

		First-year 1st semester	First-year 2nd semester	Second-year 1st semester	Second-year 2nd semester	Third-year 1st semester	Third-year 2nd semester	Fourth-year 1st semester	Fourth-year 2nd semester	Core/profession	Corresponding	Position titles related to hospitality industry
Hospitality general education (30/32)		Humanistic Spirit (I) 2/2	Chinese Reading and Writing (II) 2/2	Humanistic Spirit (II) 2/2	Liberal Arts Category 2/2	Natural Science and Application Science Category 2/2			Innovative Thinking and Application 2/2	University-specified English language competence	University-specified information technology	<p><b>College core competence indicators</b></p> <ol style="list-style-type: none"> <li>1. Develop students' abilities in humanity literacy, professional ethics, teamwork, social responsibility and lifelong learning</li> <li>2. Develop students' abilities in synthesizing the technology of livelihood industry and practical application</li> <li>3. Develop students' ability in creative, innovative and entrepreneurial practical skills in industries related to people's livelihood</li> <li>4. Develop students' ability in humanities, professional ethics, teamwork and social responsibility</li> </ol>
		Service Learning (I) 0/1	English (II) 2/2	Service Learning (II)	Application Programming Design 2/2	Democracy and the Rule of Law 2/2						
College core course (4/4)		Chinese Reading and Writing (I) 2/2	Aesthetics 2/2	Western History of Culture 2/2								<p><b>Department core competence indicators</b></p> <ol style="list-style-type: none"> <li>1. Be equipped with abilities in culinary practicum and management</li> <li>2. Be equipped with abilities in hotel practicum and management</li> <li>3. Be equipped with abilities in integrating hospitality competence and application</li> <li>4. Be equipped with abilities in workplace ethics and teamwork</li> <li>5. Be equipped with abilities in hospitality industry innovation</li> </ol>
		English (I) 2/2	Instruction on Creativity 2/2									
Hospitality professional core knowledge and competence (45/49)			Consumer Psychology 2/2	We Media Operation and Management 2/2								<p><b>Capstone Course</b> Multidisciplinary curriculum <b>competence evaluation indicators</b></p> <ol style="list-style-type: none"> <li>1. Equipped with abilities in integrating academics with practicum</li> <li>2. Equipped with abilities in teamwork and communication and coordination</li> <li>3. Equipped with abilities in resource integration and product marketing</li> </ol>
		Introduction to Management 2/2		On-campus Internship (I) 1/2	On-campus Internship (II) 1/2	Hospitality Human Resource Management 2/2	Overseas Internship (I) 11/11	Overseas Internship (II) 11/11	Special Project 3/3			
Core elective courses		Food and Beverage Management 2/2		World Cuisine and Food Culture 1/1	Hospitality Marketing 2/2					Case Study on Hospitality Accident Supervision 2/2	Hospitality Reserve Cadre Training Practice 7/7	<p><b>Professional abilities in Aisan</b></p> <p><u>Corresponding licenses</u></p> <ol style="list-style-type: none"> <li>1. Chinese cooking B, C-levels (nonvegetarian, vegetarian)</li> <li>2. Chinese cooking processed pastry (category) B, C-level</li> <li>3. Chinese cooking processed rice</li> </ol>
		Introduction of Culinary Arts 3/4										
Culinary arts and hotel management knowledge and ability		Benchmarking Seminar in Hospitality 1/1								Bar management and design 2/2	Hospitality Product Sales Practice 2/2	<p><b>1-2 years after graduation</b> Chinese cuisine assistant chef, Chinese pastry assistant chef, chef's assistant</p> <p><b>3-5 years after graduation</b> Chinese cuisine chef, pastry chef, cutting board/pantry/stove/dish arrangement chef, Chinese cuisine chef</p> <p>Start your own business</p>
		Coffee and Tea Modulation Practice 3/4		Hospitality Accounting and Finance 2/2	Food and Beverage Purchasing and Cost Control 2/2							
Cross-domain elective courses		Food and Beverage English 2/2		Menu Design and Meal Description 2/2	Hospitality Information System 2/2					Management of Launching Business 2/2	Preliminary Planning of Hospitality 2/2	<p><b>2. Chinese cooking processed pastry (category) B, C-level</b></p>
			Understanding Food Ingredients and Nutrition 2/2	Hospitality Accounting and Finance 2/2	Food and Beverage Purchasing and Cost Control 2/2							
Asian culinary arts module (13/16)			Culinary Service Practice 3/4	Menu Design and Meal Description 2/2	Hospitality Information System 2/2					Chocolat Making 3/4	Modern innovative Chinese food 3/4	<p><b>3. Chinese cooking processed rice</b></p>
			Survey of Selected Tourism and Hospitality Classics 2/2	Professional Restaurant Service 3/3	Italian Cooking Practice 3/4	Advanced Italian Cooking Practice 3/4						
Asian culinary arts module (13/16)			Workplace Communication and its Application 2/2	Hospitality Japanese Conversation 2/2	Hospitality Italy Communication 2/2	Intermediate Italian Language for Tourism 2/2				Advanced Thai food and cooking 3/4	Modern innovative Chinese food 3/4	
			Alcohol Knowledge and Modulation Practice 3/4	Hospitality French 2/2	Advanced Hospitality French 2/2	Big Data Driven Decision-Making Management 2/2						
Asian culinary arts module (13/16)			Hotel Management 2/2		Application and Management of New Service Types 2/2	Project management 2/2				Advanced Thai food and cooking 3/4	Modern innovative Chinese food 3/4	
			Basic Japanese 2/2			Wine Appreciation 2/2						
Asian culinary arts module (13/16)				Professional Kitchen Foreign Language 2/2	Modern Kitchen Management 2/2					Advanced Thai food and cooking 3/4	Modern innovative Chinese food 3/4	
			Catering Health Safety and Regulations 2/2	Advanced Chinese Culinary Practice 3/4	Professional Kitchen Foreign Language 2/2	Modern Kitchen Management 2/2						
Asian culinary arts module (13/16)			Chinese Culinary Practice 3/4	Chinese Noodle and Practice 3/4	Advance Chinese Noodles and Practice 3/4	Advanced Japanese cuisine 3/4				Advanced Thai food and cooking 3/4	Modern innovative Chinese food 3/4	
			Application of Knife Skills 3/4	Fermentation Technology and Cooking 2/3	Food and Beverage Arts Application 2/2	Chinese Style Banquet Dessert 3/4						
Asian culinary arts module (13/16)			Food and Beverage Arts 2/2		Japanese Cooking 3/4	Thai Food and Cooking 3/4				Advanced Thai food and cooking 3/4	Modern innovative Chinese food 3/4	

Develop professional with hospitality knowledge competence and practical ability

Western culinary arts module (13/16)	Catering Health Safety and Regulations 2/2	Advanced Western Culinary Practice 3/4	Professional Kitchen Foreign Language 2/2	Modern Kitchen Management 2/2			Modern Cooking Techniques 3/4	<b>Professional abilities in Western culinary arts</b>  <u>Corresponding licenses</u> 1. Western cuisine cooking B, C-levels 2. Baked food (bread, pastry, cake) B, C-levels  <u>1-2 years after graduation</u> Western cuisine assistant chef, Western pastry assistant chef, pastry assistant chef, bread baker, Western pastry cake baker <u>3-5 years after graduation</u> Stir-fry/fish/cold dish chef, pastry chef, Western cuisine chef, Western cuisine sous chef Start your own business
	Western Culinary Practice 3/4	Food Baking and Practice 3/4	Continental Theme Meal Production 3/4	Western banquet meal 3/4			Cake Decoration 3/4	
Hospitality service module (14/15)	Western cooking 3/4	Fermentation Technology and Cooking 2/3	Advanced Food Baking and Laboratory 3/4	Food and Alcohol Pairing Practice 3/4				<b>Professional abilities in hospitality</b>  <u>Corresponding licenses</u> 1. Certified Guest Service Professional (CGSP) Behavior Image-Customer Manager (BIM) 2. Beverage modulation B, C-levels  <u>1-2 years after graduation</u> Bellboy, counter receptionist, room attendant ; outfield attendant, leader (receptionist), headwaiter, salesman, purchaser ; bartender <u>3-5 years after graduation</u> (Front, backfield department) section chief, (Front, backfield department) chairman, nighttime manager, on-duty manager Start-up <u>6-8 years after graduation</u> Night manager, duty manager, start
	Food and Beverage Arts 2/2	Italian Pasta and Ice Cream Making 3/4	Pastry Operations 3/4					
	Hotel Health Safety and Regulations 2/2	Housekeeping Management and Practice 3/4	Customer Service Management and Practice 3/3	Wine Appreciation 2/2			Preliminary Planning of Hospitality 2/2	
	Hotel Management 2/2	Hospitality Japanese Conversation 2/2	Advanced Hospitality Japanese Communication 2/2	Convention Practice and plan 2/2			Case Study on Hospitality Accident Supervision 2/2	
	International Etiquette 2/2	Hotel English 2/2		Butler Service 2/2				
	Food and Beverage Arts 2/2	Professional Restaurant Service 3/3						
		Fermentation Technology and Cooking 2/3						

Required and elective credits	Asian chef group : Required : 19/22 Elective : 0/0	Asian chef group : Required : 17/18 Elective : 5/5 ↑	Asian chef group : Required : 14/18 Elective : 8/8 ↑	Asian chef group : Required : 7/8 Elective : 11/11 ↑	Asian chef group : Required : 8/8 Elective : 8/8 ↑	Asian chef group : Required : 11/11 Elective : 0/0	Asian chef group : Required : 11/11 Elective : 0/0	Asian chef group : Required : 5/5 Elective : 2/2 ↑
	Western chef group : Required : 19/22 Elective : 0/0	Western chef group : Required : 17/18 Elective : 5/5 ↑	Western chef group : Required : 14/18 Elective : 8/8 ↑	Western chef group : Required : 7/8 Elective : 11/11 ↑	Western chef group : Required : 8/8 Elective : 8/8 ↑	Western chef group : Required : 11/11 Elective : 0/0	Western chef group : Required : 11/11 Elective : 0/0	Western chef group : Required : 5/5 Elective : 2/2 ↑
	Hospitality group : Required : 19/22 Elective : 0/0	Hospitality group : Required : 16/16 Elective : 7/7 ↑	Hospitality group : Required : 15/18 Elective : 8/8 ↑	Hospitality group : Required : 10/11 Elective : 8/8 ↑	Hospitality group : Required : 6/6 Elective : 8/8 ↑	Hospitality group : Required : 11/11 Elective : 0/0	Hospitality group : Required : 11/11 Elective : 0/0	Hospitality group : Required : 5/5 Elective : 2/2 ↑

Unofficial course	Charity Service	Parttime work on/off campus	Club activity	Startup and creative competitions	Certificate/license consultation	Special Topic seminars from industries	Domestic culinary arts competition	International culinary arts competition
	International volunteer							

Credit description : The minimum graduation credits are 128, including general education 30 credits, college core courses 4 credits, hospitality professional core knowledge and competence courses 45 credits, professional module required courses (with outer frames)-Asian chef group 13 credits, western chef group 13 credits, hospitality service group 14 credits, elective courses (without outer frames)-Asian chef group 36 credits, Western chef group 36 credits, hospitality service group 35 credits.