

# Curriculum Map

105 Academic Years

**Educational Objective**  
**To cultivate professionals with international visions and culinary arts managerial ability**

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**To cultivate professionals with international visions and culinary arts managerial ability**

**Graduation Requirement**

University		Department	
General (8) Credit	Core (20) Credit	Require (52) Credit	Elective (48) Credit



**University**

General (8) Credit	Core (20) Credit
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General  
(8)  
Credit

Core  
(20)  
Credit

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graph TD; Department[Department] --- Require[Require (52) Credit]; Department --- Elective[Elective (48) Credit]
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Require  
(52)  
Credit

Elective  
(48)  
Credit

Core competence / Basic literacy  
(Ability to graduate)

Suggested Procedure 

Career Planning

Year1-Fall	Year 1-Spring	Year 2 -Fall	Year 2 - Spring	Year 3-Fall	Year 3- Spring	Year 4-Fall	Year 4-Spring
GE							
English Practice I	English Practice II	English Listening I	English Listening II	Applied Chinese			
Chinese Literature I	Chinese Literature II	Constitutionalism and Rule of Law		Applied English			Restaurant Planning and Opening
Introduction to Management	International Etiquette	History of Civilization and Development		Food Sanitation and Safety	F&B Nutrition	Marketing Management	Food Service
Introduction to Hospitality	Introduction to Computer and Information System	Principle of Baking	Business Ethics	F&B Purchasing Management	Menu Design and Cost Control		
Chinese Cuisine I	Chinese Cuisine II	Western Cuisine I	Western Cuisine II	<b>Chinese/Western</b> : Chinese Pastry and Noodle Dishes 、 Chinese Pastry and Noodle 、 Italian Cuisine 、 Vegetarian Cuisine Theory and Practicum 、 Benquet Cuisine 、 French Cuisine Theory and Practicum 、 Japanese Cuisine Theory and Practicum 、 Southeast Asia Cuisine			
Hospitality English Conversation (I)	Hospitality English Conversation (II)	Tourism and Hospitality Japanese I	Tourism and Hospitality Japanese II	<b>Baking/Pastry</b> : Western Dessert 、 Cake Practicum 、 French Pastry 、 Chocolate Theory and Practicum			
				<b>Elective</b> : Mixology Mangement and Practicum 、 Food and Beverage Service Theory and Practicum 、 Hospitality English Conversation (III) 、 Hospitality English Conversation (IV) 、 Human Resource Management 、 Introduction to Statistics 、 F&B Esthetics 、 World Food Culture 、 Chinese Culinary Culture of Health 、 Restaurant Chain Operations Management 、 Food Safety Control System 、 F&B Accounting 、 Seasoning Theory and Sensory Evaluation 、 Food Industry Internship I 、 Food Industry Internship II 、 Food Industry Internship III 、 Food Industry Internship IV 、 Food Industry Internship V 、 Food Industry Internship VI 、 Food Industry Internship VII 、 Food Industry Internship VIII			
Core Competence	Students have the basic knowledge and skills of culinary 、 international perspective and the ability to research and explore knowledge. Students also have creative thinking 、 the ability of problem solving, and the basic knowledge of technology.						
Basic literacy	Students have basic knowledge 、 Ethics, the ability of professional ethics and corporate social responsibility, social knowledge. Students also have effective communication skills, the ability to cooperate and coordinate with team members, life attitude, and the attitude of respecting multicultural values.						
Career Path	<b>Graduate Program</b> : Graduate Program with Taiwan and abroad. <b>Career</b> : Chinese/Western Chef 、 Bakers 、 Casual Dining 、 management 、 administration 、 supervisor 、 restaurant entrepreneur.						