



Republic of the Philippines  
**LEYTE NORMAL UNIVERSITY**  
 Tacloban City, Philippines  
**Office of the Registrar**

☎ +63 53 888 0855  
 @ registrar@lnu.edu.ph  
 www.lnu.edu.ph

## Official Transcript of Records

### Personal Data

Name **ORAIS, AUDREY AUNZO**  
 Birth Date **17 November 1998**  
 Birth Place **Maasin City, Southern Leyte**  
 Gender **Female**  
 Religion **Roman Catholic**  
 Citizenship **Filipino**  
 Parent/Guardian **Mr. & Mrs. Andrew T. Orais**  
 Address **B17 L3 & 4, Imelda Village, Tacloban City, Philippines 6500**  
 Entrance Data **F-138/NSQ/F-137**



### Educational Background

Elementary **St. Therese Child Development Center** **2011**  
 High School **Leyte National High School** **2015**

**Course :** Bachelor of Science in Tourism, Hotel & Restaurant Management  
**Purpose :** Issued for Employment Purposes

### COLLEGIATE RECORD

School Term & Course No.	Descriptive Title	Final Rating	Re-Exam Units
<b>First Semester S.Y. 2015 - 2016 Leyte Normal University, BSTHRM</b>			
COMP_101	Computer Literacy 1	1.6	3.0
ENG_101	Communication Arts	2.2	3.0
HO_101	Introduction to Hotel and Restaurant Management	2.4	3.0
HRM_101	Principles of Food Preparation, Selection and Nutrition	2.0	4.0
HRM_102	Personality Development and Social Graces	1.5	3.0
MATH_105	Mathematics of Investment	3.0	3.0
NSTP_101	National Service Training Program 1	1.7	3.0
PE_101	Fitness and Gymnastics	1.7	2.0
SCI_118	Environmental Science	1.8	3.0
<b>Second Semester S.Y. 2015 - 2016</b>			
COMP_105	Information Technology for the Travel and Hotel Industry	1.2	3.0
ENG_139	English for Tourism, Hotel and Restaurant Management	1.3	3.0
HRM_103	Bakery Science and Management	2.0	4.0
HUM_103	Art Appreciation	1.3	3.0
MGT_101	Principles of Management with Total Quality Management	1.9	3.0
NSTP_102	National Service Training Program 2	1.9	3.0

#### UNDERGRADUATE GRADES TRANSMUTATION TABLE: THE FINAL RATING IS CUMULATIVE

1.0(100-95) Excellent; 1.1-1.5(94-90) Very Good; 1.6-2.5(89-80) Good; 2.6-3.0(79-75) Fair; 4.0(74-70) Conditioned; 3.0(69 and below) Failure; student must repeat; WDR - Withdrawn Subject; DR - Dropped; INC - Incomplete; CREDITS.

One unit of credit is one hour of lecture or three hours of laboratory.

#### GRADUATE Grading System Transcript Guide

1.0 - Superior	1.7
1.1	1.8
1.2 - Very Good	1.9 - Satisfactory
1.3	2.0
1.5	3.0 - Poor but Passing
1.6 - Good	5.0 - Failed

#### Other Symbols

T - Term Work Incomplete  
 P - Passed  
 HP - High Passed  
 SP - Satisfactory Progress  
 UP - Unsatisfactory Progress  
 SC - Satisfactory Completion  
 INC - Incomplete  
 DR - Dropped

Certified Correct:

**GAY A. PINOTE, DPA**  
 Registrar III  
**11 July 2019**

Prepared by: **IRENE Y. VIRTUDAZO**  
 Admin. Aide VI

NOT VALID WITHOUT  
 SEAL





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**ORAIS, AUDREY AUNZO**

**Course :** Bachelor of Science in Tourism, Hotel & Restaurant Management  
**Purpose :** Issued for Employment Purposes

### COLLEGIATE RECORD

School Term & Course No.	Descriptive Title	Final Rating	Re-Exam Units
PE_102	Rhythm and Dance	1.1	2.0
SCI_125	Principles of Safety, Hygiene and Sanitation with Household Chemistry	1.5	3.0
SOCSCI_101	General Psychology	2.3	3.0
<b>Summer 2016</b>			
HRM_104	Food and Beverage Service and Management	1.5	4.0
MKTG_101	Principles of Marketing	1.9	3.0
TOURED_101	Principles of Tourism I	1.7	3.0
<b>First Semester S.Y. 2016 - 2017</b>			
F-LANG_105	Nihongo/Korean	1.0	3.0
FIL_101	Komunikasyon sa Akademikong Filipino (Komakfil)	1.9	3.0
HRM_106	Bar Service and Management	1.5	4.0
HRM_107	Human Resources Management in the Hospitality Industry	2.1	3.0
PE_103	Games and Sports	1.6	2.0
SOCSCI_126	Philippine History, Government and Constitution	1.5	3.0
TOURED_102	Principles of Tourism II with Ecotourism	2.0	3.0
<b>Second Semester S.Y. 2016 - 2017</b>			
ACCTG_102	Basic Accounting	2.3	3.0
ENG_111	Business Correspondence	1.4	3.0
F-LANG_106	Nihongo/Chinese	1.2	3.0
FIL_103	Masining na Pagpapahayag (Retorika)	1.4	3.0
HRM_110	Housekeeping Service and Management	1.5	4.0
HRM_113	Banquet, Function and Catering Services	1.8	4.0
MATH_113	Elementary Statistics	1.7	3.0
PE_104	Health and Recreation	1.3	2.0
TM_101	Tourism Planning, Development and Sustainability	1.9	3.0
<b>Summer 2017</b>			
TM_102S	Tourism Marketing	1.8	3.0
TM_103S	Tour Packaging & Operation (w/lab)	1.5	4.0
TM_110S	Philippine/Domestic Tourism with Geography	1.9	3.0

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#### CREDITS

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**Purpose :** Issued for Employment Purposes

### COLLEGIATE RECORD

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<b>First Semester S.Y. 2017 - 2018</b>				
ENG_141	World Literature (with Selected Philippine Literature)	1.4		3.0
FINANCE_101	Basic Finance	2.5		3.0
HRM_108	Front Office Service and Management	1.9		4.0
HRM_111	Facilities Design, Planning and Management	INC	2.4	3.0
SOCSTUD_116	Socio-Cultural Anthropology	2.2		3.0
TM_105	Transportation Management with Cruise Sales Management	2.8		3.0
TM_111	World Tourism with Geography	1.4		3.0
<b>Second Semester S.Y. 2017 - 2018</b>				
ENTREP_101	Entrepreneurship and Project Feasibility Study	INC	1.9	3.0
HRM_112	Hotel Cost Control Analysis	2.3		3.0
HRM_114	Convention and Event Management	2.6		4.0
SOCPHILO_114	Logic, Ethics and Philosophy of Man	1.5		3.0
SOCSCI_104	Basic Economics (with Taxation, Agrarian Reform & Cooperatives)	3.0		3.0
SOCSCI_105	Life and Works of Rizal	2.1		3.0
TM_106	Travel Agency Management	2.1		4.0
<b>Summer 2018</b>				
PRACTICUM_108	Hotel Management OJT (Off-Campus) 300 hrs.	1.5		3.0
PRACTICUM_109	Restaurant Management OJT (Off-Campus) 300 hrs.	1.6		3.0
<b>First Semester S.Y. 2018 - 2019</b>				
PRACTICUM_106	Hotel Management Practicum (In-Campus) 250 hrs.	INC	2.1	3.0
PRACTICUM_107	Restaurant Management Practicum (In-Campus) 250 hrs.	1.4		3.0
<b>Second Semester S.Y. 2018 - 2019</b>				
PRACTICUM_105	Tourism Management OJT (Off-Campus) 400 hrs.	1.4		6.0
<b>GRADUATED: with the DEGREE of Bachelor of Science in Tourism, Hotel and Restaurant Management on May 24, 2019 as per Board Resolution No. 1155, s. 2019.</b>				

End of Student's Records

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**REMARKS: NOT VALID AS TRANSFER CREDENTIAL**

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