

HungKuang University Day Program Department of Culinary Arts and Hotel
 Management Four-year Technical Program Course Schedule (Western 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:		1 st Year		2 nd Year		3 rd Year		4 th Year		Notes
II-1 General Education Courses 30/32 Credits (Credits / Hours)		Fall	Spring	Fall	Spring	Fall	Spring	Fall	Spring	
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								Language Education
	Chinese Reading and Writing(II)		2/2							
	English(I)	2/2								
	English(II)		2/2							
	Aesthetics	2/2								Aesthetic Education
	History and Civilization			2/2						Civic Education
	Democracy and the Rule of Law					2/2				
	Introduction on Creativity			2/2						Creative Education
	Innovation: Thinking and Application						2/2			
	Application Programming Design				2/2					Information Education
Physical Education		2/2							Physical 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							School Core Course
Hotel Health Safety and Regulations			2/2							
Western Culinary Practice			3/4*							
We Media Operation and Management				2/2						
Advanced Western Cuisine Practice				3/4						School Core Course
Food Baking and Practice				3/4						
On-Campus Internship(I)				1/2						

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II-2 Required Courses	1 st Year		2 nd Year		3 rd Year		4 th Year		Notes
	Fall	Spring	Fall	Spring	Fall	Spring	Fall	Spring	
On-Campus Internship(II)				1/1					
Hospitality Human Resource Management				2/2					
Continental Cuisine Practice				3/4					
Specialized Project Practice					1/1				
Hospitality Marketing					2/2				
Modern Kitchen					2/2				
Special Project						1/1			
Specialized Project 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 2nd 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.