

COLLEGE OF HOME ECONOMICS  
 Department of Hotel, Restaurant & Institution Management  
**Bachelor of Science in Hotel, Restaurant & Institution Management**  
**Effective 1<sup>st</sup> Semester AY 2021-2022**  
**FOR STUDENTS WITH STUDENT NUMBER 2021 AND ABOVE**

<b>FIRST YEAR</b>			
<b>FIRST SEMESTER</b>		<b>SECOND SEMESTER</b>	
GE 1 KAS 1	3	GE 5 Soc Sci 1 / Soc Sci 2	3
GE 2 Speech 30	3	GE 6 Eng 13	3
GE 3 ARTS 1	3	GE 7 Econ 11	3
GE 4 Philo 1	3	HRIM 120 (Micro-Perspectives in Hotels, Restaurants & Related Institutions) <b>PREREQ: HRIM 110</b>	3
HRIM 110 (Macro-Perspectives in Hotels, Restaurants & Related Institutions)	3	HE 102 (Introduction to Management of Family Resources)	2
HRIM 116 (Introduction to Financial Accounting in Hotels, Restaurants & Related Institutions)	3	Math 21 <sup>1</sup> (Elementary Analysis I) <b>PREREQ: MATH 20 OR STEM GRAD</b>	4
		PE	(2)
PE	(2)	<b>TOTAL</b>	<b>18</b>
<b>TOTAL</b>	<b>18</b>		
<b>MIDYEAR</b>			
		GE 8: Env Sci	3
		Stat 101 (Elementary Statistics)	3
		<b>TOTAL</b>	<b>6</b>
<b>SECOND YEAR</b>			
<b>FIRST SEMESTER</b>		<b>SECOND SEMESTER</b>	
GE 9: Fil 40	3	GE 10 STS 1 / DRMAPS	3
HRIM 131 (Operations Management in Hotels, Restaurants and Related Institutions) <b>PREREQ: HRIM 120</b>	3	HRIM 140 (Nutrition in Hotels, Restaurants & Related Institutions) <b>PREREQ: FN 102 &amp; HRIM 120</b>	3
HRIM 132 (Service Quality Management in Hotels, Restaurants & Related Institutions) <b>PREREQ: HRIM 120</b>	3	HRIM 142 (Food and Culture) <b>PREREQ: HRIM 120</b>	3
FN 102 (Principles of Food Prep)	3	HRIM 143 (Procurement Management in Hotels, Restaurants & Related Institutions) <b>PREREQ: FN 102, FS 105 &amp; HRIM 120</b>	3
FS 105 (Food Hygiene & Sanitation)	3	HRIM 144 (Rooms Division Management) <b>PREREQ: HRIM 120</b>	3
HE 100 (Family Life & Societal Dev.) <b>PREREQ: SOPHOMORE STANDING</b>	3	HE 101 (Ethics & Values in Family & Society) <b>PREREQ: SOPHOMORE STANDING</b>	3
Foreign Language Elective <sup>2</sup>	3	Foreign Language Elective <sup>2</sup>	3
PE	(2)	PE	(2)
NSTP	(3)	NSTP	(3)
<b>TOTAL</b>	<b>21</b>	<b>TOTAL</b>	<b>21</b>
<b>THIRD YEAR</b>			
<b>FIRST SEMESTER</b>		<b>SECOND SEMESTER</b>	
HRIM 150 (Culinary Management) <b>PREREQ: HRIM 132 &amp; HRIM 143</b>	5	HRIM 160 (Law & the Management of Hotels, Restaurant & Related Institutions) <b>PREREQ: JUNIOR STANDING</b>	3
HRIM 151 (Beverage Management I) <b>PREREQ: HRIM 143</b>	3	HRIM 161 (Catering Management in Hotels, Restaurants & Related Institutions) <b>PREREQ: HRIM 150 &amp; HRIM 151</b>	5
HRIM 153 (Managerial Control in Hotels, Restaurants & Related Institutions) <b>PREREQ: HRIM 116, HRIM 131 &amp; HRIM 143</b>		HRIM 141 (Financial Management in Hotels, Restaurants & Related Institutions) <b>PREREQ: HRIM 153</b>	3
HRIM 154 (Management Information Systems in Hotels, Restaurants & Related Institutions) <b>PREREQ: HRIM 144</b> <b>COREQ: HRIM 150</b>	3	HRIM 163 (Events Management in Hotels, Restaurants and Related Institutions) <b>PREREQ: HRIM 116 &amp; HRIM 156</b>	
HRIM 155 (Human Resource Management in Hotels, Restaurants & Related Institutions) <b>PREREQ: HRIM 120</b> <b>COREQ: HRIM 150</b>		HRIM 199 (Research Methods in Hotels, Restaurants and Related Institutions) <b>PREREQ: STAT 101</b> <b>STIPULATION: MUST HAVE PASSED THE PRESCRIBED COURSES IN THE 5<sup>TH</sup> REGULAR SEMESTER OF THE BS HRIM CURRICULUM</b>	3
HRIM 156 (Marketing Management in Hotels, Restaurants and Related Institutions I) <b>PREREQ: HRIM 144</b> <b>COREQ: HRIM 150</b>		HRIM Elective <sup>3</sup>	
<b>TOTAL</b>	<b>20</b>	<b>TOTAL</b>	<b>20</b>

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MIDYEAR			
		PI 100 3	
		<b>TOTAL 3</b>	
FOURTH YEAR			
FIRST SEMESTER		SECOND SEMESTER	
HRIM 176 (Facilities Planning and Design in Hotels, Restaurants and Related Institutions) <b>PREREQ: HRIM 156 &amp; HRIM 162</b>	4	HRIM 186 (Practicum in Hotels, Restaurants and Related Institutions) <b>STIPULATION: PASSED ALL PRESCRIBED COURSES IN THE 7<sup>TH</sup> REGULAR SEMESTER OF THE BS HRIM CURRICULUM</b>	10
HRIM 177 (Properties Management in Hotels, Restaurants & Related Institutions) <b>PREREQ: HRIM 144</b>	3		
HRIM 179 (Strategic Management in Hotels, Restaurants & Related Institutions) <b>PREREQ: HRIM 141 &amp; HRIM 170</b>	3		
HRIM 200 (Thesis) <b>PREREQ: HRIM 199</b>	3		
HRIM Elective <sup>3</sup>	3		
HRIM Elective <sup>3</sup>	3		
<b>TOTAL</b>	<b>19</b>	<b>TOTAL</b>	<b>10</b>

**TOTAL NUMBER OF UNITS – 156 UNITS**

<sup>1</sup> All students required to take Math 21 must have passed any of the following: (1) Pre-Calculus from the STEM or equivalent strand of K-12; (2) the Validation Examination for Math 20 (Pre-Calculus: Functions and their Graphs) administered by the UPD Institute of Mathematics; or (3) Math 20 as a non-credit course.

<sup>2</sup> 6 units of the same Foreign Language other than the student's native tongue and English

<sup>3</sup> List of HRIM Electives

Course Number	Prerequisite
HRIM 164 (Franchise Management in Hotels, Restaurants & Related Institutions)	HRIM 112 or HRIM 131 or BA 101 or IE 31
HRIM 165 (Multicultural Management in Hotels, Restaurants & Related Institutions)	HRIM 120
HRIM 167 (Human Resource Management in Hotels, Restaurants & Related Institutions)	HRIM 155
HRIM 169 (Gastronomy in Hotels, Restaurants & Related Institutions)	HRIM 150 & HRIM 151
HRIM 171 (Marketing Management in Hotels, Restaurant & Related Institutions)	HRIM 156
HRIM 173 (Beverage Management II)	HRIM 151 / Corequisite: HRIM 176

Note: As a requirement for graduation, all students must take six (6) units in one of the National Service Training Program (NSTP) components: Civic Welfare Training Service (CWTS), Literacy Training Service (LTS), and Reserved Officers Training Corps Military Science (ROTC Mil Sci.) These are offered by UPD.

The University regularly reviews course curricula and may revise them. Students admitted into this program shall follow the existing curriculum until such time that a new curriculum replacing it has been duly approved for implementation. All courses prescribed and taken under this existing curriculum shall be credited under the new curriculum.

***BSHRIM Revised Curriculum as approved during the University Council Meeting on April 19, 2021***