
1 ST SMESTER			2 ND SEMESTER		
COURSE CODE	SUBJECT	UNIT S	COURSE CODE	SUBJECT	UNIT
HOST4101	Professional Development & Applied Ethics	3	HOST42 01	Practicum 1- Restaurant (300 hours)	3
HOST4102	Legal Aspects in Tourism & Hospitality	3	HOST42 02	Practicum 2- Hotel (300 hours)	3
HOST4103	Supply Chain Mgt in Hospitality Industry	3			
HOST4104	Ergonomics & Facilities Planning for the Hospitality Industry	3			
HOST4105	Research in Hospitality	3			
TOTAL UNITS: 15 UNITS			TOTAL UNITS: 6		