

Hungkuang University Day Division Department of Hospitality Management Industry-Academia Collaboration Bachelor

Program (Overseas Youth Program) Four-Year Bachelor Program Curriculum Table

Student Graduation Requirements (Applicable to new students admitted in Academic Year 113):

I. Students must complete 128 credits for graduation, including:										
(1) General Education Courses		20 credits / 20 hours								
(2) Required Professional Courses		69 credits / 78 hours								
(3) Electives		39 credits								
II. Course Categories:		Year 1		Year 2		Year 3		Year 4		Remarks
(1) General Education Courses 20/20 credits(Credits / Hours)		Fall	Spring	Fall	Spring	Fall	Spring	Fall	Spring	
Core General Education	Humanistic Spirit	2/2								
	Basic General Education Courses	Chinese Reading and Writing (I)		2/2						
Chinese Reading and Writing (II)				2/2						
English (I)		2/2								
English (II)			2/2							
Application Programming				2/2						Information Education
Introduction to Creativity					2/2					Creativity Education
Physical Education			2/2							Physical Fitness Education
General Education Category	Humanities and Arts					2/2				
	Natural Sciences						2/2			
Subtotal - General Education Courses		4/4	6/6	4/4	2/2	2/2	2/2	0/0	0/0	
(2) Required Professional Courses: 69 / 78 credits (credits / hours)										
Principles of Management		2/2								
Food and Beverage Management		2/2								
Introduction to Food Ingredients and Nutrition		2/2								
Knife Skills Practice		3/4								
Food and Beverage Service Practice		3/4								
Coffee and Tea Beverage Practice		3/4								
Hospitality Hygiene, Safety, and Regulations			2/2							
Western Cuisine Practice			3/4							
Consumer Psychology			2/2							
Chinese Cuisine Practice			3/4							
Workplace Communication and Applications			2/2							
Menu Design and Dish Presentation Skills			2/2							
Chinese Wheat-Based Food Practice				3/4						
Workplace Internship (I)				6/6						
Hospitality Marketing Management					2/2					
Hospitality Human Resource Management					2/2					

Workplace Internship (II)				6/6				
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(2) Required Professional Courses	Year 1		Year 2		Year 3		Year 4		Remarks
	Fall	Spring	Fall	Spring	Fall	Spring	Fall	Spring	
Cocktail Practice					3/4				
Workplace Internship (III)					6/6				
Baking Practice						3/4			
Japanese Cuisine Practice							3/4		
Professional Customer Service in Hospitality							2/2		
Hospitality Accounting and Financial Statement Analysis								2/2	
Customer Complaint Handling								2/2	
Subtotal - Required Professional Courses	15/18	14/16	9/10	10/10	9/10	3/4	5/6	4/4	
Total	19/22	20/22	13/14	12/12	11/12	5/6	5/6	4/4	

(3) Electives: 39 credits

- Students must complete at least 19 credits of professional electives offered by the Department.
- The Department allows up to 20 credits of electives from other departments. Elective courses offered by the General Education Center may be recognized for graduation credits up to 6 credits (Physical Education courses may be recognized up to 4 credits).
- All-Out Defense Education Military Training courses are not counted toward graduation credits.

Notes:

- Course requiring computer equipment: Application Programming.
- Students taking professional practice and culinary courses must wear the standard uniform required for the course.

114.10.23 approved by the Department Curriculum Committee (established)
114.10.29 approved by the College Curriculum Committee (established)
114.11.18 approved by the University Curriculum Committee (established)

Department Chair Signature:

Dean Signature:

Hungkuang University

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Course Category	Original Course					Revised Course					Remarks
	Course Title	Credits	Hours	Year	Semester	Course Title	Credits	Hours	Year	Semester	
Required Professional Courses	Baking Practice	3	4	3	Fall	Baking Practice	3	4	3	Spring	Semester adjusted
Required Professional Courses	Hospitality Marketing Management	2	2	4	Fall	Hospitality Marketing Management	2	2	2	Spring	Semester adjusted
Required Professional Courses	Hospitality Human Resource Management	2	2	4	Fall	Hospitality Human Resource Management	2	2	2	Spring	Semester adjusted
Required Professional Courses	Japanese Cuisine Practice	3	4	2	Spring	Japanese Cuisine Practice	3	4	4	Fall	Semester adjusted

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