

*The pineapple has been a universal symbol of hospitality and welcome for centuries, all over the world. The image of the pineapple expresses a sense of welcome, good cheer, human warmth and family affection.*

## OUR MISSION

Developing future hospitality leaders through practical training, education and cultural exchange while fostering international understanding, goodwill and friendship.

Course No.	Course Title	Credits
HM 101	Service Basics	4
	This course emphasizes employability skills and the ten essential professional work ethics needed to be successful in today's hospitality industry. Through lectures, role-plays and simulation exercises, students participate in service situations, allowing them to develop and demonstrate these skills to achieve service excellence.	
HM 102	Introduction to Hospitality & Tourism	4
	This introductory course provides an overview of the hospitality and tourism industry, its growth and development, industry segments and their distinguishing characteristics, trends and current concerns. Students are introduced to career opportunities and the employability skills needed to succeed in specific hospitality fields.	
HM 103	Fundamentals of F&B	4
	This course focuses on the activities of the food and beverage department and allows students to develop the ability to perform service related functions, in both formal and informal food and beverage operations.	
HM 104	Rooms Division-Operations	4
	This course provides students actual exposure to the different units/functions under rooms division, i.e. front office, reservations, bell service, PBX operations and concierge. Students gain hands-on experience in the performance of various tasks/functions in these units, and at the same time are required to demonstrate guest service skills	
HM 105	Purchasing	4
	This course focuses on the principles, standards, and procedures for the selection and acquisition of food and non-food materials for food service operations. Students are provided with field exposure and hands-on learning experience with food quality standards, market forms, food sources, and suppliers.	
HM 106	Nutrition	4
	This course covers nutrition concepts, principles and tools for planning and serving nutritious meals towards the promotion of health, safety and well being of individuals and groups.	
HM 108	Service Management	4
	This course tackles the role and functions of a hospitality manager and the work-related personal, interpersonal and group skills needed for effective management of a service oriented, hospitality operation.	



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*The cornerstone of our educational approach is the study of culture, and the ability of our students to understand, and respect different cultures and beliefs, in order to successfully manage and lead within a multicultural workplace.*

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<i>Course No</i>	<i>Course Title</i>	<i>Credits</i>
HM 109	Revenue and Menu Management	4
	This course focuses on the importance of the menu and principles of effective menu planning as a means to generating revenue and controlling expenses. It emphasizes knowing the customers' needs and preferences, menu trends, methods of menu pricing, menu merchandising, and the principles of menu layout and design. The course also covers the different methods of evaluating menu effectiveness.	
HM 110	Human Resource Management	4
	This course focuses on the principles of management as applied to the acquisition, development, motivation, and maintenance of human resources in the hospitality workplace. Contemporary issues, ethical practices, and pertinent laws are discussed. Case studies provide insights on real life situations in the hospitality workplace.	
HM 111	Event Management	4
	This course involves the application of management principles in carrying out functions and events that meet the needs and requirements of target clientele, and provide a satisfying experience that exceeds their expectations.	
HM 112	Lodging Management	4
	This course covers basic managerial activities (i.e. budgeting, accounting, financial reporting and control, housekeeping and guest safety) involved in running a lodging facility. Current trends and practices in ownership and management, such as franchising and management contracting, are also discussed.	
HM 113	Service Leadership	4
	This course emphasizes effective leadership and teamwork skills that are needed to succeed in an international hospitality workplace. Focus is on leading multicultural teams, strengthening similarities and resolving differences, adapting to changing circumstances, and exercising flexibility in communication while demonstrating respect for all cultures.	
HM 114	Sales and Marketing Management	4
	This course provides an overview of marketing theories, principles, and concepts as applied to the hospitality and tourism industry. The basic procedures and activities for which the sales and marketing department is responsible and contemporary issues and trends are discussed. Students gain insights on real life marketing problems through case studies, projects, and research papers.	
HM 130	Career Planning	4
	This course guides students in setting their career goals, developing their work philosophy, and planning their professional life. Students are exposed to commonly used guides, activities and tools in the workplace, e.g., knowing one's personality, skills and interests and identifying a career path, writing resumes, developing a career portfolio.	

Course No.	Course Title	Credits
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HM 131	Business Entrepreneurship	4
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This course involves conceptualizing, developing, managing, and selling a business. Students gain background knowledge and demonstrate practical application of business concepts. Finance, accounting, marketing, and management issues are addressed from an entrepreneurial perspective. Students develop a business plan based on their respective areas of interest.

HM 200	Internship	4
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Internships offer the students the chance to work in the field under the supervision of industry professionals in order to practice and hone the skills learned in class. Internship must be completed and documented before a student may graduate.

CA 101	Introduction o to Culinary Arts	4
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This course covers the fundamental principles of food preparation and hands on application of these principles, including safe and correct use of kitchen equipment, basic workplace skills, and different cooking methods, with emphasis on the preparation of safe, appealing and healthy food.

CA 102	Food Sanitation & Safety	4
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This course emphasizes the importance of providing safe food with focus on food safety hazards, how hazards can be avoided, and the role and responsibility of the food handler in managing these hazards. The course covers concepts, food safety principles, the maintenance of sanitary facilities, and procedures and guidelines to keep food safe in a restaurant operation through the entire flow of food handling, from purchasing to service.

SOC 101	Cultural Diversity in the Workplace	4
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This course is focused on the influence of culture on human behavior in social and work settings, with emphasis on understanding, accepting and respecting differences in values, beliefs and practices, to build harmonious interpersonal relationships in the hospitality workplace.

MA 101	Applied Math	4
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This course covers basic mathematical principles and their application in analyzing and solving commonly encountered problems in the hospitality workplace. It gives an overview of the functions of mathematics and its importance in every individual's personal and professional life.

COM 101	Business Communications	4
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This course covers different modes of formal communication in the hospitality workplace, as applied to planning, managing, evaluating and problem solving functions. It includes appropriate use of various forms of written and oral communication, and the use of appropriate technology.

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*We not only provide students with a strong academic foundation but also give them the practical training, teamwork, leadership and cultural understanding skills they need to function effectively from day one in the workplace, anywhere in the world.*  
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