

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

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|---|---|-----------------------|-----|----------------------|-----|----------------------|-----|----------------------|-----------------------|---------------------|
| 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 | | | | | | | | | | |
| 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 | | | | | | | Language Education |
| | English(I) | 2/2 | | | | | | | | |
| | 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 59/64 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 Management | | | 2/2 | | | | | | | |
| Hotel Health Safety and Regulations | | | 2/2 | | | | | | | |
| Hotel English | | | | 2/2 | | | | | | |
| We Media Operation and Management | | | | 2/2 | | | | | | School Core Course |
| Housekeeping Management 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 | | | | | |
| Customer Service Management and Practice | | | | 3/3 | | | | | |
| Hospitality Human Resource Management | | | | 2/2 | | | | | |
| Light Meal Preparation | | | | 3/4 | | | | | |
| Professional Practice | | | | | 1/1 | | | | |
| Hospitality Marketing | | | | | 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 |
| Professional Intern(II) | | | | | | | | | |
| Subtotal | 13/15 | 6/6 | 8/10 | 9/10 | 3/3 | 2/2 | 11/11 | 7/7 | |
| Total | 21/24 | 12/12 | 14/17 | 13/14 | 7/7 | 4/4 | 11/11 | 7/7 | |

II-3 Elective Courses: 39 Credits

- Students are required to complete a minimum of 19 credits in department-specific elective courses.
- 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.
Credits earned from military training courses for national defense education are not factored into the calculation of graduation credits.

Notes:

- The Application Programming course requires the use of computer equipment.
- In-campus internship courses are implemented in the 2nd year, with a total of 36 hours per semester. In-campus internship units are food service at HK Restaurant and Liu Lu Training Hotel. 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."
- Before graduation, students must complete a cross-department credit program and adhere to the "Graduation Qualification Review Guidelines for Credit Programs at HungKuang University."
- For practical operational courses and culinary courses, students must adhere to the "Standard Uniform Regulations" during class.
- Prerequisite courses: (*) If a required course has not been taken or failed, the corresponding advanced sequential course cannot be taken.
- If a Second Specialty Certificate is obtained, all courses taken can be recognized as graduation credits.
- To qualify for graduation, students must complete the required graduation credits and meet other graduation conditions in accordance with the university regulations.