

I-SHOU UNIVERSITY Department of Culinary Arts and Gastronomy 4-Year Curriculum for Students Admitted in Academic Year 2026

Category	Freshman Year		Sophomore Year	
GE core courses: required (16 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 A93A36 Chinese Literature - Speculative and Expression [2] 2nd		A93A36 Chinese Literature - Speculative and Expression [2] 1st A93A21 Civic Literacy in the Era of Globalization [2]2nd A93A15 Physical Education (I) [1]1st A93A16 Physical Education (II) [1]2nd	
College-required courses (9 credits)	A82104 Net zero sustainable management [3] 1st A82116 Generative AI Applications [2] 1st A82E01 Management [4]2nd			
Category	Freshman Year	Sophomore Year	Junior Year	Senior Year
Department-required courses (47 credits)	A74115 Food Sanitation and Safety [2] 1st A74161 Hospitality Inquiry [1] 1st A74162 Practical Management of Kitchen Equipment and Facilities (I) [1] 1st A74163 Practical Management of Kitchen Equipment and Facilities (II)[1] 2nd A74107 Chinese Cuisine Theory and Practicum (I) [2] 1st A74108 Western Cuisine Theory and Practicum (I) [2] 1st A74143 Baking & Pastry Theory and Practicum (I) [2] 1st A74111 Chinese Cuisine Theory and Practicum (II) [2] 2nd A74112 Western Cuisine Theory and Practicum (II) [2] 2nd A74144 Baking & Pastry Theory and Practicum (II) [2] 2nd A74162 Practical Management of Kitchen Equipment and Facilities (I) [1] 1st A74163 Practical Management of Kitchen Equipment and Facilities (II [1] 2nd A74164 Professional 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] A74022 Professional Certification [0] A74 B98 Interdisciplinary Competencies[0] 1st



Departmental electives (≥26 credits)	A74159 AI Communication Specialist-Visualization [1] 1st A74160 AI Communication Specialist-Big Data Analysis [1] 2nd 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 management [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 Practicum [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” , 2 credits from “ College Humanistic Literacy Courses”.			
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	Undergraduate students admitted to the University in or after Academic Year 2026 are required to fulfill all of the following requirements during the prescribed duration of study to be eligible for graduation: I. Earning the number of course credits required by their major department; II. Completing one required cornerstone course offered by another college and earning a passing score; the credits earned from this course may be counted toward the Liberal Arts Education category, up to a maximum of four credits; III. Fulfilling one of the University’s English proficiency requirements for graduation by submitting a valid test report recognized by the University; IV. Interdisciplinary Learning: Completing a minor or a secondary major recognized by the University, or completing an interdisciplinary credit program or micro-credit program offered by the University and obtaining a certificate of completion issued by the program; and V. Obtaining certificates or licenses recognized by their major department in accordance with its regulations and rules governing professional certification, as part of the graduation requirements.			