

**Industry Partners and Alumni Advisory Council Meeting**  
May 27, 2022

As the National University College of Tourism and Hospitality Management consistently and continuously strives the quality education for its students, the college conducted the industry partners and alumni advisory council meeting this May 27, 2022, to ensure that the existing curriculum being offered by the college is still on track, within the current specifications required by the industry to equip the students with competency. They will be prepared for the challenge of the corporate world and suffice the expectations of the industry to the graduates of the National University. This meeting has also been the venue to scrutinize the skills, knowledge, attitude, and outcomes of the program/ course subjects. The industry partners and the alumni shared their insights to improve and develop the Tourism and Hospitality Curriculum. The partners pointed out that attitude is the greatest sword of a person who wishes to work in the tourism and hospitality industry. Moreover, the acquisition and improvement of critical, logical, social, and decision-making skills should be more vigorous. Introducing research at the early age of stay in the University shall play a pivotal role in raising the said skills.

Commencement Time: 10:00 am

Concluding Time: 12:20 pm

<b>Organizer:</b> Mr. Kenneth Florendo		
<b>Admin</b>	<b>Faculty</b>	<b>Guests</b>
Ms. Medelene L. Forbes OIC Dean, CTHM	Ms. Mariel Catacutan	Mr. Errol Martin
Mr. Rodolfo E. Cabardo Program Chairperson, HM	Ms. Remedios Najera	Mr. Bon Kerwin Venturina
Mr. Christopher R. Manlapaz Program Chairperson, TM	Ms. Marichu Alvarez	Dr. Jenny Panchal
Mr. Jerry Gil Francisco	Ms. Gloria Wong	Mr. Mervin Iletto
	Mr. Mark Chris Lapuz	Ms. Nina Zorilla Baron Travel
	Mr. Aldrin Agasen	Ms. Rachel Maciano
	Mr. Kenneth Florendo	Ms. Ronellie Sy

N= 18

**Agenda**

1. Induction of the Industry Partners and Alumni
2. Curriculum Review and Collaboration Forum
3. Synthesis

## Organizer's Briefing and Program Run-down

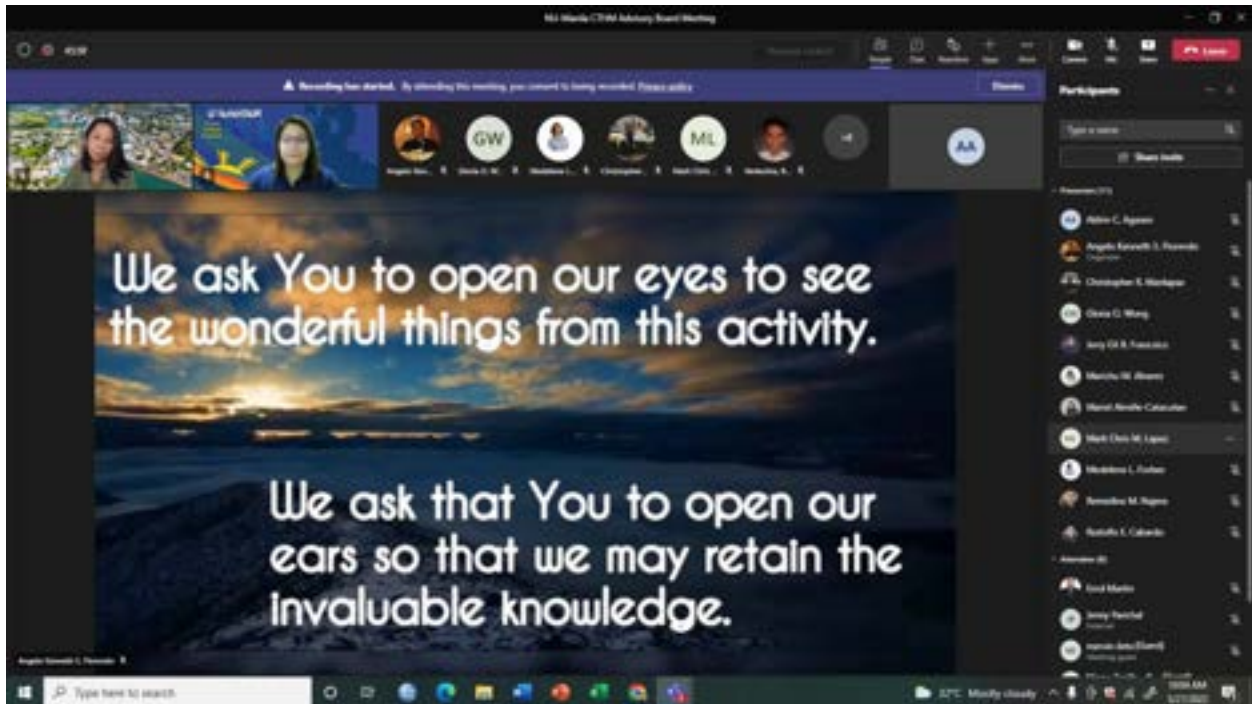




Event Proper



## Invocation



## Philippine National Anthem



## Opening Message of the College Dean

The screenshot shows a Zoom meeting interface. The main content area displays a slide titled "Opening Message". The slide features a portrait of Ms. Medelene L. Forbes, OIC Dean of the College of Tourism and Hospitality Management. The slide also includes the logo of the National University (NU) and the text "NATIONAL UNIVERSITY COLLEGE OF TOURISM AND HOSPITALITY MANAGEMENT". The Zoom interface includes a top bar with "Recording has started" and a "Participants" list on the right side. The bottom of the screen shows a Windows taskbar with the system clock at 10:18 AM on 4/27/2022.

## Purpose and Objectives Setting with the CENTRES College coordinator, Mr. Mark Chris Lapuz

The screenshot shows a Zoom meeting interface. The main content area displays a slide titled "Purpose and Objectives". The slide is mostly blank with a dark background and a yellow accent. The Zoom interface includes a top bar with "Recording has started" and a "Participants" list on the right side. The bottom of the screen shows a Windows taskbar with the system clock at 10:18 AM on 4/27/2022.

# Introduction of the Industry P



MSJ World CTM4 Industry Board Meeting

Recording has started. By attending this meeting, you consent to being recorded. Please notify

# Introduction of the Industry Partners and Alumni

Participants

- Clara G. Wong
- Jay G. S. Francisco
- Marissa M. Abano
- Marcel Marcella Cabanatan
- Mark Chen M. Lopez
- Michelle L. Kufan
- Rosemarie M. Rapin
- Rosalita E. Cabardo
- Members (1)
- Sund Marlon
- Jerry Pascual
- James Isaac Daniel
- Maria Zuzette S. Elwood
- Michael Isaac Daniel
- Rosemarie A. Ty
- Wendy Ann Rapin

12:17

Type here to search

32°C Mostly cloudy

12:18 AM

MSJ World CTM4 Industry Board Meeting

Recording has started. By attending this meeting, you consent to being recorded. Please notify

# Introduction of the Industry Partners and Alumni

Participants

- Clara G. Wong
- Jay G. S. Francisco
- Marissa M. Abano
- Marcel Marcella Cabanatan
- Mark Chen M. Lopez
- Michelle L. Kufan
- Rosemarie M. Rapin
- Rosalita E. Cabardo
- Members (1)
- Sund Marlon
- Jerry Pascual
- James Isaac Daniel
- Maria Zuzette S. Elwood
- Michael Isaac Daniel
- Rosemarie A. Ty
- Wendy Ann Rapin

12:42

Type here to search

32°C Mostly cloudy

12:18 AM

MSJ World CTM Advisory Board Meeting

Recording has started. By attending this meeting, you consent to being recorded. Please notify

Participants

10:24

# Introduction of the Industry Partners and Alumni

10:24

32°C Mostly cloudy

10:24 AM 10/13/2022

MSJ World CTM Advisory Board Meeting

Recording has started. By attending this meeting, you consent to being recorded. Please notify

Participants

10:27

# Introduction of the Industry Partners and Alumni

10:27

32°C Mostly cloudy

10:27 AM 10/13/2022





## Curriculum Presentation



Recording has started. By attending this meeting, you consent to being recorded. Please notify

## Tourism & Hospitality Management Curriculum 1<sup>st</sup> Year - Common Subjects

Subjects	Knowledge	Skills	Outcome	Recommendation
Basic Principles of Tourism and Hospitality	<ul style="list-style-type: none"> <li>Update the Tourism &amp; Hospitality industry components of tourism</li> <li>Impact of tourism</li> </ul>	<ul style="list-style-type: none"> <li>Articulate the inter-relationships of the tourism and hospitality industry</li> </ul>	<ul style="list-style-type: none"> <li>Strategize the students to understand and work effectively in a multi-cultural environment</li> </ul>	
Risk Management as Applied to Safety, Security and Sanitation	<ul style="list-style-type: none"> <li>Understand the principles of personal hygiene</li> <li>Food safety, sanitation practices</li> <li>Occupational health</li> <li>Safety procedures, and basic first aid</li> </ul>	<ul style="list-style-type: none"> <li>Perform and apply the basic functions of management, personal hygiene, food safety practices, occupational health procedures and basic first aid</li> </ul>	<ul style="list-style-type: none"> <li>Apply to the food safety, preparation and menu management</li> </ul>	
History/Principles of Tourism and Hospitality	<ul style="list-style-type: none"> <li>Integrate and be familiarized with the various sector operators in tourism and hospitality</li> <li>It's the aspects of the external factors and trends.</li> </ul>	<ul style="list-style-type: none"> <li>Develop critical and analytical skills</li> </ul>	<ul style="list-style-type: none"> <li>Industry evaluation and participation in the strategic plan based on the given case/ scenario</li> </ul>	
Philippine Culture and Tourism Geography	<ul style="list-style-type: none"> <li>Understand with the various local and regional norms, differences and cultures</li> <li>Familiarize with the different geographical characteristics, political structure and tourist destinations, local products and services</li> </ul>	<ul style="list-style-type: none"> <li>Analyze and compare the mechanism, logistics, operations and tourism network system based on the geographical advantages and disadvantages</li> </ul>	<ul style="list-style-type: none"> <li>Strategical analysis/ Case Analysis</li> </ul>	
Quality Service Assessment in Tourism and Hospitality	<ul style="list-style-type: none"> <li>Update the tourism and hospitality service trends that affect the quality and efficiency of the hotel and restaurant operations</li> <li>Understand the theories, models, and concepts of service quality</li> </ul>	<ul style="list-style-type: none"> <li>Observe the fundamentals of service standards and apply these concepts and techniques to the industry operational situations</li> </ul>	<ul style="list-style-type: none"> <li>Strategical analysis/ Case Analysis</li> <li>Participate in a real-world workshop related to the service quality</li> </ul>	
MULTICULTURAL DIVERSITY IN KNOWLEDGE FOR THE TOURISM	<ul style="list-style-type: none"> <li>Comprehend the cultural difference and organizational norms of local and international work environment</li> <li>Describe how diversity global organization and promote self awareness regarding the cultural differences.</li> </ul>	<ul style="list-style-type: none"> <li>Backed with knowledge that will apply to the future work atmosphere</li> </ul>	<ul style="list-style-type: none"> <li>Case Analysis</li> <li>Workshop about the consequences/ needs in managing cultural diversity.</li> </ul>	

Participants

- Oliver O. Wong
- Jay O B. Francisco
- Martha M. Abano
- Marcel Acosta-Cabrera
- Mark Chris M. Lopez
- Madeline L. Pardo
- Remedios M. Reyes
- Stephanie E. Cabardo
- Assistant IT
- Todd Martin
- Jenny Peralta
- marcelo\_ben\_01@msu.edu.ph
- Maria Zuzette G. Elwell
- jeffrey\_morales@msu.edu.ph
- Stephanie A. Uy
- Wendeline Ben Ramos

Recording has started. By attending this meeting, you consent to being recorded. Please notify

## Hospitality Management Curriculum 3<sup>RD</sup> Year

Subjects	Knowledge	Skills	Outcome	Recommendation
Applied Service Skills and Professionalism (PMS & PMS)	<ul style="list-style-type: none"> <li>Discuss the restaurant work related technology (PMS &amp; PMS)</li> </ul>	<ul style="list-style-type: none"> <li>Technical know-how in managing and using various restaurant work related technologies</li> </ul>	<ul style="list-style-type: none"> <li>Assessment and certification of competence (PMS/ Accor Software)</li> </ul>	
Supply Chain Management in Hospitality Business	<ul style="list-style-type: none"> <li>Fundamental concepts of managing the complete movement of products and services (suppliers to production to end-user)</li> </ul>	<ul style="list-style-type: none"> <li>Classify business according to elements of supply chain management</li> <li>Associate with the buying behavior that will affect the B2B</li> </ul>	<ul style="list-style-type: none"> <li>Class review about the structure of the supply chain management (with special report)</li> </ul>	
Operations Management	<ul style="list-style-type: none"> <li>Experiences with the processes and procedures of the restaurant and hotel operations</li> <li>Understand the various contributors in the hotel and restaurant environments and the impact of the external market</li> </ul>	<ul style="list-style-type: none"> <li>Apply the processes and procedures in handling, operating and managing service operations for both hotel and restaurant setting</li> </ul>	<ul style="list-style-type: none"> <li>Actual Operation of PMS</li> <li>Participate in various classes</li> </ul>	
Business Development	<ul style="list-style-type: none"> <li>Understand the nature of operating a business and its operations</li> <li>Propose, finance capital, investments, and preparation of the business</li> <li>Participate with the components of the business plan order</li> </ul>	<ul style="list-style-type: none"> <li>Create menu depending on the various occasions</li> <li>Create layout and set-up</li> <li>Provide documents, and create workforce based on the event and its size</li> <li>Provide B2B</li> </ul>	<ul style="list-style-type: none"> <li>Complete business proposal</li> <li>Participate in the various</li> </ul>	
Business International & Basic French	<ul style="list-style-type: none"> <li>Learn the basic international French terms and industry jargons</li> <li>Understanding behavior</li> </ul>	<ul style="list-style-type: none"> <li>History of the industry operations</li> <li>Industry terms and jargons</li> <li>Generate language (voice recording) appropriate business jargons</li> </ul>	<ul style="list-style-type: none"> <li>Business administrative</li> <li>Classroom/ Conversation in French</li> </ul>	
Entrepreneurship in Tourism and Hospitality	<ul style="list-style-type: none"> <li>Experiences with the current hospitality and tourism products and services that currently existing in the market</li> <li>Learn the components of the Business Plan</li> </ul>	<ul style="list-style-type: none"> <li>Conduct innovative products and services through consultation of the Business plan</li> <li>Formulate strategic plan based on the result of the research</li> </ul>	<ul style="list-style-type: none"> <li>Business Plan</li> <li>Defense</li> </ul>	

Participants

- Oliver O. Wong
- Jay O B. Francisco
- Martha M. Abano
- Marcel Acosta-Cabrera
- Mark Chris M. Lopez
- Madeline L. Pardo
- Remedios M. Reyes
- Stephanie E. Cabardo
- Assistant IT
- Todd Martin
- Jenny Peralta
- marcelo\_ben\_01@msu.edu.ph
- Maria Zuzette G. Elwell
- jeffrey\_morales@msu.edu.ph
- Stephanie A. Uy
- Wendeline Ben Ramos

Recording has started. By attending this meeting, you consent to being recorded. Please notify

## Hospitality Management Curriculum OTHER ELECTIVE SUBJECTS

Subjects	Knowledge	Skills	Outcome	Recommendation
CLASSICAL FRENCH CUISINE	<ul style="list-style-type: none"> <li>The evolution and the management of the French Cuisine</li> <li>Contribution of the classical techniques to the modern cuisine</li> </ul>	<ul style="list-style-type: none"> <li>History and gastronomy of the French Cuisine</li> </ul>	<ul style="list-style-type: none"> <li>Research paper</li> <li>Individual output</li> </ul>	
FOOD STYLING AND DESIGN	<ul style="list-style-type: none"> <li>Learn the art of food presentation and styling</li> <li>Learn to achieve food photography</li> </ul>	<ul style="list-style-type: none"> <li>Styling of the food plating, and food photography</li> </ul>	<ul style="list-style-type: none"> <li>Coffee table book</li> <li>Food magazines</li> </ul>	
DATA ANALYTICS IN HOSPITALITY INDUSTRY	<ul style="list-style-type: none"> <li>Understand how the data or figures affect the operations and performance of the business related to hospitality and tourism industry</li> </ul>	<ul style="list-style-type: none"> <li>analyse and interpret the data</li> <li>Provide a business performance presentation</li> <li>Improve critical, logical, and decision-making skills</li> </ul>	<ul style="list-style-type: none"> <li>Business Performance Analysis</li> </ul>	
CRISIS AND CROWD MANAGEMENT	<ul style="list-style-type: none"> <li>Tactics and implications of the crowd and crisis management</li> <li>Business capital behind the crowd and crisis management and their responsibilities</li> <li>Considerations in planning crowd and crisis management</li> </ul>	<ul style="list-style-type: none"> <li>analyse and monitor the crowd and manage risks</li> <li>Formulate contingency plan</li> <li>Improve knowledge, critical, and decision-making skills</li> </ul>	<ul style="list-style-type: none"> <li>Crowd and Crisis Management plan</li> </ul>	
REVENUE MANAGEMENT	<ul style="list-style-type: none"> <li>Experiences with the factors that affects the revenue generation of the business</li> <li>Understand the figures and data in the financial statement</li> </ul>	<ul style="list-style-type: none"> <li>Compare and ensure the financial statement</li> <li>Formulate a revenue generation and pricing strategy based on the current situation and option of the supply chain and market share</li> </ul>	<ul style="list-style-type: none"> <li>Business performance analysis</li> <li>Participate in the revenue management training</li> </ul>	

## Tourism Management Curriculum

Recording has started. By attending this meeting, you consent to being recorded. Please notify

## Tourism Management Curriculum 2<sup>nd</sup> Year

Subjects	Knowledge	Skills	Outcome	Recommendation
Professional Development and Applied Ethics	<ul style="list-style-type: none"> <li>Self and Self's as Professional</li> <li>Learning, Communication, and Workplace Ethics</li> </ul>	<ul style="list-style-type: none"> <li>Communication Skills</li> <li>Problem-Solving Skills</li> </ul>	<ul style="list-style-type: none"> <li>Improvement of Personal Confidence, Tenacity, and Professionalism</li> </ul>	<ul style="list-style-type: none"> <li>Professional Etiquette, Interview, and Work Ethics</li> <li>Reflection</li> </ul>
Global Culture and Tourism Geography	<ul style="list-style-type: none"> <li>World Geography: Different Culture around the World, and Position of Interest of International Destination</li> </ul>	<ul style="list-style-type: none"> <li>Communication Skills</li> <li>Interpersonal and Presentation Skills</li> <li>Map-making</li> </ul>	<ul style="list-style-type: none"> <li>Support for Multicultural Diversity</li> <li>Personal Confidence and Teamwork</li> </ul>	<ul style="list-style-type: none"> <li>International Destination Profile and Promotional Sales Presentation</li> </ul>
Legal Aspects in Tourism and Hospitality	<ul style="list-style-type: none"> <li>Legal Aspects: Research in Tourism and Hospitality Industry</li> </ul>	<ul style="list-style-type: none"> <li>Problem-Solving Skills</li> <li>Decision-making Skills</li> <li>Technical Writing</li> </ul>	<ul style="list-style-type: none"> <li>Tactics and Policies</li> <li>Compliance in Regulation</li> </ul>	<ul style="list-style-type: none"> <li>Case Studies in Tourism and Hospitality Industry</li> </ul>
Applied Business Tools and Technologies in Tourism	<ul style="list-style-type: none"> <li>Route and Itinerary Planning</li> <li>Software and Specifics: Promote or Analyze a Market, Online Marketing System</li> </ul>	<ul style="list-style-type: none"> <li>Online Reservation Skills</li> <li>Planning and Organization Skills</li> <li>Technical Writing</li> </ul>	<ul style="list-style-type: none"> <li>Search Information</li> <li>Reservation</li> </ul>	<ul style="list-style-type: none"> <li>Industry QR Proficiency Certification</li> </ul>
Tour and Travel Management	<ul style="list-style-type: none"> <li>Tour Operations Cycle</li> <li>Tour Planning, Reservation, Booking, Packaging, and Promotion</li> </ul>	<ul style="list-style-type: none"> <li>Planning and Organization Skills</li> <li>Problem-Solving Skills</li> <li>Promotional Skills</li> </ul>	<ul style="list-style-type: none"> <li>Search Information</li> <li>Reservation</li> </ul>	<ul style="list-style-type: none"> <li>Tour Package Proposal and Presentation</li> </ul>
Practices in (Business) Travel Agencies	<ul style="list-style-type: none"> <li>Travel Agency Operations and Workplace Interaction</li> </ul>	<ul style="list-style-type: none"> <li>Problem-Solving Skills</li> <li>Decision-making Skills</li> <li>Team Management Skills</li> </ul>	<ul style="list-style-type: none"> <li>Improvement of Professionalism and Serviceability</li> <li>Efficiency</li> </ul>	<ul style="list-style-type: none"> <li>Management Simulation: Group Training on Reservation Operations</li> </ul>
Sustainable Tourism	<ul style="list-style-type: none"> <li>Sustainable Tourism Assessment</li> <li>Parameters, Impact Mitigation</li> <li>Research and Implementation</li> </ul>	<ul style="list-style-type: none"> <li>Initiative Skills</li> <li>Problem-Solving Skills</li> <li>Research and Technical Writing Skills</li> </ul>	<ul style="list-style-type: none"> <li>Search Information</li> <li>Report on the Environment and Community</li> </ul>	<ul style="list-style-type: none"> <li>Sustainable Tourism Program Case Study</li> </ul>





1. We have to look at what our neighboring countries are doing.
2. More Global Approach
3. Well-rounded graduates (work ethics and personality development)
4. No focus on the understanding customer and customer experience.
5. The college provides outcomes that develop and improve critical thinking and decision-making skills.
6. Research should be endorsed as early as the first year.



1. Bartender is in demand on the cruise ship.
2. Bartenders are mixologists and interveners.
3. Instill the students the confidence that will be their weapon in the future.
4. Practicum – experience is the most important thing.
5. Attitude is an essential thing in the industry.
6. Must know how to socialize with the diverse environment of the tourism and hospitality industry.



1. Attitude will be the edge of anyone who will engage in tourism and hospitality management.
2. Flexibility, time management, and dedication at work.
3. Focus as well on customer service.



1. Add Japanese, Korean, and Chinese languages in the foreign language, especially on an international flight.
2. First aid and Emergency response should also be included and will be an edge of the applicant.
3. Swimming should also be included as the student's PE.
4. SOLAS
5. Must have a mock cabin for the students to be more familiarized with the actual scenario at flight.
6. Attitude and personality enhancement.
7. Food and Beverage in Flight and plating are also essentials on the flight, especially in the business class.
8. Social skills and work ethics are also necessary.



1. Decision-making skills should be emphasized.
2. Foreign Language – Japanese, Korean, Spanish, and German
3. Partner with the language schools
4. Critical and logical skills are also essentials
5. First aid and emergency response.
6. Philtoa membership



1. Trimestral should cut the years, and semestral should be for the four years





1. Research should be introduced to the students at an early age.
2. Hospitality operations management must still include in the curriculum.
3. Attitude
4. Swimming as the CTHM's PE.
5. Add foreign languages to the curriculum.



# Awarding of Certificates



Recording has started. By attending this meeting, you consent to being recorded. Please notify

**NATIONAL UNIVERSITY**  
COLLEGE OF TOURISM AND  
HOSPITALITY MANAGEMENT

# Certificate of Appreciation

is given to

## Mr. Mervin O. Ileta

For sharing his valuable insights as a member  
of the CTHM Industry and Alumni Advisory  
Council Meeting

Given this 27th day of May 2022 at  
National University - Manila

*Ms. Mercedes Forbes*  
Dean  
College of Tourism and Hospitality Management

Participants

- Christopher B. Montague
- Olivia O. Wang
- Jerry G.R. Francisco
- Marino M. Abasco
- Marcelo Benito Calacanan
- Mark Chris M. Lopez
- Michael L. Kuffus
- Rosemarie M. Reyes
- Rubitha E. Cabardo
- Person ID
- David Martin
- Jerry Forcella
- Maria Zuzette S. Elwell
- jeffrey.mercader@nu.edu.ph
- Rosemarie M. Reyes
- Mercedes Forbes

11:38 AM

Recording has started. By attending this meeting, you consent to being recorded. Please notify

**NATIONAL UNIVERSITY**  
COLLEGE OF TOURISM AND  
HOSPITALITY MANAGEMENT

# Certificate of Appreciation

is given to

## Ms. Rachel T. Marciano

For sharing her valuable insights as a member  
of the CTHM Industry and Alumni Advisory  
Council Meeting

Given this 27th day of May 2022 at  
National University - Manila

*Ms. Mercedes Forbes*  
Dean  
College of Tourism and Hospitality Management

Participants

- Christopher B. Montague
- Olivia O. Wang
- Jerry G.R. Francisco
- Marino M. Abasco
- Marcelo Benito Calacanan
- Mark Chris M. Lopez
- Michael L. Kuffus
- Rosemarie M. Reyes
- Rubitha E. Cabardo
- Person ID
- David Martin
- Jerry Forcella
- Maria Zuzette S. Elwell
- jeffrey.mercader@nu.edu.ph
- Rosemarie M. Reyes
- Mercedes Forbes

11:38 AM

Microsoft Teams Meeting: 6:11 Manila CTHM Advisory Board Meeting

Recording has started. By attending this meeting, you consent to being recorded. Please notify

**Certificate of Appreciation**  
is given to  
**Ms. Ronellie Alfonso-Sy**  
For sharing her valuable insights as a member of the CTHM Industry and Alumni Advisory Council Meeting  
Given this 27th day of May 2022 at  
National University - Manila

Ms. Mercedes Fortes  
Dean  
College of Tourism and Hospitality Management

Participants: Christopher B. Montague, Clara O. Wang, Amy G.E. Francisco, Marichu M. Abasco, Maril Ronelle Calacion, Mark Chris M. Lopez, Marikrish L. Kuffas, Rosendo M. Aguirre, Rubille C. Calambas, Precious Jil, Ford Martin, Jenny Panchal, Maria Zofia - E., Elveth, Juelal Mercedes/Elveth, Rosendo A. Jr, Marikrish, Ben Ramos

12:08 PM UTC+8

Microsoft Teams Meeting: 6:11 Manila CTHM Advisory Board Meeting

Recording has started. By attending this meeting, you consent to being recorded. Please notify

**Certificate of Appreciation**  
is given to  
**Dr. Jenny H. Panchal**  
For sharing her valuable insights as a member of the CTHM Industry and Alumni Advisory Council Meeting  
Given this 27th day of May 2022 at  
National University - Manila

Ms. Mercedes Fortes  
Dean  
College of Tourism and Hospitality Management

Participants: Christopher B. Montague, Clara O. Wang, Amy G.E. Francisco, Marichu M. Abasco, Maril Ronelle Calacion, Mark Chris M. Lopez, Marikrish L. Kuffas, Rosendo M. Aguirre, Rubille C. Calambas, Precious Jil, Ford Martin, Jenny Panchal, Maria Zofia - E., Elveth, Juelal Mercedes/Elveth, Rosendo A. Jr, Marikrish, Ben Ramos

12:08 PM UTC+8

National University CTM Industry Board Meeting

Recording has started. By attending this meeting, you consent to being recorded. Please notify

Participants

**Certificate of Appreciation**  
is given to  
**Mr. Bon Kerwin I. Venturina**  
For sharing his valuable insights as a member  
of the CTM Industry and Alumni Advisory  
Council Meeting  
Given this 27th day of May 2022 at  
National University - Manila  
Ms. Marlene Fortes  
Dean  
College of Tourism and Hospitality Management

10:02 PM  
MTC - Mostly sunny

National University CTM Industry Board Meeting

Recording has started. By attending this meeting, you consent to being recorded. Please notify

Participants

**Synthesis**

10:03 PM  
MTC - Mostly sunny

MSJ Manila CTM Faculty Board Meeting

Recording has started. By attending this meeting, you consent to being recorded. Please notify

Meeting chat

**Synthesis**

12:18 PM

This screenshot shows a Zoom meeting in progress. The main window displays a slide with the word "Synthesis" in white text on a dark blue background, set against a larger background of orange and red geometric shapes. The top of the screen shows the Zoom interface with a toolbar and a notification that recording has started. On the right, a meeting chat is visible with several messages from participants, including a thank you note and a question about a business plan. The bottom of the screen shows the Windows taskbar with the system tray indicating 12:18 PM on 12/11/2020.

MSJ Manila CTM Faculty Board Meeting

Recording has started. By attending this meeting, you consent to being recorded. Please notify

Meeting chat

**Synthesis**

12:19 PM

This screenshot shows the same Zoom meeting from a different perspective. The main window now displays a grid of video thumbnails for various participants, including those with "National U" backgrounds and others with personal photos. The "Synthesis" slide is still visible in the top left corner. The meeting chat on the right shows a continuation of the discussion, with a participant asking for clarification on a business plan and another responding. The system tray at the bottom shows the time as 12:19 PM on 12/11/2020.







