

Department of Culinary Art Curriculum Map

102 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 (20) Credit

Department

Requirement (54) Credit	Elective (30) 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

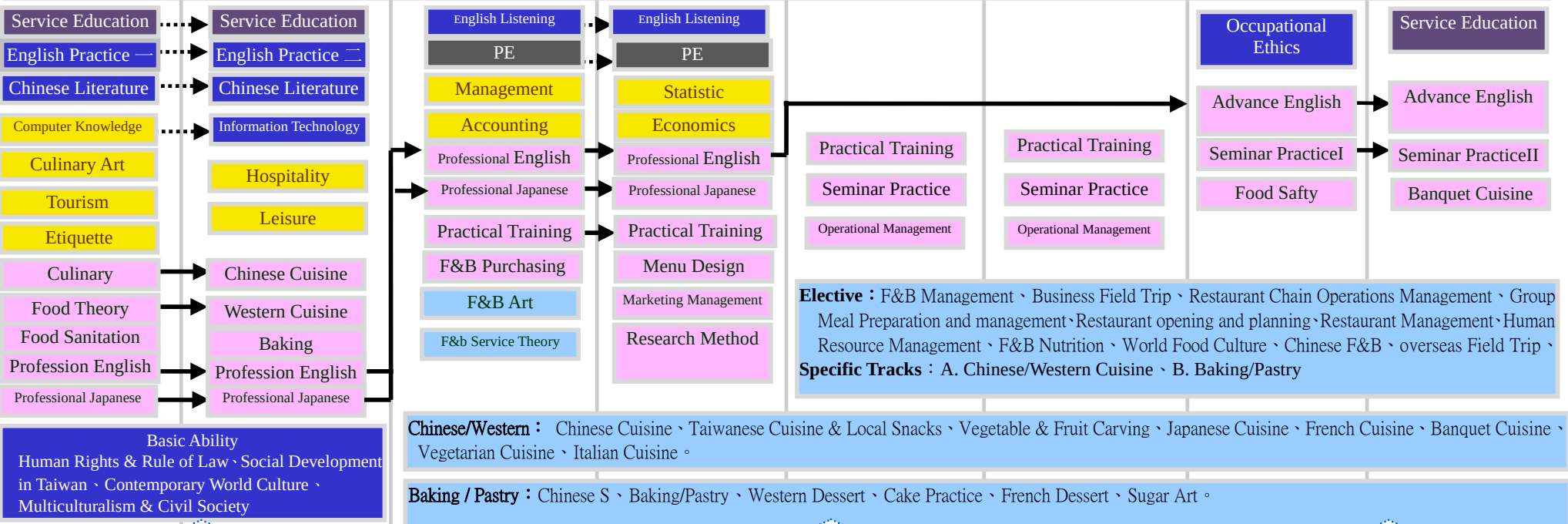
Year 3-Fall

Year 3- Spring

Year 4-Fall

Year 4-Spring

GE



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 Western culinary arts

Career Path

Graduate Program: Graduate Program with Taiwan and abroad

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