

# 4 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	
<p>1. Total graduation credits: 128</p> <p>2. Required general education credit/ hour : 28/28 ; college compulsory credit/ hour : 18/18</p> <p>3. Required professional credit/ hour : 30/30 ; elective credit/hour : 52/52</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 (113)				the second year (114)				the third year (115)				the fourth year (116)				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	Sustainable Hospitality and Tourism			2	2						18	18		
	International etiquette			2	2	Introduction to Programming Logic			2	2	Catering Marketing Management	2	2											
	Dining Culture	2	2			Sustainable Hospitality and Tourism Tr	2	2																
	Introduction of Tea Industry	2	2																					
	<b>total</b>	<b>4</b>	<b>4</b>	<b>4</b>	<b>4</b>	<b>total</b>	<b>2</b>	<b>2</b>	<b>4</b>	<b>4</b>	<b>total</b>	<b>2</b>	<b>2</b>	<b>2</b>	<b>2</b>	<b>total</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>				
required professional credit	foundational professional	Chinese Cuisine Cooking	3	3			Western set meal preparatio	3	3			Degree Project(1)	2	2							12	12		
		Sanitation and security in Food and Bev			2	2	Hospitality English(1)			2	2													
	<b>total</b>	<b>3</b>	<b>3</b>	<b>2</b>	<b>2</b>	<b>total</b>	<b>3</b>	<b>3</b>	<b>2</b>	<b>2</b>	<b>total</b>	<b>2</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>total</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>				
	advanced professional																Hospitality Industry Internship (written	9	9					18
																Restaurant Industry Internship (written			9	9				
<b>total</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>total</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>total</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>total</b>	<b>0</b>	<b>0</b>	<b>9</b>	<b>9</b>					
	Arrangement of inbound passenger and			2	2	Local cultural tour	2	2			Packaging Design for Sightseeing and	2	2											
	Freshman Project			2	2	Introduction of Taiwan Tea Science	2	2			Tourism Technology Application			2	2									
	Maker Project	2	2			Aesthetic Photography	2	2			Practical MIS Projects(A)	2	2	2	2									

Category	the first year (113)				the second year (114)				the third year (115)				the fourth year (116)				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	The Trends in Tourism and Hospitality	1	1			Tea art and creative marketing			2	2	Microcredit courses in tourism & hosp	1	1	1	1						52	52			
	Practical MIS Projects(A)	2	2	2	2	Practical MIS Projects(A)	2	2	2	2	Management of Tourism Human Resc			2	2										
	Microcredit courses in tourism & hospit	1	1	1	1	Microcredit courses in tourism & hospit	1	1	1	1															
	Understanding Food and Culinary Scien	2	2			Color applications	2	2			Tea Art and Aesthetics	2	2												
	Workplace Communication and	2	2			Advanced Chinese Cooking	3	3			Japanese cuisine	3	3												
	Menu Design & Cuisine Description Sk	2	2			Cake Decoration	3	3			Overseas research and study F	2	2	2	2										
	Business Software Package	2	2			French Cuisine	3	3			Restaurant Financial Managem	2	2												
	Food & Beverage Management	2	2			Cuisine historical allusion and humanist	2	2			Bread baking	4	4												
	Western Cuisine Cooking	3	3			Product Packing Design and Styling	2	2			Dining Deco Art	2	2												
	Food Preparation Principles			3	3	Nutrition	2	2			Hospitality Engilsh(2)	2	2												
	Basic Bakery			3	3	Restaurant Consumer Behavior			2	2	Food and Beverage Japanese(1)	2	2												
	Procurement management and cost cont			2	2	New Asian Cuisine			3	3	modern cooking			3	3										
	Western-style cold kitchen production			3	3	Chinese Dessert Preparing			3	3	New Taiwanese Cuisine			3	3										
	Creative Vegetable and Fruit Sculpture			3	3	Advance Western			3	3	Banquet menu preparation and			3	3										
	Catering and Hotel Service Skills			3	3	The Art and Marketing of Wine Pairing			3	3	Restaurant planning and design			2	2										
						Coffee & Tea Management Practice			2	2	Chain Store Mangement			2	2										
						Food Media and Writing			2	2	exotic cuisine			3	3										
											Restaurant Industry Analysis			2	2										
										Hospitality Japanese(2)			2	2											
										Degree Project(2)			2	2											
	total	19	19	24	24	total	26	26	23	23	total	24	24	31	31	total	0	0	0	0					
	total(elective credits)	11	11	10	10	total(elective credits)	8	8	6	6	total(elective credits)	8	8	9	9	total(elective credits)	0	0	0	0					
	total(required credits)	11	11	12	12	total(required credits)	13	13	14	14	total(required credits)	6	6	2	2	total(required credits)	9	9	9	9	76	76			
		22	22	22	22		21	21	20	20		14	14	11	11		9	9	9	9	128	128			

教務處承辦人員：

系助教簽章：

系主任簽章：

院長簽章：