



Department of Home Science

BACHELOR OF SCIENCE IN HOME TECHNOLOGY (FOODS MAJOR)

First Year (First Semester)								First Year (Second Semester)							
Course No.	Descriptive Title	Lec.	Lab.	Units	Pre-requisite	Grade	Remarks	Course No.	Descriptive Title	Lec.	Lab.	Units	Pre-requisite	Grade	Remarks
Eng 11	Study and Thinking Skills	3	0	3				Eng 12	Writing in the Discipline	3	0	3			
Fil 11	Komunikasyon sa Akademikong Filipino	3	0	3				Fil 12	Pagbasa at Pagsulat Tungo sa Pananaliksik	3	0	3			
Math 11	Basic Mathematics	3	0	3				Math 12	College Algebra	3	0	3			
Nat Sci 11	Biological Science	3	0	3				Soc Sci 11	General Psychology and Drug Prevention	3	0	3			
Soc Or 11	Personality Development	3	0	3				HT 13	Sewing Machine Operation and Simple Repair	2	3	3			
HT 11	Principles of Food Selection and Prep.	2	3	3				HT 14	Household Services	2	6	4			
HT 12	Prin. of Clthng Selection, Care & Maintenance	2	3	3				PE 12	Rhythmic Activities	2	0	2			
PE 11	Physical Fitness	2	0	2				NSTP 12	ROTC/ CWTS 2	3	0	3			
NSTP 11	ROTC/ CWTS 2	3	0	3											
Total				26				Total				21			
After 2nd Semester of 1st Year, Students are issued the Certificate of Competency for Household Services NC II															
Second Year (First Semester)								Second Year (Second Semester)							
Course No.	Descriptive Title	Lec.	Lab.	Units	re-requisit	Grade	Remarks	Course No.	Descriptive Title	Lec.	Lab.	Units	Pre-requisit	Grade	Remarks
Eng 13	Speech Communication	3	0	3				Hist 12	Rizal's Life, Works & Writings	3	0	3			
Nat Sci 13	General Chemistry (Org. & Inorg)	2	3	3				Lit 12	Literature of the World	3	0	3			
Lit 11	Literature of the Philippines	3	0	3				Soc Sci 13	Principles Of Economics, Taxation & Land Reform	3	0	3			
Soc Sci 12	Society, Culture and Family Planning	3	0	3				Clothing 101	Beauty Care	2	6	4			
Hist 11	Phil. History, It's Root & Development	3	0	3				Fil 13	Masining na Pagpapahayag	3	0	3			
HT 15	Basic Textile and Fabric Construction	2	3					Fil 18	Handicraft and Creative Arts	2	3	3			
HT 16	Food Microbiology	2	3	3				HT 19	Basic Clothing Construction	2	3	3			
HT 17	Principles of Food Preservation	2	3	3				HT 20	Home and Family Living	3	0	3			
PE 13	Individual Sports	2	0	2				PE 14	Group Games and Team Sports	2	0	2			
Total				26				Total				27			
After 2nd Semester of 2nd Year, Studenta are issued the Certificate of Competency for Beauty Care NC II															

Third Year (First Semester)								Third Year (Second Semester)							
Course No.	Descriptive Title	Lec.	Lab.	Units	Pre-requisite	Grade	Remarks	Course No.	Descriptive Title	Lec.	Lab.	Units	Pre-requisite	Grade	Remarks
Eng 14	Technical Writing	3	0	3				MAPE	Music, Arts and Physical Education	3	0	3			
Res 11	Methods of Research	3	0	3				Comp 11	Basic Computer	2	3	3			
Stat 11	Design and Statistics	3	0	3				Educ 13	Values Education and Professional Ethics	3	0	3			
Educ 11	Child and Adolescent Development	3	0	3				Soc Sci 14	Politics and Governance w/ Philippine Constitution	3	0	3			
Foods 101	Meal Preparation and Mgt.	2	3	3				Foods 104	Local and Foreign Dishes	2	3	3			
Foods 102	Family Nutrition and Diet Therapy	2	3	3				Foods 105	Native Delicacies & Non-flour Mixtures	2	3	3			
Foods 103	General Food Processing	2	6	4				Foods 106	Food Service and Cafeteria/ Restaurant Management	1	6	3			
Clothing 102	Lingerie and Sleeping Garments	1	6	3				Foods 107	Baking Flour Mixtures	2	6	4			
Total				25				Total				25			
After 2nd Semester of 3rd Year, Students are issued the Certificate of Competency for Baking NC II															
Fourth Year (First Semester)								Fourth Year (Second Semester)							
Course No.	Descriptive Title	Lec.	Lab.	Units	re-requisit	Grade	Remarks	Course No.	Descriptive Title	Lec.	Lab.	Units	Pre-requisit	Grade	Remarks
Foods 108	Human Resource and Home Management	1	6	3				Foods 110	On the Job Training/Thesis			9			
Foods 109	Food Entrep/ Livelihood Commercial Cookery	2	6	4											
Clthing 103	Dress Trimmings, Accessories & Furnishings	2	6	4											
Clthing 105	Unisex Clothing Construction	2	3	3											
Clthing 106	Tailoring	2	6	4											
Total				18				Total				9			
After 1st Semester of 4th Year, Students are issued the Certificate of Competency for Commercial Cookery NC II															