Г	Class:	New Southbou	nd International Industry-Academia Colla	boratio	on Pro	gram					製作日期:	2022/6	5/10下4	午 03:1	4:39		
111			age Management		1st		2nd		Department:	Food & Bevera	age Management		2 1st		2nd		
學	Subject Code	Subject Code	Subject Name	Cradi	Hour	Crodi	Цопт	A +++=i	Subject Code	Subject Code	Subject Name	Credit	Hour	Cradi	Hour	Attri	
年[1st Sem	2nd Sem	Subject Name	Credi	пош	Crear	пош	Aun	1st Sem	2nd Sem	Subject Name	Credit		Ciedi	пош	Attii	
度	U0050091		Hanyu Pinyin and Pronunciation Practice		4			Com	U0050031		Chinese Listening Practice I	2	2			Com	
制		U0050092	Hanyu Pinyin and Pronunciation Practice	_		2	4	Com		U0050032	Chinese Listening Practice II		igsquare	2	2	Com	
定	U0050111		Chinese Society and Culture I	1	2			Com	U0050051		Chinese Reading and Understanding e I	2	2		oxdot	Com	
-		U0050112	Chinese Society and Culture II			1	2	Com		U0050052	Chinese Reading and Understanding II		\vdash	2	2	Com	
ŀ	U0050121	*****	Chinese Conversation Practice I	2	4			Com	U0050113		Chinese Society and Culture III	2	2	\vdash	$\vdash \vdash$	Com	
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ŀ	U0050901	U0050902	Physical Education I Physical Education II	2	2	2	2	Com Com				\vdash	\vdash	\vdash	\vdash	$\overline{}$	
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Γ	U1350100		Food & Beverage Sanitation and Safety	1 2	2			D	U1350160		Food & Beverage Management	2	2			D	
Ī		U1350110	Cutting and Sculpturing Vegetables and	F		4	4	D		U1350190	Practice in Information System in Hospital			2	2	D	
Ī		U1350120	Occupational Safety and First Aid			2	2	D	U1350205		Tea Culture and Tasting	2	2		\Box	D	
	U1350270		Beverage Practice	4	4			D		U1350230	Hospitality Marketing Management			2	2	D	
	U1350410		Management and Operation in Hospitalit	у 2	2			D		U1350280	Production of Baking Foods			4	4	D	
		U1350420	The Practices of Food Preparations			4	4	D	U1350430		Hotel Room Service Skill	2	2			D	
L		U1350035	Marine food culture			2	2	С		U1350440	Hotel Management			2	2	D	
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ŀ	1111	1112	Total Credits	15	20	19	24	34	1121	1122	Total Credits	18	18	20	20	38	
ŀ	Required	110			.8	19	24	34	Required	128	Teaching Hours		38	20	20		
ŀ	Ксишси	110	<u>Elective</u> 選修	1	.0				Ксущси	120			00	L			
ŀ			左 [6]	I					U1350700		Introduction of Functional Material	2	2			Е	
ı									U1350705		Cooking Management	2	2		\Box	E	
ı									U1350710		Retail Service and Management	2	2			Е	
Ī										U1350715	Catering Financial Analysis			2	2	Е	
Ī											Planning and Design for Restaurants			2	2	Е	
									U1350750		Food and Beverage Purchasing	2	2			Е	
L										U1350755	Taiwanese Food			4	4	Е	
L									U1350770		Food and Beverage Dietetics	2	2			Е	
L										U1350775	Hotel Management			2	2	Е	
-									U1350901		Off-Campus Internship I	6	R		\sqcup	Е	
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111 學	Department: Subject Code	Subject Code	age Management	113	ISL	113	ZIIU			Subject Code	age Management	114	ISL	114	ZIIU	.	
年	1st Sem	2nd Sem	Subject Name	Credi	Hour	Credi	Hour	Attri	1st Sem	2nd Sem	Subject Name	Credit	Hour	Credi	Hour	Attri	
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-	111050000	U1350004	Off-Campus Internship IV	1 -	_	6	R	D	U1350005	T11050005	Off-Campus Internship V	6	R		- D	D	
-	U1350300		Catering Human Resources Management		2			D	TT1050040	U1350006	Off-Campus Internship VI Cake And Pastry Technology	4	4	6	R	D	
ŀ	U1350320 U1350380		Introduction to Wine Caffeology	4	2			D D	U1350340 U1350350		Seafood Cooking Operation	4	4	$\vdash\vdash$	$\vdash \vdash$	D D	
ŀ	01330360	U1350450	Banquet Management Practice	4	4	2	2	D	01330330	U1350470	Slow Food Cuisine Practice	4	4	4	4	D	
ŀ		U1350450	Western Meal Cooking Practice			4	4	D		U1350470	Chinese Snack Processing		$\overline{}$	4	4	D	
ŀ			Introduction to Healthy Living			2	2	С		01330480	Chinese black Freessing			-4	-		
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	U1350735		Servcie Quality Management in the Hosp	2	2			Е									
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İ	U1350760		Health Diet	4	4			E									
Ī	U1350765		Menu Design & Cost Analysis	2	2			Е									
[U1350903		Off-Campus Internship III	6	R			Е							ш		

Com: Common; D: Department; C: College; E: Elective

Remark(R): Off-campus internship courses are based on a minimum of 54 hours to a maximum of 80 hours per credit, i.e. 18 hours to 26 and 2/3 hours per week, and are conducted on weekdays for a maximum of 8 hours per day.