



Department of Food and Beverage Management

Brief Introduction

Through many diligent years, The Department of Food and Beverage Management has made a great progress in terms of faculty, teaching and equipment. Currently, there are a total of 21 four-year undergraduate classes in the day program, 5 four-year undergraduate classes and 2 two-year undergraduate classes in the continuing education program, and 2 vocational classes in the continuing education program. The day program for the academic year of 2018 is divided into the "Management Group" and the "Culinary Group", and the "Baking Group" is added for the following academic year. There are currently 25 full-time teachers, including 2 professors, 8 associate professors, 6 assistant professors, and 3 lecturers. Among them, 10 are professional experts with expertise in Chinese cuisine, Western cuisine, western dessert baking, and beverage making and serving. There are 11 professional spaces, including 2 Chinese culinary classrooms, a Western culinary classroom, 2 baking classrooms, a beverage-making classroom, a catering classroom, a creative cooking classroom, a modern culinary science laboratory, a sugar and chocolate art classroom, and a maker space."

Development Features

The courses are designed to incorporate theoretical instructions along with practical trainings in the industry which focus on the accommodation to humanistic, aestheticism, management and operations.

Students have the option to take a one-year internship before they graduate to gain the hands-on/practical experience. In addition to working in Taiwan, they also have the opportunity to work abroad such as in Japan, Singapore, Dubai, Italy, France, the United States, or Australia. The experience of working overseas does not only improve students' foreign language proficiency, expand their international perspective, it also enhances their workplace competitiveness.

Objective of Education

The Department aims to cultivate talents in the food and beverage industry with a practical approach. The educational objective of the department is to:

- * Build students' knowledge, practical skills, and workplace ethics they need in order to work successfully in the industry.
- * Improve and develop students' intrapersonal and interpersonal communication skills so they will have the abilities to express themselves, communicate with others, think critically and solve different kinds of problems.

The department emphasizes practical curriculum planning, and students' soft and practical skills development. The curriculum planning focuses on the entrepreneurship development in the "Management Group", skill enhancement in the "Culinary Group" and "Baking Group". The department is aiming to cultivate "learning and application in one" food and beverage professionals to achieve the goal of employment upon graduation for students. The development features of the department are:

1. Diverse admission channels: The Department has a complete academic system and diverse options, including the four-year day program (Management Group, Culinary Group, Baking Group), the four-year continuing education program (Elite Employment Class), the two-year continuing education programs.
2. Three teaching features: Solid food and beverage professional culinary courses, and a complete domestic and foreign corporate internship program Diversified curriculum planning, practical experience training (enterprise internship) Cultivation of professional talents in both the front and back of the restaurant industry

Contest Winning Record

1. 2023 World Culinary Competition in Kuala Lumpur: 1 Gold Medal, 1 Bronze Medal.
2. 2022 TCAC Taiwan International Culinary and Food Challenge: 7 Gold Medals, 10 Silver Medals, 12 Bronze Medals.
3. 2022 FHA World Culinary International Cooking Competition in Singapore: 3 Gold Medals, 2 Bronze Medals.
4. 2022 AFA World Culinary Competition in South Korea: 18 Gold Medals, 1 Silver Medal, 3 Bronze Medals.
5. 2022 6th International Culinary Art Awards: 2 Small Golden Trophies, 6 Gold Medals, 9 Silver Medals, 1 Bronze Medals.

Outstanding Alumni

1. Hou Gouguan (graduated in 1996) Current position: Owner of 4 Mano Café
2. Zhou Shengfang (graduated in 1999) Current position: Assistant professor and Director of the Department of Hospitality Management at Ming Chuan University.
3. Chen Dingxin (graduated in 1999) Current position: Chief Sommelier of Sansei Yanagihara Saketen.
4. Li Qiumu (graduated in 2000) Current position: Operations Director of the Grand Hotel Taipei.
5. Li Zhihan (graduated in 2003) Current position: Chairman of the Chang Fu Fashion Hotel.
6. Li Wenlong (graduated in 2005) Current position: Executive Chef of the Central Kitchen at the Grand Hyatt Taipei.
7. Wu Shuling (graduated in 2006) Current position: Director of Food and Beverage at the Landis Hotel.
8. Ye Chenggin (graduated in 2009) Current position: Assistant professor of Culinary Arts at Tung Lin Technical Institute.
9. Fu Shengyi (graduated in 2011) Current position: Assistant professor of Culinary Arts at National Kaohsiung University of Science and Technology.
10. Liao Zhengyu (graduated in 2020) Current position: Owner of CY. W Patisseries.



1. Students won 1 gold and 1 bronze in the 2023 Kuala Lumpur World Culinary Competition
2. Students participated in the 2022 Singapore FHA World Cuisine International Culinary Challenge.
3. Students participated in the 2022 AFA Korea World Culinary Competition with plentiful achievements.
4. Group photo of TCAC instructors and contestants