

I-SHOU UNIVERSITY

Department of Culinary Arts Management

4-Year Curriculum for Students Admitted in Academic Year 2022

2023/03/28

*** Credits required for graduation from the Department: 128, including:**

1. GE core courses: required, 18 credits
2. GE liberal arts education: elective, 10 credits
3. Service Education: required, 0 credits
4. Physical Education: required, 0 credits
5. College-required courses: 10 credits (including 1 college-level cornerstone courses)
6. Department-required courses: 43 credits, including academic courses: 16 credits, practical courses: 26 credits, and capstone courses: 1 credits
7. Departmental electives: 31 credits
 - * Two specialty areas: (A) Chinese and Western Cuisine (B) Baking Cuisine
 - Students are encouraged to complete 12 credits in a specialty area before graduation.
 - * Academic courses: 16 credits
8. Other electives: 16 credits: Students are free to choose courses from their own department or from other departments.



Notes:

1. Students are required to meet the requirements set by the Department for “English Proficiency,” “Information Competency,” and “Professional Certification,” in addition to earning the required number of credits to be eligible for graduation.
2. Before graduation, students are required to take at least one required cornerstone course offered by another college. The credits earned from such courses may be recognized as part of the credits under the category of Liberal Arts Education, but only a maximum of four credits will be recognized accordingly. (For more details about required cornerstone course offered by different colleges, please refer to the announcement on the website of the Curriculum Section.)

Freshman Year (2022)

Category	Course Code	Course Title	1 st Semester	2 nd Semester	Required / Elective	Remark
General Education	A93A17	Service Education(I)	0		Required	
	A93A18	Service Education(II)		0	Required	
	A93A30	English in Practice I	1		Required	Core
	A93A31	English in Practice II		1	Required	"
	A93A28	Unraveling the Mystery of Health	2		Required	"
	A93A29	Smart Tech 101		2	Required	"
	A93A20	Programming		2	Required	"
	A93A21	Civic Literacy in the Era of Globalization		2	Required	"
	A93A22	Chinese Literature 1.0- Reading, Narration and communication		2	Required	Core
College-required Courses	A86904	Management	2		Required	Academic
	A86912	Professional Communication & Expression for the Tourism & Hospitality Industry	2		Required	Academic
	A86911	Data analysis and visualization in service industry	2		Required	Academic
	A86E04	Service Industry Management		2	Required	Academic
Department-required Courses	A74152	Professional English		2	Required	Academic
	A74107	Chinese Cuisine Theory and Practicum I	2		Required	Practical
	A74111	Chinese Cuisine Theory and Practicum II		2	Required	Practical
	A74108	Western Cuisine Theory and Practicum I	2		Required	Practical
	A74112	Western Cuisine Theory and Practicum II		2	Required	Practical
	A74143	Baking & Pastry Theory and Practicum(I)	2		Required	Practical

	A74144	Baking & Pastry Theory and Practicum(II)		2	Required	Practical
	A74115	Food Sanitation and Safety	2		Required	Academic
	A74154	Exploration on Culinary Arts	1		Required	Academic
	A74153	Culinary Science	2		Required	Academic
Departmental Electives	A74155	Professional Japanese(I)	2		Elective	Academic
	A74156	Professional Japanese(II)		2	Elective	Academic
	A74116	F&B Nutrition	2		Elective	Academic
	A74481	Culinary Science Practice	1		Elective	Practical
	A74263	international etiquette	2		Elective	Academic
Total Required Credits for this Academic Year			39			

Sophomore Year (2023)

Category	Course Code	Course Title	1 st Semester	2 nd Semester	Required / Elective	Remark
General Education	A93A32	English in Practice III	2		Required	Core
	A93A33	English in Practice IV		2	Required	"
	A93A15	Physical Education(I)	0		Required	"
	A93A16	Physical Education(II)		0	Required	"
	A93A23	Chinese Literature 2.0- Critical thinking and creativity in writing	2		Required	Core
College-required Courses	A86910	Basics of Finance		2	Required	Academic
Department-required Courses	A74205	Practical Training I	1		Required	Practical
	A74209	Practical Training II		1	Required	Practical
	A74271	Purchasing Management	2		Required	Academic
	A74231	Menu Design and Cost Control		2	Required	Academic
Departmental Electives	A74211	Advanced Chinese Cuisine Practicum	2		Elective	Practical
	A74214	Advanced Western Cuisine Practicum	2		Elective	Practical
	A74254	Advanced Baking Practice	2		Elective	Practical
	A74239	Chinese Pastry and Noodle Dishes	2		Elective	Practical
	A74215	Western Dessert	2		Elective	Practical
	A74440	Japanese Cuisine Theory and Practicum	2		Elective	Practical
	A74290	Healthy Mediterranean cuisine	2		Elective	Practical
	A74232	Mixology Management and Practicum	2		Elective	Practical
	A74281	Culinary Smart Information Application	2		Elective	Academic
	A74288	Management of Report Writing: Full guide to get A+	2		Elective	Academic
	A74272	Knowledge Construction and Self-Practice	2		Elective	Academic
Total Required Credits for this Academic Year			14			

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4-Year Curriculum for Students Admitted in Academic Year 2022

2023/03/28

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4. Physical Education: required, 0 credits
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6. Department-required courses: 43 credits, including academic courses: 16 credits, practical courses: 26 credits, and capstone courses: 1 credits
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 - * Two specialty areas: (A) Chinese and Western Cuisine (B) Baking Cuisine
 - Students are encouraged to complete 12 credits in a specialty area before graduation.
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8. Other electives: 16 credits: Students are free to choose courses from their own department or from other departments.



Notes:

1. Students are required to meet the requirements set by the Department for "English Proficiency," "Information Competency," and "Professional Certification," in addition to earning the required number of credits to be eligible for graduation.
2. Before graduation, students are required to take at least one required cornerstone course offered by another college. The credits earned from such courses may be recognized as part of the credits under the category of Liberal Arts Education, but only a maximum of four credits will be recognized accordingly. (For more details about required cornerstone course offered by different colleges, please refer to the announcement on the website of the Curriculum Section.)

Junior Year (2024)

Category	Course Code	Course Title	1 st Semester	2 nd Semester	Required / Elective	Remark
Department-required Courses	A74354	Culinary Profession Training	9		Required	Off-campus / Practical
	A74351	Operation Management	1		Required	Practical
Departmental Electives	A74394	cooking studio operation I	8		Elective	Practical
	A74395	cooking studio operation II		8	Elective	Practical
	A74328	Taiwanese Cuisine and Local Foods	2		Elective	Practical
	A74333	French Pastry	2		Elective	Practical
	A74344	French Cuisine	2		Elective	Practical
	A74329	Vegetable and Fruit Carving	2		Elective	Practical
	A74436	Southeast Asia Cuisine	2		Elective	Practical
	A74332	Cake Practicum	2		Elective	Practical
	A74387	Medicinal cuisine	2		Elective	Practical
	A74255	Food and Beverage Service Theory and Practicum	2		Elective	Practical
	A74381	"ISU Kitchen" Internet celebrities	3		Elective	Practical
	A74382	"ISU Kitchen" Healthy Flavors	3		Elective	Practical
	A74388	Food design and aesthetics	2		Elective	Academic
	A74389	Low-carbon and sustainable food and beverage	2		Elective	Academic
	A74372	Restaurant Chain Operations Management	2		Elective	Academic
	A74358	Marketing management	2		Elective	Academic
	A74341	Chinese Culinary Culture of Health	2		Elective	Academic
	A74217	World Food Culture	2		Elective	Academic
	A74359	sensory evaluation and practice	2		Elective	Academic
	A74314	Human Resource Management	2		Elective	Academic

	A74361	Customer Relationship Management	2	Elective	Academic
	A74362	Entrepreneurial Management	2	Elective	Academic
	A74390	Elderly nutrition and food design	2	Elective	Academic
	A74365	Culinary Practical Training	3	Elective	Practical
	A74367	Consumer behavior and practice	2	Elective	Academic
	A74368	Food Narrative and Literary Aesthetics	2	Elective	Academic
	A74369	Seasoning Science and Practice	2	Elective	Practical
	A74370	Culinary Arts with Artificial Intelligence	2	Elective	Academic
	A74373	International marketing of food industry	2	Elective	Academic
	A74273	Chef Nurturing	2	Elective	Academic
Total Required Credits for this Academic Year			10		

Senior Year (2025)

Category	Course Code	Course Title	1 st Semester	2 nd Semester	Required / Elective	Remark
Department-required Courses	A74403	Seminar Practice I	1		Required	Academic
	A74404	Seminar Practice II		1	Required	Academic
	A74479	Banquet preparation	2		Required	Practical
	A74407	Food Service Planning		1	Required	Capstone
	A74305	Research Methods and Data Analysis	3		Required	Academic
	A74000	English Proficiency Enhancement	0		Required	
	A74001	Computer Skill Certification	0		Required	
	A74002	Professional Certification	0		Required	
Departmental Electives	A74411	Banquet Cuisine	2		Elective	Practical
	A74356	Vegetables Catering	2		Elective	Practical
	A74452	Chocolate Cuisine	2		Elective	Practical
	A74469	Advanced Japanese Cuisine Theory and Practicum	2		Elective	Practical
	A74438	European Breads	2		Elective	Practical
	A74357	Plated dessert	2		Elective	Practical
	A74477	Gueridon Service	3		Elective	Practical
	A74489	Haute cuisine	2		Elective	Practical
	A74470	production development practice	2		Elective	Academic
	A74409	Restaurant Planning and Opening	2		Elective	Academic
	A74471	food safety control system	2		Elective	Academic
	A74473	F&B accounting	2		Elective	Academic
	A74419	Overseas Field Trip	1		Elective	Academic
	A74475	working capability and occupational ethics	2		Elective	Academic
	A74478	Internet Marketing	2		Elective	Academic
	A74480	The Theories of Scientific Decision-making and Management	2		Elective	Academic
	A74492	Kitchen management: theory, practical experience, and reflection	2		Elective	Academic
Total Required Credits for this Academic Year			8			