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Class:	New Southbound In	ternational Indus	stry-Academia Collaboration Program	Date	2: 2023	/9/12 0	2nd	
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U0050031		Chinese Listening Practice I		2	2			Co	
	U0050032	0032 Chinese Listening Practice II Chinese Reading and Understanding I				2	2	Co	
U0050051			2	2			Co		
	U0050052				2	2	Co		
U0050113		Chinese Society and Culture III		2	2			Co	
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U1350160		Food & Beverage Management		2	2			D	
	U1350230	Hospitality Marketing Management				2	2	D	
	U1350280	Production of Baking Foods				4	4	D	
U1350410	Food and Beverage Service from Concept to Operation		Operation	2	2			D	
U1350500	U1350430	Hotel Room Service Skill		+		2	2	D	
	U1350510	Introduction to Food Technology Introduction to Food Processing		2	2	2	2	D	
	U1350510	introduction to rood Processing		+		- 4		D	
				-	-	10	10	16	
	1	1		6	6	10	10	16	
	1	Elective		6	6	6	6	12	
		Elective (Open)		6	6	6	6	12	
1131	1132	Total Credits		18	18	20	20	38	
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Provided				p.	equir	od		_	
	128	Provided Hours	138				13	28	
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U1350705 U1350710	1	Cooking Management Retail Service and Management		2	2	-	-	E	
01350/10	U1350715	Catering Financial Analysis		+ 4	- 4	,	2	E	
	U1350720	Planning and Design for Restaurants		+		2	2	E	
U1350730	01330720	Wine Appreciation		2	2	-	- 4	E	
U1350750	1	Food and Beverage Purchasing		2	2			E	
01330730	U1350755	Taiwanese Food			-	4	4	E	
	U1350775	Hotel Management				2	2	E	
U1350790		Coffee Culture		4	4	_		E	
	U1350795	Tea Culture and Tasting				2	2	Е	
*U1350901		Off-Campus Internship I		6	6			E	
	U1350902	Off-Campus Internship II				6	6	E	
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Department: Subject Code	Food & Beverage M Subject Code			_					
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U1350005		Off-Campus Internship V		0	0			D	
	U1350006	Off-Campus Internship		6	6	0	0	D	
U1350340	U1350006	Off-Campus Internship Cake And Pastry Technology		6 4	6			D D	
		Off-Campus Internship Cake And Pastry Technology Seafood Cooking Operation		6	6	6	6	D D D	
U1350340	U1350480	Off-Campus Internship Cake And Pastry Technology Seafood Cooking Operation Chinese Snack Processing		6 4	6	6	6	D D D D	
U1350340		Off-Campus Internship Cake And Pastry Technology Seafood Cooking Operation		6 4	6	6	6	D D D	
U1350340	U1350480	Off-Campus Internship Cake And Pastry Technology Seafood Cooking Operation Chinese Snack Processing		6 4	6	6	6	D D D	
U1350340	U1350480	Off-Campus Internship Cake And Pastry Technology Seafood Cooking Operation Chinese Snack Processing		6 4 4	4 4	6 4 4	6 4 4	D D D D	
U1350340	U1350480	Off-Campus Internship Cake And Pastry Technology Seafood Cooking Operation Chinese Snack Processing		6 4	6	6	6	D D D D	
U1350340	U1350480	Off-Campus Internship Cake And Pasty Technology Seafood Cooking Operation Chinees Snack Processing Slow Food Cuisine Practice		6 4 4 4 14	6 4 4 4	6 4 4 14	6 4 4 14	D D D D D D	
U1350340 U1350350	U1350480 U1350540	Off-Campus Internship Cake And Pasty Technology Seafood Cooking Operation Chinese Snack Processing Slow Food Cuisine Practice Elective Elective Elective (Open)		4 4	4 4	6 4 4	6 4 4	D D D D D	
U1350340	U1350480	Off-Campus Internship Cake And Pasty Technology Seafood Cooking Operation Chinees Snack Processing Slow Food Cuisine Practice		6 4 4 4 14	6 4 4 4	6 4 4 14	6 4 4 14	D D D D D D D D D D D D D D D D D D D	
U1350340 U1350350	U1350480 U1350540	Off-Campus Internship Cake And Pastry Technology Senfood Cooking Operation Chines Snack Processing Slow Food Cuisme Practice Electrive Electrive Electrive (Open) Total Credits		14	6 4 4 4 14	6 4 4 4 0 0	6 4 4 4 0 0	D D D D D D D D D D D D D D D D D D D	
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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, July 26, 2023 Deliberated and Approved by the 1st College Curriculum Meeting, August 15, 2023 Deliberated and Approved by the 1st University Curriculum Meeting, August 30, 2023