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Class:	New Southbound International Industry-Academia Collaboration Program							
111 學年度制定 Department:	Food & Beverage Management		111 1st		111 2nd			
Subject Code 1st Sem	Subject Code 2nd Sem	Subject Name	Credi	Hour	Credi	Hour	Attri	
U0050091		Hanyu Pinyin and Pronunciation Practice	2	4			Com	
	U0050092	Hanyu Pinyin and Pronunciation Practice			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	

Department:	Food & Beverage Management		112 1st		112 2nd		
Subject Code 1st Sem	Subject Code 2nd Sem	Subject Name	Credit	Hour	Credi	Hour	Attri
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

U1350100		Food & Beverage Sanitation and Safety	2	2			D
	U1350110	Cutting and Sculpturing Vegetables and F			4	4	D
	U1350120	Occupational Safety and First Aid			2	2	D
U1350270		Beverage Practice	4	4			D
U1350410		Management and Operation in Hospitality	2	2			D
	U1350420	The Practices of Food Preparations			4	4	D
	U1350035	Marine food culture			2	2	C
			8	8	12	12	20

U1350160		Food & Beverage Management	2	2			D
	U1350190	Practice in Information System in Hospitali			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	0	0	0	0	0
		Elective (Open)	0	0	0	0	0
1111	1112	Total Credits	15	20	19	24	34
Required	110	Elective	18				
選修							

		Elective	6	6	6	6	12
		Elective (Open)	6	6	6	6	12
1121	1122	Total Credits	18	18	20	20	38
Required	128	Teaching Hours	138				
選修							
U1350700		Introduction of Functional Material	2	2			E
U1350705		Cooking Management	2	2			E
U1350710		Retail Service and Management	2	2			E
	U1350715	Catering Financial Analysis			2	2	E
	U1350720	Planning and Design for Restaurants			2	2	E
U1350750		Food and Beverage Purchasing	2	2			E
	U1350755	Taiwanese Food			4	4	E
U1350770		Food and Beverage Dietetics	2	2			E
	U1350775	Hotel Management			2	2	E
U1350901		Off-Campus Internship I	6	R			E
	U1350902	Off-Campus Internship II			6	R	E

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Class:	New Southbound International Industry-Academia Collaboration Program							
111 學年度制定 Department:	Food & Beverage Management		113 1st		113 2nd			
Subject Code 1st Sem	Subject Code 2nd Sem	Subject Name	Credi	Hour	Credi	Hour	Attri	
			0	0	0	0	0	

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

	U1350004	Off-Campus Internship IV			6	R	D
U1350300		Catering Human Resources Management	2	2			D
U1350320		Introduction to Wine	2	2			D
U1350380		Caffeology	4	4			D
	U1350450	Banquet Management Practice			2	2	D
	U1350460	Western Meal Cooking Practice			4	4	D
	U1350050	Introduction to Healthy Living			2	2	C
			8	8	14	14	28

U1350005		Off-Campus Internship V	6	R			D
	U1350006	Off-Campus Internship VI			6	R	D
U1350340		Cake And Pastry Technology	4	4			D
U1350350		Seafood Cooking Operation	4	4			D
	U1350470	Slow Food Cuisine Practice			4	4	D
	U1350480	Chinese Snack Processing			4	4	D
			14	14	14	14	28

		Elective	6	6	0	0	6
		Elective (Open)	6	6	0	0	6
1131	1132	Total Credits	14	14	14	14	28
Elective							
U1350735		Servcie Quality Management in the Hospi	2	2			E
U1350740		Hospitality Marketing Planning Practice	2	2			E
U1350760		Health Diet	4	4			E
U1350765		Menu Design & Cost Analysis	2	2			E
U1350903		Off-Campus Internship III	6	R			E

		Elective	0	0	0	0	0
		Elective (Open)	0	0	0	0	0
1141	1142	Total Credits	14	14	14	14	28
Elective							