

2022 Curriculum of Four Year College, Department of beverage management , College of Hospitality & Tourism Management , JUST

educational goals of department	
1	Cultivate talent in food and beverage management
2	Cultivate talent in food and beverage service
3	Cultivate talent in culinary and technical skills for food and beverage
4	Cultivate talent with an international perspective in food and beverage
5	Cultivate talent for innovation and entrepreneurship in food and beverage
6	
7	
8	

Indicators of Basic Competences	
A	Food and beverage management capability
B	Practical operational capability in food and beverage
C	Capability to plan and execute food and beverage event
D	Proficiency in foreign language application for food and beverage
E	Cross-cultural communication skills in food and beverage
F	Integrated application capability
G	Capability for innovation and entrepreneurship in food and beverage
H	Career development capability
I	
J	
K	
L	

		educational goals of department								
		1	2	3	4	5	6	7	8	
Correspondence matrix table	index of department core abilities	A	V	V	V	V	V			
		B	V	V	V		V			
		C	V	V	V	V	V			
		D	V	V			V			
		E	V	V	V		V			
		F	V	V	V	V	V			
		G								
		H								
		I								
		J								
		K								
		L								

Supplementary regulations	
<p>1. Total graduation credits: 128</p> <p>2. Required general education credit/ hour : 28/28 ; college compulsory credit/ hour : 14/14</p> <p>3. Required professional credit/ hour : 20/20 ; elective credit/hour : 66/66</p> <p>4. Single-semester courses can be flexibly switched between semesters.</p> <p>5. For a more flexible course-taking, 20 credits (the maximum) can be elected from other department (including general education credits).</p> <p>6. In our department, students must obtain an English proficiency certificate before graduation. English proficiency certification must meet one of the following criteria: TOEIC (Test of English for International Communication) with a score of 400 or higher, or Campus English Test of a score of 400 or higher, or PVQC (Practical Vocabulary Quality Certification) Expert level certificate. (TOEIC and PVQC scores should be traceable to within the two year prior to enrollment)</p> <p>7. For graduation, students must obtain one culinary/food and beverage-related B- level certification.</p> <p>8. Computer Certification Graduation Requirement: Obtain one computer certification before graduation (traceable to within two years prior to enrollment).</p> <p>9. Maximum credits for internship: 18 credits</p>	

Category	the first year(111)				the second year (112)				the third year(113)				the fourth year(114)				total					
	Subject	1st semester		2nd semester		Subject	1st semester		2nd semester		Subject	1st semester		2nd semester		Subject	1st semester		2nd semester		credit	hour
		credit	hour	credit	hour		credit	hour	credit	hour		credit	hour	credit	hour		credit	hour				
college compulsory credit	management practice to Tourism and Hospitality	2	2			Hospitality Aesthetics	2	2							Introduction to Smart Tourism & Hospitality	2	2			14	14	
	International etiquette	2	2			Introduction to Programming Logic			2	2					Entrepreneurial Management of Hospitality			2	2			
	Dining Culture			2	2																	
	total	4	4	2	2	total	2	2	2	2	total	0	0	0	0	total	2	2	2			2
required professional credit	foundational professional	Catering and Hotel Service Skills	3	3			Hospitality English(1)	2	2						Degree Project(1)	2	2			20	20	
		Beverage Making & Management	3	3			Hospitality English(2)			2	2											
		Business Software Package	2	2																		
		Sanitation and security in Food and Beverage			2	2																
		Food & Beverage Management			2	2																
		Nutrition			2	2																
	total	8	8	6	6	total	2	2	2	2	total	0	0	0	0	total	2	2	0			0
advanced professional																				10	10	
	total	0	0	0	0	total	0	0	0	0	total	0	0	0	0	total	0	0				

Category	the first year(111)				the second year (112)				the third year(113)				the fourth year(114)				total					
	Subject	1st semester		2nd semester		Subject	1st semester		2nd semester		Subject	1st semester		2nd semester		Subject	1st semester		2nd semester		credit	hour
		credit	hour	credit	hour		credit	hour	credit	hour		credit	hour	credit	hour		credit	hour	credit	hour		
elective professional credit	Arrangement of inbound passenger and t			2	2	Local cultural tour	2	2			Hospitality Industry Internship	9	9			Packaging Design for Sightseeing and T	2	2			66	66
	Freshman Project			2	2	Introduction of Taiwan Tea Science	2	2			Hospitality Industry Internship Repor	1	1			Application of hospitality and tourism te			2	2		
	Maker Project			2	2	Aesthetic Photography	2	2			Restaurant Industry Internship			9	9	Practical MIS Projects(A)	2	2	2	2		
	Introduction of Tea Industry			2	2	Tea art and creative marketing			2	2	Restaurant Internship off Campus Re			1	1	Microcredit courses in tourism & hospita	1	1	1	1		
	Practical MIS Projects(A)	2	2	2	2	Practical MIS Projects(A)	2	2	2	2	Microcredit courses in tourism & hos	1	1	1	1							
	Microcredit courses in tourism & hospita	1	1	1	1	Microcredit courses in tourism & hospita	1	1	1	1	Practical MIS Projects(A)	2	2	2	2							
	The Trends in Tourism and Hospitality	1	1																			
	Core Function			3	3																	
	Understanding Food and Culinary Scienc	2	2			Basic Bakery	3	3			Tea Art and Aesthetics	2	2			Overseas research and study Report	3	3				
	Food Preparation Principles	2	2			Restaurant Marketing	2	2								Human Resource in Food Service	2	2				
	Workplace Communication and	2	2			Wine and Spirits Education Course	2	2								Chain Store Mangement	2	2				
	Menu Design & Cuisine Description Ski			2	2	Western Cuisine Cooking	3	3								Restaurant Service Quality Management	2	2				
	Procurement management and cost contr			2	2	Food and Beverage Japanese(1)	2	2								Bar management	2	2				
	Chinese Cuisine Cooking			3	3	Restaurant Consumer Behavior	2	2								Basic French	2	2				
	Accounting in Food and Beverage			2	2	Banquet Management	2	2								Patisserie and plated dessert	3	3				
	Preparation for culinary and beverage ma			2	2	Preparation for culinary and beverage ma	2	2								Degree Project(2)			2	2		
						Cake Decoration Making(I)	3	3								Sugar Art and Chocolate Making			3	3		
						Table side Service	2	2								online social marketing			2	2		
						Cuisine historical allusion and humanisti	2	2								Dining Deco Art			2	2		
						Coffee & Tea Management Practice			2	2						Restaurant Industry Analysis			2	2		
						Sightseeing and Travel English			2	2						Restaurant planning and design			2	2		
						Hospitality Japanese(2)			2	2						Computer multimedia applications			2	2		
						The Art and Marketing of Wine Pairing			3	3						Restaurant Financial Management			2	2		
						Coffee & Tea Management Practice			2	2						Public Relations & Crisis Management			2	2		
						Color applications			2	2						Overseas research and study Report	2	2				
						Food Media and Writing			2	2												
					Preparation for culinary and beverage ma			2	2													
	total	10	10	25	25	total	34	34	22	22	total	15	15	13	13	total	23	23	24	24		
	total(elective credits)	6	6	7	7	total(elective credits)	11	11	7	7	total(elective credits)	10	10	10	10	total(elective credits)	6	6	9	9		
	total(required credits)	16	16	14	14	total(required credits)	10	10	14	14	total(required credits)	0	0	0	0	total(required credits)	6	6	2	2	62	62
		22	22	21	21		21	21	21	21		10	10	10	10		12	12	11	11	128	128

教務處承辦人員：

系助教簽章：

系主任簽章：

院長簽章：