

Department of Food and Beverage Management

Curriculum Requirements for Enrollees in the Academic Year 114 (Fall 2025)

Program	Four-year technical college program of the Day Division		
Group	None		
Class Type	Regular Class		
Special Program	None		
Curriculum Committee	Department Curriculum	114.04.23	
	College Curriculum	114.05.26	
	University Curriculum	114.06.09	
	Academic Affairs	114.06.09	
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	72 Credits	General Education	19 Credits
		Major Required	51 Credits
		College Major	2 Credits
Elective	56 Credits	General Education	8 Credits
		Major Elective	48 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
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	1. 大三因校外實習課程，故當年度課程採對開方式開課。 2. 專業必修需修得51學分，專業選修需修得48學分。 3. 需取得兩張專業領域證照、一張英文證照、一張資訊證照。		
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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 「G06」 : Off-campus Internship Course Remark : 「T02」 : EMI Courses (English-Medium Instruction) are offered as scheduled during the semester. 「T21」 : Joint Course (Co-offered)		
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First Semester, First Year					Second Semester, First Year				
Course	Course	Course Name	Credits / Hours	Notes	Course	Course	Course Name	Credits / Hours	Notes
General Education	496834	Literary Appreciation and Expression	2/2		General Education	496934	Practical Chinese	2/2	
General Education	492001		2/2		General Education	492002	English (II)	2/2	
General Education	4912C0	Physical Education(1)	2/2		General Education	4912D0	Physical Education(2)	2/2	
General Education	490334	Community Service & Learning(1)	0.5/1		General Education	490434	Community Service & Learning(2)	0.5/1	
General Education	497A00		2/2		General Education	497B00		2/2	
Major Required	434H00	Catering management	2/2		College Major	40VN32	Life aesthetics	2/2	
Major Required	434H01	Food nutrition and hygiene	2/2		Major Required	434H25	Western Cuisine Cooking	3/3	
Major Required	434H23	Chinese Cooking	3/3		Major Required	434H04	Food Cost Control and Analysis	2/2	
Major Required	434H24	Bake Food	3/3		Major Required	434H06	Drink practice	2/2	
Major Elective	434P03	Cutting and Sculpturing Vegetables and Fruit	2/2		Major Required	434H34	Computational Thinking and Creative Programming	3/3	Computer Course
Major Elective	434P24	Cultural Food	2/2		Major Elective	434P00	Understanding and purchasing ingredients	2/2	T02
					Major Elective	434P02	Food Safety Control System	2/2	

22.5 Credits, 23 Hours					24.5 Credits, 25 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	496634	Environment and Human Ecology	2/2	
General Education	492003	English(III)	2/2		General Education	497D00		2/2	

General Education	497C00		2/2		Major Required	434H29	Catering workplace practice (二)	1/1	
Major Required	434H27	Catering services	2/2		Major Required	434H11	Food workplace ethics	2/2	
Major Required	434H28	Catering workplace practice (一)	1/1		Major Required	434H20	Hospitality English	2/2	
Major Required	434H36	Generative AI and Multimedia Production	3/3	Computer Course	Major Required	434H35	Internet and Applications of Artificial Intelligence	3/3	Computer Course
Major Elective	434P43	cookie making	3/3		Major Elective	434P42	western light meal	3/3	
Major Elective	434P47	Teppanyaki Cuisine Production	3/3		Major Elective	434P44	Advanced Culinary Service	2/2	
Major Elective	434P04	Purchasing for the Food and Beverage	2/2		Major Elective	434P08	Consumer Behavior	2/2	
Major Elective	434P11	Popular drink and ice product modulation	2/2		Major Elective	434P09	International Etiquette	2/2	
Major Elective	434P38	Agri-food education	2/2		Major Elective	434P10	Coffee extract technology	2/2	
24 Credits, 24 Hours					23 Credits, 23 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 T21	Major Elective	434P40	Culinary Technology and AI	2/2	T21
					Major Elective	434P41	Culinary Creativity and Entrepreneurship	2/2	T21
					Major Elective	434P45	Harbor production	3/3	T21
					Major Elective	434P46	Chinese Dim Sum and Rice Dishes	3/3	T21
					Major Elective	434P48	Western-Style Desert Making	3/3	T21
					Major Elective	434P49	Semester Off-Campus Internship	9/9	G06 T21
					Major Elective	434P12	Catering project management	2/2	T21
					Major Elective	434P13	Dining career planning and counseling	2/2	T21
					Major Elective	434P14	Store Service Management	2/2	T21
					Major Elective	434P15	Catering Internet marketing	2/2	T21
					Major Elective	434P18	Wine Tasting	2/2	T21
					Major Elective	434P19	Spirits practice	2/2	T21
9 Credits, 9 Hours					34 Credits, 34 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	40V134	Interdisciplinary program learning	0/1	G01
Major Required	434H31	Case Study(一)	1/1	G04	College Major Required	40V234	Life application digital technology micro- learning program	0/1	G02
Major Required	434H15	Food Marketing Management	2/2		Major Required	434H32	Case Study(二)	1/1	G04
Major Required	434H16	Quantitative Research Methods	2/2		Major Required	434H33	Catering skills test	0/1	G05

Major Elective	434P50	Creative bread making	3/3		Major Required	434H19	Banquet Management	2/2	
Major Elective	434P51	Chinese Style Wheat Flour Processing	3/3		Major Elective	434P54	Taiwanese Cuisine	3/3	
Major Elective	434P52	Japanese Cuisine	3/3		Major Elective	434P07	Tea art and tea ceremony	2/2	
Major Elective	434P53	Coffee Roasting and Sensory Analysis	2/2		Major Elective	434P34	Restaurant Planning and Management	2/2	
Major Elective	434P01	Customer Relationship Management	2/2		Major Elective	434P35	Bar Management	2/2	
Major Elective	434P23	Catering Human Resource Management	2/2		Major Elective	434P55	Creat Chocolate Making	3/3	
Major Elective	434P25	Catering product development and menu design	2/2						
Major Elective	434P26	Restaurant chain business operations	2/2						
Major Elective	434P29	Latte Art	2/2						
Major Elective	434P32	permanent education	2/2						
28 Credits, 30 Hours					15 Credits, 18 Hours				