

HungKuang University Day Program Department of Culinary Arts and Hotel  
 Management Four-year Technical Program Course Schedule (Asian Cuisine Module)  
 Student Academic Regulations (Applicable to Freshmen Entering in the Academic Year 111)

I Students must complete 128 credits to be eligible for graduation.										
I-1 General Education Courses		30 Credits / 32 Hours								
I-2 Required Courses		62 Credits / 67 Hours								
I-3 Elective Courses		38 Credits								
II The subjects include:		1st Year		2nd Year		3rd Year		4th Year		Notes
II-1 General Education Courses										
Core General Education	Human Spirit (I)	2/2								
	Human Spirit (II)			2/2						
	Service Learning(I)	0/1								
	Service Learning(II)			0/1						
Basic General Education	Chinese Reading and Writing(I)	2/2								
	Chinese Reading and Writing(II)		2/2							
	English(I)	2/2							Language Education	
	English(II)		2/2							
	Aesthetics	2/2								
	History and Civilization			2/2					Aesthetic Education	
	Democracy and the Rule of Law					2/2			Civic Education	
	Introduction on Creativity			2/2					Creative Education	
	Innovation: Thinking and Application						2/2			
	Application Programming Design				2/2					
Physical Education		2/2						Information Education		
Classification General Education	Liberal Arts Category				2/2					
	Natural Science and Application Science					2/2				
Subtotal		8/9	6/6	6/7	4/4	4/4	2/2	0/0	0/0	
II-2 Required Courses 60/67 Credits (Credits / Hours)										
Management		2/2								
Food and Beverage Management		2/2								
Introduction to Cuisine		3/4								
Benchmarking Seminar in Hospitality		1/1								
Coffee and Tea Modulation Practice		3/4								
Food and Beverage English		2/2								
Consumer Psychology			2/2						民生創新學院核心課程	
Hotel Health Safety and Regulations			2/2							
Chinese Culinary Practice			3/4*							
We Media Operation and Management				2/2						
Advanced Chinese Culinary Practice				3/4					民生創新學院核心課程	
Chinese Traditional Wheat Food and Experiment				3/4						
On-Campus Internship(I)				1/2						

**HungKuang University Day Program Department of Culinary Arts and Hotel  
Management Four-year Technical Program Course Schedule (Asian Cuisine Module)**

Student Academic Regulations (Applicable to Freshmen Entering in the Academic Year 111)

II-2 Required Courses	1st Year		2nd Year		3rd Year		4th Year		Notes
	Fall	Spring	Fall	Spring	Fall	Spring	Fall	Spring	
On-Campus Internship( II )				1/1					
Hospitality Human Resource Management				2/2					
Japanese Cooking				3/4					
Specialized Project Practice					1/1				
Hospitality Marketing					2/2				
Modern Kitchen					2/2				
Special Project						1/1			
Professional Practice						1/1			
Professional Intern(I)							11/11		Choose one of two courses
Overseas Internship(I)									
Professional Intern( II )								7/7	Choose one of two courses
Overseas Internship( II )									
Subtotal	13/15	7/8	9/12	6/7	5/5	2/2	11/11	7/7	
Total	21/24	13/14	15/19	10/11	9/9	4/4	11/11	7/7	

**II-3 Elective Courses: 38 Credits**

1. Students are required to complete a minimum of 18 credits in department-specific elective courses.
2. The department permits the inclusion of 20 credits from elective courses offered by other departments, with a maximum recognition of 6 credits for elective courses provided by the General Education Center (up to 4 credits for physical education courses) counting towards graduation.
3. Credits earned from military training courses for national defense education are not factored into the calculation of graduation credits.

**Notes:**

1. The Application Programming course requires the use of computer equipment.
2. In-campus internship courses are implemented in the 2<sup>nd</sup> year, with a total of 36 hours per semester. In-campus internship courses allow students to choose two units from the kitchen and food service at HK Restaurant, More Fun Express, and Red Master Bakery. Any changes or adjustments should follow the "Implementation Guidelines for In-campus Internships for Students of the Department of Culinary Arts and Hotel Management, HungKuang University."
3. Before graduation, students must complete a cross-department credit program and adhere to the "Graduation Qualification Review Guidelines for Credit Programs at HungKuang University."
4. For practical operational courses and culinary courses, students must adhere to the "Standard Uniform Regulations" during class.
5. Prerequisite courses: (\*) If a required course has not been taken or failed, the corresponding advanced sequential course cannot be taken.
6. If a Second Specialty Certificate is obtained, all courses taken can be recognized as graduation credits.
7. To qualify for graduation, students must complete the required graduation credits and meet other graduation conditions in accordance with the university regulations.