

HungKuang University Day Program Department of Culinary Arts and Hotel
Management Four-year Technical Program Course Schedule
Student Academic Regulations

I Students must complete 128 credits to be eligible for graduation.											
I-1 General Education Courses			26 Credits / 26 Hours								
I-2 Required Courses			62 Credits / 71 Hours								
I-3 Elective Courses			40 Credits								
II The subjects include:			1 st Year		2 nd Year		3 rd Year		4 th Year		Notes
II-1 General Education Courses			上	下	上	下	上	下	上	下	
Core General Education	Human Spirit				2/2						
Basic General Education	Chinese Reading and Writing(I)		2/2								
	Chinese Reading and Writing(II)			2/2							
	English(I)		2/2								
	English(II)			2/2							
	History and Civilization						2/2				
	Democracy and the Rule of Law						2/2				
	Application Programming Design								2/2		
	Aesthetics				2/2						
	Introduction on Creativity									2/2	
	Physical Education				2/2						
Classification General Education	Liberal Arts Category								2/2		
	Natural Science and Application Science							2/2			
General Education			4/4	4/4	6/6	0/0	2/2	4/4	4/4	2/2	
II-2 Required Courses 62 / 71 Credits (Credits / Hours)											
Management			2/2								
Food and Beverage Management			2/2								
Understanding Food Ingredients and Nutrition			2/2								
Chinese Culinary Practice			3/4*								
Hotel Health Safety and Regulations			2/2								
Culinary Service Practice			3/4								
Consumer Psychology				2/2							
Workplace Communication and Its Application				2/2							
Hospitality Accounting and Finance				2/2							
Advanced Chinese Culinary Practice				3/4							
Hospitality English				2/2							
Coffee and Tea Modulation Practice				3/4							
Hospitality Human Resource Management					2/2						
Food and Beverage Purchasing and Cost Control					2/2						
Western Culinary Practice					3/4*						
Hotel Management					2/2						

HungKuang University Day Program Department of Culinary Arts and Hotel
Management Four-year Technical Program Course Schedule

Student Academic Regulations

II-2 Required Courses	1 st Year		2 nd Year		3 rd Year		4 th Year		1 st Year
	Fall	Spring	Fall	Spring	Fall	Spring	Fall	Spring	
We Media Operation and Management				2/2					
Hospitality Marketing				2/2					
Advanced Western Cuisine Practice				3/4					
Housekeeping Management and Practice				3/4					
Chinese Traditional Wheat Food and Experiment				3/4					
Customer Complaint Management				2/2					
International Etiquette					2/2				
Customer Service Management and Practice					3/3				
Food Baking and Practice					3/4				
Hospitality Information System							2/2		
Subtotal	14/16	14/16	9/10	15/18	8/9	0/0	2/2	0/0	
Total	18/20	18/20	15/16	15/18	10/11	4/4	6/6	2/2	

II-3 Elective Courses: 40 Credits

1. Students are required to complete a minimum of 20 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.
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. Before graduation, students must complete a cross-department credit program and adhere to the "Graduation Qualification Review Guidelines for Credit Programs at HungKuang University."
3. Prerequisite courses: (*) If a required course has not been taken or failed, the corresponding advanced sequential course cannot be taken.
4. If a Second Specialty Certificate is obtained, all courses taken can be recognized as graduation credits.
5. To qualify for graduation, students must complete the required graduation credits and meet other graduation conditions in accordance with the university regulations.