



SAINT LOUIS  
UNIVERSITY  
BAGUIO CITY, PHILIPPINES

# HOSPITALITY MANAGEMENT PROGRAM CATALOG





## SLU VISION-MISSION

“Saint Louis University is envisioned as an excellent missionary and transformative educational institution zealous in developing human resources imbued with Christian Spirit and who are creative, competent and socially involved.”

## SCHOOL VISION-MISSION

The School of Accountancy, Management, Computing and Information Studies (SAMCIS) is envisioned as the center of excellence in Business, Management, and Information Technology Education, committed to the creative, competent, and Christian formation of individuals, who can be agents of progress in the changing local and international business and information technology environments.

## PROGRAM EDUCATIONAL OBJECTIVES (PEO)

Three to five years after graduation, graduates of the BS in Hospitality Management Program are expected to:

1. adopt Christian practices and values to manifest compassion in human relations with emphasis on flexibility, adaptability, and conformity to the highest ethical standards of the hospitality industry;
2. practice continuously appropriate, relevant, and innovative knowledge and skills that bring out creativity, critical and innovative thinking to further conserve and sustain all the facets and aspects of the hospitality industry and host communities;
3. manifest professionalism, excellence, and competence in a globalized, tech-driven world with the end view of performing effectively, efficiently, and adhering to team spirit and collaboration in multi-disciplinary and multi-cultural workplace and;
4. exhibit appreciation of host cultures with a strong sense of responsibility to perpetuate unique values, traditions, and practices while uplifting the welfare of human lives and society.

## PROGRAM LEARNING OUTCOMES (PLO)

Graduates of the BS in Hospitality Management program are expected to:

1. Apply competencies in social sciences, mathematics, accounting, tourism laws and regulations and relevant management philosophies, principles and practices in the field Hospitality industry Management.
2. Communicate business concepts and strategies effectively, orally and in writing in English, Filipino, and an appropriate foreign language required by the industry.
3. Apply the latest concepts underlying effective and efficient execution of hospitality planning and product development, hospitality services, MICE (Meetings, Incentives, Conventions, and Exhibitions) activities, assembly and event management and recreation.
4. Demonstrate administrative and managerial skills aligned with risk management imbued with communication proficiency in dealing with visitors, guests and colleagues in the hospitality profession.
5. Perform human resource development functions of hospitality-oriented organizations effectively and independently in multi-disciplinary and multi-cultural teams.



- Integrate Filipino traits, values, cultural heritage and act in recognition of social and ethical responsibility by manifesting inclusiveness in all management pursuits.
- Develop continually and holistically one's personality and competencies as a Filipino Louisiana hospitality professional to keep abreast with local and global developments.

## CURRICULUM

Course No.	Course Descriptive Title	Units	Pre-requisite
<b>1st Semester</b>			
CFE 101	God's Journey with His People	3	
GHIST	Readings in Philippine History	3	
GART	Art Appreciation	3	
GENTREP	The Entrepreneurial Mind	3	
GIT	Living in the IT Era	3	
FIT HW	Physical Activity Towards Health and Fitness (Health and Wellness)	2	
THC 111	Philippine Culture and Tourism Geography	3	
THC 112	Risk Management as Applied to Safety, Security, and Sanitation	3	
THC 113	Quality Service Management in Tourism and Hospitality	3	
THC 114	Legal Aspects in Tourism and Hospitality	3	
<b>TOTAL UNITS</b>		<b>29</b>	

Course No.	Course Descriptive Title	Units	Pre-requisite
<b>Short Term</b>			
THC 131	Micro Perspective of Tourism and Hospitality	3	
THC 132	Entrepreneurship in Tourism and Hospitality	3	
NSTP-CWTS 2	Social Awareness and Empowerment for Service	3	NSTP-CWTS 1
<b>TOTAL UNITS</b>		<b>9</b>	

Course No.	Course Descriptive Title	Units	Pre-requisite
<b>2nd Semester</b>			
CFE 102	Christian Morality in our Times	3	
GCWORLD	The Contemporary World	3	
GPCOM	Purposive Communication	3	
GPPC	Philippine Popular Culture	3	
NSTP-CWTS 1	Foundations of Service	3	
FIT CS	Physical Activity Towards Health and Fitness (Combative Sports)	2	
THC 121	Macro Perspective in Tourism and Hospitality	3	
THC 122	Professional Development and Applied Ethics	3	
THC 123	Multicultural Diversity in the Workplace for the Tourism Professional	3	
THC 124	Tourism and Hospitality Marketing	3	
<b>TOTAL UNITS</b>		<b>29</b>	

Course No.	Course Descriptive Title	Units	Pre-requisite
<b>1st Semester</b>			
CFE 103	Catholic Foundation of Mission	3	
GMATH	Mathematics in the Modern World	3	
GSTS	Science, Technology, and Society	3	
FIT OA	Physical Activity Towards Health and Fitness (Outdoor and Adventure Activities)	2	
FOR LANG 1	Foreign Language 1	3	
HPC 211	Kitchen Essentials & Basic Food Preparations	2	
HPC 211L	Kitchen Essentials & Basic Food Preparations (Lab)	1	
HPC 212	Fundamentals in Food Service Operations	2	
HPC 212L	Fundamentals in Food Service Operations (Lab)	1	
FMPMC 111	Financial Management	3	
<b>TOTAL UNITS</b>		<b>23</b>	

Course No.	Course Descriptive Title	Units	Pre-requisite
<b>Short Term</b>			
HME 231	Culinary Nutrition	3	
BUSSTAT	Business Statistics	3	
GRIZAL	The Life and Works of Rizal	3	
<b>TOTAL UNITS</b>		<b>9</b>	

Course No.	Course Descriptive Title	Units	Pre-requisite
<b>2nd Semester</b>			
CFE 104	CICM Missionary Identity	3	CFE 103
GSELF	Understanding the Self	3	
GETHICS	Ethics	3	
FIT AQ	Physical Activity Towards Health and Fitness (Aquatics)	2	
FOR LANG 2	Foreign Language 2	3	FOR LANG 1
HPC 221	Applied Business Tools and Technologies	2	
HPC 221L	Applied Business Tools and Technologies (Lab)	1	
HPC 222	Fundamentals of Lodging Operations	2	
HPC 222L	Fundamentals of Lodging Operations (Lab)	1	
POM	Production and Operations Management	3	
ACCHT 221	Accounting for Hospitality and Tourism	3	
<b>TOTAL UNITS</b>		<b>26</b>	

Course No.	Course Descriptive Title	Units	Pre-requisite
<b>1st Semester</b>			
CFE 105A	CICM in Action: Justice, Peace, and Integrity of Creation, Indigenous Peoples, and Interreligious Dialogue	1.5	CFE 103, 104
HMRES 311	Research in Hospitality 1	3	
HPC 311	Supply Chain Management in the Hospitality Industry	3	
HPC 312	Introduction to Meetings Incentives, Conferences, and Events Management or MICE	2	
HPC 312L	Introduction to Meetings Incentives, Conferences, and Events Management or MICE (Lab)	1	
PDPR 311	Personality Development and Public Relations	3	
HME 311	Bread and Pastry	2	
HME 311L	Bread and Pastry (Lab)	1	
HME 312	Food Styling and Design	2	
HME 312L	Food Styling and Design (Lab)	1	
STRAMA	Strategic Management	3	
FT 311	Field Trip 1	1	
<b>TOTAL UNITS</b>		<b>23.5</b>	

Course No.	Course Descriptive Title	Units	Pre-requisite
<b>2nd Semester</b>			
CFE 105B	CICM in Action: Environmental Planning and Management and Disaster Risk Reduction Management	1.5	CFE 105A
HMRES 321	Research in Hospitality 2	3	HMRES 311
HPC 321	Ergonomics and Facilities Planning for the Hospitality Industry	3	
HME 321	Introduction to Transport Services	3	
HME 323	Asian and Halal Cookery	2	
HME 323L	Asian and Halal Cookery (Lab)	1	
HME 322	Front Office Operation	2	
HME 322L	Front Office Operation (Lab)	1	
OBLICON	Law on Obligations and Contracts	3	
FT 321	Field Trip 2	1	
<b>TOTAL UNITS</b>		<b>20.5</b>	

Course No.	Course Descriptive Title	Units	Pre-requisite
<b>1st Semester</b>			
CFE 106A	Embracing the CICM Mission	1.5	CFE 105B
LLSL	Labor Laws and Social Legislation	3	
BUSCOMM	Business Communication in the Hospitality and Tourism Industry	3	
HME 411	Housekeeping Operations	2	
HME 411L	Housekeeping Operations (Lab)	1	
HME 412	Gastronomy, Oenology, and Specialty Cuisine	2	
HME 412L	Gastronomy, Oenology, and Specialty Cuisine (Lab)	1	
HME 413	Catering, Menu Design, and Revenue Management	3	
HME 414	Philippine Regional Cuisine	2	
HME 414L	Philippine Regional Cuisine (Lab)	1	
<b>TOTAL UNITS</b>		<b>19.5</b>	
<b>2nd Semester</b>			
CFE 106B	Embracing the CICM Mission	1.5	CFE 106A
HMPRAC 421	Hospitality Management Practicum	6	
<b>TOTAL UNITS</b>		<b>7.5</b>	



## ADMISSION POLICIES

Saint Louis University welcomes local and foreign students alike, subject to University admission Policies, requirements, and academic standards and pertinent laws of the Republic of the Philippines

### Undergraduate Freshman Students

- All undergraduate freshman applicants must pass the SLU College Entrance Examination (SLU-CEE) and must qualify within the slots duly determined for their chosen course. The regular SLU-CEE is conducted during weekends from the middle of October up to the middle of December. Admission for the first semester starts at the middle of April.

### Transfer Students

- SLU admits transferees in all courses except Bachelor in Medical Laboratory Science subject to their compliance with pertinent requirements and guidelines. They must undergo a Qualifying Examination (QE) and if qualified, will take the Personality Test and Interview. Foreign students applying as transferee are subject to the English Proficiency Test (EPT) rule.

### Graduate Program Students

- The applicant must have finished the prerequisite degree/s prior to acceptance to the Graduate Program;
- For a Master's degree, the applicant must have a Baccalaureate degree from an institution of recognized standing
- For a Doctorate degree, the applicant must have a Master's degree in related fields from an institution of recognized standing.

### Foreign Students

- Foreign students should apply not later than 6 months before the start of the academic term. Moreover, they should be in Baguio City at least 4 weeks before the start of classes of the academic term for them to take the EPT as well as SLU-CEE / QE / GPPE, and Personality Test.
- Foreign students applying for the first time either in the undergraduate or graduate program should initially possess satisfactory proficiency in English and have passed the EPT as well as the pertinent entrance examination and Personality Test. Before enrolling, they undergo Preadmission Processing at the Student Affairs Office.
- Foreign students must secure a valid Student Visa. There are two options in securing a Student Visa. For related information, consult Foreign Student section of the Registrar's Office.

## SCHEDULE OF FEES

FIRST YEAR TUITION FEE AS OF AY 2022 - 2023		
COURSE	PARTIAL	FULL
BSHM	P 8,700.00	P 30,427.00
<b>FEES LISTED PER SEMESTER AND ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE</b>		



## **JOB OPPORTUNITIES (WHERE DOES THE PROGRAM TAKE YOU?)**

- Front Office Reception
- Food & Beverage Management
- Banquet & Conferences
- Bar Supervisor Executive Chef Restaurant Steward
- Events Manager
- Hotel or Resort Manager

## **CONTACT INFO**

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