



COLLEGE OF HOME ECONOMICS

KOLEHIYO ng EKONOMIYANG PANTAHANAN

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The College of Home Economics (CHE) was established by the Board of Regents on 27 July 1961. It emanated from the Department of Home Economics of the College of Education, where the discipline was first officially recognized on 12 November 1921, 40 years before the College was established.

In its beginning years, CHE offered two undergraduate degree programs: BS Food Technology (BSFT) and BS in Home Economics (BSHE), major in any of the following fields: Nutrition and Dietetics; Home Arts; Clothing, Textiles and Related Arts; Family Life and Child Development; Clothing, Home Furnishing and Crafts Merchandising; and Food and Equipment Merchandising. The graduate programs, which started with the university's Graduate School of Arts and Sciences, were transferred to CHE's administration: Master of Home Economics (MHE), Master of Arts in Home Economics (MAHE), and Master of Science in Foods and Nutrition (MSFN).

PROGRAMS OFFERED

UNDERGRADUATE PROGRAMS

Bachelor of Science in Home Economics (BSHE)

The BSHE is a four-year degree program which provides a broad foundation in general home economics areas and emphasizes the integration of knowledge to focus on four areas: home economics education and training, consumer studies, household resource management, and entrepreneurship and livelihood development. It primarily prepares students for a career in education as teachers or trainers from the basic to the tertiary level in different institutional settings. It also provides students the necessary skills to pursue entrepreneurial ventures with strengths in product development, consumer research, and resource and financial management. It aims to develop graduates who possess fundamental knowledge, values and skills in the different areas of home economics with the mission of empowering Filipino families and consumers for them to improve their well-being.

Bachelor of Science in Family Life and Child Development (BSFLCD)

The BSFLCD program is a four-year course that prepares students for professional careers in teaching and supervision of preschool children

in different institutional settings, for planning and administration of family life programs, and for research on Filipino children and families.

Bachelor of Science in Community Nutrition (BSCN)

The BSCN prepares students to understand and help solve nutritional problems in families and communities. It provides adequate training in both hospital dietetics and public health nutrition.

The curriculum aims to develop value-laden productive leaders with the necessary skills to meet the demands of the profession, and engage in research and development activities relevant to national goals. Graduates of the BSCN program qualify to take the professional licensure exam in Nutrition and Dietetics.

Bachelor of Science in Food Technology (BSFT)

The BSFT seeks to prepare students for managerial and entrepreneurial work in the food industry to produce safe and acceptable consumer products; to develop profitable uses of available food materials; and to perform quality testing of processed foods. The curriculum aims to develop professionals with the knowledge to meet the demands of an ever-growing industry and the ability to engage in research. It aims to produce graduates with social consciousness, who

have the commitment to contribute to national development and the dedication to uplift the quality of life of Filipino families.

Bachelor of Science in Hotel, Restaurant and Institution Management (BSHRIM)

The BSHRIM program integrates general education courses, functional management courses, as well as the technical courses for the management of hotels, restaurants, and other related institutions. The curriculum seeks to develop value-laden, competent, and productive leaders and entrepreneurs in the food service and lodging industry.

Bachelor of Science in Clothing Technology (BSCT)

The BSCT program offers courses in clothing design, production, merchandising, and research. It is strengthened by (twelve) 12 units of practicum in the clothing industry. It prepares students to systematically apply the basic concepts, principles, and techniques of industrial technology, management and design to the different aspects of clothing production, distribution, and consumption. The program aims to meet the needs of individuals, families, and institutions as it addresses the aesthetic, social, cultural, economic, managerial and environmental concerns in clothing. A graduate of the program qualifies for managerial and technical positions in garment and textile manufacturing, buying/trading companies, retail service and research establishments.

Bachelor of Science in Interior Design (BSID)

The BSID is a joint program between CHE and the College of Architecture. It provides a broad general education and specialization in interior design. Specifically, it includes courses in design, history of art, furniture construction, soft furnishings, aesthetic, socio-economic, cultural and environmental aspects of daily living in shaping and treating space to meet the needs of individuals, families, and institutions. The program trains and prepares its students to qualify for the licensure examination for interior designers. BSID graduates qualify for positions such as junior project designer in interior design, architectural and furniture firms; as product designer, visual merchandiser, display artist, movie or TV production designer; events planner, stylist for interior design magazines, and entrepreneur for interior accessories.

GRADUATE PROGRAMS

Diploma in Early Childhood Development (DECD)

The DECD is a one-year post baccalaureate course for practicing or would-be preschool teachers or administrators with minimal or no formal training in early childhood education. The program was instituted to respond to the growing need for teacher training in preschool education. One of the highlights of the program is a 3-unit practicum course at the department's laboratory preschool, the UP Child Development Center. The practicum course provides the students the opportunity to apply the knowledge learned in their classes and obtain hands-on experience working with children for one (1) semester.

Master of Home Economics (MHE)

The MHE program was instituted in 1961. It is designed to upgrade knowledge and skills of home economics teachers in specialized areas in home economics for preschool, elementary, high school, as well as college teaching. It is also designed to broaden the range of knowledge in different areas of home economics for competent leadership in research, extension, supervision, and administration of academic and non-academic programs.

Master of Interior Design (MID)

The MID program is designed to upgrade the competencies in the teaching of Interior Design at the tertiary level. Being the only master's degree in interior design in the country, it likewise provides advanced training in interior design for practitioners in terms of strengthening their skills in research and creative work. It also addresses the requirement of the Commission on Higher Education (CHED) pertaining to interior design educators obtaining a master's degree. Specifically, it includes courses in theory of interior design, interior design education, interior design technology, environmental concerns in interior design, interior design and Philippine society and culture, current issues in interior design, and comparative interior design.

Master of Family Life and Child Development (MFLCD)

The MFLCD is a two-year program designed to equip professionals with essential theories and skills for building and nurturing careers in early childhood and family life. Graduates of the MFLCD program pursue, among others, careers as child development consultants, preschool teachers and administrators, family life specialists, program planners, and researchers.

Master of Science in Nutrition (MSN)

The MSN program is designed to prepare professionals for more advanced work in nutrition. It permits students with a background in nutrition to obtain depth in knowledge and research skills. The MSN degree serves as a good foundation for those who plan to continue their studies towards earning a PhD degree.

Master of Science in Food Science (MSFS)

The MSFS program is designed for those preparing for teaching and research in foods through further training in chemical, physical and microbiological techniques as applied to problems in food science and technology.

Master of Hotel, Restaurant and Institution Management (MHRIM)

The MHRIM is designed to develop professionals who can assume managerial responsibilities in the lodging and food service industry. These responsibilities include the administration of (1) profit-oriented establishments such as hotels, restaurants, fastfood enterprises, and specialty houses; and (2) service-oriented units such as orphanages, homes for the aged, school food services, hospitals, and industrial cafeterias. The program is also meant to upgrade the competencies of

those in the academe who teach and undertake research on the food service industry.

Doctor of Philosophy (Home Economics) (PhDHE)

The PhD (HE) program was instituted in 1984 and is designed to prepare leaders in the field of home economics. It provides for increased competency in research, stronger organizational and managerial skills, leadership in supervision and administration of home economics programs, and advanced professional training of home economics education that impacts Asia and other developing countries.

Doctor of Philosophy (Nutrition) (PhDN)

The PhDN program provides a holistic view of nutrition, in-depth knowledge of nutritional science, research competence and adequate understanding of the disciplines related to nutrition, such as biochemistry, food, education, health and the behavioral sciences. Its highlight is the conduct of an original research which makes a significant contribution to knowledge and reflects independent and creative work.

Doctor of Philosophy (Food Science) (PhDFS)

The PhDFS program is designed to prepare men and women for positions of leadership in education and in the food research projects of the government and food industry. This program allows for specialization in food processing, food chemistry or food microbiology. PhDFS requires the conduct of an original research.

BACHELOR OF SCIENCE IN HOME ECONOMICS			
154 units			
APPROVAL			
120th Special UPD UC : 02 April 2012 President AEPascual : 04 June 2012			
F I R S T Y E A R			
1st Semester 18 units		2nd Semester 18 units	
GE (AH 1) ¹ Free Choice	3	GE (AH 2) Free Choice	3
GE (SSP 1) ¹ Free Choice	3	GE (SSP 3) Kas 1*	3
GE (SSP 2) ¹ Free Choice	3	GE (MST 2) Free Choice	3
GE (MST 1) Free Choice	3	Math 11	3
CTRA 13	3	FLDC 101	3
HEED 11	3	CTRA 17	3
PE	(2)	PE	(2)
S E C O N D Y E A R			
1st Semester 20 units		2nd Semester 21 units	
GE (AH 3) Comm 3 ¹	3	GE (SSP 5) Philo 1	3
GE (SSP 4) Free Choice	3	GE (MST 3) Free Choice	3
HE 100	3	GE (AH 4) Eng 10 ¹	3
Chem 16	5	HE 101	3
HEED 110	3	FN 11	3
CTRA 21	3	HRIM 101	3
PE	(2)	EDFD 116	3
NSTP ²	(3)	PE	(2)
		NSTP ²	(3)
T H I R D Y E A R			
1st Semester 21 units		2nd Semester 21 units	
GE (AH 5) Fil 40*	3	GE (MST 4) Free Choice	3
Stat 101	3	FS 105 (P: Nat Sci 2 or Equiv)	3
FN 110	3	HEED 133.1 (P: HEED 133)	3
FLCD 124 (P: FLCD 101, COI)	3	HEED 137 (P: JS, Stat 101)	3
HEED 131	3	HEED 139 (P: JS)	3
HEED 133 (P: HRM 101)	3	HEED 150 (P: Stat 101, COI)	3
HEED 135 (P: JS)	3	HEED 197 (P: JS, COI)	3
F O U R T H Y E A R			
1st Semester 16 units		2nd Semester 19 units	
FLCD 135	3	Elective ³	3
FN 24 (P: FN 11)	4	GE (MST 5) STS	3
HEED 177 (P: SS, C: FN 24)	3	PI 100	3
HEED 178 (P: HEED 135, 137, 139, SS)	3	FN 122 (P: FN 11, FS 105)	4
HEED 199 (P: Stat 101, SS)	3	HEED 176 (HEED 135, SS, COI)	3
		HEED 200 (P: HEED 197, 199)	3

* Kas 1 & Fil 40 satisfy the 6-unit Philippine Studies requirement

¹ GE courses must include: 9u. AH course in communication in English, 3u SSP course that incorporates Asian history, and 3u SSP course in Economics.

² 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 Officer's Training Corps Military Science (ROTC Mil Sci). These are offered by UPD.

³ Suggested electives: Home Economics (FLCT, CT, ID, HRIM, FN, FS), Education, Sociology, Psychology, Anthropology, Geography, Art Studies, Social Work and Community Development.

BACHELOR OF SCIENCE IN COMMUNITY NUTRITION			
156 units			
APPROVAL 120th Special UPD UC : 02 April 2012 President AEPascual : 04 June 2012			
F I R S T Y E A R			
1st Semester 19 units		2nd Semester 21 units	
GE (SSP 1) Kas 2	3	GE (AH 2) Comm 3	3
GE (AH 1) Eng 10	3	GE (MST 1) Free Choice	3
Chem 16	5	GE (SSP 2) Kas 1*	3
Socio 11	3	Chem 26	3
Math 17	5	Chem 26.1	2
PE	(2)	FN 10	2
NSTP	(3)	BIO 11	5
		PE	(2)
		NSTP	(3)
S U M M E R			
5 units			
Chem 31			3
Chem 31.1			2
S E C O N D Y E A R			
1st Semester 20 units		2nd Semester 19 units	
GE (AH 3) Free Choice	3	GE (AH 4) ¹	3
GE (SSP 3) Free Choice	3	GE (SSP 4) Free Choice	3
Ge (MST 2) MBB 1	3	HE 100	5
FN 11	3	CD 11	3
FN 14	3	FN 15	3
Chem 40	3	FN 24	4
Chem 40.1	2	PE	(2)
PE	(2)		
T H I R D Y E A R			
1st Semester 21 units		2nd Semester 19 units	
GE (MST 3) Free Choice	3	GE (AH 5) Fil 40*	3
Stat 101	3	GE (MST 4) STS	3
FS 106	5	FN 199	3
FN 16	3	SW 143	3
HE 101	3	FN 117	3
FN 115	4	FN 165	2
		FN 125	3

BACHELOR OF SCIENCE IN COMMUNITY NUTRITION			
156 units			
APPROVAL 120th Special UPD UC : 02 April 2012 President AEPascual : 04 June 2012			
F O U R T H Y E A R			
1st Semester 20 units		2nd Semester 11 units	
GE (SSP 5) Philo 1	3	FN 126	4
GE (MST 5) Free Choice	3	FN 176	6
FN 112	4	FN 190	1
FN 117.1	3		
FN 165.1	2		
PI 100	3		
FN 170	2		
¹ A course in communication in English			
* Kas 1 and Fil 40 satisfy the 6-unit Philippine Studies requirement			
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 Officer's Training Corps Military Science (ROTC Mil Sci). These are offered by UPD.			

BACHELOR OF SCIENCE IN FOOD TECHNOLOGY			
178 units			
APPROVAL 120th Special UPD UC : 02 April 2012 President AEPascual : 04 June 2012			
F I R S T Y E A R			
1st Semester 17 units		2nd Semester 19 units	
GE (AH 1) Eng 10	3	GE (AH 2) Comm 3	3
GE (SSP 1) Kas 2	3	GE (SSP 2) Kas 1*	3
GE (MST 1) Free Choice ¹	3	GE (MST 2) MBB 1	3
FS 101	3	Chem 16	5
Math 17	5	Math 53	5
PE	(2)	PE	(2)
S E C O N D Y E A R			
1st Semester 20 units		2nd Semester 19 units	
GE (AH 3) Fil 40*	3	GE (AH 4) Free Choice ²	3
GE (SSP 3) Free Choice	3	GE (SSP 4) Philo 1	3
FS 106	5	FS 116	5
Physics 71	4	FN 11	3
Chem 17	5	Chem 28	3
PE	(2)	Chem 28.1	2
NSTP	(3)	PE	(2)
		NSTP	(3)
T H I R D Y E A R			
1st Semester 18 units		2nd Semester 19 units	
FS 118	3	Chem 40	3
Math 54	5	Chem 40.1	2
BIO 11	5	FS 125	4
Chem 31	3	FS 127	3
Chem 31.1	2	Physics 72	4
		HRIM 101	3
F O U R T H Y E A R			
1st Semester 18 units		2nd Semester 15 units	
GE (SSP 5) ³	3	FS 137	3
FS 128	3	FS 139	3
FS 131	3	FS 178	3
FS 135	5	FS 192	3
Chem 150	3	FS 199	3
Chem 150.1	1		

BACHELOR OF SCIENCE IN FOOD TECHNOLOGY			
178 units			
APPROVAL 120th Special UPD UC : 02 April 2012 President AEPascual : 04 June 2012			
S U M M E R			
6 units			
FS 179			6
F I F T H Y E A R			
1st Semester 15 units		2nd Semester 12 units	
GE (MST 3) STS	3	GE (AH 5) Free Choice	3
HRIM 112	3	GE (MST 4) Free Choice	3
HE 100	3	PI 100	3
HE 101	3	FS 200	3
FN 15	3		
 ¹ Except Math 2			
 ² A course in communication in English			
 ³ A course in Economics			
 [*] Kas 1 and Fil 40 satisfy the 6-unit Philippine Studies requirement			
 <i>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 Officer's Training Corps Military Science (ROTC Mil Sci). These are offered by UPD.</i>			

BS HOTEL, RESTAURANT AND INSTITUTION MANAGEMENT 157 units			
APPROVAL 120th Special UPD UC : 02 April 2012 President AEPascual : 04 June 2012			
F I R S T Y E A R			
1st Semester 17 units		2nd Semester 20 units	
GE (SSP 1) Free Choice	3	GE (AH 3) Comm 3	3
GE (AH 1) Eng 10	3	GE (MST 2) Free Choice ²	3
GE (MST 1) Free Choice ²	3	GE (SSP 2) Kas 1*	3
GE (AH 2) Free Choice ²	3	GE (SSP 3) Econ 11	3
Math 17	5	Chem 16	5
PE	(2)	HRIM 100	3
		PE	(2)
S U M M E R			
4 units			
Math 100			4
S E C O N D Y E A R			
1st Semester 18 units		2nd Semester 21 units	
GE (SSP 4) Free Choice	3	GE (SSP 5) Philo 1	3
GE (AH 4) Free Choice ¹	3	GE (MST 3) Free Choice ²	3
Ge (AH 5) Fil 40*	3	HRIM 102	3
HRIM 101	3	HRIM 103	3
HE 100	3	HRIM 106	3
FN 11	3	FS 105	3
PE	(2)	STAT 101	3
NSTP	(3)	PE	(2)
		NSTP	(3)
S U M M E R			
4 units			
HRIM 174			4
T H I R D Y E A R			
1st Semester 20 units		2nd Semester 17 units	
HRIM 104	5	HRIM 111	5
HRIM 105	3	HRIM 127	3
HRIM 107	3	HRIM 130	3
HRIM 109	3	HRIM 160	3
HRIM 112	3	HRIM 170	3
HRIM 115	3		
S U M M E R			
5 units			
HRIM 175			5

BS HOTEL, RESTAURANT AND INSTITUTION MANAGEMENT 157 units			
APPROVAL 120th Special UPD UC : 02 April 2012 President AEPascual : 04 June 2012			
F O U R T H Y E A R			
1st Semester 16 units		2nd Semester 15 units	
HRIM 128	4	GE (MST 4) STS	3
HRIM 138	3	HRIM 190	3
HRIM 141	3	HRIM 199	3
PI 100	3	Elective ³	3
HE 101	3	Elective ³	3
¹ AH-A communication in English			
² Except Math 2			
³ See list of HRIM qualified electives			
Must pass a language proficiency exam in one foreign language other than English			
* Kas 1 and Fil 40 satisfy the 6-unit Philippine Studies requirement			
<u>LIST OF QUALIFIED ELECTIVES FOR THE BS HRIM PROGRAM:</u>			
<u>HRIM</u>			
<u>COURSE NUMBER</u>		<u>PREREQUISITE</u>	
HRIM 108		Senior Standing	
HRIM 121		HRIM 104, 109, 105	
HRIM 125		HRIM 105	
HRIM 137		HRIM 127, HRIM 112	
HRIM 171		HRIM 170	
HRIM 188		HRIM 100	
HRIM 194		All HRIM courses;GWA 2.0	
<u>NON-HRIM</u>			
<u>COURSE NUMBER</u>		<u>PREREQUISITE</u>	
BA 102		Senior Standing	
BA 104		BA 101/HRIM 122,COI	
BA 172		BA/Mgt 170 or HRIM 170	
T 122		T 110; T 120/BA 101/HRIM 112	
T 115		Senior Standing	
T 126		T 110, T 151	
T 182		T 181/ HRIM 100	
ID 14		none	
CTRA 13		none	
Anthro 1		none	
Anthro 181		none	
Anthro 170		Lingg. 110/equivalent	
none			
Psyc. 108		Psych 101	
Languages			
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 Officer's Training Corps Military Science (ROTC Mil Sci). These are offered by UPD.			

BACHELOR OF SCIENCE IN CLOTHING TECHNOLOGY			
153 units			
APPROVAL 120th Special UPD UC : 02 April 2012 President AEPascual : 04 June 2012			
F I R S T Y E A R			
1st Semester 18 units		2nd Semester 20 units	
GE (AH 1) Comm 3	3	GE (SSP 2) Kas 2	3
GE (SSP 1) Kas 1*	3	GE (AH 2) Eng 10	3
GE (MST 1) Free Choice	3	GE (MST 2) Free Choice	3
CT 14	3	Foreign Language (Elective) ²	3
Math 11	3	Chem 16	5
CT 11	3	CT 15	3
PE	(2)	PE	(2)
S E C O N D Y E A R			
1st Semester 21 units		2nd Semester 21 units	
GE (AH 3) Free Choice ¹	3	Foreign Language (Elective) ²	3
GE (AH 4) Fil 40*	3	GE (MST 3) Free Choice	3
GE (SSP 3) a course in Economics	3	GE (SSP 5) Philo 1	3
GE (SSP 4) Free Choice	3	CT 108	3
CT 25	3	HE 100	3
CTRA 19	3	CT 27	3
Stat 101	3	CT 114	3
PE	(2)	PE	(2)
NSTP	3	NSTP 1	(3)
T H I R D Y E A R			
1st Semester 19 units		2nd Semester 20 units	
GE (AH 5) Free Choice	3	GE (MST 4) STS	3
HE 101	3	CT 109	3
HRIM 101	3	CT 117.1	4
IE 3	3	CT 108.1	4
CT 117	4	CT 118	3
CT 124	3	CT 197	3
F O U R T H Y E A R			
1st Semester 19 units		2nd Semester 15 units	
GE (MST 5) Free Choice	3	PI 100	3
CT 127	3	CT 171.1	6
CT 199	3	CT 171.2	3
CT 118.1	3	CT 200	3
CT 171	3		
CT 137	4		
¹ Any (AH) Communication in English			
² Must be in the same language			
* Kas 1 and Fil 40 satisfy the 6-unit Philippine Studies requirement			
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 Officer's Training Corps Military Science (ROTC Mil Sci). These are offered by UPD.			

BACHELOR OF SCIENCE IN INTERIOR DESIGN			
151 units			
APPROVAL 133rd UPD UC : 17 September 2014 President AEPascual : 01 December 2014			
F I R S T Y E A R			
1st Semester 20 units		2nd Semester 20 units	
GE (AH 1) Comm 3	3	GE (MST 1) STS	3
GE (SSP 1) Philo 1	3	Math 11	3
ID 10	3	ID 20	3
ID 11	3	ID 21	3
ID 14	3	ID 24	3
Arch 1	3	ID 34	3
Arch 10	2	Arch 20	2
PE	(2)	PE	(2)
NSTP	(3)	NSTP	(3)
S E C O N D Y E A R			
1st Semester 21 units		2nd Semester 20 units	
GE (AH 2) Eng 10	3	GE (MST 2) Free Choice	3
GE (SSP 2) Kas 1*	3	GE (AH 3) Fil 40*	3
HE 100	3	HE 101	3
ID 31	3	ID 107	2
ID 44	3	ID 116	3
ID 123	3	ID 121	3
ID 133	3	Arch 23	3
PE	(2)	PE	(2)
T H I R D Y E A R			
1st Semester 18 units		2nd Semester 17 units	
GE (SSP 3) Free Choice	3	GE (AH 4) Free Choice	3
GE (MST 3) Free Choice	3	GE (SSP 4) Free Choice	3
ID 131	3	ID 117	2
ID 143	3	ID 141	3
Arch 4	3	ID 153	3
Stat 101	3	ID 199	3
T H I R D Y E A R			
Midyear Term			
ID 178			4
F O U R T H Y E A R			
1st Semester 16 units		2nd Semester 15 units	
GE (AH 5) Free Choice	3	GE (SSP 5) Free Choice	3
GE (MST 4)	3	GE (MST 5) Free Choice	3
ID 151	3	PI 100	3
ID 191	3	ID 161	3
ID 179	4	ID 200	
Notes:			
1. * Kas 1 and Fil 40 satisfy the 6-unit Philippine Studies requirement			
2. As a requirement for graduation, all students are required to take six (6) units in one of the National Service Training Program (NSTP) components. ROTC and Civic Welfare Training Service are offered by UPD.			
3. NSTP 1 and 2 must be taken in the same college.			

BACHELOR OF SCIENCE IN FAMILY LIFE AND CHILD DEVELOPMENT			
150 units			
APPROVAL 120th Special UPD UC : 02 April 2012 President AEPascual : 04 June 2012			
F I R S T Y E A R			
1st Semester 18 units		2nd Semester 21 units	
GE (SSP 1) Kas 1*	3	GE (AH 2) Eng 10	3
GE (AH 1) ¹	3	GE (MST 2) Free Choice	3
GE (MST 1) Free Choice	3	GE (SSP 2) ²	3
FLCD 101	3	FLCD 122	3
Psych 101	3	HE 100	3
Socio 11	3	Math 11	3
PE	(2)	Elective	3
		PE	(2)
S E C O N D Y E A R			
1st Semester 20 units		2nd Semester 21 units	
GE (SSP 3) Econ 11	3	GE (MST 3) Free Choice	3
FLCD 113	3	GE (AH 3) Comm 3	3
FLCD 124	3	GE (SSP 4) Free Choice	3
EDSP 101	3	FLCD 126	3
Chem 16	5	HE 101	3
CTRA 13	3	FN 11	3
PE	(2)	STAT 101	3
NSTP	(3)	PE	(2)
		NSTP	(3)
T H I R D Y E A R			
1st Semester 21 units		2nd Semester 18 units	
GE (AH 4) Fil 40*	3	GE (SSP 5) Philo 1	3
GE (MST 4) STS	3	FLCD 137	3
FLCD 135	3	HEED 131	3
FLCD 138	3	FLCD 172	3
CD 11	3	FN 110	3
EDFD 116	3	Elective	3
EDSP 123	3		
F O U R T H Y E A R			
1st Semester 16 units		2nd Semester 15 units	
GE (AH 5) Free Choice	3	GE (MST 5) Free Choice	3
FLCD 147	3	FLCD 188	3
FLCD 174	3	FLCD 200	3
FLCD 199	3	PI 100	3
FLCD 175	4	Elective	3
¹ Any (AH) Communication in English			
² Any (SSP) course in Asian Studies			
Suggested Electives: Home Economics, Education, Sociology, Anthropology, Social Work, Community Development			
* Kas 1 and Fil 40 satisfy the 6-unit Philippine Studies requirement			
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 Officer's Training Corps Military Science (ROTC Mil Sci). These are offered by UPD.			

MASTER OF HOME ECONOMICS			
Plan A 32 units			
APPROVAL 45th UPD UC : 09 December 1995			
Core Courses 17 units		Cognate 9 units	
HEED 201	3	Cognates in any related discipline	9
HEED 214	3		
HEED 217	3		
HEED 299	3		
Graduate Statistics	3		
HE 290*	1		
		Thesis 6 units	
		HEED 300	6
* To be taken twice			
Summary of Requirements: Core/Required- 17 units Cognates- 9 units Thesis- 6 units			

MASTER OF HOME ECONOMICS			
Plan B 38 units			
APPROVAL 45th UPD UC : 09 December 1995			
Core Courses 23 units		Cognate 3 units	
HEED 201	3	Cognates in any related discipline	3
HEED 214	3		
HEED 217	3		
HEED 288	3		
HEED 290	3		
HEED 299	3		
Graduate Statistics	3		
HE 290*	1		
Comprehensive Examination		Electives 12 units	
Comprehensive Examination		At least one course from each 12 area in Home Economics	
* To be taken twice			
<u>ELECTIVES IN HOME ECONOMICS</u>			
HEED 203	FLCD 201	CTRA 201	Nutri 230
HEED 204	FLCD 207	CTRA 224	
HEED 212	FLCD 209	CTRA 296	
HEED 220	FLCD 211		
HEED 292			
HEED 207			
HEED 211			
Summary of Requirements: Core/Required- 23 units Cognate- 3 units Electives- 12 units Comprehensive Examination			

DOCTOR OF PHILOSOPHY (HOME ECONOMICS)			
72 units			
APPROVAL 79th UPD UC: 11 December 2002 President FNemenzo : 07 January 2003			
Core Courses 30 units		Electives in HEED 9 units	
HEED 201	3	9 units of the following:	
HEED 212	3	HEED 203	3
HEED 214	3	HEED 204	3
HEED 217	3	HEED 220	3
HEED 288	3	HEED 290	3
HEED 299	3	HEED 292	3
HEED 341	3	HEED 380	3
Graduate Statistics	6		
HE 390*	1		
Electives 15 units		Cognate 6 units	
4 units of the following:		6 units in any related discipline	
CTRA 201	2		
CTRA 224	2		
CTRA 296	2		
6 units of the following			
FLCD 201	3		
FLCD 207	3		
FLCD 209	3		
FLCD 211	3		
5 units of the following			
HEED 207	3		
HEED 211	3		
Nutr 230	3		
		Dissertation 12 units	12
* To be taken three times			
Note: Checklist approval- 45th UPD UC: 09 December 1995 Change of course credit of Nutr 230 (from 2u to 3u) approval- 79th UPD UC: 11 December 2002 President FNemenzo: 07 January 2003			
Summary of Requirements: Core/Required- 30 units Cognates- 6 units HEED Electives- 9 units Other Electives- 15 units Dissertation- 12 units			

DIPLOMA IN EARLY CHILDHOOD DEVELOPMENT			
18 units			
APPROVAL 42nd UPD UC : 15 March 1995 BOR : 15 April 1995			
1st Semester 9 units		2nd Semester 9 units	
FLCD 201	3	FLCD 223	3
FLCD 209	3	FLCD 225	3
FLCD 211	3	FLCD 274	3

MASTER OF FAMILY LIFE AND CHILD DEVELOPMENT			
Plan A 35 units			
APPROVAL 45th UPD UC : 09 December 1995			
Core Courses 20 units		Electives 9 units	
FLCD 201	3	9 units of the following:	
FLCD 209	3	FLCD 202	3
FLCD 211	3	FLCD 203	3
HEED 220	3	FLCD 207	3
3-unit graduate course in Statistics	3	FLCD 213	3
FLCD 299	3	FLCD 221	3
HE 290*	1	FLCD 223	3
		FLCD 225	3
		FLCD 227	3
		FLCD 288	3
Thesis 6 units			
FLCD 300	6		
* To be taken twice			
Note: Checklist approval- 30th UPD UC: 12 December 1992 Addition of HE 290 (as a required course) approval- 45th UPD UC: 09 December 1995			
Summary of Requirements: Core Courses/required- 20 units Electives- 9 units Thesis- 6 units			

MASTER OF FAMILY LIFE AND CHILD DEVELOPMENT	
Plan B 38 units	
APPROVAL 45th UPD UC : 09 December 1995	
Core Courses 20 units	Electives 12-18 units
FLCD 201 3	12-18 units of the following:
FLCD 209 3	FLCD 202 3
FLCD 211 3	FLCD 203 3
HEED 220 3	FLCD 207 3
3-unit graduate course 3	FLCD 213 3
in Statistics	FLCD 221 3
FLCD 299 3	FLCD 223 3
HE 290* 1	FLCD 225 3
	FLCD 227 3
	FLCD 288 3
Cognates 0-6 units	
Cognates may be taken from related disciplines such as Education Psychology, Sociology, Social Work, Community Development, Anthropology	
* To be taken twice	
Summary of Requirements: Core Courses/required- 20 units Electives- 12-18 units Cognates- 0-6 units	
Note: Checklist approval- 30th UPD UC: 12 December 1992 Addition of HE 290 (as a required course) approval- 45th UPD UC: 09 December 1995	

DOCTOR OF PHILOSOPHY (NUTRITION)	
64-71 units	
APPROVAL 79th UPD UC : 12 December 2002	
Core Courses 30-31 units	Minor Courses 10-12 units
Nutr 240 3	10-12 units in any one relevant field of study outside the College of Home Economics
Nutr 240.1 2	
Nutr 270 3	
Nutr 270.1 3	
Nutr 290 3	
Nutr 290.1 3	
Nutr 350 6	
Statistics 5-6	
HE 390* 1	
Elective Courses in Nutr 8-10 units	Cognate 4-6 units
8-10 units of the following:	4-6 units : Based on the student's particular interest
Nutr 220 2	
Nutr 230 3	
Nutr 235 3	
Nutr 250 2	
Nutr 250.1 2	
Nutr 260 2	
Nutr 260.1 2	
Dissertation 12 units	
Dissertation 12	
* To be taken three times	
Summary of Requirements: Core Courses- 30-31 units Minor Courses- 10-12 units Elective Courses in Nutrition- 8-10 units Cognates- 4-6 units Dissertation- 12 units	
Note: Checklist approval- 269th UC: 24 February 1979 Change of course credits of Nutr 240, Nutr 230, and Nutr 235 (from 2u to 3u) approval- 79th UPD UC: 12 December 2002	

MASTER OF SCIENCE IN NUTRITION	
35 units	
APPROVAL 79th UPD UC : 12 December 2002	
Core Courses 26 units	Elective Courses 3 units
Nutr 201 3	3 units of the following:
Nutr 202 3	Nutr 225 3
Nutr 240 3	Nutr 230 3
Nutr 250 3	Nutr 241 3
Nutr 260 3	Nutr 275 3
Nutr 265 3	or any 3-unit course in related disciplines
Nutr 299 3	
HE 290* 1	
Graduate Statistics Course 3	
Thesis 6 units	
Nutr 300 6	
* To be taken twice	
Summary of Requirements: Core Course/required- 26 units Elective- 3 units Thesis- 6 units	

MASTER OF SCIENCE IN FOOD SCIENCE			
32-38 units			
APPROVAL 249th UPD UC : 18 April 1972			
Core Courses 17 units		Electives 3-9 units	
FS 215	3	FS 231	2
FS 216	3	FS 234	3
FS 217	3	FS 299	2
FS 218	3	FS 238	2
FS 286	2	FS 236	3
FS 290	1	FS 257	3
HE 290*	1	FS 267	2
		FS 291	3
Cognates (A maximum of 6 units from any of the following related fields): 0-6 units			
Botany		Nutrition	
Business Administration		Pharmacy	
Chemistry		Statistics	
Engineering		Veterinary Medicine	
Microbiology		Zoology	
Thesis 6 units			
FS 300	6		
* To be taken twice			
<i>Summary of Requirements:</i> Core Courses- 17 units Electives- 3-9 units Cognates- 0-6 units Thesis- 6 units			
Note: Checklist approval- 249th UPD UC: 18 April 1972 Addition of HE 290 (as a required course) approval- 45th UPD UC: 09 December 1995			

DOCTOR OF PHILOSOPHY (FOOD SCIENCE)			
75 units			
APPROVAL 254th UC : 02 February 1974			
Core Courses 22 units		Other FS Courses** minimum of 12 units	
FS 215	3	FS courses in area of specialization	min of 12
FS 216	3	FS course outside area of specialization	min of 12
FS 217	3		
FS 218	3		
FS 290	2		
FS 291	3		
FS 299	2		
HE 390*	1		
Cognates		Dissertation 12 units	
At least 9 units per cognate field		FS 400	12
*To be taken three times			
**Other FS Courses: Food Processing (21 units) FS 231 FS 234 FS 238 FS 257 FS 267 FS 317 FS 337 FS 357			
Food Chemistry (13 units) FS 311 FS 321 FS 331 FS 341			
Food Microbiology FS 236 FS 316 FS 326 FS 336			
<i>Summary of Requirements:</i> Course work- 62 units Dissertation- 12 units			
Note: Checklist approval- 245th UC: 02 February 1974 Addition of HE 390 (as a required course) approval- 45th UPD UC: 09 December 1995			

MASTER OF HOTEL, RESTAURANT AND INSTITUTION MANAGEMENT 38 units			
APPROVAL 118th UPD UC : 18 July 2011 President AEPascual : 17 August 2011			
F I R S T Y E A R			
1st Semester 8 units		2nd Semester 10 units	
HRIM 201	3	HRIM 233	2
HRIM 227	2	HRIM 270	2
Graduate Statistics Course	3	HRIM 299	3
		Elective 1 (200 Level)*	3
S E C O N D Y E A R			
1st Semester 6 units		2nd Semester 8 units	
HRIM 228	3	HRIM 280	2
HRIM 230	2	HRIM 297	2
HE 290 A	1	HE 290 B	1
		Elective 2 (200 Level)*	3
T H I R D Y E A R			
1st Semester 6 units			
HRIM 300	6		
<p><i>* Suggested Electives: Any 200 level courses in the following Units: College of Home Economics, Asian Center (Philippine Studies Courses), College of Business Administration (BA Courses), College of Education (EDAD, EDRE, EDCS Courses), College of Social Sciences and Philosophy (Anthro Courses), School of Labor and Industrial Relations, School of Urban and Regional Planning, Technology Management Center.</i></p> <p><i>Summary of Requirements:</i> Core Courses- 21 units Graduate Statistics- 3 units Electives- 6 units College Required Course- 2 units Thesis- 6 units</p>			

MASTER OF INTERIOR DESIGN Plan A 35 units			
APPROVAL 54th UPD UC : 21 April 1997			
Core Courses 21 units		Electives/Cognates** 6 units	
ID 201	3		
ID 216	3		
ID 231	3		
ID 241	3		
ID 276	3		
ID 299	3		
EDRE 231	3		
HE 290*	1		
Graduate Seminar 2 units		Thesis 6 units	
		ID 300	6
<p><i>* Common course of the graduate programs in CHE. To be taken twice</i> ** LIST OF ELECTIVES/COGNATES</p> <p>ID 251 ID 261 CTRA 201 CTRA 222 FLCD 211 FLCD 225 FSA 209 HEED 201 HEED 288 Arch 201 Arch 202 Arch 203 Arch 256 Arch 257</p> <p><i>Summary of Requirements:</i> Core Courses- 21 units Electives/Cognates- 6 units Graduate Seminar- 2 units Thesis- 6 units</p>			

MASTER OF INTERIOR DESIGN Plan B 41 units	
APPROVAL 54th UPD UC : 21 April 1997	
Core Course 21 units	Electives/Cognates** 18 units
ID 201	3
ID 216	3
ID 231	3
ID 241	3
ID 276	3
ID 299	3
EDRE 231	3
HE 290*	1
Graduate Seminar 2 units	Comprehensive Examination
Graduate Seminar	2
Comprehensive Examination	
* Common course of the graduate programs in CHE. To be taken twice	
** LIST OF ELECTIVES/COGNATES	
ID 251	
ID 261	
CTRA 201	
CTRA 222	
FLCD 211	
FLCD 225	
FSA 209	
HEED 201	
HEED 288	
Arch 201	
Arch 202	
Arch 203	
Arch 256	
Arch 257	
Summary of Requirements:	
Core Courses- 21 units	
Electives/Cognates- 18 units	
Graduate Seminar- 2 units	
Comprehensive Examination	

COURSE OFFERINGS**UNDERGRADUATE****Home Economics (HE)**

- 100 Family Life and Societal Development.** Family life and functions as they relate to societal developments. Prereq: SYS. 3 u.
- 101 Ethics and Values in Family and Society.** Ethics and values: their implications to the individual, family and society. Prereq: SYS. 3 u.

GRADUATE**Home Economics (HE)**

- 290 Graduate Seminar.** Prereq: completion of 6 u. of core courses. 1 u.; must be taken twice.
- 390 Graduate Seminar.** Prereq: completion of 6 u. of core courses. 1 u.; must be taken thrice.

DEPARTMENT OF CLOTHING, TEXTILES AND INTERIOR DESIGN**UNDERGRADUATE****Clothing Technology (CT)**

- 11 Creative Clothing Design.** The theories, elements and principles of design and their application to apparel and textiles. 7 h. (1 lec, 6 lab) 3 u.
- 14 Fashion Illustration.** Fundamentals of figure drawing; illustration of the fashion figure; designing of costumes by sketching on lay figure. Prereq: CT 11. 7 h. (1 lec, 6 lab) 3 u.
- 15 Development of Costume.** Studies of the historical development of costume. Prereq: CT 14 for CT students, CTRA 13 for non-CT. 5 h. (2 lec, 3 lab) 3 u.
- 25 Development of Philippine and Other Asian Costumes.** Historical development of Philippine and other Asian costumes and various influences on their aesthetic development. Prereq: CT 15, Kas 2. 5 h. (2 lec, 3 lab) 3 u.
- 27 Basic Clothing Production.** Industrial equipment and tools, their operation, care and maintenance; assembly techniques, fundamental construction processes. 7 h. (1 class, 6 lab) 3 u.
- 108 Management in the Garment Industry I.** Principles of management as applied to the garment industry. Prereq: JS. 3 u.

- 108.1 Management in the Garment Industry II.** Continuation of CT 108 with emphasis on production planning and control in the garment industry. Prereq: CT 108, Stat 101. 8 h. (2 lec, 6 lab) 4 u.
- 109 Quality Control in Textiles and Apparel.** Principles and techniques of maintaining quality garments; factors determining appearance, cost, care and performance of fabrics for specified end use. Prereq: CTRA 19, Stat 101. 5 h. (2 lec, 3 lab) 3 u.
- 114 Apparel Design.** Development of design for various levels of production costs and apparel categories. Prereq: CT 14, 15; CTRA 19. 5 h. (2 lec 3 lab) 3 u.
- 117 Pattern Drafting and Grading I.** Principles and techniques of pattern drafting and grading women's apparel. Prereq: CT 27, 114. 10 h. (1 lec, 9 lab) 4 u.
- 117.1 Pattern Drafting and Grading II.** Principles and techniques of pattern drafting and grading for men's and children's apparel. Prereq: CT 117. 10 h. (1 lec, 9 lab) 4 u.
- 118 Clothing Merchandising I.** Concepts and principles in clothing merchandising. Prereq: CT 108. 3 u.
- 118.1 Clothing Merchandising II.** Continuation of CT 118 with emphasis on practices and procedures in clothing merchandising. Prereq: CT 118. 3 u.
- 124 Apparel Accessories.** Designing different types of apparel accessories. Study of materials and manufacturing processes; quality standards and cost. Prereq: CT 114. 5 h. (2 lec, 3 lab) 3 u.
- 127 Draping.** Draping as a method of pattern making for the apparel industry. Prereq: CT 117. 7 h. (1 lec, 6 lab) 3 u.
- 137 Advanced Clothing Production.** Clothing processes in the production of various types of apparel. Emphasis on handling of different materials and special fabrics. Prereq: CT 108, 117. 10 h. (1 lec, 9 lab) 4 u.
- 171 Practicum I.** On-campus practicum. Prereq: SS. 150 h. a semester. 3 u.
- 171.1 Practicum II.** Off-campus practicum in the clothing industry. Prereq: CT 171. 300 h. a semester. 6 u.
- 171.2 Practicum III.** Off-campus practicum in clothing merchandising for the domestic retail and export trade. Prereq: CT 171. 3 u.
- 197 Special Topics in Textiles.** Survey of current developments in fibers, yarns, fabrics and finishes as they relate to the clothing industry. Prereq: CTRA 19, JS. 3 u.

199 Research Methods. Prereq: SS. 3 u.

200 Undergraduate Thesis. 3 u.

UNDERGRADUATE

Clothing, Textiles and Related Arts (CTRA)

- 13 Art in Daily Living.** Study of the problems of human needs with emphasis in the selection, combination and arrangement of objects for the home and an appreciation of its surroundings. Provides creative experiences based on the application of the aesthetic principles of color and design. 5 h. (2 lec, 3 lab) 3 u.
- 16 Clothing Selection, Purchase and Care.** Principles of selection, purchase and care of wearing apparel. An appreciation of the aesthetic, economic, sociological, psychological and technical aspects of clothing. Prereq: CTRA 13. 5 h. (2 lec, 3 lab) 3 u.
- 17 Fundamentals of Clothing Construction.** Fundamental methods and techniques of constructing simple, well-fitted garments with the use of basic flat pattern. Prereq: CTRA 16/COI. 7 h. (1 lec, 6 lab) 3 u.
- 19 Textiles for Consumers.** Interpretation of basic textile information and other factors related to consumer selection, use and care of clothing and household textiles. Prereq: Chem 16. 5 h. (2 lec, 3 lab) 3 u.
- 21 Crafts Design.** Creative expression through experimentation with various processes and materials in the production of clothing and home accessories. 7 h. (1 lec, 6 lab) 3 u.
- 154 Home Furnishing.** Problems in the selection, purchase, construction and arrangement of home furnishing and accessories in relation to factors affecting family needs and interests. Prereq: CTRA 13. 5 h. (2 lec, 3 lab) 3 u.

GRADUATE

Clothing, Textiles and Related Arts (CTRA)

- 201 Crafts Design.** Advanced course in creative design, with emphasis on originality, design quality, and the development of professional craft techniques for vocational teaching in home economics. Prereq: CTRA 21/CT 11/equiv. 4 h. (1 class, 3 lab) 2 u.
- 207 Clothing Appreciation.** Origin and development of clothing with reference to certain psychological, economic and technical aspects. Consideration given to attitudes, values, role, status grouping in relation to clothing. Prereq: CTRA 16/equiv. 2 u.

- 222 History of Decorative Arts.** Development of historic textiles and furniture from antiquity to contemporary times. Prereq: CTRA 13, CT 11/equivalents. 2 u.
- 224 Trends in Home Furnishings.** Development of and trends in contemporary interior design and home furnishings. Prereq: CTRA 13/equivalent. 2 u.
- 286 Problems in Clothing and Textiles.** Problems in the field through independent or cooperative study of field problems in the manufacture and merchandising of clothing and textiles. Prereq: CTRA 16, 19/ equivalents. 2 u.
- 296 Textiles and Clothing Seminar.** Prereq: CTRA 16, 19/equivalents. 2 u.
- 300 Master's Thesis.**
- UNDERGRADUATE**
- Interior Design (ID)**
- 10 Introduction to Interior Design.** An introduction to interior design, its philosophy, history and development as a profession. 3 u.
- 11 Interior Design Freehand Drawing and Rendering.** Methods and techniques in freehand drawing and rendering in various media applicable to interior design. 7 h. (1 lec, 6 studio) 3 u.
- 14 Historical Styles I.** History of Western interiors and furniture covering ancient times to the Renaissance. 3 h. (lec). 3 u.
- 20 Theories in Interior Design.** Different theoretical frameworks relevant to interior design. Prereq: ID 10. 3 h (lec). 3 u.
- 21 Interior Design Drafting and Perspective Drawing.** Drafting methods and techniques in interior design with emphasis on orthographic and perspective drawings. Prereq: ID 11. 7 h. (1 lec, 6 studio) 3 u.
- 24 Philippine and Asian Historical Styles.** History of Philippine and Asian interiors and furniture. 3 h (lec). 3 u.
- 31 Interior Design Presentation Methods and Techniques.** Advanced methods and techniques in visual representation and other forms of communication applicable to interior design. Prereq: ID 21. 7 h. (1 lec, 6 studio) 3 u.
- 34 Historical Styles II.** History of Western interiors and furniture covering the Baroque, Rococo, and Neoclassic periods. Prereq: ID 14. 3h (lec). 3 u.
- 44 Historical Styles III.** History of Western interiors and furniture from the nineteenth century to the present. Prereq: ID 34. 3h (lec). 3 u.
- 107 Professional Practice I.** Statutory laws, codes, and standards applicable to interior design in the Philippines. Prereq: ID 20. 2 h (lec). 2 u.
- 114 Historic Furniture and Styles of Decoration I.** Historical survey of Western furniture and styles of decoration from ancient times to the present. Prereq: ID 14. 5 h. (2 lec, 3 studio) 3 u.
- 116 Furniture Design and Construction.** Basic methods and processes applied to custom and freestanding furniture design. Prereq: ID 24, ID 44. 7 h. (1 lec, 6 studio) 3 u.
- 117 Professional Practice II.** Project management and business procedures involved in the interior design practice in the Philippines. Prereq: ID 107. 2 h (lec). 2 u.
- 121 Interior Design I.** . Design problems dealing with residential interiors. Prereq: ID 31, ID 44. 7 h. (1 lec, 6 studio) 3 u.
- 123 Visual and Applied Arts in Interior Design.** Visual and applied arts as decorative and/or functional objects in interiors. Prereq: ID 24, ID 34. 7 h. (1 lec, 6 studio) 3 u.
- 131 Interior Design II.** Design problems dealing with office interiors. Prereq: ID 121. 7 h. (1 lec, 6 studio) 3 u.
- 133 Materials for Interior Design.** Materials for finishing and treatments used in interior design and their specific applications. Co-req: ID 123. 3 h (lec). 3 u.
- 141 Interior Design III.** Design problems dealing with institutional interiors. Prereq: ID 131. 7 h. (1 lec, 6 studio) 3 u.
- 143 Interior Construction I.** Methods and techniques of construction in interior design. Prereq: ID 133. 7 h (1 lec, 6 studio). 3 u.
- 151 Interior Design IV.** Design problems dealing with interiors and settings for exhibition, retail, and theater and television productions. Prereq: SS. 7 h (1h lec, 6h studio). 3 u.
- 153 Interior Construction II.** Building systems relevant to interior design. Prereq: ID 143. 5 h (2 lec, 3 studio). 3 u.
- 161 Interior Design V.** Design problems dealing with interiors for lodging and food and beverage services. Prereq: ID 151. 7 h (1 lec, 6 studio). 3 u.
- 178 Interior Design Internship.** Internship in interior design, architectural, and furniture firms under the supervision of a registered interior designer or architect. Prereq: SS in BID. 200 h. 4 u.
- 179 Special Project in Interior Design.** A capstone course in interior design that involves planning, designing, and execution of a special project collectively chosen by the class. Prereq: ID 178. 4 u.

- 191 Interior Design Seminar.** Global and local issues and perspectives in interior design. Prereq: SS in BID. 3 h (lec). 3 u.
- 199 Research Methods in Interior Design.** Research methods relevant to interior design. Prereq: Stat 101. 3 u.
- 200 Undergraduate Thesis.** Prereq: ID 199. 3 u.

GRADUATE**Interior Design (ID)**

- 201 Theory of Interior Design.** Prereq: COI. 3 u.
- 216 Interior Design Education.** Comparative study of educational programs in interior design including curricular development and instructional methods. Prereq: ID 201. 3 u.
- 231 Interior Design Technology.** Interior design technology and its applications to interior design elements, materials systems and methods of construction. Prereq: ID 201. 3 u.
- 241 Interior Design and Philippine Society and Culture.** Interior design within the historical framework of Philippine society and culture. Coreq: ID 201. 3 u.
- 251 Comparative Interior Design.** Comparative study of occidental and oriental interior design concepts and philosophies. Prereq: ID 201. 3 u.
- 261 Current Issues in Interior Design.** Prereq: ID 241. 3 u.
- 276 Environmental Concerns in Interior Design.** Prereq: ID 201, 241. 3 u.
- 299 Research Methods in Interior Design.** Prereq: EDRE 231. 3 u.
- 300 Thesis.** Prereq: ID 299. 6 u.
- 122 Assessment of Preschool Children.** Techniques and procedures in assessing preschool children, with emphasis on observation. Prereq: FLCDC 101. 3 u.
- 124 Programs for Preschool Children.** Educational philosophies and curriculum models of programs for preschool children. Prereq: FLCDC 101. 3 u.
- 126 Integrated Core Curriculum: Principles and Development.** Prereq: FLCDC 124. 5 h. (2 lec, 3 lab). 3 u.
- 135 Marriage and Family Relationships.** The Filipino family and its interpersonal relationships as it progresses through the family life stages. 3 u.
- 137 Parent-Child Relations.** Interactions and relations between parents and children within the context of different family systems throughout the life stages with emphasis on the Filipino family. Prereq: COI. 3 u.
- 138 Creative Learning Experiences for Preschool Children.** An exploration of materials and methods of integrating creative experiences (music, arts, drama and movement) as educational tools to enhance learning. Prereq: FLCDC 126. 5 h. (2 lec, 3 lab) 3 u.
- 147 Family Life Education Programs.** Planning, implementing, and evaluating family life education programs. Prereq: FLCDC 135, 137. 5 h. (2 lec, 3 lab) 3 u.
- 172 Practicum I.** On-campus participation in programs for preschool children. Prereq: FLCDC 122, 138. 7 h. (1 lec, 6 lab) 3 u.
- 174 Practicum II.** Off-campus participation in programs for preschool children. Prereq: FLCDC 172. Coreq: FLCDC 147. 7 h. (1 lec, 6 lab) 3 u.
- 175 Home Management.** The principles and processes of management as applied to the home with special emphasis on the use of time, money, energy, space, and equipment. Prereq: Basic courses in home economics. 8 h. (2 lec, 6 lab) 4 u. (1 month residence in Home Management House).

DEPARTMENT OF FAMILY LIFE AND CHILD DEVELOPMENT**UNDERGRADUATE****Family Life and Child Development (FLCD)**

- 101 Child Development.** Principles and theories of child development as related to the significant changes from birth to middle childhood as a basis for understanding the family. 3 u.
- 113 Adolescence and Adulthood.** Principles and theories in the holistic development of adolescents, adults and elderly. Prereq: FLCDC 101. 3 u.
- 188 Management of Programs for Preschool Children.** Principles and processes of management as applied to preschool programs. Prereq: FLCDC 172. 3 u.
- 197 Special Topics in Family Life.** Prereq: COI. 3 u.
- 199 Research Methods in Family Life and Child Development.** Prereq: Stat 101, SS. 3 u.
- 200 Undergraduate Thesis.** Prereq: FLCDC 199. 3 u.

GRADUATE

Family Life and Child Development (FLCD)

- 201 Advanced Studies on Childhood.** Theories on human development as related to significant structural, functional and behavioral changes in childhood. 3 u.
- 202 Physical Development and Biological Foundations in Childhood.** Prereq: FLCD 201. 3 u.
- 203 Social and Affective Development in Childhood.** Prereq: FLCD 201/equiv. 3 u.
- 204 Cognitive Development in Childhood.** Prereq: FLCD 201/equiv. 3 u.
- 207 Advanced Studies on Adolescence, Adulthood and the Elderly.** Theories on human development as related to significant structural, functional and behavioral changes in adolescence, adulthood and the elderly. 3 u.
- 209 Family Dynamics.** Concepts, theories and issues on family interaction. 3 u.
- 211 Filipino Families.** Structures, values and functions of Filipino families. 3 u.
- 213 Family Development.** Variations and changes in structures, functions and relationships of families in different cultures and historical settings. 3 u.
- 221 Infant and Toddler Development Programs.** Curriculum development, management and evaluation of programs for infants and toddlers in various settings. Prereq: FLCD 201. 3 u.
- 223 Child Development Programs.** Curriculum development of programs for three- to six-year-old children. Prereq: FLCD 201. 3 u.
- 225 Management of Child Development Programs.** Development, management and evaluation of programs for three- to six-year old children in various settings. Prereq: COI. 3 u.
- 227 Family Programs.** Development, management and evaluation of government and non-government programs that address different family concerns. Prereq: FLCD 209. 3 u.
- 274 Practicum.** Participation in programs for preschool children. Prereq: COI. 3 u.
- 299 Research Methods.** Prereq: A three-unit graduate level statistics course. 3 u.
- 300 Master's Thesis.** 6 u.

DEPARTMENT OF FOOD SCIENCE AND NUTRITION

GENERAL EDUCATION COURSE

Food and Nutrition (FN)

- 1 Food Trip.** Food and nutrition in daily living. 3 u.

UNDERGRADUATE

- 10 Introduction to Community Nutrition.** An overview of community nutrition, its history, development and importance in nation-building; career opportunities of nutritionists-dietitians and their responsibilities to society. 2 u.
- 11 Principles of Food Preparation.** Fundamental principles of food preparation. Basic recipes are prepared with a focus on their use in meals. Prereq: Gen Chem/COI. 5 h. (2 lec, 3 lab) 3 u.
- 14 Physiological Aspect of Nutrition.** General physiology with emphasis on the digestion and absorption of food. Prereq: Chem 31; Coreq: Chem 40. 3 u.
- 15 Principles of Nutrition.** Identification, function, metabolism and food sources of energy and essential nutrients; recommended nutrients allowances for optimum nutrition. Prereq: FN 14/equiv. 5 h. (2 class, 3 lab) 3 u.
- 16 Nutrition for the At-Risk Groups.** Interrelationship between nutrition, growth, development and maintenance of health at different stages of the life cycle with emphasis on the at-risk groups. Prereq: FN 15. 5 h. (2 lec, 3 lab) 3 u.
- 24 Dietary Patterns.** Patterns and variations in meal management considering historical, socio-economic and cultural contexts. Prereq: FN 11, a course in Philippine history and a course that incorporates Asian history. 8 h. (2 lec, 6 lab) 4 u.
- 110 Food, Nutrition and Society.** An overview of food and nutrition with emphasis on their role in society. Prereq: JS/COI. 3 u.
- 112 Fundamentals of Food Technology.** Fundamental physico-chemical, microbiological and nutritional principles of food processing. Prereq: FN 11, FS 106. 8 h. (2 lec, 6 lab) 4 u.
- 115 Nutritional Assessment and Epidemiology.** Principles and methods used in the assessment of nutritional status and nutritional epidemiology and their application in the identification, control and prevention of nutritional disorders and nutrition-related diseases. Coreq: FN 16. 6 h. (3 lec, 3 lab) 4 u.
- 117 Food Service Management I.** Principles of management in food service institutions. Includes personnel management, cost control, sanitation and safety, kitchen planning, lay-out and equipment. Prereq: FN 24. 5 h. (2 lec, 3 lab) 3 u.

- 117.1 Food Service Management II.** Supervised field experience in food service management. Prereq: FN 117. 5 h. (2 lec, 3 lab) 3 u.
- 125 Diet Therapy I.** Principles underlying the practice of diet therapy in the management of persons suffering from diseases and metabolic disorders. Prereq: FN 16. 5 h. (2 lec, 3 lab) 3 u.
- 126 Diet Therapy II.** Application of principles underlying the practice of diet therapy in health care delivery systems. Prereq: FN 125. 4 u.
- 165^a Nutrition Education and Training I.** Principles and methods of teaching nutrition to various groups. Prereq: FN 115; Coreq: FN 125. 2 u.
- 165.1^a Nutrition Education and Training II.** Application of the principles and methods of teaching nutrition to various groups. Prereq: FN 165. 6 h. (lab) 2 u.
- 170 Program Management in Nutrition.** Theories, principles and process of management as applied to nutrition programs. Prereq: FN 115. 2 u.
- 176 Community Nutrition in Practice.** Field work; application of principles of community nutrition in the preventive, promotive, curative and rehabilitative aspects of nutritional care. Prereq: FN 165.1. Summer Practicum: 300 h. 6 u.
- 190 Seminar in Nutrition.** Prereq: FN 165.1; Coreq: FN 126. 1 u.
- 199 Food and Nutrition Research.** Principles, methods and tools in nutrition research. Prereq: FN 115. 3 u.
- 240 Measurement and Evaluation of Nutritional Status I.** Methods for assessing dietary intakes of populations and individuals; appropriate uses of dietary assessment methods. Prereq: Graduate Statistics course, Nutr 201/202. 3 u.
- 241 Measurement and Evaluation of Nutritional Status II.** Anthropometric, biochemical and clinical methods of measuring nutritional status. Functional significance of kinds and levels of malnutrition. Prereq: Graduate Statistics course, Nutr 201/202. 3 u.
- 250 Advances in Medical Nutrition Therapy.** Pathophysiology of diseases and its nutritional implications; rationale for dietary modification and dietary management. Interaction between diet and other modalities of treatment. Prereq: Nutr 201, 202. 3 u.
- 260 Planning and Management of Food and Nutrition Programs.** Theories, principles and processes of food and nutrition programs in various settings. 3 u.
- 265 Nutrition Education, Training and Advocacy.** Principles and strategies of nutrition education, training and advocacy appropriate to diverse settings and population groups. 3 u.
- 275 Computer Applications in Nutrition.** Application of computer methods in various fields of Nutrition. Prereq: COI. 5 h. (2 lec, 3 lab) 3 u.
- 299 Nutrition Research.** Prereq: Graduate Statistics course, 9 u. of core courses. 3 u.
- 300 Master's Thesis.** 6 u.

GRADUATE

Nutrition (Nutr)

- 201 Molecular Nutrition I.** Carbohydrates, fats and proteins: structure, metabolism and their interrelationships. 3 u.
- 202 Molecular Nutrition II.** Vitamins and minerals: structure, metabolism and their interrelationships. 3 u.
- 225 Nutrition Principles in Wellness and Physical Fitness.** Prereq: COI. 3 u.
- 230 Selected Aspects of Food Science and Nutrition.** Food and nutrition topics related to food systems, food security and food safety. 3 u.
- 235 Ecology of Nutrition.** Biological, socio-demographic, cultural, economic, political, and environmental factors affecting food and nutrition of individuals and population groups. 3 u.

UNDERGRADUATE

Food Science (FS)

- 101 Introduction to Food Technology.** An overview of food technology emphasizing important food resources and processes; career opportunities of food technologists and their responsibilities to society; local and international food laws and standards. 3 u.
- 105 Principles and Methods of Food Hygiene and Sanitation.** Prereq: Nat Sci 2/equiv. 5 h. (2 lec, 3 lab) 3 u.
- 106 General Microbiology.** Fundamental principles and methods of studying microorganisms; parasites. Prereq: Gen Chem. 9 h. (3 lec, 6 lab) 5 u.

^aThis is part of a two-semester course

- 116 Food Microbiology.** Microbiological analysis of foods in relation to food manufacture/processing; study and control of food spoilage and foodborne diseases. 9 h. (3 lec, 6 lab) 5 u.
- 118 Statistical Methods in Food Research.** Basic statistical concepts and methods applicable to the analysis of problems and data in food research. Prereq: JS. 3 u.
- 125 Food Chemistry.** Basic chemical composition, structure and properties of foods and the chemistry of changes occurring during preparation, processing, storage and utilization. Coreq: Chem 40/40.1/equiv. 6 h. (3 lec, 3 lab) 4 u.
- 126 Food Biotechnology.** Applications of biotechnology in food processing; utilization of microorganisms and their derivatives in the development of new foods. Prereq: FS 116/equiv. 5 h. (2 lec, 3 lab) 3 u.
- 127 Food Processing I.** Principles of food preservation; sterilization of food by heat treatment, irradiation, and use of food additives. Prereq: FS 116. 5 h. (2 lec, 3 lab) 3 u.
- 128 Food Processing II.** Post-harvest physiology and handling, fermentation, drying and dehydration, refrigeration and freezing, and other new and emerging food processing methods. Prereq: BIO 11, FS 127. 5 h. (2 lec, 3 lab) 3 u.
- 131 Sensory Evaluation of Foods.** Principles and methods of sensory evaluation and consumer testing of foods. Prereq: FS 118. 7 h. (1 lec, 6 lab) 3 u.
- 135 Physico-Chemical Analysis of Foods.** Principles, methods and techniques necessary for quantitative physical and chemical analyses of food and food products. Prereq: FS 125. 9 h. (3 lec, 6 lab) 5 u.
- 137 Food Packaging and Labeling.** Principles and methods of food packaging and labeling; evaluation of properties of packaging materials; labeling requirements for local and international trade. Prereq: FS 128. 5 h. (2 lec, 3 lab) 3 u.
- 139 Quality Control in the Food Industry.** Principles and methods of quality control in the food industry in relation to food standards and regulations. Prereq: FS 118, 127. 5 h. (2 lec, 3 lab) 3 u.
- 140 Waste Management in Food Processing.** Applications of microbiological and physico-chemical principles in food waste utilization, treatment and disposal. Prereq: COI. 3 u.
- 178 Practicum I (Pilot Scale).** Coreq: FS 139. 150 h. 3 u.
- 179 Practicum.** Prereq: FS 128, 139. 300 h. 6 u., hours may be added for another 3 or 6 u., but total number of units should not exceed 12 u.
- 192 Food Engineering I.** Engineering concepts and principles as applied to food processing. Prereq: Math 54, FS 127. 5 h. (2 lec, 3 lab) 3 u.
- 193 Food Engineering II.** Unit operations and unit processes in food processing. Prereq: FS 192. 5 h. (2 lec, 3 lab) 3 u.
- 199 Research Methods in Foods.** Prereq: FS 118, SS. 5 h. (2 class, 3 lab) 3 u.
- 200 Bachelor's Thesis.** 3 u.

GRADUATE

Food Science (FS)

- 215 Advanced Food Analysis.** Theory and application of physical and chemical methods in the analysis of foods with emphasis on current instrumental techniques. Prereq: Physical Chem, Analytical Chem. 7 h. (1 lec, 6 lab) 3 u.
- 216 Advanced Food Microbiology.** Important groups of food microorganisms, their isolation and characterization in relation to food processing. Prereq: FS 106/COI. 7 h. (1 lec, 6 lab) 3 u.
- 217 Sterilization Processes.** Emphasis on the sterilization of foods by heat treatment; other sterilization methods such as irradiation, use of chemicals and physical destruction techniques. Prereq: FS 216, Math 54. 7 h. (1 lec, 6 lab) 3 u.
- 218 Dehydration and Freezing.** Effects of new processing techniques on cellular structure, biochemical composition and quality of food. Prereq: COI. 7 h. (1 class, 6 lab) 3 u.
- 231 Sensory Evaluation Methods.** Organoleptic tests, flavor studies, their statistical interpretation and relation to physico-chemical studies. Prereq: COI. 4 h. (1 class, 3 lab) 2 u.
- 234 Tropical Fruit and Vegetable Processing.** Theoretical and experimental considerations in the processing of selected tropical fruits and vegetables. Prereq: COI. 7 h. (1 lec, 6 lab) 3 u.
- 236 Industrial Food Fermentation.** The chemistry, microbiology and technology of fermented foods; fermentation techniques in developing new foods. Prereq: FS 106, 215. 7 h. (1 lec, 6 lab) 3 u.
- 238 Development of Protein-Rich Products.** Nutritional and technological problems in processing protein rich foods. 4 h. (1 class, 3 lab) 2 u.
- 257 Meat and Dairy Technology.** Microbiological, and physico-chemical principles applied to the processing of meat and dairy products. Prereq: FS 106/COI. 3 u.

- 267 Confectionery and Bakery Technology.** Unit operations in the production of bread, bread products and confectioneries useful in the baking industry. Prereq: COI. 4 h. (1 class, 3 lab) 2 u.
- 286 Special Problems in Food Science.** Prereq: 12 u. of graduate credit. 2 u.
- 290 Seminar in Food Science.** Prereq: 12 u. of graduate credit. 1u./sem; maximum of 2 u. shall be credited for PhD.
- 291 Advanced Food Biochemistry.** The biochemical reactions in food, their mechanisms and regulations. Prereq: Basic Biochem, Physical Chem/COI. 5 h. (2 class, 3 lab) 3 u.
- 299 Methods of Research in Foods.** Prereq: Elem Stat/FS 118. 2 u.
- 300 Master's Thesis.** 6 u.
- 311 Food Enzymes.** Proteolytic and oxidative enzymes, glycosidases and esterases: their properties, reaction mechanisms, control and assay procedures. Prereq: FS 291. 4 u.
- 316 Food Poisoning.** Biological and chemical hazards in food, with emphasis on principles of food safety. Prereq: FS 216. 3 u.
- 317 Food Packaging.** Properties of packaging materials, packaging design, evaluation of packaging performance and economics of packaging. Prereq: FS 217, 218. 3 u.
- 321 Food Lipids.** Reactions, degradation, interaction with other molecules and analysis of fats, phospholipids and related compounds. Prereq: FS 291. 3 u.
- 326 Low Temperature Microbiology.** Isolation and identification of psychrophiles. Prereq: FS 216. 3 u.
- 331 Accessory Components of Foods.** Chlorophyll, flavonoids, carotenoids, organic acids, volatile components and vitamins: their biosynthesis, reactions and analysis. Prereq: FS 291. 3 u.
- 336 Biochemistry of Food Fermentation.** The growth and metabolism of microorganisms important in food fermentations. Prereq: FS 191, 216. 3 u.
- 337 Product Development.** Application of modern management principles to product development from the inception of the idea to the final marketing stage. Prereq: FS 217, 218. 3 u.
- 341 Colloidal Chemistry in Foods.** Physico-chemical concepts of food system such as sols, gels, foams and emulsions with emphasis on constitution, properties, disruption and action of stabilizers. Prereq: FS 291. 3 u.
- 357 Food Plant Organization and Management.** Organization and management of food plants through case and feasibility studies. Special projects to be assigned for individual and group work. Prereq: FS 217, 218. 3 u.

- 400 Doctoral Dissertation.** 12 u.

DEPARTMENT OF HOME ECONOMICS EDUCATION

UNDERGRADUATE

Home Economics Education (HEEd)

- 11 History and Philosophy of Home Economics Education.** Historical and philosophical foundations of home economics. 3 u.
- 110 Household Resource Management.** Principles of management as applied to the use of human and material resources in the home. 3 u.
- 131 Consumer Education.** Consumer problems and effective consumer participation in the market economy through intelligent selection and use of goods and services. 3 u.
- 133 Home Economics and Livelihood Education I.** Concepts and principles in home economics and livelihood education for family self-sufficiency and productivity. Prereq: Acctg 1. 3 u.
- 133.1 Home Economics and Livelihood Education II.** Practicum in technology, home economics and livelihood Education. Prereq: HEEd 133. 7 h. (1 lec, 6 lab) 3 u.
- 135 Instructional Strategies in Home Economics.** Methodologies in home economics education: elementary, secondary and tertiary levels. Prereq: JS. 3 u.
- 137 Evaluation in Home Economics Education.** Principles and methods of evaluation in home economics education. Prereq: HEEd 135, JS. 3 u.
- 139 Curriculum Planning in Home Economics Education.** Theories, principles and concepts underlying the development of curriculum in home economics education. Prereq: JS. 3 u.
- 150 Computer Applications in Home Economics Education.** Software applications in the different areas of home economics education. Prereq: Stat 101/COI. 7 h. (1 lec, 6 lab). 3 u.
- 176 Adult and Out-of-School Youth Programs in Home Economics.** The development and operation of adult and out-of-school youth programs on the community level. Prereq: SS/COI. 7 h. (1 lec, 6 fieldwork) 3 u.
- 177 Practicum I.** (Practicum in Management of School Food Service Centers). Prereq: SS; Coreq: FN 24. 150 h. 3 u.
- 178 Practicum II** (Practicum in Teaching Home Economics). Prereq: HEEd 135, 137, 139, SS. 150 h. 3 u.
- 197 Special Topics in Home Economics Education.** Prereq: JS/COI. 3 u.

- 199 **Research Methods in Home Economics.** Prereq: Stat 101, SS. 3 u.
 200 **Undergraduate Thesis.** Prereq: HEEd 197, 199. 3 u.

GRADUATE

Home Economics Education (HEEd)

- 201 **Principles and Philosophies of Home Economics.** Principles and philosophies of home economics as they affect curriculum planning and development in home economics. 3 u.
 203 **Organization and Management of Technology in Home Economics and Livelihood Programs.** Theories, methods, techniques, materials, facilities and agencies for the development and operation of technology in home economics and livelihood programs. 7 h. (1 lec, 6 fieldwork) 3 u.
 204 **Comparative Education in Home Economics.** Comparative study of home economics education in different countries. 3 u.
 207 **Food and Nutrition Programs in Schools.** Role of the educational system in the Philippine Food and Nutrition Program. Prereq: COI. 3 u.
 211 **School Food Service Center Management.** Organization and management of school canteens, cafeteria and other food service centers. 5 h. (2 lec, 3 fieldwork) 3 u.
 212 **Supervision and Evaluation in Home Economics.** Methodologies and approaches in effective supervision and evaluation in home economics. 3 u.
 214 **Home Economics in the Educational System.** Home economics in elementary, secondary and tertiary levels and in non-formal education. 3 u.
 217 **Designs of Training Programs in Home Economics.** Approaches in the development of training programs in home economics. 3 u.
 220 **Resource Management in Households.** Decision making processes in production, utilization and conservation of household goods and services. Studies on household management. 3 u.
 288 **Cross Cultural Development of Household Technologies.** Household technologies and family lifestyles in different cultures. 3 u.
 290 **Consumerism and the Environment.** Issues in consumerism and environmental concerns. 3 u.
 292 **Seminar in Values and Professional Ethics.** 3 u.

- 299 **Research Methods in Home Economics.** Prereq: 3 u. of graduate statistics. 3 u.

- 300 **Master's Thesis.** 6 u.

- 341 **Management of Home Economics Programs.** Analysis of studies on management of home economics programs. 3 u.

- 380 **Special Problems in Home Economics.** 3 u.

- 400 **Dissertation.** 12 u.

DEPARTMENT OF HOTEL, RESTAURANT AND INSTITUTION MANAGEMENT

UNDERGRADUATE

Hotel, Restaurant and Institution Management (HRIM)

- 100 **Introduction to Operations in Hotels, Restaurants and Related Institutions.** The Hospitality Industry: development, organization, operations and role in the economy, discussed in relationship to tourism and within the context of local and global environments. 3 u.
 101 **Introduction to Financial Accounting in Hotels, Restaurants and Related Institutions.** Accounting concepts and principles applied to Hotel, Restaurant and Institution Management. Prereq: SYS. 3 u.
 102 **Rooms Division Management.** Organization, procedures and relationships among departments related to guest accommodations, in various types of lodging facilities. Prereq: HRIM 100, Acctg 1. 5 h. (2 lec, 3 lab) 3 u.
 103 **Nutrition in Hotels, Restaurants and Related Institutions.** Principles of nutrition as applied to hotels, restaurants and related operations. Prereq: FN 11. 3 u.
 104 **Food and Beverage Management I.** Principles of quantity food and beverage production, its management, and application in the food service system, with emphasis on planning, control, marketing and quality assurance. Prereq: FN 11, FS 105, HRIM 100. 9 h. (3 lec, 6 lab) 5 u.
 105 **Beverage Management I.** Alcoholic and non-alcoholic beverages: history, production, service, management and control. Prereq: FN 11, HRIM 100. 5 h. (2 lec, 3 lab) 3 u.
 106 **Computers in the Management of Hotels, Restaurants and Related Institutions.** Computers as a tool for management; introduction to generic and industry specific software applications. Prereq: SYS. 5 h. (2 lec, 3 lab) 3 u.

- 107 Management Information Systems for Hotels, Restaurants and Related Institutions.** Prereq: HRIM 106. 5 h. (2 lec, 3 lab) 3 u.
- 108 Franchise Management in Hotels, Restaurants and Related Institutions.** Prereq: SS. 3 u.
- 109 Purchasing Management.** Buying systems for food and supplies for hotels, restaurants and related operations. Prereq: FN 11, HRIM 100. Coreq: HRIM 104. 5 h. (2 lec, 3 lab) 3 u.
- 111 Food and Beverage Management II.** Planning, organizing, and supervising food service for special functions. Prereq: HRIM 105. 11 h. (2 lec, 9 lab) 5 u.
- 112 Business Management in Hotels, Restaurants and Related Institutions.** Principles and techniques of business organization and management as applied to hotels, restaurants and related institutions. Prereq: JS. 3 u.
- 115 Management Accounting in Hotels, Restaurants and Related Institutions.** Economic and accounting concepts for managerial planning and control in hotels, restaurants and related institutions. Prereq: HRIM 101, Econ 11. 3 u.
- 121 Food and Culture.** A study of the influence of history and culture in the development of local and selected international cuisine. Prereq: HRIM 104, 105, 109. 5 h. (2 lec, 3 lab). 3 u.
- 125 Beverage Management II.** Advanced study of wines and spirits, with emphasis on bar management, pricing and control, and responsible customer service. Prereq: HRIM 105. 5 h. (2 lec, 3 lab). 3 u.
- 127 Human Resource Management I.** Principles of management applied to the acquisition, development, motivation and maintenance of human resources in hotels, restaurants and related operations. Prereq: HRIM 112, JS. 3 u.
- 128 Facilities Planning and Design.** Planning, design and layout for hotels, restaurants and other related facilities. Prereq: HRIM 170, SS. 6 h. (3 lec, 3 lab) 4 u.
- 130 Cost Control and Analysis.** Control principles applied to hotels, restaurants and other related operations. Prereq: HRIM 101. 3 u.
- 137 Human Resource Management II.** Design, administration and evaluation of training programs in hotels, restaurants and related institutions. Prereq: HRIM 112, 127. 3 u.
- 138 Properties Management for Hotels, Restaurants, and Related Institutions.** Analysis and management of facilities maintenance, including environmental conservation processes as well as safety and security in hotels, restaurants and related institutions. Prereq: HRIM 102. 3 u.
- 141 Financial Management in Hotels, Restaurants and Related Institutions.** Financial management principles for short and long range planning in hotels, restaurants and related institutions. Prereq: HRIM 112, 115. 3 u.
- 160 Law and the Management of Hotels, Restaurants and Related Institutions.** Prereq: JS. 3 u.
- 170 Marketing Management in Hotels, Restaurants and Related Institutions I.** Introduction to Marketing Management in hotels, restaurants and related institutions. Prereq: JS. 3 u.
- 171 Marketing Management in Hotels, Restaurants and Related Institutions II.** Sales, advertising, promotions, publicity and public relations and their role in a coordinated marketing program for hotels, restaurants and related institutions. Prereq: HRIM 170. 3 u.
- 174 Practicum I.** Supervised work experience in hotels and related operations. Prereq: HRIM 101, 102. 200 h. a semester. 4 u.
- 175 Practicum II.** Supervised work experience in the food service industry. Prereq: HRIM 111, 127, 130. 250 h. a semester. 5 u.
- 188 Multicultural Management in Hotels, Restaurants and Related Institutions.** The practice of culture sensitive management in hotels, restaurants and related institutions. Prereq: HRIM 100. 3 u.
- 190 Strategic Management in Hotels, Restaurants and Related Institutions.** Integration of the functional fields of business, with emphasis on the changing environment. Prereq: HRIM 141, 170, SS. 3 u.
- 194 Practicum III.** Prereq: All HRIM courses, General Weighted Average (GWA - 2.0). 3 u.
- 199 Research in HRIM.** Research principles, methods and tools as applied to hotels, restaurants and related operations. Prereq: SS, Stat 101. 3 u.

GRADUATE

Hotel, Restaurant and Institution Management (HRIM)

- 201 Systems Management in Hotels, Restaurants and Related Institutions.** The analysis of hospitality organization (hotels, restaurants and related institutions) viewed as a system in dynamic business environments. The course starts with

family systems, management systems including field research for local context. 5 h. (2 lec, 3 lab) 3 u.

- 227 Organizational Behavior in Hotels, Restaurants and Related Institutions.** Concepts in organizational behavior in the hospitality industry; case studies in local and intercultural settings included. 2 u.
- 228 Facilities Design Systems for Hotels, Restaurants and Related Institutions.** Facilities planning, design, equipment selection and maintenance; includes property analysis with a focus on sustainability, safety and security. Traditional Philippine practices and models are discussed versus emerging technologies. Prereq: HRIM 201; Coreq: HRIM 230. 5 h. (2 lec, 3 lab) 3 u.
- 230 Management Control in Hotels, Restaurants and Related Institutions.** Interpretation and use of management accounting concepts for planning and control as applied to hotels, restaurants and related service institutions in local and international settings. Prereq: HRIM 201. 2 u.
- 233 Operations Management in Hotels, Restaurants and Related Institutions.** Analysis of the dynamics of operations and supply chain management in hotels, restaurants and related institutions in local and international settings; with emphasis on issues and situational problems. Prereq: HRIM 201. (lec). 2 u.
- 270 Marketing Management in Hotels, Restaurants and Related Institutions.** Marketing concepts and practices in hotels, restaurants and related institutions, in local and international settings and translated into marketing plans. Prereq: HRIM. (lec). 2 u.
- 280 Strategic Management in Hotels, Restaurants and Related Institutions.** Principles and concepts of strategic management in hotels, restaurants and related institutions. Includes cases of successful homegrown international businesses. Prereq: HRIM 230 and HRIM 270. (lec). 2 u.
- 297 Special Topics.** Prereq: All 200 Level HRIM Graduate Core Courses below 280; Coreq: HRIM 280. 2 u.
- 299 Research Methods in Hotels, Restaurants and Related Institutions.** Research principles, methods and tools as applied to hotels, restaurants and related institutions. Prereq: Any Graduate Statistics. (lec). 3 u.
- 300 Master's Thesis.** 6 u.