

110 學年度制定

Class:		New Southbound International Industry-Academia Collaboration Program			Date: 2021/8/2 10:53:35AM				
Department:	Food & Beverage Management				110 1st	110 2nd	Attri -		
Subject Code:	Subject Code:	Subject Name			Credit	Hour	Credit	Hour	Attri -
1st Sem.	2nd Sem.								
U0050091	U0050091	Hanyu Pinyin and Pronunciation Practice I			2	4			Com
	U0050092	Hanyu Pinyin and Pronunciation Practice II			2	4	2	4	Com
U0050111		Chinese Society and Culture I			1	2			Com
	U0050112	Chinese Society and Culture II					1	2	Com
U0050121		Chinese Conversation Practice I			2	4			Com
	U0050122	Chinese Conversation Practice II					2	4	Com
U0050901		Physical Education I			2	2			Com
	U0050902	Physical Education II					2	2	Com
					7	12	7	12	14

U1350100		Food & Beverage Sanitation and Safety			2	2			D
	U1350110	Cutting and Sculpturing Vegetables and Fruit					4	4	D
	U1350120	Occupational Safety and First Aid					2	2	D
U1350270		Beverage Practice			4	4			D
U1350410		Food and Beverage Service Skills			2	2			D
	U1350420	Chinese Meal Cooking Practice					4	4	D
	U1350025	Introduction to LOHAS					2	2	C
					8	8	12	12	20

		Elective			0	0	0	0	0
		Elective (Open)			0	0	0	0	0
1101	1102	Total Credits			15	20	19	24	34
<b>Required</b>	<b>110</b>				<b>Elective</b>		<b>18</b>		
Elective									

Department:		Food & Beverage Management				111 1st	111 2nd	Attribu -	
Subject Code:	Subject Code:	Subject Name			Credit	Hour	Credit	Hour	Attribu -
1st Sem.	2nd Sem.								
U0050031		Chinese Listening Practice I			2	2			Com
	U0050032	Chinese Listening Practice II					2	2	Com
U0050051		Chinese Reading and Understanding I			2	2			Com
	U0050052	Chinese Reading and Understanding II					2	2	Com
U0050113		Chinese Society and Culture III			2	2			Com
					6	6	4	4	10

U1350160		Food & Beverage Management			2	2			D
	U1350190	Practice in Information System in Hospitality Industry					2	2	D
U1350205		Tea Culture and Tasting			2	2			D
	U1350230	Hospitality Marketing Management					2	2	D
	U1350280	Production of Baking Foods					4	4	D
U1350430		Hotel Room Service Skill			2	2			D
	U1350440	Hotel Management					2	2	D
					6	6	10	10	16

		Elective			6	6	6	6	12
		Elective (Open)			6	6	6	6	12
1111	1112	Total Credits			18	18	20	20	38
<b>Total</b>	<b>128</b>				<b>Teaching Hours</b>		<b>138</b>		
Elective									
U1350700		Introduction of Functional Material			2	2			E
U1350705		Cooking Management			2	2			E
U1350710		Retail Service and Management			2	2			E
	U1350715	Catering Financial Analysis					2	2	E
	U1350720	Planning and Design for Restaurants					2	2	E
	U1350725	Catering HACCP Practice					2	2	E
U1350750		Food and Beverage Purchasing			2	2			E
	U1350755	Taiwanese Food					4	4	E
U1350770		Food and Beverage Dietetics			2	2			E
U1350901		Off-Campus Internship I			6	R			E
	U1350902	Off-Campus Internship II					6	R	E

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Department:	Food & Beverage Management				112 1st	112 2nd	Attri -		
Subject Code:	Subject Code:	Subject Name			Credit	Hour	Credit	Hour	Attri -
1st Sem.	2nd Sem.								
					0	0	0	0	0

	U1350004	Off-Campus Internship IV					6	R	D
U1350300		Catering Human Resources Management			2	2			D
U1350320		Introduction to Wine			2	2			D
U1350380		Cafeology			4	4			D
	U1350450	Banquet Management Practice					2	2	D
	U1350460	Western Meal Cooking Practice					4	4	D
	U1350370	Electronic Commerce					2	2	C
					8	8	14	14	22

		Elective			6	6	0	0	6
		Elective (Open)			6	6	0	0	6
1121	1122	Total Credits			14	14	14	14	28
Elective									
U1350735		Service Quality Management in the Hospitality Industry			2	2			E
U1350740		Hospitality Marketing Planning Practice			2	2			E
U1350760		Health Diet			4	4			E
U1350765		Menu Design & Cost Analysis			2	2			E
U1350903		Off-Campus Internship III			6	R			E

Department:		Food & Beverage Management				113 1st	113 2nd	Attribu -	
Subject Code:	Subject Code:	Subject Name			Credit	Hour	Credit	Hour	Attribu -
1st Sem.	2nd Sem.								
					0	0	0	0	0

	U1350005	Off-Campus Internship V			6	R			D
	U1350006	Off-Campus Internship VI					6	R	D
U1350340		Cake And Pastry Technology			4	4			D
U1350350		Seafood Cooking Operation			4	4			D
	U1350470	Slow Food Cuisine Practice					4	4	D
	U1350480	Chinese Snack Processing					4	4	D
					14	14	14	14	28

		Elective			0	0	0	0	0
		Elective (Open)			0	0	0	0	0
1131	1132	Total Credits			14	14	14	14	28
Elective									

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.

Deliberated and Approved by the 5th Department Curriculum Meeting, June 10, 2021

Deliberated and approved by the 3rd College Curriculum Meeting, June 22, 2021

Deliberated and Approved by the 2nd University Curriculum Meeting, June 30, 2021