

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		30 Credits / 32 Hours								
I-2 Required Courses		60 Credits / 65 Hours								
I-3 Elective Courses		38 Credits								
II The subjects include:		1 st Year		2 nd Year		3 rd Year		4 th Year		Notes Spring
II-1 General Education Courses		上	下	上	下	上	下	上	下	
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									
	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 60/65 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							
International Etiquette			2/2							
We Media Operation and Management				2/2						
On-Campus Internship(I)				1/2						
Hospitality Accounting and Finance				2/2						
Housekeeping Management and Practice				3/4						
Advanced Hospitality English Communication				2/2						

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II-2 Required Courses	1 st Year		2 nd Year		3 rd Year		4 th Year		II-2 Required Courses
	Fall	Spring	Fall	Spring	Fall	Spring	Fall	Spring	
On-Campus Internship(II)				1/2					
Hospitality Human Resource Management				2/2					
Customer Service Management and Practice				3/3					
Hospitality Marketing					2/2				
Special Project						1/1			
Professional Practice						1/1			
Professional Guest Service in Hospitality						2/2			
Professional Intern(I)							11/11		
Overseas Internship(I)									
Professional Intern(II)								7/7	
Overseas Internship(II)									
Subtotal	12/14	8/8	10/12	6/7	2/2	4/4	11/11	7/7	
Total	20/23	14/14	14/17	12/13	6/6	6/6	11/11	7/7	

II-3 Elective Courses: 38 Credits

- Students are required to complete a minimum of 18 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.