

# Department of Culinary Art Curriculum Map

105 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 (16) Credit
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### College

Requirement (12) Credit
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### Department

Requirement (48) Credit	Elective (42) Credit
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### 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

Service Education

English Practice

Chinese Literature

Hospitality

Food Sanitation

Chinese Cuisine I

Western Cuisine I

Baking/Pastry I

Profession English

Professional Japanese

Culinary Art

Service Education

English Practice

Chinese Literature

Information Technology

Tourism and Leisure

Chinese Cuisine II

Western Cuisine II

Baking/Pastry II

Profession English

Professional Japanese

F&B Nutrition

Basic Ability

Human Rights & Rule of Law · Social Development in Taiwan · Contemporary World Culture · Multiculturalism & Civil Society

English Listening

PE

Management

F&B Purchasing

Profession English

Professional Japanese

Practical Training

Advanced Chinese Cuisine

Advanced Western Cuisine

Advanced Baking/Pastry

F&B Service Theory

English Listening

PE

Service Management

Menu Design

Profession English

Professional Japanese

Practical Training

Practical Training

Operational Management

Practical Training

Operational Management

Service Education

Advance English

Seminar Practice I

Research Method

Occupational Ethics

Advance English

Seminar Practice II

Banquet Cuisine

**Elective :** F&B Management · Restaurant Chain Operations Management · Restaurant opening and planning · F&B Art · Green Dining · World Food Culture · Chinese F&B · overseas Field Trip · Marketing Management · Product Development Practice · Food Safety · Seasoning Theory and Sensory Evaluation · F&B Accounting ·

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

**Chinese/Western :** Chinese Pastry · Taiwanese Cuisine & Local Snacks · Vegetable & Fruit Carving · Japanese Cuisine · French Cuisine · Banquet Cuisine · Vegetarian Cuisine · Italian Cuisine · Southeast Asia Cuisine

**Baking / Pastry :** Chinese Pastry · Western Dessert · Cake Practice · French Dessert · Chocolate Cuisine · European Breads ·

## Core Competence

students to combine theory and practice. The Department of Culinary Arts Management prepares future leaders for the hospitality and foodservice industry by educating students in culinary arts

## Career Path

**Graduate Program :** Graduate Program with Taiwan and abroad

**Career :** Chinese/Western Chef · Bakers · Casual Dining · management · administration · supervisor · restaurant entrepreneur