

## Department of Food and Beverage Management

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

Program	Two-year junior 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 80 credits required (normally 2 years).								
Credit Load per Semester	Students enrolled in two-year continuing education programs must take no fewer than 9 credits and no more than 28 credits per semester.								
Required and Elective	Credits	Subject Category			Credits				
Required	50 Credits	General Education			8 Credits				
		Major Required			42 Credits				
		College Major			0 Credits				
Elective	30 Credits	General Education			0 Credits				
		Major Elective			30 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, First Year					Second Semester, First Year				
Course Category	Course Number	Course Name	Credits/Hours	Notes	Course Category	Course Number	Course Name	Credits/Hours	Notes
General Education	696H34	Literary Appreciation	2/2		General Education	692934	Everyday English	2/2	
Major Required	634A02	Food Introduction to Management	2/2		Major Required	634A07	Bake Food	3/3	
Major Required	634A03	Chinese Cooking	3/3		Major Required	634A08	Cutting and Sculpturing Vegetables and Fruit	2/2	
Major Required	634A04	Food nutrition and hygiene	2/2		Major Required	634A13	Western Culinary Art	3/3	
Major Required	634A05	Beverage Practice	3/3		Major Required	634A18	Computational Thinking and Creative Programming	3/3	Computer Course
Major Required	634A16	Commercial Software Package	3/3	Computer Course	Major Elective	634N02	Seminar of Hospitality(2)	2/2	
Major Elective	634N01	Seminar of Hospitality(1)	2/2		Major Elective	634N03	International Etiquette	2/2	
Major Elective	634N13	Cookies and Biscuit Baking	3/3		Major Elective	634N04	Consumer Behavior	3/3	
20 Credits, 20 Hours					20 Credits, 20 Hours				

First Semester, Second Year					Second Semester, Second Year				
Course Category	Course Number	Course Name	Credits/Hours	Notes	Course Category	Course Number	Course Name	Credits/Hours	Notes
General Education	696J34	legal literacy	2/2		General Education	696I34	Music Survey	2/2	
Major Required	634A01	Cultural Food	2/2		Major Required	634A15	Hospitality Marketing and Management	3/3	
Major Required	634A06	Customer Relationship Management	2/2		Major Required	634A12	Application of Information and Network	3/3	Computer Course
Major Required	634A10	Understanding and purchasing ingredients	3/3		Major Elective	634N09	Japanese Cuisine	3/3	
Major Required	634A11	Chinese Style Dim Sum	3/3		Major Elective	634N10	Dim Sum Practice	3/3	
Major Required	634A14	Retail Operations and Management	2/2		Major Elective	634N11	Creative Thinking Training on Hospitality	2/2	
Major Elective	634N06	Teppanyaki Cooking	3/3		Major Elective	634N12	Japanese for Hospitality	2/2	
Major Elective	634N07	Coffee extract and technology	3/3		Major Elective	634N14	Hospitality Industry Analysis	2/2	
20 Credits, 20 Hours					20 Credits, 20 Hours				