

Bachelor of Science in Home Technology

Program Description

The Program aims to equip students to become technicians and professionals with abilities needed to make practical applications of theoretical knowledge and develop entry-level occupational proficiency in clusters of jobs in agriculture.

Majors in: Foods and Clothing

OBJECTIVES

The graduates in Home Technology:

1. demonstrate competencies in:
 - a. food processing
 - b. bread and pastry production
 - c. household services
 - d. tailoring
 - e. dressmaking;
2. applies professional and personal qualities in home management and food establishments;
3. generate Home Science and Industry-related technologies through relevant research undertakings; and
4. disseminate relevant generated technologies through extension.

Admission Requirements Across Campuses:

For Incoming Freshmen:

1. Take the examinations at the Guidance Office. Pay the testing fee of P150.00 at the Cashier's Office before taking the examination.
2. Submit the documents such as:
 - a. Original Form 138 or report card
 - b. 2 pcs. 2x2 ID picture
 - c. Certificate of Good Moral Character
 - d. Photocopy of NSO-issued Birth Certificate.

For Transferees

1. Must have passed 75% of all subjects taken at the last school attended.
2. Take the entrance test at the Guidance Office, and Psychological Test if suggested by the Guidance Office. Testing fee is P150.00.
3. Submit the following:
 - a. Certificate of Transfer Credential
 - b. 2 pcs. 2x2 ID Picture
 - c. Certificate of Good Moral Character
 - d. Photocopy of NSO-issued Birth Certificate.
4. Freshmen and transferees must undergo medical examination at the University Clinic.

Faculty (Bachelor of Home Technology)

DR. TERESITA ALLIG

DR. ELPIDION BASILIO JR.

DR. MARISSA BULONG

DR. AURELIA DIMOG

MS. JOSEFA DULINAYAN

MR. DEXTER GULLON

DR. JUDITO LATAP SR.

MS. MARAH JOY NANGLEGAN

MR. RENE PINKIHAN

DR. DESIREE BALLITOC

ENGR. JOSE BINWAG

MR. WARREN PAUL BUMIDANG

MR. NATHANIEL DIMOG

MS. JULIE GUAY

DR. WEDY LANNAON

DR. DINAH CORAZON LICYAYO

MS. EMILIA ORDILLO

MS. VERONICA ROBLES

MS. LINDA TAGTAGON

MS. CHITA VILLENA

MS. PERLA EPIE

MR. NEMIE REX GUERZON

MR. EDIMER PADUYAO

MS. RHYNZEL MAE BAHIWAG

MS. JUDELYN OCBUS

The Teaching methods used are classroom discussions, Laboratory and Field Studies.



CURRICULUM

Republic of the Philippines
IFUGAO STATE UNIVERSITY
 Nayon, Lamut, Ifugao

BACHELOR OF SCIENCE IN HOME TECHNOLOGY

MAJOR IN FOODS, MINOR IN CLOTHING

RESOLUTION NO. 886, s. 2008

FIRST YEAR - FIRST SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
ENGL 11	Study & Thinking Skills	3		3
FIL 11	Komunikasyon sa Akademikong Filipino	3		3
MATH 11	Basic Mathematics	3		3
NAT SCI 11	Biological Science	3		3
SOC OR 11	Personality Development	3		3
HT 11	Principles of Food Selection and Preparation	2	3	3
HT 12	Principles of Clothing, Selection, Care & Maintenance	2	3	3
P E 11	Physical Fitness	2		2
NSTP 11	MIL. SCIENCE/CWTS 1	3		3
	TOTAL	24	6	26

FIRST YEAR - SECOND SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
ENGL 12	Writing in the Discipline	3		3
FIL 12	Pagbasa at Pagsulat Tungo sa Pananaliksik	3		3
MATH 12-B	College Algebra	3		3
SOC SCI 11-B	General Psychology with Drug Prevention	3		3
HT 13	Sewing Machine Operation & Simple Repair	2	3	3
HT 14-A	Household Services	2	6	4
PE 12	Rhythmic Activities	2		2
NSTP 12	MIL. SCIENCE/CWTS 1	3		3
	TOTAL	21	9	24

After 2nd semester of 1st year, Students are issued the Certificate of Competency for Household Services NCII

SECOND YEAR - FIRST SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
ENGL 13	Speech Communication	3		3
NAT SCI 13	General Chemistry (Organic & Inorganic)	2	3	3

LIT 11-B	Literature of the Philippines	3		3
SOC SCI 12	Society, Culture and Family Planning	3		3
HIST 11	Philippine History: Its Roots & Development	3		3
HT 15-A	Basic Textile and Fabric Construction	2	3	3
HT 16-A	Food Microbiology	2	3	3
HT 17-A	Principles of Food Preservation	2	3	3
PE 13	Individual/ Dual Sports	2		2
TOTAL		22	12	26

SECOND YEAR - SECOND SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
HIST 12	Rizal's Life, Works & Writings	3		3
LIT 12	Literatures of the World	3		3
SOC SCI 13	Principles of Economics, Taxation & Land Reform	3		3
CLOTHING 101	Beauty Care	2	6	4
FIL 13-A	Masining na Pagpapahayag	3		3
HT 18-A	Handicrafts and Creative Arts	2	3	3
HT 19-A	Basic Clothing Construction	2	3	3
HT 20-A	Home and Family Living	3		3
PE 14	Group Games & Team Sports	2		2
TOTAL		23	12	27

After 2nd semester of 2nd year, Students are issued the Certificate of Competency for Beauty Care NCII

THIRD YEAR - FIRST SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
ENGL 14	Technical Writing	3		3
RES 11	Methods of Research	3		3
STAT 11-E	Designs & Statistics	3		3
EDUC 11-A	Child & Adolescent Development	3		3
FOODS 101	Meal Preparation and Management	2	3	3
FOODS 102-A	Family Nutrition and Diet Therapy	2	3	3
FOODS 103-A	General Food Processing	2	6	4
CLOTHING 102	Lingerie & Sleeping Garments	1	6	3
TOTAL		19	18	25

THIRD YEAR - SECOND SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
MAPE	Music, Arts and Physical Education	3		3
COMP 11-H	Basic Computer	2	3	3
EDUC 13-B	Values Education and Professional Ethics	3		3
SOC SCI 14-C	Politics & Governance with Philippine Constitution	3		3
FOODS 104-A	Local and Foreign Dishes Preparation	2	3	3
FOODS 105	Native Delicacies and Non- Flour Mixture	2	3	3

FOODS 106-A	Food Service and Cafeteria/ Restaurant Management	1	6	3
FOODS 107-A	Baking and Flour Mixtures	2	6	4
	TOTAL	18	21	25

After 2nd semester of 3rd year, Students are issued the Certificate of Competency for Baking NCII

FOURTH YEAR - FIRST SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
FOODS 108-A	Human Resource and Home Management	1	6	3
FOODS 109-B	Food Entrep with Emphasis on Commercial Cookery	2	6	4
CLOTHING 103	Dress Trimmings, Accessories & Furnishings	2	6	4
CLOTHING 105	Unisex Clothing Construction	2	3	3
CLOTHING 106	Tailoring	2	6	4
	TOTAL	9	27	18

FOURTH YEAR - SECOND SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
FOODS 110A	On the Job Training			6
FOODS 110B	Undergraduate Thesis			3
	TOTAL	0	0	9

After 2nd semester of 4th year, Students are issued the Certificate of Competency for Commercial Cookery NCII

TOTAL UNITS			180
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BACHELOR OF SCIENCE IN HOME TECHNOLOGY

MAJOR IN CLOTHING, MINOR IN FOODS

RESOLUTION NO. 886, s. 2008

FIRST YEAR - FIRST SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
ENGL 11	Study & Thinking Skills	3		3
FIL 11	Komunikasyon sa Akademikong Filipino	3		3
MATH 11	Basic Mathematics	3		3
NAT SCI 11	Biological Science	3		3
SOC OR 11	Personality Development	3		3
HT 11	Principles of Food Selection and Preparation	2	3	3
HT 12	Principles of Clothing, Selection, Care & Maintenance	2	3	3
P E 11	Physical Fitness	2		2

NSTP 11	MIL. SCIENCE/CWTS 1	3		3
	TOTAL	24	6	26

FIRST YEAR - SECOND SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
ENGL 12	Writing in the Discipline	3		3
FIL 12	Pagbasa at Pagsulat Tungo sa Pananaliksik	3		3
MATH 12-B	College Algebra	3		3
SOC SCI 11-B	General Psychology with Drug Prevention	3		3
HT 13	Sewing Machine Operation & Simple Repair	2	3	3
HT 14-A	Household Services	2	6	4
PE 12	Rhythmic Activities	2		2
NSTP 12	MIL. SCIENCE/CWTS 1	3		3
	TOTAL	21	9	24

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SECOND YEAR - FIRST SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
ENGL 13	Speech Communication	3		3
NAT SCI 13	General Chemistry (Organic & Inorganic)	2	3	3
LIT 11-B	Literature of the Philippines	3		3
SOC SCI 12	Society, Culture and Family Planning	3		3
HIST 11	Philippine History: Its Roots & Development	3		3
HT 15-A	Basic Textile and Fabric Construction	2	3	3
HT 16-A	Food Microbiology	2	3	3
HT 17-A	Principles of Food Preservation	2	3	3
PE 13	Individual/ Dual Sports	2		2
	TOTAL	22	12	26

SECOND YEAR - SECOND SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
HIST 12	Rizal's Life, Works & Writings	3		3
LIT 12	Literatures of the World	3		3
SOC SCI 13	Principles of Economics, Taxation & Land Reform	3		3
CLOTHING 101	Beauty Care	2	6	4
FIL 13-A	Masining na Pagpapahayag	3		3
HT 18-A	Handicrafts and Creative Arts	2	3	3
HT 19-A	Basic Clothing Construction	2	3	3
HT 20-A	Home and Family Living	3		3
PE 14	Group Games & Team Sports	2		2
	TOTAL	23	12	27

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THIRD YEAR - FIRST SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
ENGL 14	Technical Writing	3		3
RES 11	Methods of Research	3		3
STAT 11-E	Designs & Statistics	3		3
EDUC 11-A	Child & Adolescent Development	3		3
COMP 11	Basic Computer	2	3	3
CLOTHING 102	Lingerie & Sleeping Garments	2	3	3
CLOTHING 103	Dress Trimmings, Accessories & Furnishing	2	6	4
CLOTHING 102	Meal Preparation & Management	1	6	3
TOTAL		19	18	25

THIRD YEAR - SECOND SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
MAPE	Music, Arts and Physical Education	3		3
FOODS 102	Family Nutrition & Diet Theraphy	2	3	3
EDUC 13-B	Values Education and Professional Ethics	3		3
SOC SCI 14-C	Politics & Governance with Philippine Constitution	3		3
CLOTHING 104-A	Infants & Children's Wear	2	3	3
CLOTHING 105	Basic Tailoring	2	6	4
CLOTHING 106	Unisex Clothing Construction	1	6	3
CLOTHING 107	Dressmaking	2	6	4
TOTAL		18	24	26

After 2nd semester of 3rd year, Students are issued the Certificate of Competency for Baking NCII

FOURTH YEAR - FIRST SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
CLOTHING 108	Advance Clothing Construction	2	6	4
CLOTHING 109-B	Clothing Entrepreneurship/ Tailoring	2	6	4
FOODS 105	Native Delicacies & Non-Flour Mixtures	2	3	3
FOODS 107	Baking & Flour Mixtures	2	6	4
FOODS 108	Human Resource & Home Management	1	6	3
TOTAL		9	27	18

FOURTH YEAR - SECOND SEMESTER				
COURSE CODE	DESCRIPTIVE TTILE	LEC	LAB	TOTAL UNITS
CLOTHING 110A	On the Job Training			6
CLOTHING 110B	Undergraduate Thesis			3
TOTAL		0	0	9

After 2nd semester of 4th year, Students are issued the Certificate of Competency for Commercial Cookery NCII

<i>TOTAL UNITS</i>			<i>181</i>
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