HungKuang University　Day Program　Department of Culinary Arts and Hotel Management Four-year Technical Program Course Schedule (Hospitality Service Module)

I Students must complete 128 credits to be eligible for graduation.									
I-1GeneralEducation Courses	30 Credits / 32 Hours								
I-2 Required Courses	60 Credits / 65 Hours								
I-3 Elective Courses	38 Credits								

II The subjects include:	1st Year		2nd Year		3rd Year		4th Year		Notes Spring
II-1 General Education Courses	上	下	上	下	上	下	上	下	
Core General Education — Human Spirit (I)	2/2								
Core General Education — Human Spirit (Ⅱ)			2/2						
Core General Education — Service Learning(I)	0/1								
Core General Education — Service Learning(II)			0/1						
Basic General Education — Chinese Reading and Writing(I)	2/2								
Basic General Education — Chinese Reading and Writing(Ⅱ)		2/2							
Basic General Education — English(I)	2/2								
Basic General Education — English(II)		2/2							
Basic General Education — English presentations at work				2/2					
Basic General Education — History and Civilization		2/2							
Basic General Education — Democracy and the Rule of Law					2/2				
Basic General Education — Introduction on Creativity			2/2						
Basic General Education — Innovation: Thinking and Application						2/2			
Basic General Education — Application Programming Design				2/2					
Basic General Education — Physical Education		2/2							
Classification General Education — Liberal Arts Category				2/2					
Classification General Education — Natural Science and Application Science					2/2				
Subtotal	6/7	8/8	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 Health Safety and Regulations		2/2							
International Etiquette		2/2							
Basic Creative Design			2/2						
Hotel Management			2/2						
Hospitality Accounting and Finance			2/2						
Housekeeping Management and Practice			3/4						

HungKuang University　Day Program　Department of Culinary Arts and Hotel Management Four-year Technical Program Course Schedule (Hospitality Service Module)

II-2 Required Courses	1st Year		2nd Year		3rd Year		4th Year		II-2 Required Courses
	Fall	Spring	Fall	Spring	Fall	Spring	Fall	Spring	
On-Campus Internship(I)				1/2					
Advanced Hospitality English Communication				2/2					
Customer Service Management and Practice				3/3					
On-Campus Internship(II)					1/2				
Hospitality Human Resource Management					2/2				
Special Project					1/1				
We Media Operation and Management						2/2			
Professional Practice						1/1			
Hospitality and Tourism Professional Customer Service						2/2			
Professional Intern(I)							9/9		Choose one of two courses
Overseas Internship(I)									
Professional Intern(II)								9/9	Choose one of two courses
Overseas Internship(II)									
Subtotal	12/14	9/10	9/10	6/8	4/5	3/3	9/9	9/9	
Total	18/21	17/18	13/15	12/14	8/9	5/5	9/9	9/9	

II-3 Elective Courses: 38 Credits
1.　Students are required to complete a minimum of 18 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.　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."
3.　Before graduation, students must complete a cross-department credit program and adhere to the "Graduation Qualification Review Guidelines for Credit Programs at HungKuang University."
4.　For practical operational courses and culinary courses, students must adhere to the "Standard Uniform Regulations" during class.
5.　Prerequisite courses: (*) If a required course has not been taken or failed, the corresponding advanced sequential course cannot be taken.
6.　To qualify for graduation, students must complete the required graduation credits and meet other graduation conditions in accordance with the university regulations.

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

I Students must complete 128 credits to be eligible for graduation.										
I-1GeneralEducation Courses	30 Credits / 32 Hours									
I-2 Required Courses	61 Credits / 68 Hours									
I-3 Elective Courses	37 Credits									
II The subjects include:		1st Year		2nd Year		3rd Year		4th Year		Notes
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				2/2					
	Physical Education		2/2							
Classification General Education	Liberal Arts Category				2/2					
	Natural Science and Application Science					2/2				
Subtotal		6/7	8/8	4/5	6/6	4/4	2/2	0/0	0/0	
II-2 Required Courses　61/68 Credits (Credits / Hours)										
Consumer Psychology		2/2								民生創新學院核心課程
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 Health Safety and Regulations			2/2							
Chinese Culinary Practice			3/4							
Understanding Food Ingredients and Nutrition			2/2							

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

II-2 Required Courses	1st Year 上	1st Year 下	2nd Year 上	2nd Year 下	3rd Year 上	3rd Year 下	4th Year 上	4th Year 下	備註
Basic Creative Design			2/2						
Hotel Management			2/2						
Chinese Traditional Wheat Food and Experiment			3/4						
Hospitality Accounting and Finance			2/2						
On-Campus Internship(I)				1/2					
Advanced Hospitality English Communication				2/2					
Advanced Chinese Cuisine Practice				3/4					
On-Campus Internship(II)					1/2				
Hospitality Human Resource Management					2/2				
Professional Practice					1/1				
We Media Operation and Management						2/2			
Special Project						1/1			
Professional Intern(I)							9/9		Choose one of two courses
Overseas Internship(I)							9/9		Choose one of two courses
Professional Intern(II)								9/9	Choose one of two courses
Overseas Internship(II)								9/9	Choose one of two courses
Subtotal	12/14	9/10	9/10	6/8	4/5	3/3	9/9	9/9	
Total	18/21	17/18	13/15	12/14	8/9	5/5	9/9	9/9	

II-3 Elective Courses: 37 Credits
1. Students are required to complete a minimum of 17 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. 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."
3. Before graduation, students must complete a cross-department credit program and adhere to the "Graduation Qualification Review Guidelines for Credit Programs at HungKuang University."
4. For practical operational courses and culinary courses, students must adhere to the "Standard Uniform Regulations" during class.
5. If a required course has not been taken or failed, the corresponding advanced sequential course cannot be taken.
6. To qualify for graduation, students must complete the required graduation credits and meet other graduation conditions in accordance with the university regulations.

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

I Students must complete 128 credits to be eligible for graduation.									
I-1GeneralEducation Courses	30 Credits / 32 Hours								
I-2 Required Courses	61 Credits / 68 Hours								
I-3 Elective Courses	37 Credits								

II The subjects include:		1st Year		2nd Year		3rd Year		4th 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 ReadingandWriting(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				
Subtotal		6/7	8/8	4/5	6/6	4/4	2/2	0/0	0/0	

II-2 Required Courses　61/68 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 Health Safety and Regulations		2/2							
Western Culinary Practice		3/4							
Understanding Food Ingredients and Nutrition		2/2							

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

II-2 Required Courses	1st Year Fall	1st Year Spring	2nd Year Fall	2nd Year Spring	3rd Year Fall	3rd Year Spring	4th Year Fall	4th Year Spring	
Basic Creative Design			2/2						
Hotel Management			2/2						
Food Baking and Practice			3/4						
Hospitality Accounting and Finance			2/2						
On-Campus Internship(I)				1/2					
Advanced Hospitality English Communication				2/2					
Advanced Western Cuisine Practice				3/4					
On-Campus Internship(II)					1/2				
Hospitality Human Resource Management					2/2				
Professional Practice					1/1				
We Media Operation and Management						2/2			
Special Project						1/1			
Professional Intern(I)							9/9		Choose one of two courses
Overseas Internship(I)									
Professional Intern(II)								9/9	Choose one of two courses
Overseas Internship(II)									
Subtotal	12/14	9/10	9/10	6/8	4/5	3/3	9/9	9/9	
Total	18/21	17/18	13/15	12/14	8/9	5/5	9/9	9/9	

II-3 Elective Courses: 37 Credits
1. Students are required to complete a minimum of 17 credits in department-specific elective courses.
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5. If a required course has not been taken or failed, the corresponding advanced sequential course cannot be taken.
6. To qualify for graduation, students must complete the required graduation credits and meet other graduation conditions in accordance with the university regulations.