

**University of Perpetual Help  
Pamplona, Las Piñas City  
College of International Hospitality Management**

**COURSE DESCRIPTION**

**Principles of Tourism 1 (Introduction to Tourism Theory)**

**Course description:** This course provides an introduction to the study of tourism, where tourism is examined from the perspectives of a phenomenon, an industry and as a field of study or research. As a phenomenon, the major factors that contribute to its development, growth and decline both in the world and in the Philippines are analyzed. As an industry, the course looks at the various sectors that comprise the tourism system and how they interact with each other. As a field of research, major tourism theories are introduced. Basic definitions and concepts relating to tourism's political, environmental, economic and cultural impacts are also discussed.

Credits : 3 units  
Pre-requisite : none  
No. of Hours : 54 hours

**Principles of Tourism 2 (Tourism Industry Overview)**

**Course description:** This course presents a comprehensive survey of the major players that comprise the tourism industry and how they relate with each other. The nature and distinctive aspects of tourism are discussed and linked to specific business strategies. The major sectors (business, government, and voluntary organizations, etc.) are defined and classified. The commercial sectors are examined in terms of typical organizational structures and major functions of divisions within the structure are described. Impacts of macro-environmental trends and events on each sector are examined. The course also identifies the employment opportunities available in each sector and the corresponding qualifications for the jobs.

Credits : 3 units  
Pre-requisite : Principles of Tourism 1  
No. of Hours : (3 hours per week) 54 hours

**Total Quality Management**

**Course description:** This course aims to enable participants to recognize and assess quality management processes in a hospitality and tourism organization and to evaluate departmental processes and planning strategies.

Credits : 3 units  
Pre-requisite : None  
No. of Hours : (3 hours per week) 54 hours

## **Tourism Planning and Development**

**Course description:** The course presents an overview of the tourism planning process, contemporary models of tourism planning and development (with emphasis on sustainable tourism principles), various levels of tourism planning and the roles and responsibilities of stakeholders such as government, industry, non-governmental organizations, and local communities. Discussions will also be made on the impact of the General Agreement on trade and Services (GATS) on Philippine tourism. The subject explores the effect of legislation and government policies on tourism development at the national and local levels. Methods for soliciting local participation in tourism planning are also taken up. The impacts of tourism on the natural environment, local and regional economies and on local communities are discussed as well as mitigating strategies. Case studies in the Philippines are emphasized. The subject may include a field trip component.

Credits : 3 units  
Pre-requisite : Principles of Tourism 1 and Principles of Tourism 2  
No. of Hours : (3 hours per week) 54 hours

## **Culinary Arts and Sciences**

**Course description:** This course aims to provide the students with practical and theoretical knowledge about basic culinary, basic food preparation and food presentation. It also provides the opportunity to apply the theoretical knowledge into practices commonly found in an operational environments.

Credits : 3 units  
Pre-requisite : none  
No. of Hours : (3 hours per week) 54 hours

## **Events Management**

**Course description:** This course examines the principles of conceptualizing, planning, managing and evaluating meetings, and events and festivals management. Topics include the significance of conventions and events in tourism, event design, project management, methods and evaluation, physical requirements, organizing, promotion and sponsorship. An integration course that applies all the principles of conceptualization or management is recommended to be taken up in the terminal year, whether first or second semester

Credits : 3 units  
Pre-requisite : all Business Core and Tourism Core  
No. of Hours : (3 hours per week) 54 hours

## **Banquet, Function and Catering Services**

**Course description:** This course provides the students with opportunity to practice skills used during restaurant, bar and functions operations and to evaluate various rituals, procedures and techniques commonly found in an operational environment.

Credits : 4 units  
Pre-requisite : Food and Beverage Service Procedures  
No. of Hours : (3 hours per week) 72 hours

## **Banquet and Catering Management**

**Course description:** This course provides students with skills and knowledge required to analyze, interpret and manage the departmental operation for the food and beverage division of a hospitality establishment.

Credits : 4 units  
Pre-requisite : none  
No. of Hours : (3 hours per week) 72 hours

## **Food and Beverage Service Procedures**

**Course description:** This course provides students with the knowledge, skills and attitude necessary to perform the duties, tasks, and steps required of Food and Beverage Service Attendant in the various food and beverage outlets.

It also provides students with sufficient knowledge to make decisions about food and wine services, styles, procedures and work flow in a hospitality management.

Credits : 3 units  
Pre-requisite : Principles of Hygiene and Sanitation  
No. of Hours : (3 hours per week) 54 hours

## **Culinary Arts**

**Course description:** To provide the students thru lecture, demonstrations and hands-on application the principles and techniques of Asian Cookery. This includes development of organization skills, knife and cleaver dexterity and cooking skills that are particular to Filipino, Chinese, Japanese, Thai, Korean and Vietnamese cuisine.

Credits : 3 units  
Pre-requisite : none  
No. of Hours : (3 hours per week) 54 hours

### **International/Classical Cuisine or Culinary**

**Course description:** This course explores the preparation of traditional contemporary Western Cuisine specialties with emphasis to their techniques, ingredients and spices. Timing and organizational skills are emphasized.

Credits : 4 units  
Pre-requisite : none  
No. of Hours : (3 hours per week) 72 hours

### **Front Office Procedures**

**Course description:** This course is designed to provide students with the knowledge, skills and attitudes to perform front office and reception duties and be qualified as a Front Office Attendant in any lodging establishment.

Credits : 3 units  
Pre-requisite : Basic Computer Technology  
No. of Hours : (3 hours per week) 54 hours

### **Housekeeping Procedures**

**Course description:** This course is designed to provide students with the knowledge, skills and attitudes to perform housekeeping duties and be qualified as Housekeeping attendant.

Credits : 3 units  
Pre-requisite : Principles of Hygiene and Sanitation  
No. of Hours : (3 hours per week) 54 hours

### **Rooms Division Management and Control System**

**Course description:** This course presents an understanding of the necessity for controls in Rooms Division and of the requirement to supervise the operations of a hotel front office and housekeeping.

Credits : 3 units  
Pre-requisite : Housekeeping Procedures/Front Office Procedures  
No. of Hours : (3 hours per week) 54 hours

## **Food and Beverage Control System**

**Course description:** This course will enable students to develop knowledge, skills, attitude in food and beverage control systems and to efficiently and effectively plan menus at profitable prices, taking into consideration constraints, preparation and other variables affecting food and beverage outlets.

Credits : 3 units  
Pre-requisite : Food and Beverage Service Procedures  
No. of Hours : (3 hours per week) 54 hours

## **Leisure, Sports and Recreation Management**

**Course description:** This course provides students an appreciation of the other components of hospitality and tourism management as travel trends, developments and operators of resorts, hotels, golf courses and country club facilities for leisure, sports and recreation.

Credits : 3 units  
Pre-requisite : none  
No. of Hours : (3 hours per week) 54 hours

## **Principles of Safety, Hygiene and Sanitation**

**Course description:** This course is designed to introduce the students to the value of safety, sanitation and hygiene principles and sound practices. It provides an orientation on the various categories of hazard such as garbage disposal procedures, pest management and accident prevention in the establishment and factors involved in food safety, to prevent outbreak of food-borne illnesses and intoxication. Using the Hazard Analysis Critical Control Point (HACCP) as guidelines, the students are oriented towards the proper handling of food from preparation, production to service.

Credits : 3 units  
Pre-requisite : none  
No. of Hours : (3 hours per week) 54 hours