

Department of Food and Beverage Management

Curriculum Requirements for Enrollees in the Academic Year 112 (Fall 2023)

Program	Four-year technical college program of the Day Division		
Group	None		
Class Type	Regular Class		
Special Program	None		
Curriculum Committee	Department Curriculum	112. 04. 21／114. 04. 23(修訂)	
	College Curriculum	112. 05. 09／114. 05. 26(修訂)	
	University Curriculum	112. 05. 29／114. 06. 09(修訂)	
	Academic Affairs	112. 05. 29／114. 06. 09(修訂)	
Graduation Credits /Study Duration	At least 128 credits required (normally 4 years).		
Credit Load per Semester	Students in Grades 1 and 2 must take no fewer than 16 credits and no more than 28 credits per semester. Students in Grades 3 and 4 must take no fewer than 9 credits and no more than 25 credits per semester.		
Required and Elective	Credits	Subject Category	Credits
Required	83 Credits	General Education	22 Credits
		Major Required	57 Credits
		College Major	4 Credits
Elective	45 Credits	General Education	8 Credits
		Major Elective	37 Credits
Graduation	Course Title	Description	Regulations/Notes
Cross-disciplinary Credit Courses	Cross-disciplinary Program Learning(0/1)	Students must complete at least one (micro) credit program offered by their respective college before graduation, or a (micro) credit program from another college with the approval of their own college.	1.Regulations for the Establishment of Credit Programs
Cross-disciplinary Credit Program	Digital Technology Micro- Credit Program Learning(0/1)	A Micro-Credit Program in Digital Technology offered by the student' s respective college	2.Guidelines for the Implementation of Interdisciplinary (Micro) Credit Programs
English Certificate	English Proficiency Test(0/2)	Students must pass the General English Proficiency Test (GEPT) Basic Level (or equivalent) during their studies.	1.Principles for the Implementation of English Courses and English Proficiency Graduation Requirements
Practical Project	Practical Project(2/2)	According to the regulations of each department	1.Regulations for the Implementation of “Practical Projects, Special Projects, Research Projects, and Graduation Design” 2.Regulations of Each Department
Practical Project	Practical Project(2/2)	According to the regulations of each department	1.Regulations for the Implementation of “Practical Projects, Special Projects, Research Projects, and Graduation Design” 2.Regulations of Each Department

Professional		Professional		Students must obtain at least one			Regulations of Each		
Off-campus internship		In accordance with the regulations of each department		In accordance with the regulations of each department			In accordance with the University' s Regulations for Student Off-Campus Internships and the relevant regulations of each department		
Other Regulations									
Remarks		"Computer Course" means computer access is required (computer and internet usage fee). Graduation Requirements : 「G01」 : Cross-disciplinary Credit Program: Cross-disciplinary Learning 「G02」 : Cross-disciplinary Credit Program: Digital Technology Micro Program 「G03」 : English Proficiency Certificate 「G04」 : Practical Project 「G04」 : Practical Project 「G05」 : Professional Certificate 「G06」 : Off-campus Internship							
First Semester, First Year					Second Semester, First Year				
Course	Course	Course Name	Credits / Hours	Notes	Course	Course	Course Name	Credits / Hours	Notes
General Education	496134	Chinese(1)	2/2		General Education	496234	Chinese(2)	2/2	
General Education	492001		2/2		General Education	492002	English (II)	2/2	
General Education	4912A0	physical education (1)	1/2		General Education	4912B0	physical education (2)	1/2	
General Education	490134	Community Service and Learning(1)	0/1		General Education	490234	Community Service and Learning(2)	0/1	
General Education	497A00		2/2		General Education	497B00		2/2	
College Major	40VN33	Creativity and Entrepreneurship	2/2		College Major	40VN32	Life aesthetics	2/2	
Major Required	434H00	Catering management	2/2		Major Required	434H04	Food Cost Control and Analysis	2/2	
Major Required	434H01	Food nutrition and hygiene	2/2		Major Required	434H05	Western Cooking	3/4	
Major Required	434H02	Chinese Cooking	3/4		Major Required	434H06	Drink practice	2/2	
Major Required	434H03	Bake Food	3/4		Major Required	434H21	Computational Thinking and Creative Programming	2/3	Computer Course
Major Elective	434P01	Customer Relationship Management	2/2		Major Elective	434P00	Understanding and purchasing ingredients	2/2	
Major Elective	434P03	Cutting and Sculpturing Vegetables and Fruit	2/2		Major Elective	434P02	Food Safety Control System	2/2	
23 Credits, 27 Hours					22 Credits, 26 Hours				
First Semester, Second Year					Second Semester, Second Year				
Course	Course	Course Name	Credits / Hours	Notes	Course	Course	Course Name	Credits / Hours	Notes
General Education	496434	Contemporary Taiwan and Moder World	2/2		General Education	496334	Practical Chinese	2/2	
General Education	492003	English(III)	2/2		General Education	496634	Environment and Human Ecology	2/2	
General Education	4913C0	physical education (3)	1/2		General Education	492004	English (IV)	2/2	
General Education	497C00		2/2		General Education	4913D0	physical education (4)	1/2	
Major Required	434H07	Multimedia Production	2/3	Computer Course	General Education Liberal Arts Elective	497D00		2/2	
Major Required	434H08	Catering services	2/3		Major Required	434H10	Internet Application	2/3	Computer Course

Major Required	434H09	Catering workplace practice (一)	1/2		Major Required	434H11	Food workplace ethics	2/2	
Major Elective	434P04	Purchasing for the Food and Beverage	2/2		Major Required	434H12	Catering workplace practice (二)	1/2	
Major Elective	434P05	Western Light Meal	2/3		Major Elective	434P08	Consumer Behavior	2/2	
Major Elective	434P06	Biscuit production	2/3		Major Elective	434P09	International Etiquette	2/2	
Major Elective	434P07	Tea art and tea ceremony	2/2		Major Elective	434P10	Coffee extract technology	2/2	
Major Elective	434P38	Agri-food education	2/2		Major Elective	434P11	Popular drink and ice product modulation	2/2	
22 Credits, 28 Hours					22 Credits, 25 Hours				
First Semester, Third Year					Second Semester, Third Year				
Course	Course	Course Name	Credits / Hours	Notes	Course	Course	Course Name	Credits / Hours	Notes
Major Required	434H22	Semester Off-Campus Internship	9/9	G06	Major Required	434H22	Semester Off-Campus Internship	9/9	G06
Major Elective	434NE4	Understanding and Application of Halal Food Ingredients	3/3		Major Elective	434P49	Semester Off-Campus Internship	9/9	
Major Elective	434NE5	Formulation and Application of Halal Non-Alcoholic Beverages	4/4		Major Elective	434P12	Catering project management	2/2	
Major Elective	434NE6	Practical Training in Halal Culinary Preparation	4/4		Major Elective	434P13	Dining career planning and counseling	2/2	
Major Elective	434NE7	Labor Laws and Regulations	1/1		Major Elective	434P14	Store Service Management	2/2	
Major Elective	434P12	Catering project management	2/2		Major Elective	434P15	Catering Internet marketing	2/2	
Major Elective	434P13	Dining career planning and counseling	2/2		Major Elective	434P16	Harbor production	2/3	
Major Elective	434P14	Store Service Management	2/2		Major Elective	434P17	Chinese Style Rice Processing	2/3	
Major Elective	434P15	Catering Internet marketing	2/2		Major Elective	434P18	Wine Tasting	2/2	
Major Elective	434P16	Harbor production	2/3		Major Elective	434P19	Spirits practice	2/2	
Major Elective	434P17	Chinese Style Rice Processing	2/3		Major Elective	434P20	Teppanyaki	2/3	
Major Elective	434P18	Wine Tasting	2/2		Major Elective	434P21	Western-Style Desert Making	3/4	
Major Elective	434P19	Spirits practice	2/2						
Major Elective	434P20	Teppanyaki	2/3						
Major Elective	434P21	Western-Style Desert Making	3/4						
42 Credits, 46 Hours					39 Credits, 43 Hours				
First Semester, Fourth Year					Second Semester, Fourth Year				
Course	Course	Course Name	Credits / Hours	Notes	Course	Course	Course Name	Credits / Hours	Notes
General Education	492134	English Proficiency qualification	0/2	G03	College Major	40VN46	Cross-Domain Program Learning	0/1	G01
Major Required	434H14	Case Study(一)	1/2	G04	College Major Required	40VN50	Life application digital technology micro-learning program	0/1	G02
Major Required	434H15	Food Marketing Management	2/2		Major Required	434H17	Case Study(二)	1/2	G04

Major Required	434H16	Quantitative Research Methods	2/2		Major Required	434H18	Catering skills test	0/2	G05
Major Elective	434P23	Catering Human Resource Management	2/2		Major Required	434H19	Banquet Management	2/2	
Major Elective	434P24	Cultural Food	2/2		Major Required	434H20	Hospitality English	2/2	
Major Elective	434P25	Catering product development and menu design	2/2		Major Elective	434P33	Catering creative thinking training	2/2	
Major Elective	434P26	Restaurant chain business operations	2/2		Major Elective	434P34	Restaurant Planning and Management	2/2	
Major Elective	434P27	Creative bread	3/4		Major Elective	434P35	Bar Management	2/2	
Major Elective	434P28	Chinese Style Wheat Flour Processing	2/3		Major Elective	434P36	Taiwanese Cuisine	2/3	
Major Elective	434P29	Latte Art	2/2		Major Elective	434P37	Chocolate Making	2/3	
Major Elective	434P30	Japanese Cuisine	2/3						
Major Elective	434P31	Roasting and Sensory	2/3						
Major Elective	434P32	permanent education	2/2						
26 Credits, 33 Hours					15 Credits, 22 Hours				