

I-SHOU UNIVERSITY

Department of Culinary Arts Management

4-Year Curriculum for Students Admitted in Academic Year 2019

2021/03/26



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

1. GE core courses: required, 16 credits
2. GE liberal arts education: elective, 10 credits
3. Service and Knowledge for Practice: required, 2 credits. 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: 42 credits, including academic courses: 15 credits, practical courses: 26 credits, and capstone courses: 1 credits
7. Departmental electives: 46 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: In addition to departmental electives, a maximum of 16 credits from other departments are admitted
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 (2019)

| 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 | |
| | A93A01 | Chinese Literature and Thought (I) | 2 | | Required | Core |
| | A93A02 | Chinese Literature and Thought (II) | | 2 | Required | " |
| | A93A05 | English Language Laboratory (I) | 1 | | Required | |
| | A93A06 | English-listening and speaking Lab(II) | | 1 | Required | |
| | A93A19 | Codes in Health and Medicine | 2 | | Required | " |
| | A93A20 | Programming | | 2 | Required | " |
| | A93A21 | Civic Literacy in the Era of Globalization | | 2 | Required | Core |
| College-required Courses | A86902 | Hospitality Management | 2 | | Required | Academic |
| | A86901 | Sightseeing and leisure management | | 2 | Required | Academic |
| | A86E03 | International etiquette and cross-cultural communication | | 2 | Required | Academic |
| | A86906 | Hospitality English Conversation(I) | 2 | | Required | Academic |
| | A86907 | Hospitality English Conversation (II) | | 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 |

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|--|--------|----------------------------|-----------|--|----------|----------|
| | A74115 | Food Sanitation and Safety | 2 | | Required | Academic |
| | A74150 | introduction to culinary | 2 | | Required | Academic |
| Departmental Electives | A74116 | F&B Nutrition | 2 | | Elective | Academic |
| Total Required Credits for this Academic Year | | | 38 | | | |

Sophomore Year (2020)

| Category | Course Code | Course Title | 1 st Semester | 2 nd Semester | Required / Elective | Remark |
|--|-------------|--|--------------------------|--------------------------|---------------------|-----------|
| General Education | A93A03 | Practical English(I) | 2 | | Required | Core |
| | A93A04 | Practical English (II) | | 2 | Required | " |
| | A93A15 | Physical Education(I) | 0 | | Required | " |
| | A93A16 | Physical Education(II) | | 0 | Required | Core |
| College-required Courses | A86904 | Management | 2 | | Required | Academic |
| Department-required Courses | A74269 | Hospitality English Conversation(III) | 1 | | Required | Academic |
| | A74270 | Hospitality English Conversation(IV) | | 1 | Required | Academic |
| | 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 |
| | A74435 | Italian Cuisine | 2 | | Elective | Practical |
| | A74232 | Mixology Management and Practicum | 2 | | Elective | Practical |
| | A74264 | professional japanese(I) | 1 | | Elective | Academic |
| | A74265 | Professional japanese(II) | | 1 | Elective | Academic |
| | A74273 | Chef Nurturing | 2 | | Elective | Academic |
| | A74281 | Culinary Smart Information Application | 2 | | Elective | Academic |
| | A74288 | Management of Report Writing: Full guide to get A+ | 2 | | Elective | Academic |
| Total Required Credits for this Academic Year | | | 14 | | | |

I-SHOU UNIVERSITY

Department of Culinary Arts Management

4-Year Curriculum for Students Admitted in Academic Year 2019

2021/03/26

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1. GE core courses: required, 16 credits
2. GE liberal arts education: elective, 10 credits
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4. Physical Education: required, 0 credits
5. College-required courses: 10 credits (including 1 college-level cornerstone courses)
6. Department-required courses: 42 credits, including academic courses: 15 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.
 - * Academic courses: 16 credits: In addition to departmental electives, a maximum of 16 credits from other departments are admitted
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 (2021)

| 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 | 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 |
| | 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 |
| | A74219 | F&B Esthetics | 2 | | Elective | Academic |
| | A74325 | Green Dining | 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 |

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|--|--------|--|-----------|----------|-----------|
| | A74362 | Entrepreneurial Management | 2 | Elective | Academic |
| | A74363 | Geriatric Nutrition | 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 |
| | A74272 | Knowledge Construction and Self-Practice | 2 | Elective | Academic |
| | A74273 | Chef Nurturing | 2 | Elective | Academic |
| Total Required Credits for this Academic Year | | | 10 | | |

Senior Year (2022)

| Category | Course Code | Course Title | 1 st Semester | 2 nd Semester | Required / Elective | Remark |
|---|-------------|---|--------------------------|--------------------------|---------------------|-----------|
| General Education | A93A14 | Service and Knowledge for Practice | 2 | | Required | Core |
| 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 |
| | 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 |
| Total Required Credits for this Academic Year | | | 10 | | | |