



RA 9299
NOPS (1907)

Republic of the Philippines
Negros Oriental State University
NOTS (1927) EVSAT (1956) CVPC (1983)
Kagawasan Ave., Dumaguete City, Negros Oriental, Philippines 6200

June 25, 2004

BACHELOR OF SCIENCE IN INDUSTRIAL TECHNOLOGY
Major in Food Technology

Effective School Year 2018-2019

BRIDGING PROGRAM (For Lifelong Learners and ALS Graduates)

First Semester				
<i>FIRST TERM:</i>				
BRG ENG	English for Academic and Professional Courses	3		
BRG MATH	General Mathematics	3		
BRG SCIENCE	Earth and Life Science	3		
BRG COM	Media and Information Literacy	3		
BRG PD	Personal Development	3		
TOTAL		15		

<i>SECOND TERM:</i>				
GE 1	Understanding the Self	3		
GE 4	Mathematics in the Modern World	3		
GE 5	Purposive Communication	3		
GE 6	Art Appreciation	3		
GE 7	Science, Technology and Society	3		
TOTAL		15		

Second Semester				
<i>FIRST TERM:</i>				
AUTO	Automotive Servicing	5		
RAC	Refrigeration and Air-conditioning	5		
ELECT	Electrical Installation and Maintenance	5		
SAW	Shielded Metal Arc Welding	5		
FOOD	Bread & Pastry and Cookery	5		
COMP	Computer Systems Servicing	5		
TOTAL		5		

Note: Students will choose only one Major

<i>SECOND TERM:</i>				
GE 2	Readings in Philippine History	3		
GE 3	The Contemporary World	3		
GE 8	Ethics	3		
GE 9	Life and Works of Rizal	3		
FIL 1	Akademiko sa Wikang Filipino	3		
TOTAL		15		

FIRST YEAR

First Semester					
Subject	Descriptive Title	Lec	Lab	Total	Pre-req.
GE 8	Ethics	3		3	-
FIL 1	Akademiko sa Wikang Filipino	3		3	-
IT 100	Introduction to Information Technology	3		3	-
ID 1	Industrial Drawing 1 (Basic Drawing)	1	2	3	-
FOOD 100	Food Selection & Food Preparation	2	3	5	-
FOOD 101	Principles of Safety, Hygiene & Sanitation	2	3	5	-
PE 1	Physical Fitness and Health	2		2	-
NSTP 1	National Service Training Program 1	3		3	-
TOTAL		19	8	27	

Second Semester					
Subject	Descriptive Title	Lec	Lab	Total	Pre-req.
GE 5	Purposive Communication	3		3	
GE 10	Environmental Science	3		3	
IT 102	Programming 1	1	2	3	IT 100
ID 2	Industrial Drawing 2 (Blueprint Reading)	1	2	3	ID 1
FOOD 102	Food Chemistry	2	3	5	FOOD 100, 101
FOOD 103	Food and Beverage Service Management	2	3	5	FOOD 100, 101
PE 2	Recreational Games and Sports	2		2	PE 1
NSTP 2	National Service Training Program 2	3		3	NSTP 1
TOTAL		17	10	27	

SECOND YEAR

First Semester					
Subject	Descriptive Title	Lec	Lab	Total	Pre-req.
GE 2	Readings in Philippine History	3		3	
GE 3	The Contemporary World	3		3	
GE 11	Gender and Society	3		3	
IT 200	Technology Research 1	3		3	2nd Year Standing
IT 201	Intellectual Property Rights	3		3	2nd Year Standing
FOOD 200	Baking	4	6	10	FOOD 102, FOOD 103
PE 3	Rhythmic and Social Recreation	2		2	PE 2
TOTAL		21	6	27	

Second Semester					
Subject	Descriptive Title	Lec	Lab	Total	Pre-req.
GE 6	Art Appreciation	3		3	0
GE 7	Science, Technology and Society	3		3	0
IT 202	Materials Technology Management	4		4	IT 200, IT 201
IT 203	Technology Research 2	4		4	IT 200, IT 201
FOOD 201	Bar Management	4	6	10	FOOD 200
PE 4	Cultural Presentation and Sports Management	2		2	PE 3
TOTAL		20	6	26	

* STUDENTS WHO HAVE COMPLETED WITH THE TWO-YEAR PROGRAM HAVE THE OPTION TO GRADUATE ASSOCIATE IN INDUSTRIAL TECHNOLOGY

THIRD YEAR

First Semester					
Subject	Descriptive Title	Lec	Lab	Total	Pre-req.
GE 4	Mathematics in the Modern World	3		3	
GE 9	Life and Works of Rizal	3		3	
IT 300	Manufacturing Technology	3		3	IT 202
IT 301	Human Resource Management	3		3	3rd Year Standing
IT 302	Quality Control	3		3	IT 202
FOOD 300	International Cuisine	4	6	10	FOOD 201
FOOD 301	Food Processing	1	3	4	FOOD 202
TOTAL		20	9	29	

Second Semester					
Subject	Descriptive Title	Lec	Lab	Total	Pre-req.
GE 1	Understanding the Self	3		3	
GE 12	Philippine Popular Culture	3		3	
AST 301	Foreign Language	3		3	3rd Year Standing
IT 303	Industrial Organization & Mgt. Practices	3		3	IT 301
IT 304	Industrial Psychology	3		3	IT 301
IT 305	Production Management	3		3	IT 300, IT 302
FOOD 301	Catering Service Management	4	6	10	FOOD 300, 301
TOTAL		22	6	28	

FOURTH YEAR

First Semester					
Subject	Descriptive Title	Lec	Lab	Total	Pre-req.
FOOD 400	Supervised Industrial Training 1 (700 Hours)	0	21	21	At least 90% of all 1st to 3rd subjects & all Major Subjects
TOTAL		0	21	21	

Second Semester					
Subject	Descriptive Title	Lec	Lab	Total	Pre-req.
FOOD 401	Supervised Industrial Training 2 (700 Hours)	0	21	21	FOOD 400
TOTAL		0	21	21	

First Revision: August 2020

Summary

General Education Courses	39
Professional Education Subjects	47
Major Courses	106
Physical Education (PE)	8
National Service Training Program (NSTP)	6
TOTAL	206