

I-SHOU UNIVERSITY Department of 114 4-Year Curriculum for Students Admitted in Academic Year 2025

Category	Freshman Year(2025)		Sophomore Year(2026)	
GE core courses: required (18 credits)	A93A34 Academic English [2]1st A93A28 Codes in Health and Medicine [2]1st A93A35 Professional English [2] 2nd A93A20 Programming [2]2nd A93A29 Secret Codes in Intelligent Technologies [2]2nd A93A21 Civic Literacy in the Era of Globalization [2]2nd A93A22 Chinese Literature 1.0- Reading, Narration and communication [2] 2nd		A93A23 Chinese Literature 2.0- Critical thinking and creativity in writing [2]1st A93A15 Physical Education (I) [1]1st A93A16 Physical Education (II) [1]2nd	
College-required courses (6 credits)	A82103 Net zero sustainable management [2] 1st A82116 Big Data and Programming[2] 1st A82E01 Management [2]2nd			
Category	Freshman Year(2025)	Sophomore Year(2026)	Junior Year(2027)	Senior Year(2028)
Department-required courses (47 credits)	A74115 Food Sanitation and Safety [2] 1 st A74161 Hospitality Inquiry [1] 1 st A74162 Practical Management of Kitchen Equipment and Facilities (I) [1] 1 st A74163 Practical Management of Kitchen Equipment and Facilities (II)[1] 2 nd A74107 Chinese Cuisine Theory and Practicum (I) [2] 1 st A74108 Western Cuisine Theory and Practicum (I) [2] 1 st A74143 Baking & Pastry Theory and Practicum (I) [2] 1 st A74111 Chinese Cuisine Theory and Practicum (II) [2] 2 nd A74112 Western Cuisine Theory and Practicum (II) [2] 2 nd A74144 Baking & Pastry Theory and Practicum (II) [2] 2 nd A74162 Practical Management of Kitchen Equipment and Facilities (I) [1] 1 st A74163 Practical Management of Kitchen Equipment and Facilities (II [1] 2 nd A74164Professional Communication&Expression for the Tourism&Hosp [2]	A74205 Practical Training (I) [1] 1st A74271 Purchasing Management [2] 1st A74209 Practical Training (II) [1] 2nd A74231 Menu Design and Cost Control [2] 2nd	A74354 Culinary Profession Training [9]	A74403 Seminar Practice I [1] 1st A74479 Banquet preparation [2] 1st A74404 Seminar Practice II [1] 2nd A74482 Banquet Practice [2] 2nd A74305 Research methods and data analysis [3] 1st A74000 English Proficiency Enhancement [0] A74001 Computer Skill Certification [0] A74022 Professional Certification [0]
Departmental electives (≥27 credits)	A74159 AI Communication Specialist-Visualization [1] 1 st A74160 AI Communication Specialist-Big Data Analysis [1] 2 nd A74263 International Etiquette [2] A74418 Culinary Science Practice [1] A74116 F&B Nutrition [2]	A74211 Advanced Chinese Cuisine Practicum [2] 1st A74214 Advanced Western Cuisine Practicum [2] 1st A74254 Advanced Baking Practice [2] 1st A74239 [2] Chinese Snack 1st A74215 Western Dessert [2] A74440 Japanese Cuisine Theory and Practicum [2] A74290 Healthy Mediterranean cuisine [2] A74281 Culinary Smart Information Application [2] A74293 Food ingredient and field visit [2] A74294 Self-media operation mannagement [2] A74314 Human Resource Management [2]	A74394 Cooking studio operation (I) [8] 1st A74395 Cooking studio operation (II) [8] 2nd A74365 Culinary Practical Training [3] A74333 French Pastry [2] A74344 French Cuisine Theory and Practicum [2] A74436 Southeast Asia Cuisine [2] A74328 Taiwanese Cuisine and Local Foods[2] A74388 Food design and aesthetics[2] A74391 Food design for cocktail and tea party [2] A74491 Artistic cake design [2] A74389 Low-carbon and sustainable food and beverage [2] A74372 Restaurant Chain Operations Management [2] A74358 Marketing management [2] A74217 World Food Culture [2] A74359 sensory evaluation and practice [2] A74361 Customer Relationship Management [2] A74362 Entrepreneurial Management [2] A74390 Elderly nutrition and food design [2] A74367 Consumer behavior and practice [2]	A74411 Banquet Cuisine [2] A74356 Vegetables Catering [2] A74495 Chocolate Art and Styling Design[2] A74469 Advanced Japanese Cuisine Theory and Practicumm [2] A74438 European Breads [2] A74357 Plated dessert [2] A74409 Restaurant Planning and Opening [2] A74471 food safety control system [2] A74473 F&B accounting [2] A74475 working capability and occupational ethics [2] A74478 Internet Marketing [2]
GE liberal arts education	GE liberal arts education: elective, 10 credits from “Humanities and Arts”, “Nature and Technology” , “Social Science”			
Cross-domain electives	Up to 20 credits earned from courses, whether required or elective, offered by other departments/programs at I-Shou University or its partner universities will be recognized by the Department as credits from electives.			
Credits required for graduation from the Department	128 Credits			
Note	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.)			