

111 學年度制定

Class:		New Southbound International Industry-Academia Collaboration Program				Date: 2023/9/12 09:22:38AM				
Department:		Food & Beverage Management				111 1st		111 2nd		Attributes
Subject Code	Subject Code	Subject Name				Credit	Hour	Credit	Hour	Attributes
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			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 Sculpturing Vegetables and Fruit						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

		Elective				0	0	0	0	0
		Elective (Open)				0	0	0	0	0
1111	1112	Total Credits				15	20	19	24	34
<b>Required</b>	<b>110</b>	<b>Elective</b>				<b>18</b>				
Elective										

Department:		Food & Beverage Management				112 1st		112 2nd		Attributes
Subject Code	Subject Code	Subject Name				Credit	Hour	Credit	Hour	Attributes
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 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
<b>Total</b>	<b>128</b>	<b>Teaching Hours</b>				<b>138</b>				
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
U1350750		Food and Beverage Purchasing				2	2			E
	U1350755	Taiwanese Food						4	4	E
U1350770		Food and Beverage Dietetics				2	2			E
	U1350780	Fashion Dessert Decoration and Aesthetics						2	2	E
U1350901		Off-Campus Internship I				6	6			E
	U1350902	Off-Campus Internship II						6	6	E

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Subject Code	Subject Code	Subject Name				Credit	Hour	Credit	Hour	Attributes
1st Sem.	2nd Sem.									
	U1350004	Off-Campus Internship IV						6	6	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
	U1350050	Introduction to Healthy Living						2	2	C
						8	8	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		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
U1350785		Culinary Aesthetics and Practice				2	2			E
U1350903		Off-Campus Internship III				6	6			E

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

U1350005		Off-Campus Internship V				6	6			D
	U1350006	Off-Campus Internship VI						6	6	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

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**