



SURIGAO STATE COLLEGE OF TECHNOLOGY
Surigao City
BACHELOR OF TECHNICAL TEACHER EDUCATION
(Ladderized Education Program)
MAJOR IN FOOD AND SERVICE MANAGEMENT

NAME: _____ A.Y. Admitted: _____
Address: _____ ID Number: _____

FIRST YEAR - FIRST SEMESTER

GRADE	Course No.	DESCRIPTIVE TITLE	Lect	Lab	Units	PREREQUISITE
	<i>Shop Work 111</i>	<i>Food Selection & Preparation</i>	2	3	3	<i>None</i>
	<i>Shop Work 112</i>	<i>Meal Management</i>	2	3	3	<i>None</i>
	<i>English 111</i>	<i>Comm. Arts(Study & Thinking Skills)</i>	3	0	3	<i>None</i>
	<i>Filipino 111</i>	<i>Kom. Sa Akademikong Filipino</i>	3	0	3	<i>None</i>
	<i>Math 111</i>	<i>College Algebra</i>	3	0	3	<i>None</i>
	<i>Nat. Sci. 111</i>	<i>Biological Science</i>	3	3	3	<i>None</i>
	<i>Soc, Sci. 111</i>	<i>Gen.Psyco.including Pop.Ed.</i>	3	0	3	<i>None</i>
	<i>Drawing 111</i>	<i>Fundamental of Tech:l.Skchng/Drwng/BPR</i>	0	6	2	<i>None</i>
	<i>PE 111</i>	<i>Self Testing Activities</i>	2	0	2	<i>None</i>
	<i>NSTP 111</i>	<i>National Service Training Program 1</i>	3	0	3	<i>None</i>
TOTAL					28 units	

FIRST YEAR - SECOND SEMESTER

GRADE	Course No.	DESCRIPTIVE TITLE	Lect	Lab	Units	PREREQUISITE
	<i>Shop Work 121</i>	<i>Baking and Pastry Production</i>	2	12	6	<i>Shop Work 111</i>
	<i>ICT 121</i>	<i>Info.& Communication Tech.</i>	2	3	3	<i>Shop Work 112</i>
	<i>Nat. Sci.,121</i>	<i>Earth Science</i>	3	0	3	<i>Nat. Sci. 111</i>
	<i>English 121</i>	<i>Speech and Oral Comm. w/ JEEP 1</i>	1.5	4.5	3	<i>English 111</i>
	<i>Math 121</i>	<i>Plane and Spherical Trigonometry</i>	3	0	3	<i>Math 111</i>
	<i>Filipino 121</i>	<i>Pagbasa at Pagsulat Tungo sa Pananaliksik</i>	3	0	3	<i>Filipino 111</i>
	<i>P.E. 121</i>	<i>Rythmic Activities</i>	2	0	2	<i>PE 111</i>
	<i>NSTP 121</i>	<i>National Service Training Program 1</i>	3	0	3	<i>NSTP 111</i>
TOTAL					26 units	

TVET EXIT POINT: QUALIFICATION: Baking and Pastry Production NC 11

SECOND YEAR - FIRST SEMESTER

GRADE	Course No.	DESCRIPTIVE TITLE	Lect	Lab	Units	PREREQUISITE
	<i>Shop Work 211</i>	<i>Food and Beverage Services</i>	2	12	6	<i>Shop Work 121</i>
	<i>Nat. Sci. 211</i>	<i>Physics(Mechanic, Heat and Waves)</i>	3	3	4	<i>Nat. Sci. 111</i>
	<i>Humanities 211</i>	<i>Logic with Work Ethics</i>	3	0	3	<i>none</i>
	<i>Literature 211</i>	<i>Survey of Philippine Literature</i>	3	0	3	<i>none</i>
	<i>Soc. Sci. 211</i>	<i>Life and Works of Rizal</i>	3	0	3	<i>none</i>
	<i>Filipino 211</i>	<i>Retorika/Masingna Pagpapahayag</i>	3	0	3	<i>Filipino 111</i>
	<i>Educ. 211</i>	<i>Child and Adolescent Psychology</i>	3	0	3	<i>none</i>
	<i>P.E. 211</i>	<i>Fundamental of Games and Sports</i>	2	0	2	<i>PE 111</i>
	<i>JEEP 2</i>	<i>English Proficiency Start 2</i>	3	0	3	<i>English 111</i>
TOTAL					30units	

TVET EXIT POINT: QUALIFICATION: Food and Beverage Services NC 11

SECOND YEAR - SECOND SEMESTER

GRADE	Course No.	DESCRIPTIVE TITLE	Lect	Lab	Units	PREREQUISITE
	<i>Shop Work 221</i>	<i>Commercial Cooking</i>	3	15	8	<i>Shop Work 211</i>
	<i>English 221</i>	<i>Tech:l.Writing in the Discipline including Fund. Of Research w/ JEEP 3</i>	1.5	4.5	3	<i>JEEP 2</i>
	<i>Educ. 221</i>	<i>Social Dimension of Education</i>	3	0	3	<i>none</i>
	<i>Soc Sci. 221</i>	<i>Politics,Governance & Phil. Constitution</i>	3	0	3	<i>none</i>
	<i>Soc. Sci.222</i>	<i>Philippine History, Roots & Dev:l.</i>	3	0	3	<i>none</i>
	<i>Educ. 222</i>	<i>Facilitating Learning</i>	3	0	3	<i>none</i>
	<i>Soc Sci. 223</i>	<i>Basic Econ. w/ TAR & Entrep</i>	3	0	3	<i>none</i>
	<i>P.E. 221</i>	<i>Recreational Act. For College Students</i>	2	0	2	<i>PE 211</i>
TOTAL					28units	

TVET EXIT POINT: QUALIFICATION: Commercial Cooking NC 11

Summer

	IIM 1	Industry Immersion 1		30	5	
		Total		270hrs.		

THIRD YEAR - FIRST SEMESTER

GRADE	Course No.	DESCRIPTIVE TITLE	Lect	Lab	Units	PREREQUISITE
	<i>Shop Work 311</i>	<i>Food Processing</i>	3	15	8	<i>Shop Work 221</i>
	<i>Shop Work 312</i>	<i>Seminar and Field Trips</i>	0	0	1	
	<i>FS 1</i>	<i>The Learners Dev:l & Environment</i>	1	0	1	
	<i>FS 2</i>	<i>Exp. Teaching Learning Process</i>	1	0	1	
	<i>FS 3</i>	<i>Tech, in the Learning Environment</i>	1	0	1	
	<i>Educ. 311</i>	<i>Principles of Teaching</i>	3	0	3	
	<i>Educ. 312</i>	<i>Strategies of Teaching</i>	3	0	3	
	<i>Educ 313</i>	<i>Educational Tech. 1</i>	3	0	3	
	<i>Educ. 314</i>	<i>Assessment of Students Learning 1</i>	3	0	3	
	<i>ST 1</i>	<i>Integrative Teaching Strategies</i>	1	0	1	
	<i>ST 2</i>	<i>Problem Based Education</i>	1	0	1	
	JEEP 04	<i>English Proficiency -Accelerate 2</i>	1.5	4.5	3	
		Total			29 units	

TVET EXIT POINT: QUALIFICATION: Food Processing NC 11

THIRD YEAR - SECOND SEMESTER

	<i>IIM 2</i>	<i>Industry Immersion 2</i>	540	10	
		Total	540 hrs.	10	

FOURTH YEAR - FIRST SEMESTER

GRADE	Course No.	DESCRIPTIVE TITLE	Lect	Lab	Units	PREREQUISITE
	<i>Shop Work 411</i>	<i>Food Service Oper.& Catering Mngt.</i>	2	3	3	
	<i>Shop Work 412</i>	<i>Intrn:l,Cuisine, Culinary ,Arts & Tecniques</i>	2	3	3	
	<i>Educ 411</i>	<i>The Teaching Prof.incl;including Work Ethics</i>	3	0	3	
	<i>Educ 412</i>	<i>Educational Technology 2</i>	3	0	3	
	<i>Educ 413</i>	<i>Curriculum Dev'l including Proj. Dev'l</i>	3	0	3	
	<i>Educ 414</i>	<i>Assessments of Students Learning 2</i>	3	0	3	
	<i>Educ 415</i>	<i>Career Guidance Counseling</i>	3	0	3	
	<i>Educ 416</i>	<i>Special Research Project</i>	3	0	3	

<i>FS 4</i>	<i>Exploring the Curriculum</i>	1	0	1
<i>FS 5</i>	<i>Learning Assessment Strategies</i>	1	0	1
<i>FS 6</i>	<i>On Becoming a Teacher</i>	1	0	1
Total				27 units

FOURTH YEAR - SECOND SEMESTER

<i>Educ 421</i>	<i>Practice Teaching</i>	24	6	0
<i>ST 3</i>	<i>Student Teaching Congress</i>	1	1	0
<i>ES</i>	<i>Enhancement Sem. w/ LET Concerns</i>	5	0	0
Total		30	7	360hrs.

Evaluated By: _____
 Date: _____