

| Class: | | New Southbound International Industry-Academia Collaboration Program | | | | Date: 2023/9/12 09:51:56AM | | | | | | | | |
|-----------------|--------------|--|--|--|--|----------------------------|-----------|---------|----|---------|---|------------|-----|-----|
| Department: | | Food & Beverage Management | | | | | | 110 1st | | 110 2nd | | Attributes | | |
| Subject Code | Subject Code | Subject Name | | | | Credit | | Hour | | | | | | |
| 1st Sem. | 2nd Sem. | | | | | | | | | | | | | |
| 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 | | | 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 | |
| U1350100 | | Food & Beverage Sanitation and Safety | | | | 2 | 2 | | | | | | D | |
| | U1350110 | Cutting and Sculpting Vegetables and Fruit | | | | | | 4 | 4 | | | | D | |
| | U1350120 | Occupational Safety and First Aid | | | | | | 2 | 2 | | | | D | |
| U1350270 | | Beverage Practice | | | | 4 | 4 | | | | | | D | |
| U1350410 | | Food and Beverage Service Skills | | | | 2 | 2 | | | | | | D | |
| | U1350420 | Chinese Meal Cooking Practice | | | | | | 4 | 4 | | | | D | |
| | U1350025 | Introduction to LOHAS | | | | | | 2 | 2 | | | | C | |
| | | | | | | 8 | 8 | 12 | 12 | | | | 20 | |
| Elective | | | | | | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | |
| Elective (Open) | | | | | | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | |
| 1101 | 1102 | Total Credits | | | | 15 | 20 | 19 | 24 | 34 | | | | |
| Required | 110 | | | | | Elective | 18 | | | | | | | |
| Elective | | | | | | | | | | | | | | |

| Department: | | Food & Beverage Management | | | | | | 111 1st | | 111 2nd | | Attributes | | |
|-----------------|--------------|--|--|--|--|-----------------------|------------|---------|----|---------|---|------------|-----|--|
| Subject Code | Subject Code | Subject Name | | | | Credit | | Hour | | | | | | |
| 1st Sem. | 2nd Sem. | | | | | | | | | | | | | |
| U0050031 | | Chinese Listening Practice I | | | | 2 | 2 | | | | | | Com | |
| | U0050032 | Chinese Listening Practice II | | | | | | | | 2 | 2 | | Com | |
| U0050051 | | Chinese Reading and Understanding 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 | 6 | 6 | 12 | 12 | |
| Elective (Open) | | | | | | 6 | 6 | 6 | 6 | 6 | 6 | 12 | 12 | |
| 1111 | 1112 | Total Credits | | | | 18 | 18 | 20 | 20 | 38 | | | | |
| Total | 128 | | | | | Teaching Hours | 138 | | | | | | | |
| Elective | | | | | | | | | | | | | | |
| 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 | |
| | U1350725 | Catering HACCP Practice | | | | | | | | 2 | 2 | | E | |
| U1350750 | | Food and Beverage Purchasing | | | | 2 | 2 | | | | | | E | |
| | U1350755 | Taiwanese Food | | | | 2 | 2 | | | 4 | 4 | | E | |
| U1350770 | | Food and Beverage Dietetics | | | | 2 | 2 | | | | | | E | |
| U1350901 | | Off-Campus Internship I | | | | 6 | R | | | | | | E | |
| | U1350902 | Off-Campus Internship II | | | | | | | | 6 | R | | E | |

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|-----------------|--------------|--|--|--|--|----------------------------|----|---------|----|---------|---|------------|----|
| Department: | | Food & Beverage Management | | | | | | 112 1st | | 112 2nd | | Attributes | |
| Subject Code | Subject Code | Subject Name | | | | Credit | | Hour | | | | | |
| 1st Sem. | 2nd Sem. | | | | | | | | | | | | |
| | U1350004 | Off-Campus Internship IV | | | | | | 6 | R | | | | D |
| U1350300 | | Catering Human Resources Management | | | | 2 | 2 | | | | | | D |
| U1350320 | | Introduction to Wine | | | | 2 | 2 | | | | | | D |
| U1350380 | | Cafeology | | | | 4 | 4 | | | | | | D |
| | U1350450 | Banquet Management Practice | | | | | | 2 | 2 | | | | D |
| | U1350460 | Western Meal Cooking Practice | | | | | | 4 | 4 | | | | D |
| | U1350370 | Electronic Commerce | | | | | | 2 | 2 | | | | C |
| | | | | | | 8 | 8 | 14 | 14 | | | | 22 |
| Elective | | | | | | 6 | 6 | 0 | 0 | 6 | 6 | | 6 |
| Elective (Open) | | | | | | 6 | 6 | 0 | 0 | 6 | 6 | | 6 |
| 1121 | 1122 | Total Credits | | | | 14 | 14 | 14 | 14 | 28 | | | |
| Elective | | | | | | | | | | | | | |
| U1350735 | | Service Quality Management in the Hospitality Industry | | | | 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 |

| Department: | | Food & Beverage Management | | | | | | 113 1st | | 113 2nd | | Attributes | | |
|-----------------|--------------|----------------------------|--|--|--|--------|----|---------|----|---------|----|------------|----|----|
| Subject Code | Subject Code | Subject Name | | | | Credit | | Hour | | | | | | |
| 1st Sem. | 2nd Sem. | | | | | | | | | | | | | |
| | 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 | | | | | | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | |
| Elective (Open) | | | | | | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | |
| 1131 | 1132 | 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