

Department of Food and Beverage Management

Curriculum Requirements for Enrollees in the Academic Year 111 (Fall 2022)

Program	Four-year technical college program of the Day Division		
Group	None		
Class Type	Regular Class		
Special Program	None		
Curriculum Committee	Department Curriculum	111.04.20	
	College Curriculum	111.05.19	
	University Curriculum	111.06.06	
	Academic Affairs	111.06.06	
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	127 Credits	General Education	16 Credits
		Major Required	107 Credits
		College Major	4 Credits
Elective	1 Credits	General Education	8 Credits
		Major Elective	-7 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		大三課程因校外實習，故當年度課程全採對開方式開課。							
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	434001	Chinese(1)	2/2		General Education	434006	Chinese(2)	2/2	
General Education	400E00	English(I)	2/2		General Education	400F00	English(II)	2/2	
General Education	434021	Labor education (1)	0/1		General Education	434066	Community Service & Learning(2)	0/1	
General Education	434065	Community Service & Learning(1)	0/1		General Education	400B00	physical education (2)	1/2	
General Education	400A00	physical education (1)	1/2		General Education	300B00	General Courses (II)	2/2	
General Education	300A00		2/2		College Major	40VN32	Life aesthetics	2/2	
College Major	40VN33	Creativity and Entrepreneurship	2/2		Major Required	434029	Advanced English	2/2	
Major Required	434A27	Understanding and purchasing ingredients	2/2		Major Required	434A41	Beverage Practice	2/2	
Major Required	434A41	Beverage Practice	2/2		Major Required	434A64	Chinese Cooking	3/4	
Major Required	434A64	Chinese Cooking	3/4		Major Required	434A65	Bake Food	3/4	
Major Required	434A65	Bake Food	3/4		Major Required	434A68	Food Safety Control System	2/2	
Major Required	434A66	Catering management	2/2		Major Required	434A69	Food Cost Control and Analysis	2/2	
Major Required	434A91	Food nutrition and hygiene	2/2		Major Required	434A98	Western cooking	3/4	
Major Required	434A98	Western cooking	3/4		Major Required	434045	Computational Thinking and Creative Programming	2/3	Computer Course
Major Required	434H22	Semester Off-Campus Internship	9/9		Major Required	434022	Labor education (2)	0/1	
Major Elective	434N07	Customer Relationship Management	2/2						
Major Elective	434NB8	Understanding and purchasing ingredients	2/2						
39 Credits, 45 Hours					28 Credits, 35 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	400G00	English(III)	2/2		General Education	400H00	English (IV)	2/2	
General Education	400C00	Physical Education (III)	1/2		General Education	400D00	physical education (4)	1/2	

General Education	300C00		2/2		General Education	300D00	General Courses (IV)	2/2	
Major Required	434016	Contemporary Taiwan and Modern World	2/2		Major Required	434015	Practical Chinese	2/2	
Major Required	434A09	Multimedia Production	2/3	Computer Course	Major Required	434A11	Internet Application	2/3	Computer Course
Major Required	434A79	Catering workplace practice (一)	1/2		Major Required	434A70	Food workplace ethics	2/2	
Major Required	434A99	Catering services	3/4		Major Required	434A80	Catering workplace practice (二)	1/2	
Major Elective	434N17	Teppanyaki	2/3		Major Required	434018	Environment And Human Ecology	2/2	
Major Elective	434N74	Tea art and tea ceremony	2/2		Major Elective	434NC0	Spirits Practical Training	2/2	
Major Elective	434N78	Western Light Meal	2/3		Major Elective	434N67	Western-Style Desert Making	2/4	
Major Elective	434N90	Purchasing for the Food and Beverage	2/2		Major Elective	434N86	Popular drink and ice product modulation	2/2	
Major Elective	434NB1	Hospitality Japanese	2/2		Major Elective	434N89	Consumer Behavior	2/2	
Major Elective	434NB9	Coffee Extraction Practice	2/2		Major Elective	434NA0	Biscuit production	3/4	
Major Elective	434P38	Agri-food education	2/2		Major Elective	434P39	Food Manufacturing and Analysis Practice	2/2	
					Major Elective	434N98	International Etiquette	2/2	
					None	434NE2	Consumer Behavior	2/2	
27 Credits, 33 Hours					31 Credits, 37 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	434AA1	Semester Off-Campus Internship	12/12		Major Required	434H22	Semester Off-Campus Internship	9/9	G06
Major Required	434H22	Semester Off-Campus Internship	9/9	G06	Major Required	434NC1	Latte art	2/2	
Major Required	434NC1	Latte art	2/2		Major Elective	434N62	Store Service Management	2/2	
Major Elective	434N62	Store Service Management	2/2		Major Elective	434N72	Dining career planning and counseling	2/2	
Major Elective	434N72	Dining career planning and counseling	2/2		Major Elective	434N92	Catering Internet marketing	2/2	
Major Elective	434N92	Catering Internet marketing	2/2		Major Elective	434N93	Catering project management	2/2	
Major Elective	434N93	Catering project management	2/2		Major Elective	434NA1	Japanese for Culinary Arts	2/2	
Major Elective	434NA1	Japanese for Culinary Arts	2/2		Major Elective	434NA2	Harb production	3/4	
Major Elective	434NA2	Harb production	3/4		Major Elective	434NA3	Chinese dim sum	3/4	
Major Elective	434NA3	Chinese dim sum	3/4		Major Elective	434NBB	Wine Tasting & Knowledge	2/2	
Major Elective	434NBB	Wine Tasting & Knowledge	2/2		Major Elective	434P03	Cutting and Sculpturing Vegetables and Fruit	2/2	
Major Elective	434P03	Cutting and Sculpturing Vegetables and Fruit	2/2		Major Elective	434P29	Latte Art	2/2	
Major Elective	434P29	Latte Art	2/2						
45 Credits, 47 Hours					33 Credits, 35 Hours				

First Semester, Fourth Year					Second Semester, Fourth Year				
Course	Course	Course Name	Credits / Hours	Notes	Course	Course	Course Name	Credits / Hours	Notes
Major Required	434017	English Proficiency qualification	0/2	G03	College Major	40VN46	Cross-Domain Program Learning	0/1	G01
Major Required	434A18	Case Study(一)	1/2	G04	College Major Required	40VN50	Life application digital technology micro- learning program	0/1	G02
Major Required	434A32	Food Marketing Management	2/2		Major Required	434A13	Dining in English	2/2	
Major Required	434AB8	Report writing	2/2		Major Required	434A19	Case Study(二)	1/2	G04
Major Elective	434NC2	Coffee Roasting and Sensory Evaluation	2/3		Major Required	434A46	Catering skills test	0/2	G05
Major Elective	434N23	Japanese Cuisine	2/3		Major Required	434A95	Banquet Management practice	3/3	
Major Elective	434N32	Restaurant chain business operations	2/2		Major Elective	434N33	Restaurant Planning and Management	2/2	
Major Elective	434N36	Creative bread making	3/4		Major Elective	434N39	Bar Management	2/2	
Major Elective	434N56	International Learning	2/2		Major Elective	434N43	Catering creative thinking training	2/2	
Major Elective	434N65	Catering Human Resource Management	2/2		Major Elective	434NA4	Taiwanese Cuisine	3/4	
Major Elective	434N73	Catering product development and menu design	2/2		Major Elective	434NA5	Creat Chocolate Making	3/4	
Major Elective	434NB7	Cultural Food	2/2						
22 Credits, 28 Hours					18 Credits, 25 Hours				