Class:			stry-Academia Collaboration Program	Date	: 2023	3/9/12 08:55:5 112 2nd		3AM
Department:	Food & Beverage N		112	l 1st	112	2nd	١	
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U0050111	110050110	1	2		2	Cor		
U0050121	U0050112	U0050112 Chinese Society and Culture II Chinese Conversation Practice I				1	2	Cor
U0050121	110050122		ersation Practice II	2	4	-	-	
U0050901	U0050122	Physical Educ	ersation r ractice ii	2	2	2	4	Con
U0050901	U0050902	Physical Educ		2		2	2	Con
	00030902	I nysicai Educ	ation ii	7	12	7	12	14
U1350100		Food & Bever	rage Sanitation and Safety	2	2			D
U1350270	U1350110	Cutting and Se			4	4	D	
	U1350120	Occupational:			2	2	D	
		Beverage Prac	4	4			D	
	U1350420	The Practices	of Food Preparations			4	4	D
U1350490			iples of Foods Science	2	2			D
	U1350035	Marine food c	culture			2	2	C
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1121	1122	Total Credits	·	15	20	19	24	34
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Department: Subject Code   1st Sem   U1350190   U1350260   U13505260   U1350526   U1350530   U1350735   U1350735   U1350746   U1350786   U1350786   U1350780   U135	Food & Beverage N Subject Code 2nd Sem U1350450 U1350460 U1350050	Information Sy. Nutrition for Information Sy. Nutrition for Information Sy. Nutrition for Information Sy. HACCP Practice Management Introduction to Elective (Open Total Credits Functional mats Serveic Quality Hospitality M. Memu Design Assiette Desse Culinary Arts Cul	Subject Name  Su	114 Credit 0 2 2 2 2 2 8 8 6 6 6 14	0 2 2 2 2 2 2 8 8 6 6 6 14	114 Credit	2nd Hour 0 2 4 4 8 8 6 6 6 14	Attribute
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Department: Subject Code   1st Sem   U1350190   U1350260   U13505260   U1350526   U1350530   U1350735   U1350735   U1350746   U1350786   U1350786   U1350780   U135	Food & Beverage No. Subject Code 2 and Sem U1350450 U1350460 U1350460 U1350460 U1350700 U135070 U135	Information S; Nutrition for Ir Description of the Information S; Nutrition for Ir Description of Ir HACCP Practs HACCP Pr	Subject Name  Su	114 Credit 0 2 2 2 2 2 2 14	0 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	2 4 4 2 2 2 4 4 2 2 4 4 2 2	2nd Hour 0 0 8 8 8 6 6 6 14 2 2 2 2 4 4 2 2 2 4 4 2 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 4	Attribute
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Department: Subject Code   1st Sem   U1350190   U1350260   U13505260   U1350526   U1350530   U1350735   U1350735   U1350746   U1350786   U1350786   U1350780   U135	Food & Beverage N Subject Code 2nd Sem  U1350450 U1350460 U1350460 U1350900  U1350780 U1350780 U1350810 U1350810 U1350810	Information S; Nutrition for Ir Description of the Information S; Nutrition for Ir Description of Ir HACCP Practs HACCP Pr	Subject Name  Su	114 Credit 0 2 2 2 2 2 2 14	0 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	2 4 4 2 2 2 4 4 2 2 4 4 2 2	2nd Hour 0 0 8 8 8 6 6 6 14 2 2 2 2 4 4 2 2 2 4 4 2 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 2 4 4 2 4	Attr   bute   D   D   D   D   D   D   D   D   D

Department:	Food & Beverage N	Beverage Management				113	2nd	Г
Subject Code	Subject Code				lst			ĺΑ
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U0050031	+	Chinese Listening Practice I		2	2			C
	U0050032	Chinese Listening Practice II				2	2	C
U0050051	00030032	Chinese Reading and Understanding I						C
00000001	U0050052	Chinese Reading and Understanding II			2	2	2	Co
U0050113		Chinese Society and Culture III		2	2	_		C
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U1350160		Food & Beverage Management		2 2				
	U1350230	Hospitality Marketing Management				2	2	
	U1350280	Production of Baking Foods				4	4	L
U1350410		Food and Beverage Service from Concep	t to Operation	2	2	2	_	
111250500	U1350430	Hotel Room Service Skill		-	-	2	2	L
U1350500	111250510	Introduction to Food Technology Introduction to Food Processing		2	2	2	2	F
	U1350510	miroduction to rood rrocessing		+		1		H
	+	+		+ -	-	10	10	$\vdash$
	1	1		6	6	10	10	L
	Т	Elective		6	6	6	6	
	+	Elective (Open)		6	6	6	6	H
1131	1132	Total Credits		18	18	20	20	Н
1101	1132	Total Cicalo		10	-10	20		۰
Provided	440		420	R	equir	ed	1.	28
Credits	128	Provided Hours	138	1	redi	te	1.	40
Credits		Elective			, i cui			_
U1350705	T	Cooking Management		2	2			
U1350710		Retail Service and Management		2	2			Н
	U1350715	Catering Financial Analysis				2	2	Т
	U1350720	Planning and Design for Restaurants		-		2	2	Н
U1350730		Wine Appreciation		2	2	_		Т
U1350750		Food and Beverage Purchasing		2	2			Т
	U1350755	Taiwanese Food				4	4	Г
	U1350775	Hotel Management				2	2	Г
U1350790		Coffee Culture		4	4			Г
	U1350795	Tea Culture and Tasting				2	2	
*U1350901		Off-Campus Internship I		6	R			
	U1350902	Off-Campus Internship II				6	R	L
D	Food & Beverage N	Annagament		1114	lst	115	2nd	_
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U1350005	T	Off-Campus Internship V		6	R			Г
U1350006		Off-Campus Internship VI				6	R	Н
U1350340		Cake And Pastry Technology		4	4			Т
U1350350		Seafood Cooking Operation		4	4			Т
	U1350480	Chinese Snack Processing				4	4	
	U1350540	Slow Food Cuisine Practice				4	4	
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		Text .						_
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	1152	Elective (Open)		14	0	0	0	H
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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