		ound International Industry-Academia Collaboration Program			/9/12 0		8AM
Department:	Food & Beve	erage Management	111	1st	111	2nd	
Subject Code	Subject Code	Subject Name	Cradit	Hour	Credit	Цопе	Attri-
1st Sem.	2nd Sem.	Subject Name	Cicuit	11001	Cicuit	11001	butes
U0050091		Hanyu Pinyin and Pronunciation Practice I	2	4			Com
	U0050092	Hanyu Pinyin and Pronunciation Practice II			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
111250100		Food & Beverage Sanitation and Safety	2	2			ъ
U1350100	**********		2	2			D D
		Cutting and Sculpturing Vegetables and Fruit			4	4	
	U1350120	Occupational Safety and First Aid			2	2	D
U1350270		Beverage Practice	4	4			D
U1350410	*********	Management and Operation in Hospitality	2	2			D
		The Practices of Food Preparations			4	4	D
	U1350035	Marine food culture			2	2	С
			8	8	12	12	20
		Elective	0	0	0	0	0
		Elective (Open)	0	0	0	0	0
1111	1112	Total Credits	15	20	19	24	34
Required		Elective		8			
	-	Elective					

Department:	Food & Beve	Food & Beverage Management		112 1st		112 2nd	
Subject Code	Subject Code	0.11 .27	G E	**	Credit	**	Attri-
1st Sem.	2nd Sem.	Subject Name	Credit	Hour	Credit	Hour	butes
U0050031		Chinese Listening Practice I	2	2			Com
	U0050032	Chinese Listening Practice II			2	2	Com
U0050051		Chinese Reading and Understanding e 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
1121	1122	Total Credits	18	18	20	20	38
Total	128	Teaching Hours	1.	38			
	•	Elective					
U1350700		Introduction of Functional Material	2	2			Е
U1350705		Cooking Management	2	2			Е
U1350710		Retail Service and Management	2	2			Е
	U1350715	Catering Financial Analysis			2	2	Е
	U1350720	Planning and Design for Restaurants			2	2	Е
U1350750		Food and Beverage Purchasing	2	2			Е
	U1350755	Taiwanese Food			4	4	Е
U1350770		Food and Beverage Dietetics	2	2			Е
	U1350780	Fashion Dessert Decoration and Asthetics			2	2	E
U1350901		Off-Campus Internship I	6	R			Е
	U1350902	Off-Campus Internship II			6	R	Е
	U1550902	Orr-Campus internship ii			0	K	E

Class:	New Southbound International Industry-Academia Collaboration Program			e: 2023	23/9/12 09:22:38AM				
		Food & Beverage Management		3 1st	113	2nd			
Subject Code 1st Sem.	Subject Code 2nd Sem.	Subject Name	Credit	Hour	Credit	Hour	Attr		
Tot Deim.	Ziid Geiii.						out		
	†								
			0	0	0	0	0		
				•					
	U1350004	Off-Campus Internship IV			6	R	D		
U1350300		Catering Human Resources Management	2	2			Ι		
U1350320		Introduction to Wine	2	2			Γ		
U1350380		Caffeology	4	4			Γ		
	U1350450	Banquet Management Practice			2	2	Ι		
	U1350460				4	4	Ι		
	U1350050	Introduction to Healthy Living			2	2	(
			8	8	14	14	2		
		Elective	6	6	0	0	ϵ		
		Elective (Open)	6	6	0	0	6		
1131	1132	Total Credits	14	14	14	14	2		
		Elective							
U1350735		Servcie Quality Management in the Hospitality Industry	2	2			E		
U1350740		Hospitality Marketing Planning Practice	2	2			F		
U1350760		Health Diet	4	4			F		
U1350765		Menu Design & Cost Analysis	2	2			E		
U1350785		Culinary Aesthetics and Practice	2	2			F		
U1350903		Off-Campus Internship III	6	R			I		

Department: Food & Beverage Management		11	4 1st	114	2nd		
	Subject Code	Subject Name	Cred	t Hour	Credit	Hour	Attı
1st Sem.	2nd Sem.	Subject Hame	Crea	11001	Credit	Hour	but
			0	0	0	0	0
		Ioma v v					-
U1350005		Off-Campus Internship V	6	R			1
	U1350006	Off-Campus Internship VI			6	R	Ι
U1350340		Cake And Pastry Technology	4	4			Ι
U1350350		Seafood Cooking Operation	4	4			Γ
		Slow Food Cuisine Practice			4	4	Γ
	U1350480	Chinese Snack Processing			4	4	Ι
			14	14	14	14	2
		Elective	1 0	0	0	0	0
			0	0	0	0	(
11.41	1110	Elective (Open)					
1141	1142	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, 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