

Department of Food and Beverage Management

Curriculum Requirements for Enrollees in the Academic Year 114 (Fall 2025)

Program	Two-year technical college program of the Division of Continuing Education								
Group	None								
Class Type	Regular Class								
Special Program	None								
Curriculum Committee	Department Curriculum		114.04.23						
	College Curriculum		114.05.26						
	University Curriculum		114.06.09						
	Academic Affairs		114.06.09						
Graduation Credits /Study Duration	At least 72 credits required (normally 2 years).								
Credit Load per Semester	The minimum number of credits per semester is 9 credits.								
Required and Elective	Credits		Subject Category			Credits			
Required	43 Credits		General Education			4 Credits			
			Major Required			39 Credits			
			College Major			0 Credits			
Elective	29 Credits		General Education			0 Credits			
			Major Elective			29 Credits			
Other Regulations	跨系選修至多採認6學分。								
Remarks	"Computer Course" means computer access is required (computer and internet usage fee).								
First Semester, Third Year					Second Semester, Third Year				
Course Category	Course Number	Course Name	Credits/Hours	Notes	Course Category	Course Number	Course Name	Credits/Hours	Notes
General Education	892134	Practical English	2/2		General Education	896134	Selective Readings of Chinese Literature	2/2	
Major Required	834A02	Catering Human Resource Management	3/3		Major Required	834A04	Advanced Chinese cooking	3/3	
Major Required	834A03	Dining cost control and Analysis	3/3		Major Required	834A05	Catering project management	3/3	
Major Required	834A06	Advanced Culinary Arts Baking	3/3		Major Required	834A07	Catering services	3/3	
Major Required	834A15	Generative AI and Multimedia Production	3/3	Computer Course	Major Required	834A08	Purchasing for the Food and Beverage	2/2	
Major Elective	834N01	Restaurant chain business operations	2/2		Major Required	834A09	Hazard Analysis and Critical Control Points	2/2	
None	834N16		2/2		Major Elective	834N02	Exotic cuisine	3/3	
					Major Elective	834N03	Taiwanese Cuisine	3/3	
18 Credits, 18 Hours					21 Credits, 21 Hours				
First Semester, Fourth Year					Second Semester, Fourth Year				

Course Category	Course Number	Course Name	Credits/Hours	Notes	Course Category	Course Number	Course Name	Credits/Hours	Notes
Major Required	834A10	Western Advanced Culinary	3/3		Major Required	834A14	Hospitality Entrepreneurship	2/2	
Major Required	834A11	Advanced Beverage Preparation	3/3		Major Required	834A16	Internet and Applications of Artificial Intelligence	3/3	Computer Course
Major Required	834A12	Hospitality Marketing Practical	3/3		Major Elective	834N15	Culinary Technology and Artificial Intelligence	2/2	
Major Elective	834N05	Catering Internet marketing	3/3		Major Elective	834N07	Hospitality Practical E-commerce	2/2	
Major Elective	834N06	Theme Restaurant Business Plan and Operation	2/2		Major Elective	834N08	Tea Art and Ceremony	2/2	
Major Elective	834N13	Workplace Ethics in Hospitality Industry	2/2		Major Elective	834N09	Banquet Practice	3/3	
Major Elective	834N14	Food Product Development and Menu Design	2/2		Major Elective	834N10	Snacks of Entrepreneurship	3/3	
					Major Elective	834N11	Banquet Management	2/2	
					Major Elective	834N12	Hospitality Career Planning	2/2	
18 Credits, 18 Hours					21 Credits, 21 Hours				