

2023 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			
		B	V				V			
		C	V	V		V				
		D	V	V		V				
		E		V	V					
		F			V	V				
		G			V					
		H					V			
		I								
		J								
		K								
		L								

Supplementary regulations	
1. Total graduation credits: 128 2. Required general education credit/ hour: 28/ 28; college compulsory credit/ hour:20/20 3. Required professional credit/ hour: 28/28 : elective credit/hour: 52/52 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 (112)				the second year(113)				the third year(114)				the fourth year(115)				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	Sustainable Hospitality and Tourism	2	2									20	20			
	International etiquette			2	2	Introduction to Programming Logic			2	2	Management of Tourism Human Resources			2	2											
	Dining Culture	2	2			Sustainable Hospitality and Tourism	2	2			Catering Marketing Management	2	2													
	Introduction of Tea Industry			2	2																					
	total	4	4	4	4	total	2	2	4	4	total	4	4	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									28	28		
		Beverage Making & Management	3	3			Hospitality English(2)			2	2	Degree Project(2)			2	2										
		Business Software Package	2	2																						
		Food Service Sanitation and Safety	2	2																						
		Food & Beverage Management			2	2																				
		Nutrition			2	2																				
		Food Preparation Principles	3	3																						
		Chinese Cuisine Cooking			3	3																				
		total	13	13	7	7	total	2	2	2	2	total	2	2	2	2	total	0	0	0	0					
advanced professional	total																									
		total	0	0	0	0	total	0	0	0	0	total	0	0	0	0	total			0	0					

Category	the first year (112)				the second year(113)				the third year(114)				the fourth year(115)				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			2	2	Local cultural tour	2	2			Packaging Design for Sightseeing and	2	2			Hospitality Industry Internship	9	9				
	Freshman Project			2	2	Introduction of Taiwan Tea Science	2	2			Application of hospitality and tourism			2	2	Hospitality Industry Internship Report	1	1				
	Maker Project			2	2	Aesthetic Photography	2	2			Practical MIS Projects(A)	2	2	2	2	Restaurant Industry Internship			9	9		
	Practical MIS Projects(A)	2	2	2	2	Tea art and creative marketing			2	2	Microcredit courses in tourism & hosp	1	1	1	1	Restaurant Internship off Campus Report			1	1		
	Microcredit courses in tourism & hosp	1	1	1	1	Practical MIS Projects(A)	2	2	2	2												
	The Trends in Tourism and Hospitality	1	1			Microcredit courses in tourism & hospitality	1	1	1	1												
	Core Function			3	3																	
	Workplace Communication and	2	2			Basic Bakery	3	3			Tea Art and Aesthetics	2	2									
	Understanding Food and Culinary	2	2			Coffee & Tea Management Practice	2	2			Chain Store Management	2	2									
	Procurement management and cost control			2	2	Table side Service	2	2			Food and Beverage Japanese(1)	2	2									
	Menu Design & Cuisine Description Skills			2	2	Western Cuisine Cooking	3	3			Bar management	2	2									
	Accounting in Food and Beverage			2	2	Restaurant Service Quality Management	2	2			Basic French	2	2									
						Restaurant Consumer Behavior	2	2			Modern Dessert Making and Plating	3	3									
						Banquet Management	2	2			Overseas research and study Report	2	2	2	2							
						Cuisine historical allusion and humanistic quality	2	2			Dining Deco Art			2	2							
						Color applications			2	2	Restaurant Industry Analysis			2	2							
						Wine and Spirits Education Course			2	2	Hospitality Japanese(2)			2	2							
						Food Media and Writing			2	2	Computer multimedia applications			2	2							
						Sightseeing and Travel English			2	2	Restaurant Financial Management			2	2							
						Project and Layout Design in Restaurant Business			2	2	Public Relations & Crisis Management			2	2							
						Cake Decoration			3	3	online social marketing			2	2							
											Entrepreneurial Management of			2	2							
										The Art and Marketing of Wine Pairing			3	3								
	total	8	8	18	18	total	27	27	18	18	total	20	20	26	26	total	10	10	10	10	52	52
	total(elective credits)	2	2	4	4	total(elective credits)	7	7	5	5	total(elective credits)	5	5	9	9	total(elective credits)	10	10	10	10		
	total(required credits)	21	21	17	17	total(required credits)	12	12	14	14	total(required credits)	8	8	4	4	total(required credits)	0	0	0	0		
		23	23	21	21		19	19	19	19		13	13	13	13		10	10	10	10	128	128

教務處承辦人員：

系助教簽章：

系主任簽章：

院長簽章：