

## Curriculum

### 1<sup>st</sup> Year

| Course Name                               |          | hours | credit |
|---|----------|-------|--------|
| Chinese Studies                           | Required | 36    | 2      |
| English Listening and Speaking I          | Required | 18    | 2      |
| Reading and Writing in English I          | Required | 18    | 2      |
| English Listening and Speaking II         | Required | 18    | 2      |
| Reading and Writing in English II         | Required | 18    | 2      |
| Physical Education                        | Required | 18    | 2      |
| Introduction to Computer Science          | Required | 72    | 3      |
| Chinese Food Cooking and Practice         | Required | 72    | 3      |
| Principle of Food Science                 | Required | 36    | 2      |
| Introduction to Tourism                   | Required | 36    | 2      |
| International Etiquettes                  | Required | 72    | 3      |
| Western-Style Food Cooking and Practice I | Required | 72    | 4      |
| Nutrition                                 | Required | 36    | 2      |
| Management Science                        | Required | 54    | 3      |

### 2<sup>nd</sup> Year

| Course Name                          |          | hours | credit |
|--------------------------------------|----------|-------|--------|
| English Listening and Speaking III   | Required | 18    | 2      |
| Reading and Writing in English III   | Required | 18    | 2      |
| English Listening and Speaking IV    | Required | 18    | 2      |
| Reading and Writing in English IV    | Required | 18    | 2      |
| Economics                            | Required | 54    | 3      |
| Accounting                           | Required | 54    | 3      |
| Dining Management                    | Required | 36    | 2      |
| Baking Principles and Practice I     | Required | 72    | 4      |
| Food Sanitation and Safety           | Required | 36    | 2      |
| Hospitality Japanese Conversation I  | Required | 36    | 2      |
| Human Resource Management            | Required | 54    | 3      |
| Hospitality English Conversation I   | Required | 36    | 2      |
| Hospitality Service Practice         | Required | 54    | 3      |
| Hospitality English Conversation II  | Elective | 36    | 2      |
| Business Ethics                      | Elective | 36    | 2      |
| Beverage Management and Practice I   | Elective | 54    | 2      |
| Hospitality Japanese Conversation II | Elective | 36    | 2      |

|  |          |    |   |
|--|----------|----|---|
| Chinese Food Cooking and Practice          | Elective | 72 | 2 |
| Baking Principles and Practice II          | Elective | 72 | 2 |
| Western-Style Food Cooking and Practice II | Elective | 72 | 2 |
| Beverage Management and Practice II        | Elective | 36 | 2 |
| Chinese Snack Cooking and Practice         | Elective | 72 | 3 |
| Menu Planning and Cost                     | Elective | 72 | 3 |

### 3<sup>rd</sup> Year

| Course Name                            |          | hours | credit |
|--|----------|-------|--------|
| Hospitality Marketing Strategy         | Required | 54    | 3      |
| Campus Internship                      | Required | 72    | 4      |
| Hospitality Information Technology     | Elective | 36    | 2      |
| HACCP for Food and Beverage            | Elective | 36    | 2      |
| Group Meal Preparation and Management  | Elective | 54    | 3      |
| Creative Cuisine and Practice          | Elective | 54    | 3      |
| Wine Knowledge                         | Elective | 36    | 2      |
| Taiwanese Cuisine                      | Elective | 54    | 3      |
| Hotel Construction and Plan            | Elective | 36    | 2      |
| Housekeeping and Front Desk Management | Elective | 54    | 3      |
| MICE Management                        | Elective | 36    | 2      |
| Hospitality Purchasing                 | Elective | 36    | 2      |

### 4<sup>rd</sup> Year

| Course Name                        |          | hours | credit |
|------------------------------------|----------|-------|--------|
| Off-campus Full-time Internship I  | Required |       | 10     |
| Off-campus Full-time Internship II | Elective |       | 10     |
| Case Study for Hospitality         | Elective | 54    | 3      |
| Diet Science and Practice          | Elective | 36    | 2      |
| Chain Restaurant Management        | Elective | 36    | 2      |
| Boutique Hotel Management          | Elective | 36    | 2      |
| Restaurant Planning and Opening    | Elective | 36    | 2      |

1. Year 4 Students are required to take Off-Campus Full-time Internship I to perform a six-month internship in the first semester of the 4<sup>rd</sup> Year. Off-Campus Full-time Internship II is an elective course. If students take this course, the internship will be performed in the second semester of the 4<sup>rd</sup> Year.

2. To obtain the Bachelor Degree in Hospitality Management the student must study all of the required courses, meet the progression requirements and accumulate a minimum of 128 credits to obtain the award.

3. Final cumulative GPA: 80-100: A, 70-79: B, 60-69: C, 50-59: D (fail), 40-49: E