

Department of Food and Beverage Management

Curriculum Requirements for Enrollees in the Academic Year 113 (Fall 2024)

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			113.04.19					
	College Curriculum			113.05.15					
	University Curriculum			113.06.03					
	Academic Affairs			113.06.03					
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									
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	834A01	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	834A13	Internet Application	3/3	Computer Course
Major Required	834A12	Hospitality Marketing Practical	3/3		Major Elective	834N07	Hospitality Practical E-commerce	2/2	
Major Elective	834N05	Catering Internet marketing	3/3		Major Elective	834N08	Tea Art and Ceremony	2/2	
Major Elective	834N06	Theme Restaurant Business Plan and Operation	2/2		Major Elective	834N09	Banquet Practice	3/3	
Major Elective	834N13	Workplace Ethics in Hospitality Industry	2/2		Major Elective	834N10	Snacks of Entrepreneurship	3/3	
Major Elective	834N14	Food Product Development and Menu Design	2/2		Major Elective	834N11	Banquet Management	2/2	
					Major Elective	834N12	Hospitality Career Planning	2/2	
18 Credits, 18 Hours					19 Credits, 19 Hours				