



SCHOOL OF HOSPITALITY

TRESTON INTERNATIONAL COLLEGE, BGC
2020 EDITION

*The unconquered mind is enlightened;
the undefeated spirit is strong in the face of adversity
Treston (tres-ton)...The Right Way.*

*"I am the master of my fate.
am the captain of my soul."
Invictus by William Ernest Henley*



ABOUT TRESTON

Treston International College pioneered the Bachelor of Science in Culinary Management program in the Philippines and is one of the first schools in the country to specialize in the unique combination of Tourism, Hospitality, Culinary Management, Business, and Information Technology. It is strategically located at the University Parkway District of Bonifacio Global City (BGC), the commercial and corporate hub of Taguig City in Metro Manila.

Established in 2009, Treston has gained recognition in producing work-ready graduates through its holistic and professional development programs, industry-recognized partnerships, and international accreditations. Treston is committed to help students discover their potentials and develop them into leaders with excellence, ethics, and purpose.

MISSION

To inspire positive change in society through transformational and affordable international education

VALUES

In Treston, we believe in leading our students towards positive transformation. We strive to develop in every student the growth mindset, and nurture in them the value of excellence through collaboration, and success through definite optimism. Above all, we strive to promote through practice, the value of diversity and respect for others.

Transformation
Respect
Excellence
Self-Leadership
Teamwork
Optimism
Nurture



TRESTON INTERNATIONAL COLLEGE

MESSAGE FROM THE DEAN

Welcome to Treston International College! We are a mentoring community that develops global citizens with values and purpose. At Treston, students are provided with exceptional experiences that foster respect, collaboration, innovation, and transformation. Our outcome-based curriculum, international partnerships, and exceptional facilities provide the learning environment that help our students become excellent and ethical leaders.

The school's credo, *Duc Omnia*, means "To Lead All". I am privileged to be part of an institution that empowers its students, through positive transformation, to become quality leaders and responsible global citizens. We warmly welcome you to your Treston journey!


MARIA CAROLINA ABANIL
Dean for Academic Affairs



WELCOME TO THE SCHOOL OF HOSPITALITY

"Only a life lived to the service of others is worth living."
-Albert Einstein

The Bachelor of Science in Hospitality Management is a 3-year program that prepares the student for professional management careers in the hospitality and tourism industry, both local and international. This program develops students to become leaders in hospitality through academic and research programs, strong collaborative partnerships, creative approaches, and industry exposures. The students have opportunities to enhance their knowledge and competencies through exposure to a wide variety of activities and programs such as hotel immersions, international practicum programs, guest lectures, and student-industry professional mentoring programs.

MISSION

The School of Hospitality is committed to mold students to become future leaders and champions in customer service and to produce ethical and globally competent hoteliers and restaurateurs in the hospitality industry.

THE AMERICAN HOTEL AND LODGING EDUCATIONAL INSTITUTE



Treston International College, the first and only American Hotel & Lodging Educational Institute's Global Academic Partner in the Philippines. Upon completion of 12 AHLEI courses, students will have a Diploma in Hospitality Management. AHLEI works closely with leading hotel industry experts and hospitality educators to ensure that its academic courses and certificates or diplomas consistently target the career skills and competencies for success as a hospitality professional. Students who hold an AHLEI certificate or diploma demonstrate that they have a comprehensive understanding of the various areas of the hotel operations and understand the current landscape of the global hospitality industry, thus making them valuable and highly desirable to employers worldwide.

PROGRAM OFFERINGS:

- **BASIC AHLEI COURSES CERTIFICATION (3-COURSE CERTIFICATE)**
Upon completion of the courses that are integrated with some of the professional subjects, School of Hospitality students will receive 3 individual certificates in Basic AHLEI courses identified as (1) Food Safety: Managing with the HACCP System, (2) Managing Beverage Service, and (3) Planning and Control for Food and Beverage Operations. These certificates will empower the students more in the field of hospitality and would give them a competitive advantage towards other Hospitality Management graduates.
- **SPECIALIZED CERTIFICATE IN FOOD AND BEVERAGE MANAGEMENT (5-COURSE CERTIFICATE)**
This is a special certification given to the students upon completion of 3 basic AHLEI plus 2 additional AHLEI courses. The five courses are identified as (1) Food Safety: Managing with the HACCP System, (2) Managing Beverage Service, (3) Planning and Control for Food and Beverage Operations, (4) Supervision in the Hospitality Industry, and (5) Purchasing for Food and Beverage. This will enhance the skills and knowledge in food and beverage management. Students who have this certificate can showcase their skills in managing food safety with HACCP system, managing, planning and controlling food and beverage service and supervising the hospitality industry.
- **DIPLOMA IN HOSPITALITY MANAGEMENT (12-COURSE CERTIFICATE)**
Another opportunity under the School of Hospitality is the Diploma in Hospitality Management in partnership with American Hotel and Lodging Educational Institute (AHLEI). This could be acquired after the completion of 12 AHLEI courses identified as (1) Food Safety: Managing with the HACCP System, (2) Managing Beverage Service, (3) Planning and Control for Food and Beverage Operations, (4) Supervision in the Hospitality Industry, (5) Purchasing for Food and Beverage, (6) Convention Management, (7) Managing Housekeeping Operation, (8) Hospitality Facilities, Management and Design, (9) Managing Hospitality Human Resources, (10) Hospitality Sales and Marketing, (11) Hospitality Today: An Introduction, and (12) Leadership and Management in the Hospitality Industry. This diploma is essential in the field of hospitality. It portrays the acquired skills in management, purchasing, sales, leadership, facility designing and other necessary proficiencies in the Hospitality Industry.



TRESTON 6-YEAR JOURNEY BS HOSPITALITY MANAGEMENT

YEAR
1

SENIOR HIGH SCHOOL GRADE 11

Treston Senior High School prepares students for higher education, employment, or entrepreneurship. The first year of Senior High School develops the student's knowledge, skills, and potentials through hands-on learning and innovative teaching strategies. The Technical Vocational Livelihood - Tourism Promotion Services is a strand that will train students in the promotion of tourism products and services. Some of the skills they will acquire in this strand are: operating an automated information system, providing destination information and advice, identifying and interpreting product information, identifying customers' needs and wants, suggesting products to meet customer wants, and a lot more. There are two specializations in Tourism during Grade 11: Tourism Promotion Services NC II and Food and Beverage Services NC II, that are specifically tailored for students to excel in their chosen field of specialization.

YEAR
2

SENIOR HIGH SCHOOL GRADE 12

In the last year of Senior High School, Grade 12 students finish meeting their graduation requirements. Students enrolled in the Tourism Promotion Services strand may be required to undergo a Competency Assessment before graduation. A national certificate will be issued to students who pass this assessment. The specializations that they will obtain in this level are Events Management Services NC III and a Work Immersion to apply their competencies in authentic work environments.

YEAR
3

INTERNATIONAL GENERAL EDUCATION PROGRAM

The general education courses introduce students to various domains of knowledge and ways of comprehending social and natural realities, developing in the process of intellectual competencies such as critical, analytical and creative thinking and multiple forms of expression. The course also develops a student's civic capacities demanded of membership in the community, country, and the world.

YEAR
4

HOSPITALITY AND TOURISM CORE AND PROFESSIONAL COURSES

Students gain specific core competencies in Hospitality and Tourism that will properly prepare them for their professional courses and internship.

YEAR
5

HOSPITALITY PROFESSIONAL CORE COURSES AND INTERNSHIP

These are courses required and deemed essential towards a specific Hospitality competency within established standards. This is also a venue for students to experience working in the industry. The students will be able to bridge the gap between the classroom setting and industry practice. The students earn academic units in the performance of their training.

YEAR
6

MASTERS IN HOTEL AND RESTAURANT MANAGEMENT

The course is a broad set of business management tools, with students having the choice of concentrating in Hotel and Restaurant Management, in order to tailor their degree to fit their careers and learning goals. The program curriculum prepares working professionals to become effective decision makers and managers in a world increasingly affected by globalization, technology and ethical challenges. It also positions those executives for new levels of innovative management and the creative thinking that an advancing international hotel, resort or restaurant business demands. The program provides industry professionals with sound knowledge, strong decision-making and team skills, and a rich global perspective.

SUMMARY

SENIOR HIGH SCHOOL	UNITS
Tourism Strand – SHS Grade 11	66
Tourism Strand – SHS Grade 12	62
TOTAL	128
BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT CURRICULUM SUMMARY	
FIRST YEAR – TRIMESTER 1	
Purposive Communication	3
Understanding the Self	3
Science, Technology and Society	3
Physical Fitness	2
GE Elective 1	3
Kitchen Essentials & Basic Food Preparation (Basic Culinary Methods 1)	3
Information Technology Fundamentals (ICDL)	(3)
Treston Core Values 1	(3)
TOTAL	17 (6)
FIRST YEAR – TRIMESTER 2	
Readings in Philippine History	3
Mathematics in the Modern World	3
Ethics	3
Art Appreciation	3
GE Elective 2	3
Dance	2
National Service Training Program 1	3
Special Training and Certification	(3)
TOTAL	20 (3)
FIRST YEAR – TRIMESTER 3	
Foreign Language 1	3
Fundamentals of Food Service Operations	3
Macro Perspective of Tourism & Hospitality	3
The Life and Works of Rizal	3
The Contemporary World	3
GE Elective 3	3
Individual Sports	2
TOTAL	20
SECOND YEAR – TRIMESTER 1	
Risk Management as Applied to Safety, Security & Sanitation (AHLEI)	3
Quality Service Management in Tourism & Hospitality (AHLEI)	3
Philippine Culture and Tourism Geography	3
Foreign Language 2	3
Team Sports	2
National Service Training Program 2	3
TOTAL	17
SECOND YEAR – TRIMESTER 2	
Micro Perspective of Tourism & Hospitality	3
Tourism & Hospitality Marketing (AHLEI)	3
Legal Aspects in Tourism & Hospitality	3
Elective 1	3
Elective 2 (AHLEI)	3
TOTAL	15
SECOND YEAR – TRIMESTER 3	
Multicultural Diversity in Workplace for the Tourism Professional (AHLEI)	3
Entrepreneurship in Tourism & Hospitality (Feasibility Study)	3
Supply Chain Management in Hospitality Industry (AHLEI)	3
Ergonomics & Facilities Planning for the Hospitality Industry (AHLEI)	3
Operations Management	3
TOTAL	15
THIRD YEAR – TRIMESTER 1	
Research in Hospitality	3
Fundamentals in Lodging Operations (AHLEI)	3
Introduction to Meeting, Incentives Conference and Event Management	3
Strategic Management & TQM	3
Applied Business Tools & Technologies in Tourism and Hospitality	3
Treston Core Values 2	(3)
TOTAL	15 (3)
THIRD YEAR – TRIMESTER 2	
Professional Development & Applied Ethics	3
Elective 3	3
Elective 4	3
Elective 5 (AHLEI)	3
Elective 6 (AHLEI)	3
TOTAL	15
THIRD YEAR – TRIMESTER 3	
Internship	7
TOTAL	141 (12)



MEMBERSHIPS, AFFILIATIONS & CERTIFICATIONS

1



AMERICAN HOTEL AND LODGING EDUCATION INSTITUTE (AHLEI)

The American Hotel and Lodging Educational Institute is widely recognized as the preeminent leader in hospitality certification. The AHLEI certification is offered to students in the Hospitality and Tourism Program. The students will have the opportunity to get 3 AHLEI individual certificates or attain a 5-course specialization in Food and Beverage Management or complete the 12-course in Hospitality Management Diploma. These AHLEI certifications will transform Treston students to be globally competitive.

2



THE GEORGE WASHINGTON UNIVERSITY – SCHOOL OF BUSINESS

The students of the School of Hospitality will receive a certificate on Events Management from the George Washington University (GWU) – School of Business that provides continuing education units in GWU. It prepares the students to design, plan and execute successful events for groups of any size.

3



AMADEUS

This certificate course will teach students how to price journeys for all types of fares using the Amadeus GDS. The students will have hands-on practice simulation regarding the Amadeus GDS tool, which will help them analyze GDS displays relevant to mileage system pricing; read, interpret, and apply mileage and routing fare rules; and issue tickets. Amadeus is a global leader in the Global Distribution System (GDS).

4



INTERNATIONAL CHRIE (ICHRIE)

A non-profit professional association that provides programs and services to continually improve the quality of global education, research, service and business operations in the hospitality and tourism industry. ICHRIE, an inclusive and collegial association, values creative, ethical and progressive action and improvement of global hospitality and tourism education and research.

5



PHILIPPINE ASSOCIATION OF RESEARCHERS FOR TOURISM AND HOSPITALITY

The Philippine Association of Researchers for Tourism and Hospitality (PARTH) is a non-profit organization that advocates the value of research.

6



ASSOCIATION OF ADMINISTRATORS IN HOSPITALITY, HOTEL AND RESTAURANT MANAGEMENT EDUCATIONAL INSTITUTION (AAHRMEI)

AAHRMEI supports CHED, TESDA, DOT and other agencies to complement other organizations in order to pursue quality and excellence in hospitality education. It established linkages abroad to gain recognition for the hospitality and tourism education in the Philippines.

7



HOSPITALITY AND TOURISM COUNCIL OF DEANS

The organization strengthens its linkages within the industry, as manifested by the recent formal commitment of the Philippine Chamber of Commerce and Industry (PCCI) in bridging the gap between education and employment and attain inclusive growth for the country and with other professional organizations in the country.

8



COUNCIL OF HOTEL AND RESTAURANT EDUCATORS OF THE PHILIPPINES

COHREP is the leading academic professional organization promoting quality Hospitality and Tourism Education in the Philippines.

OUR ACHIEVEMENTS

School of Hospitality and School of Tourism students participated in one of the simulation activities of the Safety of Life at Sea (SOLAS) facilitated by the Maritime Training Center of the Philippines at the MTCP in Laguna on November 2019. The results of SOLAS showed a 100% passing rate of the BS Hospitality Management students.

BS Hospitality Management sophomore Aerielle Pauline San Juan collaborated with School of Tourism Chair Prof. Francis Tolentino and Research Coordinator Prof. Mariel Quiogue for a research presentation last October 2019 during the Philippine Research Conference on Tourism and Hospitality.

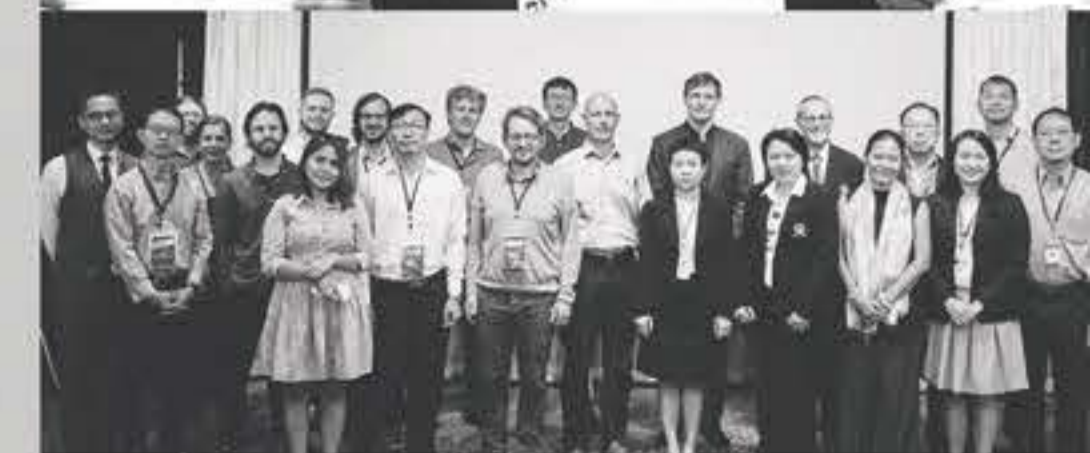
School of Hospitality's BS Hospitality Management major Aerielle Pauline San Juan joined fellow freshmen in the Youth Entrepreneurship Boot Camp's PTTC Global MSME Academy of the Department of Trade and Industry. San Juan's group dubbed "Print Pal" placed third in the Business Pitching Contest, July 2019.

Naomi Lim Padrelanan, BS Hotel and Restaurant Management student, was a finalist for her narrative essay entry to this year's essay writing contest of The Manila Times and The Manila Times College.

School of Hospitality students Gabriel Pacis and David John Lim presented their research papers entitled "Assessing the Perception of Millennial in relation to Green Hotel in the Metropolis" and "Personalization: Customer Satisfaction and Return in Restaurants in Bonifacio Global City, Taguig" before the panelists and general audience at the 7th Asia-Euro Conference 2018.

In August 2019, Ms. Jazzy T. Buela, Program Chairperson of the School of Hospitality, presented her research entitled "Impact of Training and Development Programs on Employee Performance and Organizational Competitiveness in a Telecommunications Company", at the International Conference on Tourism and Business held at Mahidol University International College in Thailand. She was the only Filipina who participated in the event.

Ms. Jazzy T. Buela, Program Chairperson of the School of Hospitality was chosen to be one of the speakers for EduTECH 2020, an International Conference that will be held at the SMX Convention Center.



WHY TRESTON BS HOSPITALITY MANAGEMENT?

ONLY GLOBAL ACADEMIC PARTNER OF AHLEI IN THE PHILIPPINES

To strengthen students' skills and broaden their international knowledge in the hospitality industry, all the professional subjects in the School of Hospitality are aligned in the American Hotel and Lodging Educational Institution (AHLEI) courses. The students will have the opportunity to get a Specialized Certificate in Food and Beverage Management or to attain a Diploma in Hospitality Management after being certified with 12 AHLEI courses. The AHLEI Certifications make Treston students globally competitive.

INDUSTRY RELATED CERTIFICATIONS

Learning by doing is widely applied in the School of Hospitality. The school values the importance of learning by exposure. As an international institution, students will receive certifications that they can utilize globally such as certificates in Opera PMS system, AMADEUS Global Distribution System, Safety of Life at Sea, and other training and certifications from internationally recognized institutions.

SIX-YEAR HOSPITALITY MANAGEMENT PROGRAM

Gain invaluable Hospitality expertise with the 6-year Management Program: 2-year Senior High (Tourism Track), 3 years in BS in Hospitality Management, and 1-year Master in Hotel and Restaurant Management.

INTERNSHIP AND CULTURAL EXCHANGE

The School of Hospitality has a strong Local Internship and International Cultural Exchange Program. The students are given opportunities for in-depth exposures that will assist in their selection of career or expertise. The students of the School of Hospitality undergo internships and take part in a cultural exchange program with different institutions such as Crowne Plaza Austin, Texas USA, Thunderbird Resort, among others.

HOLISTIC DEVELOPMENT

The student experience is enhanced by exceptional learning facilities, extra-curricular activities, and strong support systems.

CAREER OPPORTUNITIES

Graduates of the School of Hospitality can advance their careers in the international fields of:

- Restaurants and Food Service
- Lodging and Accommodation Service
- Assembly and Events Management
- Cruise Ships
- Airline Industry
- Recreation Industry
- Tour and Travel Operations

WE WANT YOU TO SUCCEED

Student Support Programs are in place to help students achieve their academic goals and hone their talents. The student support services promote the holistic development of students and enrich their school experience.



EXPERIENCE THE WORLD OF WORK



The Treston School of Hospitality believes that all students need to experience the world of work long before they leave school. Exposure to real working environments provides opportunities for students to build connections with professionals in real world contexts.



OUR SUCCESS STORIES

Each student's story is unique. That is why we work closely with them to understand their particular interests, needs, and aspirations. Here are real stories that will inspire you to create your own Treston student success story!



"The Bachelor of Science in Hospitality Management program of Treston unleashed my passion to serve others and strengthened the leader in me."



MARIA MIKAELA KARITA SINGSON-MENDOZA
Provincial Board Member, 1st District Ilocos Sur
Hotel Proprietor
BS Hotel and Restaurant Management, Batch 2015

"Treston International College helped me reach my goals and enhanced my leadership skills that I now use in the management field."



PAOLO ANTONIO C. NIEVA
Management Trainee
The Belle and Dragon
BS Hotel and Restaurant Management, Batch 2018

"During my stay in Treston, my future was uncertain. I had the mindset of a mediocre student, just wanting to pass and get a degree. The professors, staff, and fellow students, helped me to reach my goal to become the better version of me semester after semester. They helped me succeed in my academics and other school activities with flying colors. I am honored to call Treston International College my home, and the people around it, family."



DAVID JOHN LIM
Bartender
Alpha Suites
BS Hotel and Restaurant Management, Batch 2019

"Treston molded me into who I am today. I was given the opportunity to do my cultural exchange in the United States, where I can practice all I've learned from the lectures, on and off-campus training, and seminars. Treston has provided me an international standard of education. The constant support from all the staff and my professors in the institution made me globally competitive."



GABRIEL PACIS
Cultural Exchange Student
Gateway Canyons Resort & Spa, Colorado, USA
BS Hotel and Restaurant Management

"Our professional life is always a combination of hard work, dedication, and commitment and I am confident to say that the workforce advancement in Treston International College is enhanced by the learning and exposure in AHLEI programs like Certified Guest Service Professionals. Students gained confidence and professional advantage to start their career in the hospitality and tourism industry."



MACHI B. BORJA, CGSP, CLSO
Executive Director
Asia World Hospitality and American Hotel & Lodging Educational Institute
A Treston Partner



“

I am one of the students from the Hospitality Management program that has been provided with boundless opportunities to refine my hospitality skills and discover my maximum potential. The knowledge gained from Treston International College enabled me to reach greater heights not only locally, but also internationally in the world's largest hotel chain, Marriott International. The school's state of the art facilities and quality of education has empowered me by gaining a holistic perspective in Hospitality. Indeed, I have made the right choice with Treston International College, and I am proud to represent this amazing school in the Middle East & Africa. Truly, World Class Opportunities await.

”

ERIN KAYE PALMOS

Sales Coordinator

Le Méridien Mina Seyahi Beach Resort & Marina,
Dubai - United Arab Emirates

BS Hotel and Restaurant Management, Batch 2014



Multipurpose Hall



Hot Kitchen



Library



School Lobby



Club Room



Show Kitchen



Suite Room



Business Forum Hall



Treston Health Club

OUR FACILITIES

Popular for its exceptional facilities, the campus is designed as a laboratory for tourism, hospitality, culinary, business and IT advanced trainings, simulations, industry exposures, skills assessments and international certifications.

- 1 Multipurpose Hall
- 2 Bar and Dining Hall
- 3 Club Room
- 4 Suite Room
- 5 Interfaith Room
- 6 Business Forum Halls
- 7 Treston Health Club
- 8 Dance and Fitness Studios
- 9 Library
- 10 Bookstore
- 11 Physics and Chemistry Laboratories
- 12 HP Lab
- 13 Mac Lab
- 14 Hot Kitchens
- 15 Cold Kitchen
- 16 Pastry Kitchen
- 17 Show Kitchen
- 18 Cafeteria

TRESTON, HOME OF THE GOLDEN LIONS

DUC OMNIA, To Lead All.

#weareTreston #weRoar



TRESTON

SCHOOL OF HOSPITALITY



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