Effects of hotel and restaurant management

Business, Management



The Bachelor of Science in Hotel and Restaurant Management (BSHRM) program is geared towards equipping students with the necessary knowledge, skills and attitude to provide quality service in the hospitality industry. The program contains subjects that will address the needs of different sectors in the hospitality industry, such as culinary, front office, tourism, resort and hotel operations. Its primary concentration is on the development of practical and management skills which are achieved through the combination of theoretical classes, practicum exercises and experiential learning.

Graduates of this course will possess business management and accounting skills to be able to compute daily sales, recipe costing/cost control and inventory management. The program also helps students to develop effective communication and interpersonal skills which are essential in establishing positive employer/employee/customer relations. What are the admission requirements for the BSHRM program in the Philippines?

Must be a high school graduate; but for students who were not able to complete secondary level of education, admission is still possible as long as you passed the Philippine Educational Placement Test (PEPT). Must take and pass the college entrance examination. Must pass the interview conducted by the college admission officer. Some schools require a specific grade average upon graduating high school. Must pass the minimum height requirement: 5" 2 for women and 5" 4 for men.

What skills are required to succeed in this course? There are no specific skills required for BSHRM because everything can be learned. However, you need to possess certain attitudes and qualities for you to succeed in this course:

First, you have to be comfortable giving service to others. This means that you enjoy and take pride in your work; Secondly, you must be approachable and friendly while maintaining professionalism; Most importantly, you have to be an effective communicator, both in written and oral English.

You will meet and provide service to different people of different nationalities, to eliminate the language barrier, you have to speak English well enough to be understood. How difficult is this course? The difficulty level of BSHRM is guite low. Although there are business management and accounting subjects incorporated in its curriculum, mathematical skills are required at a very minimal level. BSHRM is a convenient course for students who are only seeking to achieve a college degree. Is Hotel & Restaurant Management a profession? Hotel & Restaurant Management is not considered a profession.

It does not have a specific and peculiar set of theoretical knowledge that can only be understood by students taking the course. It also does not entail great responsibility and accountability as most professions do. How long does it take to complete the BS in in Hotel and Restaurant Management course in the Philippines? The BSHRM program takes 4 years to complete. The duration is spent in classrooms for theoretical classes, practicum exercises and on the job trainings/practicum program (local or international). Training and internship

There are certain schools that have partnered with international business establishments in the hospitality industry that offer internships for students who can afford the expenses to go abroad. Before students are immersed in hotels and restaurants, they have to undergo a hands on test first. For https://assignbuster.com/effects-of-hotel-and-restaurant-management/

example, if the topic is bartending, the student will usually perform this infront of a designated teacher who will taste and assess his skills. By the end of the exercise, the teacher will grade and inform the student if he is indeed ready to be placed in a practicum program with a certain establishment.

According to CHED (the official governing body of both public and private higher education institutions), the suggested number of hours for on the job training required for the BSHRM program is 420 hours. (See http://pinoyhotelier. com/bshrm-ched-suggested-practicum-program. html) Is there a board examination for BSHRM? There is no board examination for BSHRM. However, there is an existing competency examination that is taken by most graduates who belong to courses that have no board examinations.

This test is called the Civil Service Examination which is conducted by the Philippine Civil Service Commission (PCSC). BSHRM graduates can also work as civil servants; they can be qualified to work in government offices as administrative staff if they wish to do so. Those who will pass the civil service examinations are conferred a civil service eligibility, a basic requirement for entrance to government service. Career opportunities for BSHRM graduates Entry Level jobs Jobs designated for recent/fresh graduates of BSHRM who have no prior experience.

Commis – junior chef F&B service attendant – a person who takes customer orders, ensures tables are clear and carries dishes back to the kitchen area Bartender or bar attendant – a person who serves alcoholic beverages; responsibilities include maintaining supplies and inventory for the bar and mixing a variety of cocktails Housekeeping attendant – a person who cleans,

changes linens and places things in order in hotel rooms Front Office agent/Front Desk clerk - a person who takes charge of guest reception inquiries and reservations, checks in guests upon arrival as well as giving the best customer service to promote a positive first impression Advanced Positions

Require years of experience and practice to perform certain jobs.

Food and Beverage Director - manages the whole operation and control of the food and beverage department Restaurant Operations Manager responsible in overseeing the entire planning, directing and coordinating operations of a restaurant; they are also tasked to do financial record keeping, hiring, handling and firing of employees Front Office Staff and Manager – supervises front office personnels and ensures that all front desk duties are properly completed; they are also responsible in the preparation of the budget for the front office department Cruise Line Staff - maintains passenger cabins and runs the restaurant, bar, recreation area and retail shops inside a cruise ship Executive Housekeeper - supervises activities of cleaning personnels to ensure well kept hotel rooms Chef - a chef is someone in charge of the whole food service operation including menu planning, purchasing, hiring and staffing.

Food Service Consultant - independent professionals who have a wide knowledge and experience on food service and the hospitality industry, they serve as advisor to people and help them achieve their goals Academician a graduate of BSHRM who teaches at a college Jobs not related to BSHRM that graduates can apply to Call center agent - answers phone calls and inquiries of clients and provides customer support, usually to people from

other countries Freelancer working online – doing online jobs for clients abroad, such as data entry, article writing, SEO, customer support, administrative support etc., which mainly depends on your skills.

Administrative Staff – personnel responsible for the organization and management of office duties and tasks; positions that include office secretary, personal assistant and office clerk Career Opportunities Abroad BSHRM graduates are one of the most sought after employees in terms of work abroad. Career opportunities are more or less the same with the above mentioned job positions. The salary levels can be 3 to 6 times higher then in the Philippines. Salary Levels Usually, in the Philippines, BSHRM graduates hired in entry level jobs are paid a minimum wage, from 5, 000php to 8, 000php per month (as of 2013). For more advanced positions, salary can reach up to 14, 000php per month.