

2024 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	Indicators of Basic Competences	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 : 18/18 3. Required professional credit/ hour : 29/29 ; elective credit/hour : 53/53 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(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 Tre	2	2														
	Introduction of Tea Industry			2	2																	
	total	4	4	4	4	total	2	2	4	4	total	2	2	2	2	total	0	0	0			0
required professional credit	foundational professional	Catering and Hotel Service Skills	3	3			Hospitality English(1)	2	2			Degree Project(1)	2	2							11	11
		Sanitation and security in Food and Beverage	2	2			Hospitality English(2)			2	2											
	total	5	5	0	0	total	2	2	2	2	total	2	2	0	0	total	0	0	0	0		
	advanced professional														Hospitality Industry Internship (written r	9	9					
															Restaurant Industry Internship (written r			9	9			
total	0	0	0	0	total	0	0	0	0	total	0	0	0	0	total	9	9	9	9			
	Arrangement of inbound passenger and t			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			Application of hospitality and tourism			2	2							
	Maker Project			2	2	Aesthetic Photography	2	2			Practical MIS Projects(A)	2	2	2	2							
	Practical MIS Projects(A)	2	2	2	2	Tea art and creative marketing			2	2	Microcredit courses in tourism & hos	1	1	1	1							
	Microcredit courses in tourism & hospita	1	1	1	1	Practical MIS Projects(A)	2	2	2	2	Management of Tourism Human Res	2	2									
	The Trends in Tourism and Hospitality	1	1			Microcredit courses in tourism & hospita	1	1	1	1												
	Core Function			3	3																	

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		total	total
		credit	hour	credit	hour		credit	hour	credit	hour		credit	hour	credit	hour		credit	hour	credit	hour		
elective professional credit	Workplace Communication and	2	2			Basic Bakery	3	3			Tea Art and Aesthetics	2	2							53	53	
	Understanding Food and Culinary	2	2			Coffee & Tea Management Practice	2	2			Chain Store Mangement	2	2									
	Business Software Package	2	2			Table side Service	2	2			Food and Beverage Japanese(1)	2	2									
	Food Preparation Principles	3	3			Western Cuisine Cooking	3	3			Bar management	2	2									
	Beverage Making & Management			3	3	Restaurant Service Quality Management	2	2			Basic French	2	2									
	Chinese Cuisine Cooking			3	3	Restaurant Consumer Behavior	2	2			Modern Dessert Making and Plating	3	3									
	Food & Beverage Management			2	2	Banquet Management	2	2			Degree Project(2)			2	2							
	Nutrition			2	2	Cuisine historical allusion and humanisti	2	2			Overseas research and study Report	2	2	2	2							
	Procurement management and cost control			2	2	World Wine	2	2			Dining Deco Art			2	2							
	Menu Design & Cuisine Description Ski			2	2	World Spirits			2	2	Restaurant Industry Analysis			2	2							
	Accounting in Food and Beverage			2	2	Color applications			2	2	Hospitality Japanese(2)			2	2							
						Cake Decoration			3	3	Computer multimedia applications			2	2							
						Food Media and Writing			2	2	Restaurant Financial Management			2	2							
						Sightseeing and Travel English			2	2	Public Relations & Crisis Management			2	2							
						Restaurant planning and design			3	3	online social marketing			2	2							
											Entrepreneurial Management			2	2							
											The Art and Marketing of Wine Pairing			3	3							
	total	13	13	28	28	total	29	29	19	19	total	22	22	28	28	total	0	0	0	0		
	total(elective credits)	9	9	12	12	total(elective credits)	9	9	6	6	total(elective credits)	7	7	10	10	total(elective credits)	0	0	0	0		
	total(required credits)	13	13	10	10	total(required credits)	12	12	14	14	total(required credits)	6	6	2	2	total(required credits)	9	9	9	9		
		22	22	22	22		21	21	20	20		13	13	12	12		9	9	9	9		

教務處承辦人員：

系助教簽章：

系主任簽章：

院長簽章：