

Class:		New Southbound International Industry-Academia Collaboration Program		Date: 2023/9/12 08:55:53AM				
Department:		Food & Beverage Management		112 1st		112 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
U0050091	U0050092	Hanyu Pinyin and Pronunciation Practice I	2	4			Com	
U0050111	U0050112	Hanyu Pinyin and Pronunciation Practice II	1	2	2	4	Com	
U0050121	U0050122	Chinese Society and Culture I	2	4	2	4	Com	
U0050901	U0050902	Chinese Society and Culture II	2	4	2	4	Com	
		Physical Education I	2	2	2	2	Com	
		Physical Education II	7	12	7	12	14	

Department:		Food & Beverage Management		113 1st		113 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
U1350100	U1350110	Food & Beverage Sanitation and Safety	2	2			D	
	U1350120	Cutting and Sculpting Vegetables and Fruit			4	4	D	
	U1350270	Occupational Safety and First Aid	4	4			D	
	U1350420	Beverage Practice	4	4			D	
	U1350490	The Practices of Food Preparations	4	4			D	
	U1350505	Current Principles of Foods Science	2	2	2	2	C	
		Mainte Food culture	2	2	2	2	C	
			8	8	12	12	20	

Department:		Food & Beverage Management		114 1st		114 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
		Elective	0	0	0	0	0	
		Elective (Open)	0	0	0	0	0	
1121	1122	Total Credits	15	20	19	24	34	

Required Compulsory	104	Required Elective	24
Provided Compulsory	104	Provided Elective	24

Department:		Food & Beverage Management		115 1st		115 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
		Elective	0	0	0	0	0	
		Elective (Open)	6	6	6	6	12	
1131	1132	Total Credits	18	18	20	20	38	

Class:		New Southbound International Industry-Academia Collaboration Program		Date: 2023/9/12 08:55:53AM				
Department:		Food & Beverage Management		114 1st		114 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
U1350190	U1350260	Information System Practice in Food & Beverage Industry	2	2			D	
	U1350450	Nutrition for Food & Beverage	2	2			D	
	U1350460	Banquet Management Practice	2	2	2	2	D	
	U1350520	Western Meal Cooking Practice	4	4			D	
	U1350530	HACCP Practice and Management	2	2			D	
	U1350505	Fruits and Vegetables Processin Practice	2	2			D	
		Introduction to Healthy Living	2	2	2	2	C	
			8	8	8	8	16	

Department:		Food & Beverage Management		114 1st		114 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
		Elective	0	0	0	0	0	
		Elective (Open)	6	6	6	6	12	
1141	1142	Total Credits	14	14	14	14	28	

Department:		Food & Beverage Management		115 1st		115 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
U1350705	U1350710	Cooking Management	2	2			E	
	U1350715	Retail Service and Management	2	2			E	
	U1350720	Catering Financial Analysis	2	2	2	2	E	
	U1350730	Planning and Design for Restaurants	2	2			E	
	U1350750	Wine Appreciation	2	2			E	
	U1350755	Food and Beverage Purchasing	2	2			E	
	U1350775	Taiwanese Food			4	4	E	
	U1350790	Hotel Management			2	2	E	
	U1350795	Tea Culture and Tasting	4	4			E	
	*U1350901	Off-Campus Internship I	6	R			E	
	U1350902	Off-Campus Internship II	6	R			E	
			14	14	14	14	28	

Department:		Food & Beverage Management		115 1st		115 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
		Elective	0	0	0	0	0	
		Elective (Open)	0	0	0	0	0	
1151	1152	Total Credits	14	14	14	14	28	

Department:		Food & Beverage Management		115 1st		115 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
U1350005	U1350006	Off-Campus Internship V	6	R			D	
	U1350340	Off-Campus Internship VI	6	R			D	
	U1350350	Cake And Pastry Technology	4	4			D	
	U1350480	Seafood Cooking Operation	4	4			D	
	U1350540	Chinese Snack Processing			4	4	D	
		Show Food Cuisine Practice			4	4	D	
			14	14	14	14	28	

Department:		Food & Beverage Management		115 1st		115 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
		Elective	0	0	0	0	0	
		Elective (Open)	0	0	0	0	0	
1151	1152	Total Credits	14	14	14	14	28	

Department:		Food & Beverage Management		115 1st		115 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
		Elective	0	0	0	0	0	
		Elective (Open)	0	0	0	0	0	
1151	1152	Total Credits	14	14	14	14	28	

Department:		Food & Beverage Management		115 1st		115 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
U1350735	U1350740	functional material	2	2	2	2	E	
	U1350745	Service Quality Management in the Hospitality Industry	2	2			E	
	U1350765	Hospitality Marketing Planning Practice	2	2			E	
	U1350780	Menu Design & Cost Analysis	2	2			E	
	U1350785	Assiette Dessert Aesthetics	2	2	2	2	E	
	U1350800	Culinary Arts and Gastronomy Practice	4	4			E	
	U1350805	Health and Lohas Cooking Practice	4	4			E	
	U1350810	Restaurant Human Resource Management			2	2	E	
	U1350815	Large-scale Food Management & Preparations			4	4	E	
	U1350820	Lohas Food & travel Itinerary			2	2	E	
	U1350903	Wine Tasting	2	2			E	
	U1350904	Off-Campus Internship III	6	R			E	
		Off-Campus Internship IV	6	R			E	

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

Department:		Food & Beverage Management		113 1st		113 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
U0050031	U0050032	Chinese Listening Practice I	2	2			Com	
U0050051	U0050052	Chinese Listening Practice II	2	2	2	2	Com	
		Chinese Reading and Understanding I	2	2			Com	
		Chinese Reading and Understanding II	2	2	2	2	Com	
		Chinese Society and Culture III	2	2			Com	
			6	6	4	4	10	

Department:		Food & Beverage Management		113 1st		113 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
U1350160	U1350230	Food & Beverage Management	2	2			D	
	U1350280	Hospitality Marketing Management			2	2	D	
		Production of Baking Foods			4	4	D	
	U1350410	Food and Beverage Service from Concept to Operation	2	2			D	
	U1350430	Hotel Room Service Skill	2	2	2	2	D	
	U1350500	Introduction to Food Technology	2	2			D	
	U1350510	Introduction to Food Processing			2	2	D	
			6	6	10	10	16	

Department:		Food & Beverage Management		113 1st		113 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
		Elective	6	6	6	6	12	
		Elective (Open)	6	6	6	6	12	
1131	1132	Total Credits	18	18	20	20	38	

Provided Credits	128	Provided Hours	138	Required Credits	128
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Department:		Food & Beverage Management		115 1st		115 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
		Elective	0	0	0	0	0	
		Elective (Open)	6	6	6	6	12	
1131	1132	Total Credits	18	18	20	20	38	

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Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
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	U1350715	Retail Service and Management	2	2			E	
	U1350720	Catering Financial Analysis	2	2	2	2	E	
	U1350730	Planning and Design for Restaurants	2	2			E	
	U1350750	Wine Appreciation	2	2			E	
	U1350755	Food and Beverage Purchasing	2	2			E	
	U1350775	Taiwanese Food			4	4	E	
	U1350790	Hotel Management			2	2	E	
	U1350795	Tea Culture and Tasting	4	4			E	
	*U1350901	Off-Campus Internship I	6	R			E	
	U1350902	Off-Campus Internship II	6	R			E	
			14	14	14	14	28	

Department:		Food & Beverage Management		115 1st		115 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
		Elective	0	0	0	0	0	
		Elective (Open)	0	0	0	0	0	
1151	1152	Total Credits	14	14	14	14	28	

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Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
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	U1350340	Off-Campus Internship VI	6	R			D	
	U1350350	Cake And Pastry Technology	4	4			D	
	U1350480	Seafood Cooking Operation	4	4			D	
	U1350540	Chinese Snack Processing			4	4	D	
		Show Food Cuisine Practice			4	4	D	
			14	14	14	14	28	

Department:		Food & Beverage Management		115 1st		115 2nd		Attributes
Subject Code	Subject Code	Subject Name	Credit	Hour	Credit	Hour		
		Elective	0	0	0	0	0	
		Elective (Open)	0	0	0	0	0	
1151	1152	Total Credits	14	14	14	14	28	

Department:		Food & Beverage Management		115 1st		115 2nd		Attributes
Subject Code								