

MUST Curriculum Guide for Undergraduate Students for Academic Years 2020-2023(DRAFT), Department of Hotel Management and Culinary Creativity

Year I (2020)				
Course title	1st semester		2nd semester	
	Cr.	Hr.	Cr.	Hr.
	☆National Defense Education Training (I) (II)	0	2	0
⊙Physical Education	1	2	1	2
⊙Chinese Reading and Expressions (I) (II)	2	2	2	2
⊙Classified General Education	2	2	2	2
C ⊙English (I) (II)	2	2	2	2
⊙The Theory of History and Civilization	2	2		
▲Introduction to Computers and Programming	2	2		
▲Applied Psychology	2	2		
※Introduction to Hotel Management	2	2		
※Introduction to Baking Management	2	2		
⊙Law, Politics and Society			2	2
▲Health Promotion			2	2
▲Introduction and Application to Artificial Intelligence			2	2
※Housekeeping Management			2	2
※Practice of Housekeeping Operation			2	2
※Introduction to Beverage Management			2	2
Summation	17	20	19	21
Etiquette Management	2	2		
Hospitality Aesthetics	2	2		
Japanese (I) (II)	2	2	2	2
Design & Practice of Culinary Creativity(I) Baking			4	4
Introduction to Tourism			2	2
Basic Hospitality English			2	2
Practice on Multinational Services (I)			2	2
E Interpersonal Communication			2	2

Year II (2021)				
Course title	1st semester		2nd semester	
	Cr.	Hr.	Cr.	Hr.
	⊙Classified General Education	2	2	2
⊙Applied English (I) (II)	2	2	2	2
⊙Chinese Reading and Expressions III	1	1		
C ※Hospitality English (I) (II)	2	2	2	2
※Front Office Management	2	2		
※Practice of Front Office Operation	2	2		
※Practice of Hospitality Operation	4	4		
※Introduction to Culinary Management	2	2		
⊙Physical Education			1	2
⊙Ethics for Professionals			1	1
▲Service Management			2	2
※Hotel Information System			2	2
※Hospitality Marketing			2	2
			2	2
Summation	17	17	16	17
Food & Beverage Services	2	2		
Hospitality Japanese (I)(II)	2	2	2	2
Food & Beverage Operation and Management	2	2		
Practice on Multinational Services (II)	2	2		
Design & Practice of Culinary Creativity(II) Chinese Cuisine	4	4		
English Communication in the Workplace			2	2
Design & Practice of Culinary Creativity(III) Western-Style Cuisine			4	4
E World Food & Beverage Culture			2	2
Hospitality Accounting			2	2
Reception of Int'l Guests			2	2

Year III(2022)				
Course title	1st semester		2nd semester	
	Cr.	Hr.	Cr.	Hr.
	※Internship	9	9	9
Summation	9	9	9	9

Year IV (2023)				
Course title	1st semester		2nd semester	
	Cr.	Hr.	Cr.	Hr.
	⊙English Proficiency Training	1	1	
※Hospitality Financial Management	2	2		
C ※Applied Project(I) (II)	1	1	1	1
※Hospitality Human Resources Management			2	2
Summation	4	4	3	3
Hospitality Entrepreneurial & Development	2	2		
Healthy Beverage Modulation	2	2		
Management of Hospitality Service Quality	2	2		
Hospitality Purchasing	2	2		
Design & Practice of Culinary Creativity(IV) Exotic Cuisine	4	4		
Operation of Hotel Sales	2	2		
Appreciation of Wine	2	2		
E Club Management	2	2		
Green Hospitality	2	2		
Banquet Management & Operation	2	2		
Hospitality Japanese (III)	2	2		
Statistics	2	2		
Hospitality E-Commerce			2	2
Chain Hotel Management			2	2
Hospitality Cost Control & Analysis			2	2
Butler Services			2	2
Planning for Hotel Recreational Activities			2	2
Hospitality Public Relation & Crisis Management			2	2
Hotel Public Relation & Crisis Management			2	2
Management of the B & B			2	2
Hospitality English (III)			2	2
Healthy foodservice			2	2

Course Type	Cr.	Hr.
⊙General Education Courses	30	33
▲Basic Professional Courses (required by college)	10	10
※Required Professional Courses	52	52
Elective Professional Courses	36	36
☆All-out national defense education training	0	3
Total	128	134

C/E = Compulsory / Elective
Cr./Hr=Credit/Hour

Remarks:

1. According to university regulations, students are required to meet the graduation requirement of basic language proficiency and professional skills.
2. Students shall take 4 hours Service Education courses (0 credits) in the first and second semester of the first academic year.
3. Students shall take 16-30 credits each semester in the 1st and 2nd academic years, 9-30 credits each semester in the 3rd academic year, and 16-30 credits each semester in the 4th academic year.
4. Minimum credits required for graduation: 128 credits including 92 compulsory credits, and at least 36 elective credits (including the interdepartmental elective credits).
5. Inter-departmental elective credits are transferable. Elective professional course credits shall not be fewer than 24.
6. Elective courses are offered based on availability.
7. Students are required to take one-year internship according to the regulations approved Committee of Internship at the department.
8. Practice of Hospitality Operation, Food & Beverage Services are offered to Class A in the 1st semester and Class B in the 2nd semester of the 2nd academic year.
9. Students having graduated from a foreign country, including Hong Kong and Macau, with the equivalent of the second year of high school study of the ROC's high school sophomore level, or with a high school equivalent degree, need to take 140 credits including 92 compulsory credits, and at least 48 elective credits (including inter-departmental elective credits), while elective professional course credits shall not be fewer than 36. The program can be extended up to 3 academic years.