

2 Curriculum of Four Year College, Department of Food and Beverage Management Culinary Division , College of Hospitality & Tourism Management , JU

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	
1. Total graduation credits: 128 2. Required general education credit/ hour : 28/28 ; college compulsory credit/ hour : 14/14 3. Required professional credit/ hour : 20/20 ; elective credit/hour : 66/66 4. Single-semester courses can be flexibly switched between semesters. 5. For a more flexible course-taking, 20 credits (the maximum) can be elected from other department (including general education credits). 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) 7. For graduation, students must obtain one culinary/food and beverage-related B- level certification. 8. Computer Certification Graduation Requirement: Obtain one computer certification before graduation (traceable to within two years prior to enrollment). 9. Maximum credits for internship: 18 credits.	

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						
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						
professional	Western Cuisine Cooking	3	3			Nutrition	2	2							Degree Project(1)	2	2					20	20			
	Basic Bakery	3	3			Western set meal preparation			3	3																
	Food & Beverage Management			2	2																					
	Chinese Cuisine Cooking			3	3																					
	Sanitation and security in Food and Beverage			2	2																					
	total	6	6	7	7	total	2	2	3	3	total	0	0	0	0	total	2	2	0	0						
advanced professional																						0	0			
	total	0	0	0	0	total	0	0	0	0	total	0	0	0	0	total	0	0	0	0						
	Arrangement of inbound passenger and Freshman Project			2	2	Local cultural tour	2	2			Advanced off-Campus Hospitality Internship	9	9		Packaging Design for Sightseeing and Application of hospitality and tourism	2	2									
				2	2	Introduction of Taiwan Tea Science	2	2			Hospitality Internship off Campus Requirement	1	1					2	2							

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	Maker Project	2	2			Aesthetic Photography	2	2			Restaurant Internship off Campus			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							
	Practical MIS Projects(A)	2	2	2	2	Practical MIS Projects(A)	2	2	2	2	Microcredit courses in tourism & hosp	1	1	1	1							
	Microcredit courses in tourism & hospit	1	1	1	1	Microcredit courses in tourism & hospit	1	1	1	1	Practical MIS Projects(A)	2	2	2	2	Microcredit courses in tourism & hosp	1	1	1	1		
	The Trends in Tourism and Hospitality	1	1																			
	Core Function			3	3																	
	Understanding Food and Culinary Scien	2	2			Restaurant Marketing	2	2			Tea Art and Aesthetics	2	2			New Asian Cuisine	3	3				
	Food Preparation Principles	2	2			Advanced Chinese Cooking	3	3								Overseas research and study Report	3	3				
	Business Software Package	2	2			Cake Decoration(1)	3	3								Restaurant Financial Management	2	2				
	Hospitality English(1)			2	2	French Cuisine	3	3								Patisserie and plated dessert	3	3				
	Procurement management and cost cont			2	2	Menu Design & Cuisine Description Sk	2	2								Dining Deco Art	3	3				
	Workplace Communication and	2	2			Hospitality English(2)	2	2								Restaurant planning and design			2	2		
	Chinese Dessert Preparing			3	3	Hospitality Japanese	2	2								modern cooking			3	3		
	Western-style cold kitchen production			3	3	Color applications	2	2								Degree Project(2)			2	2		
	Catering and Hotel Service Skills			3	3	Product Packing Design and Styling	2	2								Chain Store Mangement			2	2		
	Preparation for culinary and beverage m			2	2	Cuisine historical allusion and humanist	2	2								Sugar Art and Chocolate Making			3	3		
						Food Media and Writing			2	2						Restaurant Industry Analysis			2	2		
						Restaurant Consumer Behavior			2	2						Composite Restaurant Dish Preparation			3	3		
						Advance Western			3	3						Banquet menu preparation and practic			3	3		
						Coffee & Tea Management Practice			2	2						Overseas research and study Report	2	2				
						Cake Decoration(2)			3	3						Dining Deco Art	2	2				
						Creative Vegetable and Fruit Sculpture			3	3												
					Preparation for culinary and beverage m	2	2															
					Preparation for culinary and beverage m			2	2													
					The Art and Marketing of Wine Pairing			3	3													
	total	14	14	27	27	total	34	34	25	25	total	15	15	13	13	total	23	23	25	25		
	total(elective credits)	8	8	7	7	total(elective credits)	11	11	5	5	total(elective credits)	10	10	10	10	total(elective credits)	6	6	9	9	66	66
	total(required credits)	14	14	15	15	total(required credits)	10	10	15	15	total(required credits)	0	0	0	0	total(required credits)	6	6	2	2	62	62
		22	22	22	22		21	21	20	20		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：