

110 學年度精定

Class:		New Southbound International Industry-Academia Collaboration Program		Date: 2021/02/10 5:53:35AM			
Department:		Food & Beverage Management		110 1st		110 2nd	
Subject Code	Subject Code	Subject Name		Credit	Hour	Credit	Hour
1st Sem.	2nd Sem.						
U10050091		Hanyu Pinyin and Pronunciation Practice I		2	4		Com
	U10050092	Hanyu Pinyin and Pronunciation Practice II				2	4
U10050111		Chinese Society and Culture I		1	2		Com
	U10050112	Chinese Society and Culture II				1	2
U10050121		Chinese Conversation Practice I		2	4		Com
	U10050122	Chinese Conversation Practice II				2	4
U10050001		Physical Education I		2	2		Com
	U10050002	Physical Education II				2	2
				7	12	7	12

Department:		Food & Beverage Management		111 1st		111 2nd	
Subject Code	Subject Code	Subject Name		Credit	Hour	Credit	Hour
1st Sem.	2nd Sem.						
U10050031		Chinese Listening Practice I		2	2		Com
	U10050032	Chinese Listening Practice II				2	2
U10050051		Chinese Reading and Understanding I		2	2		Com
	U10050052	Chinese Reading and Understanding II				2	2
U10050113		Chinese Society and Culture III		2	2		Com
				6	6	4	4

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

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

		Elective		0	0	0	0
		Elective (Open)		0	0	0	0
1101	1102	Total Credits		15	20	19	24
Required	110	Elective		18			

		Elective		6	6	6	6
		Elective (Open)		6	6	6	6
1111	1112	Total Credits		18	18	20	20
Total	128	Teaching Hours		138			

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Department:		Food & Beverage Management		112 1st		112 2nd	
Subject Code	Subject Code	Subject Name		Credit	Hour	Credit	Hour
1st Sem.	2nd Sem.						
	U1350004	Off-Campus Internship IV				6	R
U1350300		Catering Human Resources Management		2	2		D
U1350320		Introduction to Wine		2	2		D
U1350380		Caféology		4	4		D
	U1350490	Banquet Management Practice				2	2
	U1350460	Western Meal Cooking Practice				4	4
	U1350370	Electronic Commerce				2	2
				8	8	14	14

Department:		Food & Beverage Management		113 1st		113 2nd	
Subject Code	Subject Code	Subject Name		Credit	Hour	Credit	Hour
1st Sem.	2nd Sem.						
	U1350005	Off-Campus Internship V				6	R
	U1350006	Off-Campus Internship VI				6	R
U1350140		Cake and Pastry Technology		4	4		D
U1350150		Seafood Cooking Operation		4	4		D
	U1350470	Slow Food Cuisine Practice				4	4
	U1350480	Chinese Snack Processing				4	4
				14	14	14	14

		Elective		6	6	0	0
		Elective (Open)		6	6	0	0
1121	1122	Total Credits		14	14	14	28

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

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