

## NORTHWESTERN MINDANAO STATE COLLEGE OF SCIENCE AND TECHNOLOGY LABUYO, TANGUB CITY Bachelor of Technical Vocational Teacher Education (BTVTEd) Major in Food and Service Management BOT Res. No. 48 S. 2017 CHED Memo Order 79 S. 2017 Effective S.Y. 2018 – 2019



First Y	<u>'ear – First Semeste</u>	<u>r</u>						
Grade	Course Number	Descriptive Title	Lecture	Lec.	Lab	Lab	Total	Pre- Requisites
			Units	Eq. H	Units	Eq.H	Units	
	Pur Comm	Purposive Communication	3	3	0	0	3	
	Envi Sci	Environmental Science	3	3	0	0	3	
	Arts	Philippine Popular Culture	3	3	0	0	3	
	Hum 11	Art Appreciation	3	3	0	0	3	
	Soc Sci 11	Understanding the Self	3	3	0	0	3	
	Ethics	Ethics	3	3	0	0	3	
	Hist 11	Readings in Philippine History	3	3	0	0	3	
	Path Fit. 1	Movement Competency Training	2	2	0	0	2	
	NSTP 1	National Service Training Program	(3)	(3)	0	0	(3)	
	Total		23	23	0	0	23	

#### First Year- Second Semester

Grade	Course Number	Descriptive Title	Lecture	Lec.	Lab	Lab	Total	Pre- Requisites
			Units	Eq. H	Units	Eq.H	Units	
	Con World	The Contemporary World	3	3	0	0	3	
	MMW	Mathematics in the Modern World	3	3	0	0	3	
	STS	Science, Technology and Society	3	3	0	0	3	
	GAS	Gender and Society	3	3	0	0	3	
	Rizal	Life and Works of Rizal	3	3	0	0	3	
	Educ. 101	The Child and Adolescent Learners and Learning Principles	3	3	0	0	3	
	Educ. 102 A	Building and Enhancing New Literacies Across the Curriculum with Emphasis on the 21 <sup>st</sup> Century Skills	3	3	0	0	3	
	Path. Fit. II	Fitness Training	2	2	0	0	2	P.E. 1
	NSTP 2	National Service Training Program	(3)	(3)	0	0	(3)	NSTP 1
	Total		23	23	0	0	23	

#### Second Year – First Semester

Grade	Course Number	Descriptive Title	Lecture Units	Lec. Eq. H	Lab Units	Lab Eq.H	Total Units	Pre- Requisites
	Educ.	The Andragogy of Learning Including Principles of Trainers' Methodology I	3	3	0	0	3	
	Educ. 103 A	Facilitating Learner-Centered Teaching: The Learner- Centered Approaches with Emphasis on Trainers Methodology I	3	3	0	0	3	
	Educ. 104	Technology for Teaching and Learning I	3	3	0	0	3	
	Educ. 105	The Teaching Profession	3	3	0	0	3	
	Educ. 106	Assessment of Learning I	3	3	0	0	3	
	IIA	Introduction to Industrial Arts	3	3	0	0	3	
	IAFA	Introduction to Agri-Fishery Arts	3	3	0	0	3	
	FBS101	Into. To Food and Beverage Industry	2	2	1	3	3	
	FBS102	Food and Beverage Service Equipment *	2	2	1	3	3	
	Path. Fit. III	Dance/ Sports/ Group Exercises 1	2	2	0	0	2	P.E .2
	Total		27	27	2	6	29	

#### Second Year – Second Semester

Grade	Course Number	Descriptive Title	Lecture	Lec.	Lab	Lab	Total	Pre- Requisites
			Units	Eq. H	Units	Eq.H	Units	
	Educ. 107A	Assessment in Learning II with focus on Trainers	3	3	0	0	3	Educ.106
i.		Methodology I & II						
	Educ. 108A	The Teacher and the Community, School Culture	3	3	0	0	3	
1		and Organizational Leadership with focus on the						
1		Philippine TVET System						
	Educ. 109	Foundation of Special and Inclusive Education	3	3	0	0	3	
	Entrep	Entrepreneurship	3	3	0	0	3	
	HE Lit.	Home Economics Literacy	3	3	0	0	3	
	ICT	Teaching ICT as an Exploratory Course	2	2	1	3	3	
	FBS103	Food and Beverage Service Equipment	2	2	1	3	3	
	Menu101	Menu and Product Knowledge Management *	2	2	1	3	3	
	Path. Fit. IV	Dance/ Sports/ Group Exercises 2	2	2	0	0	2	PE 3
	Total		23	23	3	9	26	

# <u> Third Year – First Semester</u>

Grade	Course Number	Descriptive Title	Lecture Units	Lec. Eq. H	Lab Units	Lab Eq.H	Total Units	Pre- Requisites
	Educ. 110A	Curriculum Development and Evaluation with Emphasis on Trainers Methodology II	3	3	0	0	3	
	Stat. 101	Advanced Statistics	3	3	0	0	3	
	TLE	Technology for Teaching and Learning II	3	3	0	0	3	
	TCCIA	Teaching the Common Competencies in Industrial Arts	3	3	0	0	3	
	TCCICT	Teaching the Common Competencies in ICT	3	3	0	0	3	
	FBS104	Food and Beverage Service Style	3	3	0	0	3	
	FBS105	Food and Beverage Service Procedures	3	3	0	0	3	
	CM101	Control Methods	2	2	1	3	3	
	IN-HOUSE*	IN-HOUSE Practicum (160hrs)	2	2	1	3	3	
	JEEP 1	Job Enabling English Proficiency Accelerate 1	3	3	0	0	3	
	Total		28	28	2	6	30	

## <u> Third Year – Second Semester</u>

Grade	Course Number	Descriptive Title	Lecture	Lec.	Lab	Lab	Total	Pre-
			Units	Eq. H	Units	Eq.H	Units	Requisites
	TCCAFA	Teaching the Common Competencies in	3	3	0	0	3	
		Agri-Fishery Arts						
	TCCHE	Teaching the Common Competencies in	3	3	0	0	3	
		Home Economics						
	TM	Work-based Learning with Emphasis on Trainers'	3	3	0	0	3	
		Methodology						
	FBS106	Breakfast Service	2	2	1	3	3	
	FBS107	Beverage Service	2	2	1	3	3	
	FBS108	Banquet and Catering Management	3	3	0	0	3	
	PRO	Program Refresher and Orientation Course	3	3	0	0	3	
	Research 101	Research Methods	2	2	1	3	3	
	JEEP 2	Job Enabling English Proficiency Accelerate 2	3	3	0	0	3	JEEP 1
	Total		25	25	2	6	27	

	<u>Summer</u>							
Grade	Course Number	Descriptive Title	Lecture	Lec.	Lab	Lab.	Total	Pre-
			Units	Eq. H	Units	Eq.H	Units	Requisites
	Practicum	Supervised Industrial Training	0	0	3	240	3	

	<u> Fourth Year – First S</u>	<u>emester</u>						
Grade	Course Number	Descriptive Title	Lecture	Lec.	Lab	Lab	Total	Pre-
			Units	Eq. H	Units	Eq.H	Units	Requisites
	Research 102	Undergraduate Thesis/Research Paper/Research Project	0	0	3	9	3	Research 101
	Field Study 1	Observations of Teaching-Learning in Actual School Environment	0	0	3	9	3	All Prof. Ed. Subjects
	Field Study 2	Participation and Teaching Assistantship	0	0	3	9	3	All Prof. Ed. Subjects
	Total		0	0	9	27	9	

# <u> Fourth Year – Second Semester</u>

Grade	Course	Descriptive Title	Lecture	Lec.	Lab	Lab	Total	Pre- Requisites
	Number		Units	Eq. H	Units	Eq.H	Units	
	Educ. 111	Teaching Internship	0	0	6	40	6	Field Study 1 & 2
	Educ. 112	Enhancement Class	3	3	0	0	3	Educ. 111
	Total		3	3	6	40	9	

Summary		Minimum Req.		Actual Number of Units
	Gen. Educ. Courses	-	36	36
	Prof. Educ. Courses	-	54	57
	Major Courses	-	69	69
	Mandated Courses (PE and NSTP)	-	14	14
	Institutional Requirement	-		9
TOTAL UNITS		-	173	185