

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

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					
Subtotal				4/4	4/4	4/4	2/2	4/4	4/4	4/4	0/0	
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								
Hotel Health Safety and Regulations				2/2								
Chinese Culinary Practice				3/4								
Consumer Psychology					2/2							
Hospitality English					2/2							
Advanced Chinese Culinary Practice					3/4							
Coffee and Tea Modulation Practice					3/4							
Hotel Management						2/2						
Culinary Service Practice						3/4						
Western Culinary Practice						3/4						

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	
Hospitality Accounting and Finance				2/2					
Workplace Communication and Its Application				2/2					
We Media Operation and Management				2/2					
Chinese Traditional Wheat Food and Experiment				3/4					
Advanced Western Cuisine Practice					3/4				
Hospitality Marketing					2/2				
Food and Beverage Purchasing and Cost Control					2/2				
Food Baking and Practice						3/4			
Hospitality Human Resource Management						2/2			
Customer Service Management and Practice							3/3		
Hospitality Information System							2/2		
Housekeeping Management and Practice								3/4	
International Etiquette								2/2	
Customer Complaint Management								2/2	
Subtotal	11/12	10/12	8/10	9/10	7/8	5/6	5/5	7/8	
Total	15/16	14/16	12/14	11/12	11/12	9/10	9/9	7/8	
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. 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. 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. To qualify for graduation, students must complete the required graduation credits and meet other graduation conditions in accordance with the university regulations.									