

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

I Students must complete 128 credits to be eligible for graduation.											
I-1 General Education Courses			30 Credits / 32 Hours								
I-2 Required Courses			61 Credits / 68 Hours								
I-3 Elective Courses			37 Credits								
II The subjects include:			1 st Year		2 nd Year		3 rd Year		4 th Year		Notes Spring
II-1 General Education Courses 30/32 Credits (Credits / Hours)			Fall	Spring	Fall	Spring	Fall	Fall	Spring	Fall	
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								
	English(II)			2/2							
	English presentations at work					2/2					
	History and Civilization				2/2						
	Democracy and the Rule of Law						2/2				
	Introduction on Creativity		2/2								
	Innovation: Thinking and Application							2/2			
	Application Programming Design					2/2					
Physical Education			2/2								
Classification General Education	Liberal Arts Category					2/2					
	Natural Science and Application Science							2/2			
General Education			8/9	6/6	4/5	6/6	4/4	2/2	0/0	0/0	
II-2 Required Courses 62/67 Credits (Credits / Hours)											
Consumer Psychology			2/2								
Coffee and Tea Modulation Practice			3/4								
Management			2/2								
Introduction to Cuisine			3/4								
Hospitality English			2/2								
Food and Beverage Management				2/2							
Hotel Management				2/2							
Hotel Health Safety and Regulations				2/2							
Western Culinary Practice				3/4							
Understanding Food Ingredients and Nutrition				2/2							
Food Baking and Practice				3/4							

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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(I)			1/2						
Advanced Hospitality English Communication			2/2						
Hospitality Accounting and Finance			2/2						
We Media Operation and Management			2/2						
Advanced Western Cuisine Practice			3/4						
On-Campus Internship(II)				1/2					
Hospitality Human Resource Management				2/2					
Hospitality Marketing					2/2				
Professional Practice						1/1			
Special Project						1/1			
Professional Intern(I)							11/11		
Overseas Internship(I)									
Professional Intern(II)								7/7	
Overseas Internship(II)									
Subtotal	12/14	14/16	10/12	3/4	2/2	2/2	11/11	7/7	
Total	20/23	20/22	14/17	9/10	6/6	4/4	11/11	7/7	

II-3 Elective Courses: 37 Credits

- Students are required to complete a minimum of 17 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 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."
- 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.