



LEYTE STATE UNIVERSITY
6521-A Visca, Baybay, Leyte, Philippines

Office of the Secretary of the University
and of the Board of Regents

**EXCERPT FROM THE APPROVED MINUTES OF THE
19th LSU Board of Regents Meeting
16 February 2005 * NEDA, Palo, Leyte**

**Proposal to Offer BS in Hotel & Restaurant
Mgt. & Tourism (BSHRMT)**

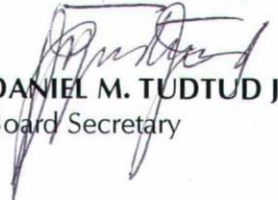
Board Resolution No. 15, s. 2005

Approving the Proposal to offer the Bachelor of Science in Hotel,
Restaurant and Tourism Management effective SY 2005-2006, as
modified.

See attached approved BSHRTM Curriculum

BOARD ACTION: **APPROVED**
Date : 16 February 2005
ATTACHMENT: N

Certified True and Correct:


DANIEL M. TUDTUD JR.
Board Secretary

cc: OVPAA - *pro/ly*
CIMDO - *dr-ly*
University Registrar - *gaw*
Dean, CA - *for*
Dept. of Family & Consumer Sciences - *6/21/05*

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**PROPOSAL TO OFFER THE BACHELOR OF SCIENCE
IN HOTEL AND RESTAURANT MANAGEMENT AND
TOURISM (BSHRMT)**

I. Rationale:

The hotel, restaurant and tourism industry are among the largest industries employing thousands of people in a wide variety of hospitality careers. The demand for food, accommodation and tourism services continue to grow with growing urbanization, increasing mobility of people and vigorous promotion of tourism in the different parts of the world.

Data of the World Tourism Organization and the Department of Tourism indicate the increasing dominance of the role of tourism in the global and national economy. In international tourism, arrivals and receipts during the past 5 years have increased to an average of 2.86% and 1.92% respectively. At the national level, tourism arrival to the Philippines during the January to April 2004 period, posted a growth rate of 24.3%. In terms of the industry's impact on the economy, the 1998 data showed that tourism contributed 11.2% to the Philippine GDP; generated 2.24 M direct and indirect jobs, and 1.77 billion US \$ in public and private sector investments (Source: World Travel & Tourism Council, 1998). Brighter prospect for the industry is projected for the next 10 years. Employment generated by tourism industry in the Philippines include hotels and lodging services; restaurants; passenger transports; travel agents; tour operators and tourism guides; recreation, entertainment and cultural services and retail trade (Source: Phil. Tourism Satellite Account, 2000).

In Eastern Visayas, the National Economic Development Authority (NEDA), likewise projected growing economic prospects of the region manifested by the development in industry and service sectors (NEDA, 2002). In hotel and restaurant industries, the Department of Tourism (DOT), Region 8 reported about 50 accommodation facilities available in the various parts of the region which include hotels, pension and lodging houses, inns and resorts. On the other hand, about 30 tourist destinations in the region are identified by DOT. These include historical, cultural, religious and man-made sights/sceneries. They are potential training venues and prospective employers of graduates.

The need to offer the program is evident by numerous calls and queries from parents and prospective students who manifest interest to enroll their children/themselves in the program. Also, the survey on course preference by fourth year high school students in Leyte and Southern Leyte conducted in 2003 by the College of Engineering and Agri-Industries, Leyte State University showed that BS in Hotel & Restaurant Management ranked second to BS in Computer Science as the students' first choice (15.66%) and first as their second choice (19.37%).

In terms of instructional facilities and resources, LSU is in a good position to offer the course because of its rich ecological endowment, as well as accommodation facilities that would serve as laboratory facilities of students. In addition, the available expertise of existing faculty in the University can provide the initial manpower needed to start the program.

II. Graduate Profile

Upon completion of the Bachelor of Science in Hotel and Restaurant Management and Tourism curriculum, the graduate shall possess the following competencies:

A. Cognitive

1. Explain and apply the fundamental management concepts, principles, and theories in hotel and restaurant management/tourism;

2. Demonstrate adequate knowledge and understanding on the technology and managerial competencies required in hotel and restaurant management/tourism industry;

3. Integrate global and local issues and concerns and technological advances to ensure food safety, high quality product and services, and cultural understanding and appreciation in hotel and restaurant/tourism industry; and

4. Identify and improve one's entrepreneurial skills, aptitudes and personality necessary to succeed in hotel, restaurant and tourism careers.

B. Affective

1. Appreciate the important role of hotels and restaurants, and tourism in promoting national development;

2. Observe efficiency and effectiveness in the management of hotels and restaurants and tourism operations in order to provide world-class accommodation, food and tourism services;

3. Show sensitivity to clients' needs and safety, local culture, and to global environmental concerns;

4. Observe ethical standards in the exercise of profession; and

5. Demonstrate problem-solving, caring and interactive attitude, industry, courtesy, punctuality, and self-discipline.

C. Psychomotor

1. Perform basic manipulative skills in hotel and restaurant management;

2. Handle and operate effectively different tools, utensils and equipment for specific purposes;

3. Use available resources effectively to improve management of hotels and restaurants/tourism establishments;

4. Demonstrate managerial and public relations skills in the performance of various tasks related to the profession; and

5. Execute correctly methods, procedures, or formulas in various aspects of hotel, restaurant and tourism operations.

III. Career Opportunities

- Hotel managers
- Restaurant managers
- Front desk or housekeeping managers
- Dining room managers
- Food Production managers
- Event managers
- Entrepreneurs
- Storeroom Managers
- Executive chefs
- Menu planners
- Food & Beverage managers
- Kitchen managers
- Wine stewards
- Researchers

- 1 * Travel Agency and Tour Operators
- 2 * Resort managers
- 3 * Tour Guides
- 4 * Recreation directors
- 5 * Camp counselors
- 6 * Travel consultants
- 7 * Merchandizing assistants
- 8
- 9

10 **IV. Course Analysis**

11 **1. General Education Courses**

Language and Humanities				Units
Engl	11	Communication Skills I		3
Engl	12	Communication Skills II		3
Spch	11	Speech Communication*		3
Huma	11	Intro. to Humanities		3
Phil	12	Contemporary Philosophical Thoughts		3
Engl	21	Intro. to Literature		3
Fili	11	Sining ng Pakikipagtalastasan at Retorika		3
Fili	12	Panitikang Filipino		3
Engl	26	Argumentation & Debate		3
Sub Total				27
Mathematics and Natural Sciences				
Math	11	College Algebra*		3
Math	14	Business Mathematics**		3
Chem	11	General Chemistry I*		4
Biol	11	General Biology*		4
Sub Total				14
Social Sciences				
Soci	11	Gen. Sociology*		3
Psyc	11	General Psychology		3
Anth	11	Cultural Anthropology***		3
ScSc	13	Socio-economic System		3
ScSc	14	Phil. Soc. Prob. Land Reform & Taxation*		3
Sub Total				15
Mandated Courses				
ScSc	15	Phil. Hist. & Constitution		3
ScSc	16	Life & Works of Rizal		3
Sub Total				6
Grand Total				62

56 * Not among the GE courses required by CHED for BSHRM/T

57 ** CHED's GE requirement for BSHRM/T; in lieu of Math 12 – Plane Trigonometry

58 *** CHED's GE requirement for BSHRM/T

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National Service Training Program (NSTP)

NSTP 11
NSTP 12

Units
(3)
(3)

Total (6)

Physical Education

PhEd	11	Physical Fitness and Gymnastics	(2)
PhEd	12	Recreational Games and Rhythmic Activities and Dance	(2)
PhEd	13	Team Sports	(2)
PhEd	14	Individual Dual Sports	(2)

Total (8)

2. Fundamental Courses

Csci	21	Intro. to Computers	2	3	3
Mgmt	21	Organization & Mgt.	3	0	3
Stat	21	Elem. Statistics	2	3	3
Ecol	21	Fund. of Ecology	2	3	3
Micr	22	Gen. Microbiology	2	3	3
Hrmt	21	Prin. of Tourism	3	0	3
Hrmt	22	Principles of Safety, Hygiene & Sanitation	3	0	3

Total 21

3. Major Courses

A. Business Management

Mgmt	121	Principles of Accounting	3	0	3
Mgmt	132	Managerial Accounting	3	0	3
Mgmt	134	Marketing Management	3	0	3
Mgmt	143	Financial Management	3	0	3
Mgmt	136	Business Laws	3	0	3

Total Units 15

B. Hotel & Restaurant Management & Tourism

Hrmt	121	Current Trends in Tourism	3	0	3
Hrmt	124	Total Quality Service Mgt.	3	0	3
Hrmt	126	Tourism Planning & Devpt.	3	0	3
Hrmt	128	World Tourism	3	0	3
Hrmt	129	Phil. Tourism	3	0	3
Hrmt	131	Culinary Arts & Sciences	2	3	3
Hrmt	132	Food & Beverage Mgt. & Control System	3	3	4
Hrmt	133	Front Office and Housekeeping Mgt.	3	3	4
Hrmt	134	Entrepreneurship & Business Planning*	3	0	3

*To be team taught with OCM.

V.

Courses for Institution

A. Core and Major Courses

1. Hrmt 21 - Principles of Tourism

Basic concepts and principles of tourism, its relevance and impact on social, cultural and economic issues; environmental components of the different tourism enterprises and the present state of affairs of the tourism industry in the Philippines.

Prerequisite : None
 Credit : 3 units (3 hours lec. a week)
 Rationale : This course provides students the fundamentals of tourism for better understanding and appreciation of the tourism industry.

2. Hrmt 22 - Safety, Hygiene and Sanitation

Principles and procedures to ensure safety, sanitation and hygiene in hotel and restaurant/tourism industry management using hazard analysis critical control point, and other safety control management.

Prerequisite : Micr 22 (Gen. Microbiology)
 Credit : 3 units (3 hours lec. a week)
 Rationale : This course provides students the necessary knowledge and skills in carrying out particular course(s) of action in order to ensure food safety, and to improve sanitation systems in hotels, restaurants and the tourism sector.

3. Hrmt 121 - Current Trends in Tourism

Overview of different sectors of the tourism industry; their development, type, composition, and role in tourism; emerging trends and career opportunities in the industry.

Prerequisite : None
 Credit : 3 units (3 hours lec. a week)
 Rationale : This course exposes students to the various sectors, trends and careers in the tourism industry.

4. Hrmt 122 - Total Quality Service Management

Systematic approach to the study of management process to ensure quality products and services with emphasis on the role and interaction of management, employees, customers and other stakeholders.

Prerequisites : Mgmt. 21 (Organization and Management)
 Credit : 3 units (3 hours lec. a week)
 Rationale : This course develops students' analytical and managerial skills aimed to ensure quality products and services in hotel, restaurant and tourism.

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5. Hrmt 124 - Tourism Planning and Development

Dynamics of tourism; models of tourism development and their classification; impact, potential benefits and disadvantages on tourism of the General Agreement on Trade in Services (GATS); role of tourism in the stewardship of ecosystems; application of technology, architecture, landscaping and site planning principles.

Prerequisite : Hrmt 21 (Principles of Tourism)
Credit : 3 units (3 hours lec. a week)
Rationale : This course provides students the knowledge and skills essential to planning and development of tourism projects and programs.

6. Hrmt 126 - World Tourism

The geography, history, attractions, facilities, travel formalities, conditions, communications and gastronomy of important (actual and potential) tourism-oriented countries in the world.

Prerequisite : Hrmt 21 (Prin. of Tourism)
Credit : 3 units (3 hours lec. a week)
Rationale : This course provides students the essential facts and information of tourist-oriented countries for better understanding and appreciation of the tourism industry.

7. Hrmt 127 - Philippine Tourism

The Philippine geography, tourist attractions, festivals, cuisine, culture, and delicacies; and domestic air, sea and land routes and their carriers.

Prerequisite : Hrmt 21 (Prin. of Tourism)
Credit : 3 units (3 hours lec. a week)
Rationale : This course provides students with essential facts and information relevant to domestic tourism in order to better understand, appreciate and promote the country's tourism industry.

8. Hrmt 131 - Culinary Arts and Sciences

Principles and techniques in food selection, preparation, presentation and storage with special focus on herbs and organic food, and in accordance with various cooking techniques and standards in hotels and restaurants.

Prerequisite : Hrmt 22 (Prin. of Safety, Hygiene & Sanitation)
Credit : 3 units (5 hours week - 2 lec, 3 lab)
Rationale : This course provides students with practical and theoretical knowledge about basic food preparation, and the opportunity to apply theoretical knowledge into practice commonly found in an operational environment.

9. Hrmt 132 - Food and Beverage Management and Control System

Effective and efficient systems of planning menus, costing and pricing, purchasing, receiving and storage, issuance and inventory, as well as, the human resource management; appropriate control system on the physical, human and financial aspect for profitable and smooth flow of operation; customer care and safe food handling.

Prerequisites : Hrmt 122 (Culinary Arts & Sciences);
Mgmt 121 (Prin. of Accounting)

Credit : 4 units (6 hours a week - 3 lec, 3 lab.)

Rationale : This course equips students with theoretical knowledge and practical skills for effective, efficient and profitable management of restaurants/food service business.

10. Hrmt 133 - Front Office and Housekeeping Management

General management and standard operating procedures of a hotel's/ resort's front office; systematic operation of the different tasks and responsibilities of housekeeping department, particularly guestrooms, laundry, linen and public areas.

Prerequisite : Hrmt 121 (Current Trends in Tourism)

Credit : 4 units (6 hours a week - 3 lec, 3 lab.)

Rationale : This course prepares students for the job of a front office and housekeeping agent, or manager in hotels and resorts.

11. Hrmt 134 - Entrepreneurship and Business Planning

Identification of opportunities and markets for hotel, restaurant and tourism ventures; preparing a feasibility study that includes the technical, legal, market and marketing, finance and financing aspects of developing an enterprise.

Prerequisite : Mgmt 121 (Prin. of Accounting)

Credit : 3 units (3 hours lec. a week)

Rationale : This course develops and/or harnesses students' entrepreneurial competencies, particularly in planning viable and profitable hotel, restaurant and tourism ventures.

12. Hrmt 135 - Information Technology in Tourism

Introduction to software used in the management and operation of tourism establishments, including creation of database, application of software, production of reports and communications.

Prerequisite : Csci 21 (Intro. to Computers)

Credit : 3 units (5 hours a week; 2 lec., 3 lab.)

Rationale : Awareness and familiarization of information technologies in tourism are necessary in managing and operating competitive tourism establishments.

13. Hrmt 137 - Eco-tourism

Principles and practice of environmental conservation; sustainable utilization of the natural environment as a component of tourism development and operation of eco-tourism products and programs; environmental legislation and practice.

Prerequisites : Ecol 21 (Fund. Of Ecology);
Hrmt 121 (Current Trends in Tourism)

Credit : 3 units (5 hours a week, 2 lec., 3 lab.)

Rationale : This course provides students with theoretical knowledge and skills and desirable attitudes in the development and operation of environment-friendly tourism products and programs.

14. Hrmt 141 - Tourism Marketing

Design, development, implementation and evaluation of comprehensive marketing plan; product analysis, market positioning strategies, goal strategy and program formulation, guerilla marketing tactics and practices; decision making in terms of product, place, price and channel of distribution mixes for tourism attractions and services.

Prerequisite : Mgmt 134 (Marketing Management)

Credit : 3 units (5 hours a week, 2 lec., 3 lab.)

Rationale : This course provides students with essential knowledge, skills and attitudes in designing, implementing and evaluating comprehensive marketing plan which are necessary in the development, promotion and improvement of the tourism industry.

15. Hrmt 195 - Events Management

Conceptualizing, planning, organizing,, implementing a "live" event with consideration on the risk and liabilities involved in staging of said event.

Prerequisites : Senior Standing

Credit : 4 units (6 hours a week, 3 lec., 3 lab.)

Rationale : This course is an integrating subject for the total application of knowledge, skills and experiences learned/acquired from the hotel and restaurant management/tourism curriculum.

16. Flng. 110 - Foreign Language

Conversational skills of 2 selected foreign languages.

Credit : 3 units (3 hours a week)

Rationale : Tourism is a global business. Hence, basic communication skills in foreign languages of people in the business is an added value towards competitive tourism industry.

B. Electives

17. Hrmt 130 - Leisure Arts & Recreation Management

Concepts for coordinating, developing, promoting and implementing leisure, sports and recreation activities.

Prerequisite : Hrmt 121 (Current Trends in Tourism)
Credit : 3 units (5 hours a week, 2 lec., 3 lab.)
Rationale : This course prepares students for efficient and effective management of leisure, sports and recreational activities.

18. Hrmt 136 - Rooms Division Management & Control System

Organizational set-up of the Rooms Division and the supervision of its major departments; critical role of coordination between Front Office and Housekeeping Departments.

Prerequisite : Hrmt 133 (Front Office & Housekeeping Management)
Credit : 3 units (3 hours a week)
Rationale : This course provides students with supervisory and managerial knowledge and skills in Front Office and Housekeeping management in hotels and resorts.

19. Hrmt 138 - Western Cuisine

Preparation of traditional and contemporary Western cuisine specialties with emphasis on their techniques, ingredients and spices, as well as timing and organizational skills.

Prerequisite : Hrmt 131 (Culinary Arts & Sciences)
Credit : 3 units (7 hours a week, 1 lec., 6 lab.)
Rationale : This course orients and exposes students to the preparation of Western food specialties.

20. Hrmt 139 - Asian Cuisine

Principles and techniques of Asian Cookery, including development of organizational skills, knife and cleaver dexterity and cooking skills.

Prerequisite : Hrmt 131 (Culinary Arts and Sciences)
Credit : 3 units (7 hours a week, 1 lec., 6 lab.)
Rationale : The course enhances further the students' culinary skills particularly in Asian Cookery.

21. Hrmt 143 - Banquet and Catering Management

Principles of quantity food production including menu planning and purchasing; planning, organizing, supervising, and cost control procedures in food service for special functions; systems of customer and dining room service for varied catering events.

Prerequisite : Hrmt 132 - Food & Beverage Mgt. & Control System
Credit : 4 units (6 hours a week, 3 lec., 3 lab.)
Rationale : This course equips students with theoretical knowledge and skills in planning, and operating banquets and food catering business.

cc: OVPAA - *roster*
CIMDO - *2-11*
University Registrar
Dean, CA - *for*
Dept. of Family & Consumer Science

22. Hrmt 145 -- Travel Agency and Tour Operation

Setting up a travel agency and tour operations, travel documentation, ticketing procedures, tour costing and itinerary planning, and tour packaging.

Prerequisite : None
Credit : 3 units (5 hours a week, 2 lec., 3 lab.)
Rationale : This course familiarizes students in tourism to the requirements in establishing a travel agency and tour operations business. It provides them the knowledge and skills essential in the delivery of tourism services.

23. Hrmt 147 -- Introduction to Resort Management

Types, functions, trends and career possibilities in the resort sector.

Prerequisite : Hrmt 21 (Prin. of Tourism)
Credit : 3 units (3 hours lec. a week)
Rationale : This course familiarizes students about the resort sector of the tourism industry.

24. Hrmt 198 -- Tourism Research Methods and Techniques

Primary and secondary data sources, sampling techniques, in-depth interviews, focus groups, questionnaire design, data analysis techniques, writing a research paper.

Prerequisite : Stat 21 (Elem. Statistics)
Credit : 3 units (3 hours lec. a week)
Rationale : Knowledge and skills on research methods and techniques relevant to tourism are essential in the development and promotion of world-class tourism products and services.

25. Hrmt 191 - Special Topics

Special topics in tourism.

Prerequisite : Senior standing
Credit : 1-3 units
Rationale : This course broadens students' views and understanding on certain issues affecting the tourism industry.

C. General Education Courses

The following general education courses are required by CHED for the BS in Tourism/Hotel and Restaurant Management:

1. Anth 11 -- Cultural Anthropology

Overview, elements and principles of cultural anthropology; cultural diversity; indigenous cultures and the modern world.

Prerequisite : None
Credit : 3 units (3 hours lec. a week)

2. Math 14 - Business Mathematics

Fundamental principles and operations in mathematics with emphasis in problem solving applied to business.

Prerequisite : None
Credit : 3 units (3 hours lec. a week)

VI. Existing Facilities

1. Kitchen Laboratory equipped with:

Individual kitchen units
8 cu. Ft. refrigerator
dining table and chairs
exhaust fans/hoods
weighing scales

2. Individual Unit Kitchen fully equipped with:

Work counters
4 burners range
baking oven with temperature control
two compartment sink
cabinets
drawers
small kitchen gadgets and appliances (1 per unit kitchen)
1 set of measuring cups for dry and liquid ingredients
1 set of measuring spoons
dietetic scale
1 set of kitchen knives (paring, bread, butter, French)
knife sharpening block
potato peeler
cleaver
grater
strainer
chopping board
utility plates
wooden spoons
rubber scraper
rotary egg beater
flour sifter
colander
turners
ladles
kitchen tongs
frying pans
saucepans (1 qt., 3 qts. And 4 qts.)
double boiler
skillet
bottle and can opener
dish pans
utility can for silverware
garbage can
mixing/utility bowls
kitchen scissors

3. General Storeroom

4 sets of pint and quart measuring cups
1 pc. grinder
4 pcs. steak hammers

Propt
Mgt. &

- 1 4 sets bowls - 1 qt, 2 qts, 3 qts and 4 qts.
- 2 4 sets plates - 6", 8" and 9"
- 3 4 pcs. 8" layer cake pans
- 4 4 pcs. square pans
- 5 4 pcs. rectangular pans, 8", 13-1/2"
- 6 4 pcs. tube pans 4x10
- 7 4 pcs. muffin pans
- 8 4 pcs. cookie sheets
- 9 4 doz. custard cups
- 10 2 units Osterizer/blender
- 11 1 pc. coffee percolator (12 cups)
- 12 2 units pressure cooker
- 13 2 units electric mixer
- 14 1 pc. fire extinguisher
- 15 4 pcs. rolling pins
- 16 4 pcs. pastry blender
- 17 4 pcs griddles
- 18 2 pcs. tea kettle
- 19 2 steamers
- 20 2 thermos

3. Dining Area

- Tables and chairs for sit down service for at least 12 people
- Individual service wares which include:
 - plates, such as dinner plates, soup plates, salad plates, bread and butter plate, entrée plate, dessert plate/bowl, cup and saucer.
 - silverwares, such as soup spoons, dinner forks, salad forks, dinner knives, entrée forks, butter knives, teaspoons and dessert spoons.
 - glasswares, such as water goblets, wine glasses, and juice glasses.
 - service wares, such as serving platters, serving utensils, soup tureens, gravy bowls, service trays, pitchers, salt and pepper shakers, coffee/tea set sugar and creamer containers, napkin holders, glass racks, plate racks
 - linens, such as table napkins, placemats and table cloth.

5. Commercial Kitchen for Quantity Food Production (Guest House Kitchen and DFCS Café and Tearoom)

- 4 open top burners
- pots and pan
- 1 griddle
- 1 commercial size oven
- 1 commercial weighing scale
- chafing dishes for buffet service
- 12 cu. ft. refrigerator/freezer/chillers
- dining area for at least 40 people with corresponding tables and chairs
- complete set of dinnerware, utensils, glasswares, and service wares for at least 40 people for sit-down service or buffet set up
- tablecloth and linens for sit-down service or buffet set up

6. For Hotel Operations Courses

- LSU Guest House facilities
- LSU Hostel facilities

W. A. L. J.
- dr. 1/21
- Registrar
- for 6/27
nity & Consumer Sciences - 6/21/75

VII. Faculty Profile

<u>Faculty</u>	<u>Field of Specialization</u>	<u>Course/s to Teach</u>
Arnestoso, Nilda T.	Agribusiness Mgt.	Mgmt. 132, 134, 143
Asio, Victor B.		Fing 110 (German)
Belarmino, Marilyn M.		Fing 110 (Nippongo)
Canada, Norberto F.		Fing 110 (Spanish)
Dargantes, Buenaventura B.		Fing 110 (German)
Gravoso, Rotacio S.	Business Adm. Mgt.	Fing 110 (Nippongo)
Paloma, Lucy S.		Mgmt. 21, Mgmt. 121
Palomar, Lutgarda S.		Hrmt 22
Tabada, Teresita W.		Anth 11
Tulin, Edgardo E.		Fing 110 (Nippongo)
Urgello, Jocelyn T.	Nutritional Science	Hrmt 131 & 132
Villocino, Aleli A.		Hrmt 138
(LSU Guest House Manager)		Hrmt 132, 143
(LSU Hostel Manager)		Hrmt 133 & 136
Math instructor		Math 14
Faculty A*	Hotel & Rest. Mgt./ Administration	Hrmt 22, 122, 124, 136, 138, 139
Faculty B*		Hrmt 21, 121, 124, 126, 127, 130

* For recruitment during the 1st year of implementation

**Bachelor of Science in Hotel and Restaurant Management
and Tourism (BSHRMT)
Majors: Hotel and Restaurant
Tourism**

CLASS SCHEDULE

Semester	Crs. No.	Title	Lec.	Lab.	Units	Prerequisite
FIRST YEAR						
1 st	Biol 11	General Biology	3	3	4	
	Soci 11	General Sociology	3	0	3	
	Engl 11	Communications Skills I	3	0	3	
	Psyc 11	General Psychology	3	0	3	
	Fili 11	Sining ng Pakikipagtalastasan at Retorika	3	0	3	
	Math 11	College Algebra	3	0	3	
	NSTP 11				(3)	
	PhEd 11	Physical Fitness & Gymnastics	2	0	(2)	
Total Units					19	
2 nd	Chem 11	Gen. Chemistry	3	3	4	
	Engl 12	Communication Skills II	3	0	3	Engl 11
	ScSc 13	Socio-economic Systems	3	0	3	
	Fili 12	Panitikang Filipino	3	0	3	
	ScSc 14	Phil. Soc Problems, Land Reform & Taxation	3	0	3	
	ScSc 15	Phil. History & Constitution	3	0	3	
	NSTP 12		-	-	(3)	
	PhEd 12	Recreational Games & Rhythmic Activities & Dance	2	0	2	
Total Units					19	
SECOND YEAR						
1 st	Micr 22	Gen. Microbiology	2	3	3	Biol 11
	Hrmt 23	Prin. of Tourism	3	0	3	None
	Hrmt 121	Current Trends in Tourism	3	0	3	None
	Ecol 21	Fund. Of Ecology	2	3	3	Biol 11
	CSci 21	Intro. to Computers	2	3	3	None
	Mgmt. 21	Organization & Management	3	0	3	None
	Engl 21	Intro. to Literature	3	0	3	
	PhEd 13	Team Sports	2	0	(2)	
Total Units					21	
2 nd	Hrmt 22	Safety, Hygiene & Sanitation	3	0	3	Micr 22
	Hrmt122	Total Quality Service Mgt.	3	0	3	Mgmt. 21
	Hrmt124	Tourism Planning & Devpt.	3	0	3	Hrmt1 21
	ScSc 16	Life & Works of Rizal	3	0	3	None
	Phil 12	Contemporary Philosophical Thoughts	3	0	3	
	Stat 21	Elementary Stat.	3	2	3	Math 11
	Spch 11	Speech Communication	3	0	3	Engl 12
	PhEd 14	Individual Dual Sports			(2)	
Total Units					21	
Summer	Hrmt127	Phil. Tourism	3	0	3	Hrmt 21
	Hrmt126	World Tourism (T)	3	0	3	Hrmt 21
	Math 14	Business Mathematics	3	0	3	None
Total Units					9	

Semester	Crs. No.	Title	Lec.	Lab.	Units	Prerequisite
THIRD YEAR						
1 st	Hrmt 131	Culinary Arts & Sciences	2	3	3	Hrmt 22
	Hrmt 133	Front Office & Housekeeping Mgt.	3	3	4	Hrmt 121
	Hrmt 135	Information Technology in Tourism	2	3	3	Csci 21
	Hrmt 137	Ecotourism	2	3	3	Hrmt 21
	Huma 11	Intro. to Humanities	3	0	3	Engl 12
	Mgmt 121	Prin. of Accounting	3	0	3	Mgmt 21
	Engl 26	Argumentation & Debate	3	0	3	Engl 12
Total Units					22	
2 nd	Hrmt 132	Food & Beverage Mgt. & Control System	3	3	4	Hrmt 131; Mgmt. 121
	Hrmt 134	Entrepreneurship & Business Planning	3	0	3	Mgmt. 121
	Elective I*				3	
	Elective II*				3	
	Mgmt. 134	Marketing Management	3	0	3	Mgmt. 21
	Mgmt. 132	Managerial Accounting	3	0	3	Mgmt. 21
	Mgmt. 136	Business Laws	3	0	3	
	Engl. 110	Foreign Language	1.5	0	1.5	
Total Units					23.5	
*Electives: Hrmt 130 - Leisure, Sports & Recreation Mgt. Hrmt 136 - Rooms Division Mgt. & Control System Hrmt 138 - Western Cuisine Hrmt 139 - Asian Cuisine Hrmt 191 - Special Topic Hrmt 198 - Tourism Research Methods & Techniques						
FOURTH YEAR						
1 st	Eng 110	Foreign Language	1.5	0	1.5	
	Anth 11	Cultural Anthropology	3	3	3	
	Hrmt 141	Tourism Marketing	2	3	3	Mgmt 134
	Elective III*				3-4	
	Mgmt 143	Financial Mgt	3	0	3	Mgmt 21
	Hrmt 199	Undergraduate Seminar	1	0	1	
	Hrmt 195	Events Management	3	3	4	
Total Units					18.5-19.5	
2 nd	Hrmt 200	Industry Practice			7	
Total Units					7	
GRAND TOTAL UNITS					160-161	
* Electives: Hrmt 143 - Banquet & Catering Management Hrmt 145 - Travel Agency & Tour Operation Hrmt 147 - Intro. to Resort Mgt.						

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APPENDIX

Table 1. Courses preferred by 10th year high school students in Leyte and Southern Leyte.

Certificate	Students who consider the course as their First Choice		Students who consider the course as their Second Choice	
	Number	Percentage	Number	Percentage
A. Proposed courses to be offered at LSU				
2 yr Certificate in Geodetic & Geomatics Tech.	17	0.60	14	0.53
3-yr Associate in Geodetic & Geomatics Tech.	12	0.42	19	0.72
B.S. in Geodetic & Geomatics Eng'g.	32	1.13	40	1.51
B.S. in Electronics & Communication Eng'g.	239	8.45	201	7.60
B.S. in Agricultural Engineering	95	3.36	99	3.75
B.S. in Civil Engineering	240	8.49	161	6.09
B.S. in Food Technology	173	6.12	175	6.62
B.S. in Computer Science	585	20.69	424	16.04
B.S. in Information Technology	166	5.87	222	8.40
B.S. in Economics	48	1.70	78	2.95
B.S. in Agri-business	88	3.11	100	3.78
B.S. in Business Administration	166	5.87	227	8.59
B.S. in Entrepreneurial Management	68	2.40	144	5.45
B.S. in Hotel & Restaurant Management	443	15.66	512	19.37
Subtotal	2372	83.88	2416	91.41
B. Other degree programs chosen by students				
B.A. in Political Science	6	0.21	2	0.08
B.S. in Biology	5	1.18	4	0.15
B.S. in Chemical Engineering	1	0.04	2	0.08
B.S. in Commerce	14	0.50	8	0.30
B.S. in Computer Engineering	10	0.35	6	0.23
B.S. in Computer Secretarial	8	0.28	4	0.15
B.S. in Development Communication	7	0.25	0	0
B.S. in Electrical Engineering	3	0.11	1	0.04
B.S. in Elementary Education	92	3.25	29	1.10
B.S. in Marine and Transportation	0	0	1	0.04
B.S. in Marine Engineering	13	0.46	9	0.34
B.S. in Mathematics	0	0	1	0.04
B.S. in Mechanical Engineering	8	0.28	4	0.15
B.S. in Medical Technology	4	0.14	10	0.38
B.S. in Pharmacy	2	0.07	2	0.08
B.S. in Psychology	6	0.21	1	0.04
B.S. in Statistics	1	0.04	5	0.19
B.S. in Tourism	9	0.32	7	0.26
Accountancy	49	1.73	28	1.06
Aeronautics	2	0.07	0	0
Aircraft Engineering	0	0	1	0.04
Animal Science	2	0.07	2	0.08
Architecture	5	0.18	4	0.15