

Department of Culinary Art Curriculum Map

107 Academic Years

Educational Objective

To cultivate professionals with international visions and culinary arts managerial ability

Graduation Requirement

University

General (12) Credit
Service (2) Credit
PE (0) Credit
Core (14) Credit

College

Require (8) Credit

Department

Require (41) Credit
Elective (51) Credit

Specific Tracks

Chinese/Western Culinary

Baking Program

others

Prerequisite Suggested Procedure

Year1-Fall

Year 1-Spring

Year 2 -Fall

Year 2 - Spring

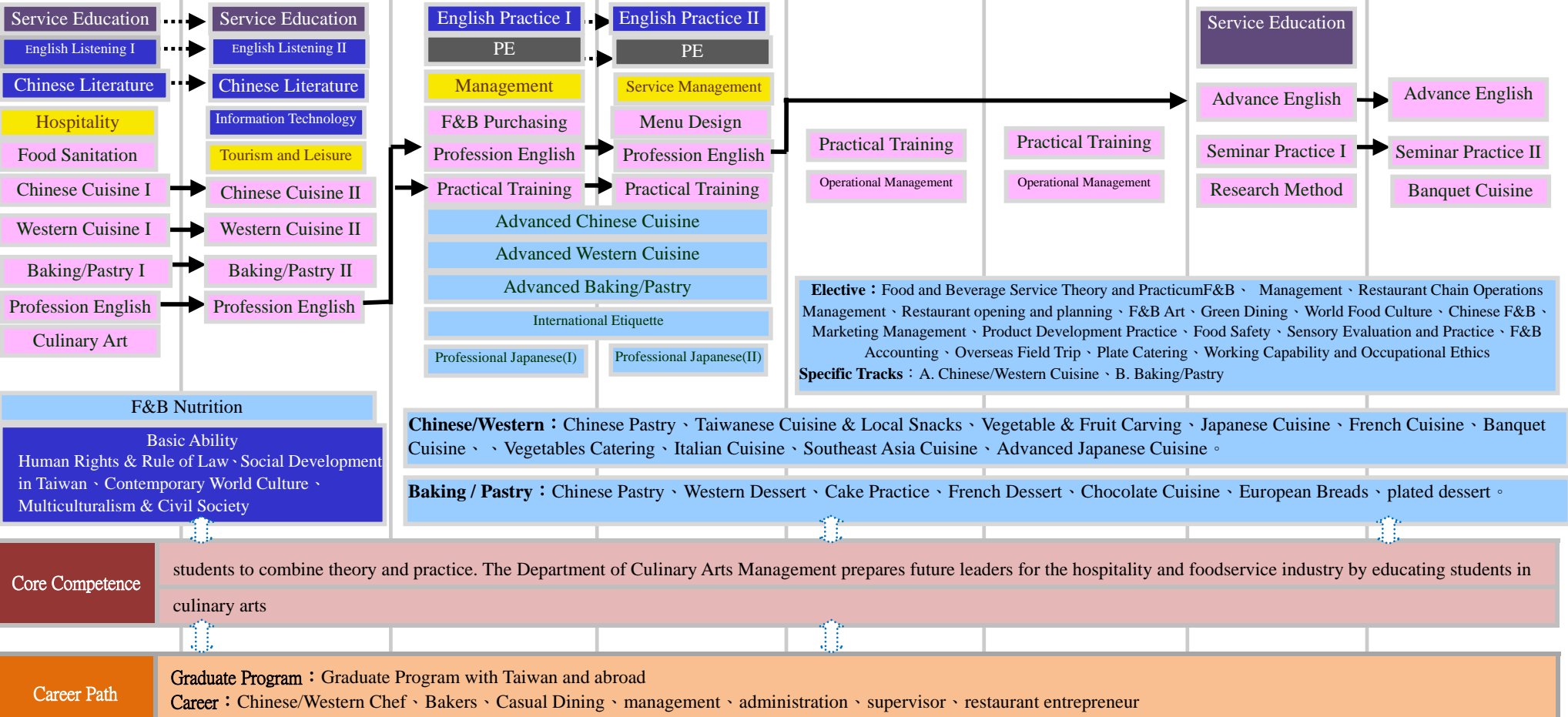
Year 3-Fall

Year 3- Spring

Year 4-Fall

Year 4-Spring

GE



Elective : Food and Beverage Service Theory and Practicum F&B · Management · Restaurant Chain Operations Management · Restaurant opening and planning · F&B Art · Green Dining · World Food Culture · Chinese F&B · Marketing Management · Product Development Practice · Food Safety · Sensory Evaluation and Practice · F&B Accounting · Overseas Field Trip · Plate Catering · Working Capability and Occupational Ethics

Specific Tracks : A. Chinese/Western Cuisine · B. Baking/Pastry