

MUST Curriculum Planning for Undergraduate Students for Academic Years 2022-2025
Department of Hotel Management and Culinary Creativity

1 st year(111)					2 nd year(112)					3 rd year(113)							
	Course	1 st semester		2 nd semester			Course	1 st semester		2 nd semester			Course	1 st semester		2 nd 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	Classified general Education	2	2	2	2	MUST Core Required Courses					
	Classified general Education	2	2	2	2		Classified general Education	2	2								
	Classified general Education	2	2	2	2												
	Subtotal	4	6	4	6		Subtotal	4	4	2	2		Subtotal				
School Professional Required Courses	Applied Chinese(I)(II)	2	2	2	2	School Professional Required Courses	Applied English(III)(IV)	2	2	2	2	School Professional Required Courses					
	Applied English(I)(II)	2	2	2	2		Service Innovation	2	2								
	Introduction to Computers and Programming	3	3				Ethics for Professionals			2	2						
	Introduction to Artificial Intelligence			3	3												
	Service Industry Management	2	2														
	Interpersonal Communication			2	2												
	Subtotal	9	9	9	9		Subtotal	4	4	4	4		Subtotal				
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												
Subtotal	6	6	6	6	Subtotal	10	10	2	2	Subtotal	5	5	5	5			
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 Inl Guests			2	2			
										Club Management operation			2	2			
										Butler Services			2	2			
										MICE Activity Management			2	2			

4 th year(114)					
	Course	1 st semester		2 nd semester	
		Cr.	hr.	Cr.	hr.
MUST Core Required Courses					
	Subtotal				
School Professional Required Courses					
	Subtotal				
Department compulsory courses	Internship(I)	9	9		
	Subtotal	9	9		
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 4th 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.
- Students may choose to take courses in one of the three modules.
Module A: Room Division Management; Module B: Culinary Creativity; Module C: Hotel Management and Culinary Creativity Admin
- 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.