

#### EASTERN VISAYAS STATE UNIVERSITY

Tacloban City

Title of Form: CURRICULUM CHECKLIST

Control No.	EVSU-ACA-F-0006
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BINDTECH Bachelor of Industrial Technology Implemented first Semester AY 2024-2025 Based on CMO No. 13 S. 2023 Approved by BOR with Resolution No. 2024-031

# BACHELOR OF INDUSTRIAL TECHNOLOGY MAJOR IN CULINARY TECHNOLOGY

(Effective A.Y. 2024-2025)

#### FIRST YEAR

#### First Semester

GRADE	COURSE NO.	COURSE NO. DESCRIPTIVE TITLE	NO. OF HOURS/WEEK		UNITS	PRE-
GIVIDE			LEC	LAB		REQUISITE
	CUL113	Occupational Safety and Health	3	0	3	NONE
	CUL133	Fundamentals in Culinary Technology	2	3	3	NONE
	CUL153	Kitchen Essential and Basic Food Preparation	2	3	3	NONE
	CUL173	Culinary Mathematics	3	0	3	NONE
	CUL192	Culinary Nutrition	3	0	3	NONE
	TECH 112	Industrial Drawing	1	3	2	NONE
	GEN. ED. 004	Mathematics in the Modern World	3	0	3	NONE
	P.E. 112	Movement Competency Training (PATHFIT 1)	2	0	2	NONE
	NSTP 113	CWTS, LTS, MTS/ROTC	3	0	3	NONE
		SUB TOTAL:	22	9	25	

#### FIRST YEAR

#### Second Semester

GRADE	COURSE NO.	NO. DESCRIPTIVE TITLE	NO. OF HOURS/WEEK		UNITS	PRE-
GIVADE			LEC	LAB	ONTIS	REQUISITE
	CUL 123	Food Styling and Design	2	3	3	CUL 113
	CUL 143	Foundation of Professional Cooking	2	3	3	CUL 133 CUL 153
	CUL 163	Plant Based-Cooking	2	3	3	CUL 153
	MSC 001	Comprehensive Mathematics	5	0	5	NONE
	MSC 002	Chemistry for Industrial Technologists	2	3	3	NONE
	TECH 123	Introduction to Information Technology	2	3	3	
	GEN. ED. 002	Understanding the Self	3	0	3	
	P.E 122	Fitness Training (PATHFIT 2)	2	0	2	PE 112
	NSTP 123	CWTS, LTS, MTS/ROTC	3	0	3	NSTP 1
		SUB TOTAL:	23	15	28	

## SECOND YEAR

## First Semester

GRADE	COURSE NO.	DESCRIPTIVE TITLE		OF S/WEEK	UNITS	PRE-
GIVIDE			LEC	LAB	0.12.0	REQUISITE
	CUL 213	Butchery and Fish Mongerie	2	3	3	CUL 123
	CUL 233	Introduction to Bakery and Pastry	2	3	3	CUL 143
	CUL 253	Advanced Meal Management and Menu Design with Table Service	2	3	3	CUL 143 CUL 153
	TECH 213	Computer Programming	2	3	3	
	MS 003	Physics for Industrial Technologists	2	3	3	
	GE EL 001	Indigenous Creative Crafts	3	0	3	
	GEN. ED. 006	Ethics	3	0	3	
	GEN. ED. 008	Science, Society and Technology	3	0	3	
	P.E 212	Dance, Sport, Martial Arts, Group Exercises, Outdoor and Adventure Activities (PATHFIT 3)	2	0	2	PE 122
		SUB TOTAL:	21	15	26	

## SECOND YEAR

# Second Semester

GRADE	COURSE NO.	DESCRIPTIVE TITLE		DESCRIPTIVE TITLE    NO. OF HOURS/WEEK   LEC   LAB		UNITS	PRE- REQUISITE
	CUL 223	Quantity Food Production Planning and Management	2	3	3	CUL 143	
	CUL 243	Advanced Garde Manger	2	3	3	CUL 153 CUL 143	
	CUL 263	Fundamentals of Food and Beverage Service	2	3	3		
	CUL 202	Educational Tour/Field Trip	2	0	2		
	GEN.ED.005	Art Appreciation	3	0	3		
	GEN.ED.007	The Contemporary World	3	0	3		
	TECH 223	Materials Technology Management	3	0	3		
	TECH 243	Quality Control and Assurance	3	0	3		
	P.E. 222	Dance, Sport, Martial Arts, Group Exercises, Outdoor and Adventure Activities (PATHFIT 4)	2	0	2	PE 212	
	·	SUB TOTAL:	22	9	25		

## THIRD YEAR

#### First Semester

GRADE	COURSE NO.	DESCRIPTIVE TITLE		. OF S/WEEK	UNITS	PRE-
GRADE			LEC	LAB	ONTIS	REQUISITE
	CUL 313	Project Study 1 with Intellectual Property Rights	2	3	3	
	CUL 333	Asian Cuisine	2	3	3	CUL 243
	CUL 353	Classical European Cuisine	2	3	3	CUL 253
	TECH 313	Industrial Organization and Management	3	0	3	
	TECH 333	Industrial Psychology	3	0	3	
	GE EL 002	Living in IT Era	3	0	3	
	GEN ED 003	Reading in the Philippine History	3	0	3	
	TECH 353	Foreign Language	3	0	3	
	Rizal 001	Rizal's Life and Works	3	0	3	
	•	SUB TOTAL:	24	9	27	

## THIRD YEAR

#### Second Semester

GRADE	COURSE NO.	O.   DESCRIPTIVE TITLE		OF S/WEEK	UNITS	PRE- REQUISITE
	CUL 323	Project Study 2	LEC 2	3	3	CUL 313
		, ,		3		
	CUL 343	Catering and Events Simulation	2	3	3	CUL 263
	CUL 363	American Regional Cuisines	2	3	3	CUL 353
	CUL 383	Laws, Values, and Ethics in Culinary Management	3	0	3	CUL 353
						CUL 333
	TECH 323	Technopreneurship	3	0	3	3 <sup>RD</sup> YEAR STANDING
	TECH 343	Production Management	3	0	3	
	GE EL 003	Gender & Society	3	0	3	
	GEN. ED. 001	Purposive Communication	3	0	3	
	DRRM 113	Disaster Risk Reduction and Management	3	0	3	
	1	SUB TOTAL:	24	9	27	

# FOURTH YEAR

# First Semester

GRADE		F	COURSE NO.	DESCRIPTIVE TITLE		TOTAL NO. OF HOURS		PRE-
		<b>L</b>	COURSE NO.	DESCRIPTIVE TITLE		LAB	UNITS	REQUISITE
			CUL 416	Student Internship Program 1	0	600	6	Completed Academic Requirements
				SUB TOTAL:		600	6	

## FOURTH YEAR

## Second Semester

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	CDAE	)E	COURSE NO. DESCRIPTIVE TITLE	NO. DESCRIPTIVE TITLE		NO. OF OURS	UNITS	PRE-
	GRADE	<i>)</i>				LAB	UNITS	REQUISITE
			CUL 426	Student Internship Program 2	0	600	6	CUL 416
				SUB TOTAL:		600	6	

# **CMO No. 20 S. 2013 (General Education Elective Courses)**

Arts and Humanities	Social Science and Philosophy	Mathematics, Science and Technology
Indigenous Creative Crafts	Gender & Society	Living in IT ERA

## CMO No. 39 S. 2021 (Physical Activity towards Health and Fitness (PATHFIT) Courses)

PATHFIT Courses	Descriptive Title
PE 112 (1)	Movement Competency Training
PE 122 (2)	Fitness Training
PE 212 (3)	Dance, Sports, Martial Arts, Group Exercises, Outdoor & Adventure Activities
PE 222 (4)	Dance, Sports, Martial Arts, Group Exercises, Outdoor & Adventure Activities

BACHELOR	SUMMARY BACHELOR OF INDUSTRIAL TECHNOLOGY (BINDTECH-CUL)						
Classification/Field		Total No. of Units					
I. TECHNICAL COURSES							
A. Mathematics and Science Courses		11					
B. Applied Courses		29					
C. Professional Courses		77					
S	Sub-total:	117					
II. NON-TECHNICAL COURSES							
A. Required General Education Courses		24					
B. General Education Electives		9					
C. Mandated Course		6					
D.Physical Education		8					
E. National Service Training Program		6					
	Sub-total:	53					
GRAND TOTAL:		170	·				

Submitted by:

## **EDUARDO V. CABUYAO, EdD**

Head, Industrial Technology Department

# BERNARD NIÑO Q. MEMBREBE, MDM

Dean, College of Technology

Approved by:

## LYDIA M. MORANTE, DA

Vice President for Academic Affairs