

MUST Curriculum Planning for Undergraduate Students for Academic Years 2021-2024  
Department of Hotel Management and Culinary Creativity

1 <sup>st</sup> year(110)					2 <sup>nd</sup> year(111)					3 <sup>rd</sup> year(112)									
	Course	1 <sup>st</sup> semester		2 <sup>nd</sup> semester			Course	1 <sup>st</sup> semester		2 <sup>nd</sup> semester			Course	1 <sup>st</sup> semester		2 <sup>nd</sup> semester			
		Cr.	hr.	Cr.	hr.			Cr.	hr.	Cr.	hr.			Cr.	hr.	Cr.	hr.		
MUST Core Required Courses	Physical Education	0	2	0	2	MUST Core Required Courses	Applied English(I)(II)	2	2	2	2	MUST Core Required Courses							
	Chinese Reading and Expressions(I)(II)	2	2	2	2														
	English(I)(II)	2	2	2	2														
	Introduction to Computers and Programming	3	3																
	Introduction to Artificial Intelligence			3	3														
	<b>Subtotal</b>	<b>7</b>	<b>9</b>	<b>7</b>	<b>9</b>		<b>Subtotal</b>	<b>2</b>	<b>2</b>	<b>2</b>	<b>2</b>		<b>Subtotal</b>						
School Professional Required Courses	Service Industry Management	2	2			School Professional Required Courses	Service <b>Innovation</b>	2	2			School Professional Required Courses							
	Interpersonal Communication			2	2		Ethics for Professionals			2	2								
	<b>Subtotal</b>	<b>4</b>	<b>4</b>	<b>4</b>	<b>4</b>		<b>Subtotal</b>	<b>2</b>	<b>2</b>	<b>2</b>	<b>2</b>		<b>Subtotal</b>						
General Education	Classified general Education	2	2	2	2	General Education	Classified general Education	2	2	2	2	General Education							
	Classified general Education	2	2	2	2		Classified general Education	2	2										
	<b>Subtotal</b>	<b>4</b>	<b>4</b>	<b>4</b>	<b>4</b>		<b>Subtotal</b>	<b>4</b>	<b>4</b>	<b>2</b>	<b>2</b>		<b>Subtotal</b>	<b>5</b>	<b>5</b>	<b>5</b>	<b>5</b>		
Department compulsory courses	Introduction to Hotel Management	2	2			Department compulsory courses	Front Office Management	2	2			Department compulsory courses	Hospitality English (I) (II)	2	2	2	2		
	Hospitality Safety and Health management	2	2				Practice of Front Office Operation	2	2				Hospitality Financial Management	2	2				
	Introduction to Culinary Management	2	2				Practice of Hospitality Operation	4	4				Applied Project(I) (II)	1	1	1	1		
	Housekeeping Management			2	2		Food & Beverage Operation and Management	2	2				Hospitality Human Resources Management			2	2		
	Practice of Housekeeping Operation			2	2		Hotel Information System			2	2								
	Introduction to Beverage Management			2	2		<b>Subtotal</b>	<b>10</b>	<b>10</b>	<b>2</b>	<b>2</b>		<b>Subtotal</b>	<b>5</b>	<b>5</b>	<b>5</b>	<b>5</b>		
Department Elective Courses	Hospitality Aesthetics	2	2			Department Elective Courses	Design & Practice of Culinary Creativity(II) Chinese Cuisine	4	4			Department Elective Courses	Healthy Beverage Modulation	2	2				
	Introduction to Tourism	2	2				Food & Beverage Services	2	2				Hospitality Purchasing	2	2				
	Basic Hospitality English			2	2		Japanese (I)(II)	2	2	2	2		Design & Practice of Culinary Creativity(IV) Exotic Cuisine	4	4				
	Design & Practice of Culinary Creativity(I) Baking			4	4		Etiquette Management			2	2		Management of Hospitality Service Quality	2	2				
							Hospitality Marketing			2	2		Banquet Management & Operation	2	2				
							English Communication in the Workplace			2	2		Hospitality Japanese (I)(II)	2	2	2	2		
					Design & Practice of Culinary Creativity(III)Western-Style Cuisine			4	4	Hospitality E-Commerce			2	2					
					Communication Brand and Attraction Marketing			2	2	Chain Hotel Management			2	2					
										Hospitality Cost Control & Analysis			2	2					
										World Food & Beverage Culture			2	2					
										Reception of Int'l Guests			2	2					
										Club Management operation			2	2					
										Butler Services			2	2					
										MICE Activity Management			2	2					

  

4 <sup>th</sup> year(113)					
	Course	1 <sup>st</sup> semester		2 <sup>nd</sup> semester	
		Cr.	hr.	Cr.	hr.
MUST Core Required Courses					
	<b>Subtotal</b>				
School Professional Required Courses					
	<b>Subtotal</b>				
General education					
	<b>Subtotal</b>				
Department compulsory courses	Internship(I)	9	9		
	<b>Subtotal</b>	<b>9</b>	<b>9</b>		
Department Elective Courses	Internship(II)			9	9
	Hospitality Accounting			2	2
	Hospitality English (III)			2	2
	Hospitality Japanese (III)			2	2
	Operation of Hotel Sales			2	2
	Appreciation of Wine			2	2
	Green Hospitality			2	2
	Planning for Hotel Recreational Activities			2	2
	Management of the B & B			2	2
	Healthy foodservice			2	2
	Hospitality Entrepreneurial & Development			2	2
	Hospitality Public Relation & Crisis Management			2	2
Certificate Consultation			2	2	

Cr./hr.=Credit/hour

Remarks:

- According to university regulations, students are required to meet the graduation requirement of basic language proficiency and professional skills.
- Students shall take 4 hours Service Education courses (0 credits) in the first and second semester of the first academic year.
- In the first three years, students must take 16-30 credits per semester, and 9-30 credits per semester in the 4<sup>th</sup> year.
- Minimum credits required for graduation: 128 credits including 83 compulsory credits, and at least 45 elective credits (interdepartmental credits are included), while elective professional course credits shall not be fewer than 31.
- Must complete the 20 transferable inter-departmental credits (excluding core required courses (Chinese Reading and Expressions(I)(II) 、 English(I)(II) 、 Introduction to Programming 、 Introduction to Artificial Intelligence 、 Technical English(I)(II) 、 Applied English(I)(II)) 、 school professional required courses, department compulsory and department elective courses.)
- 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 83 compulsory credits, and at least 57 elective credits (including inter-departmental elective credits ), while elective professional course credits shall not be fewer than 31. The program can be extended up to 3 academic years.
- Elective courses are subject to change if necessary.
- Students are required to take half-year internship according to the regulations approved by the Committee of Internship at the department.
- 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.