



# Department of Food and Beverage Management

Students won many medals in international culinary competitions

## Brief Introduction

Through many diligent years, Department of Food and Beverage Management has made great progress in terms of faculty, teaching and equipment. Both four-year and two-year programs are established contributing to the educating of talented, high level professionals in hospitality industry.

In regards to our teaching resources, our faculties are both academically and professionally qualified (they either have doctorate or rich experience in the industry) that would ensure our teaching methods are of the upmost quality. Moreover, in order to achieve the practical training objective, the department is well-equipped with facilities and labs such as Chinese culinary lab, western culinary lab,

demonstration lab, beverage and cocktail mixing lab and multi-functional lab.

## Objective of Education

The educational objective of the department is to :

- \*cultivate students' understanding of restaurant related industry theories, practical creation ability and international horizons as well as management concepts of modern operation.
- \*cultivate students' mature interpersonal relations, to have abilities in expression, communication, critical thinking and problem solving.
- \*emphasize cultivation of a professional dedicated spirit and occupational moral education.

## Development Features

The course design incorporates theoretical instruction along with industry practical training. It focuses on the accommodation to humanistic aestheticism, management and operations. During the four-year time study, the courses include introduction to hospitality industry, practice of cuisine preparation, food hygiene and safety, nutrition , cost control, management, marketing, menu design, service quality management and the discussion of special projects.

Students have to accomplish 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 including the United States, Japan, Singapore and Australia. The experience of working overseas does not only promote students' foreign language proficiency, expand their international perspective but also enhance their workplace competitiveness.

Industry has been developing a strong partnership with our department through offering co-teaching the classes at school, field trip destinations, internship opportunity, curriculum planning advisory.

Arrangement of a half-month overseas trip is one of the features of the department. European countries are usually the destination. In addition to going to the famous scenery attractions, students also visit the wine cellar, various ingredient factories and well-known culinary school.

Department continues to encourage students with excellent culinary/service skills to take part in related domestic and overseas competitions so as to improve and better their culinary/service skills and broaden their international vision. The following is the honor students won from the contests.

### Contest Winning Record

1. 2012 Tao-Yuan Creative Cup National Bartender Contest: Excellent
2. 2013 15<sup>th</sup> FHC China International Culinary Arts Competition: 1 Gold Medal, 2 Silver Medals, 8 Bronze Medals
3. 2013 Thailand Ultimate Chef Challenge: 1 Gold Medal, 3 Silver Medals, 1 Bronze Medal
4. 2013 HOFEX Hong Kong International Culinary Classic: 1 Gold Medal, 2 Silver Medals, 5 Bronze Medals
5. 2014 8<sup>th</sup> Wowprime Cup Tray Carrying: 2 Gold Medals
6. 2015 FHM Culinaire Malaysia: 1 Gold Excellence Medal, 3 Gold Medals, 5 Silver Medals, 3 Bronze Medals
7. 2015 17<sup>th</sup> FHC China International Culinary Arts Competition: 1 Gold Medal, 4 Silver Medals, 3 Bronze Medals

### Outstanding Alumni

Ko-Chang Ho (Class 1996). Current Job Title: Owner of 4 Mano Café.

Kevin Chang (Class 1996). Current Job Title: Owner of Crown Bakery & Café (Singapore).

Shan-Fong Chow (Class 1999). Current Job Title: Assistant Professor of Ming Chuan University.

Eric Lee (Class 2000). Current Job Title: Business Operating Director of Landis Resore.

Simon Kao (Class 2002). Current Job Title: Banquet Manager of Mandarin Oriental, Taipei.

Cha-Chin Wang (Class 2003). Current Job Title: Founder of Idol Food & Beverage Management Consulting Company.

We-Shin Chu (Class 2003). Current Job Title: Food & Beverage Division Director of Citi Bank (Hong Kong).

Wen-Long Lee (Class 2005). Current Job Title: Central Kitchen Chef of the Grand Hyatt, Taipei.

Michelle Wu (Class 2006). Current Job Title: Food & Beverage Department Director of Silks Place Yilan.

Jay Wu (Class 2009). Current Job Title: Owner of Grotto Pizza & Pasta House.



1. Students assisted with the charity feast held by the organizers of 17th FHC
2. Students won the Gold Excellence Award in the contest of 2015 FHM Culinaire Malaysia
3. Students attended the contest of the international competition - Cocktail Mixing
4. Student worked in Singapore and take photo with colleagues