

Class:		New Southbound International Industry-Academia Collaboration Program			Date: 2023/9/12 09:22:38AM			
Department:		Food & Beverage Management			111 1st		111 2nd	Attributes
Subject Code	Subject Code	Subject Name			Credit	Hour	Credit	
1st Sem.	2nd Sem.							
U0050091		Hanyu Pinyin and Pronunciation Practice I			2	4		Com
	U0050092	Hanyu Pinyin and Pronunciation Practice II					2	4
U0050111		Chinese Society and Culture I			1	2		Com
	U0050112	Chinese Society and Culture II					1	2
U0050121		Chinese Conversation Practice I			2	4		Com
	U0050122	Chinese Conversation Practice II					2	4
U0050901		Physical Education I			2	2		Com
	U0050902	Physical Education II					2	2
					7	12	7	12

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		Management and Operation in Hospitality			2	2		D
	U1350420	The Practices of Food Preparations					4	4
	U1350035	Marine food culture					2	2
					8	8	12	12

		Elective			0	0	0	0
		Elective (Open)			0	0	0	0
1111	1112	Total Credits			15	20	19	24

Required		110		Elective		18	

Department:		Food & Beverage Management			112 1st		112 2nd	Attributes
Subject Code	Subject Code	Subject Name			Credit	Hour	Credit	
1st Sem.	2nd Sem.							
U0050031		Chinese Listening Practice I			2	2		Com
	U0050032	Chinese Listening Practice II					2	2
U0050051		Chinese Reading and Understanding e I			2	2		Com
	U0050052	Chinese Reading and Understanding II					2	2
U0050113		Chinese Society and Culture III			2	2		Com
					6	6	4	4

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
							10	10
							16	16
		Elective			6	6	6	6
		Elective (Open)			6	6	6	6
1121	1122	Total Credits			18	18	20	20

Total		128		Teaching Hours		138	

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Subject Code	Subject Code	Subject Name			Credit	Hour	Credit	
1st Sem.	2nd Sem.							
					0	0	0	0

	U1350004	Off-Campus Internship IV					6	R
U1350300		Catering Human Resources Management			2	2		D
U1350320		Introduction to Wine			2	2		D
U1350380		Caffology			4	4		D
	U1350450	Banquet Management Practice					2	2
	U1350460	Western Meal Cooking Practice					4	4
	U1350050	Introduction to Healthy Living					2	2
					8	8	14	14

		Elective			6	6	0	0
		Elective (Open)			6	6	0	0
1131	1132	Total Credits			14	14	14	14

Elective			
U1350735		Service Quality Management in the Hospitality Industry	
U1350740		Hospitality Marketing Planning Practice	
U1350760		Health Diet	
U1350765		Menu Design & Cost Analysis	
U1350785		Culinary Aesthetics and Practice	
U1350903		Off-Campus Internship III	

Department:		Food & Beverage Management			114 1st		114 2nd	Attributes
Subject Code	Subject Code	Subject Name			Credit	Hour	Credit	
1st Sem.	2nd Sem.							
					0	0	0	0

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

		Elective			0	0	0	0
		Elective (Open)			0	0	0	0
1141	1142	Total Credits			14	14	14	14

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, 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**