MUST Curriculum Planning for Undergraduate Students for Academic Years 2024-2027 Department of Hotel Management and Culinary Creativity

1 st year(113)					2 nd year(114)					3 rd year(115)							
	Course	Sometor consector			setae		Cowse	competer co		com	stor		Course	Cr. lu.		Cr.	1
	Course	Cr.	hr.	Cr.	hr.			Cr.	hr.	Cr.	hr.			Cr.	Itr.	Cr.	ł
1	Classified general	2	2	2	2		Classified general Education	2	2	2	2					L	1
MUST Core Required	Education Classified general	2	2	2 2 :	2							MUST Com Required					
Courses	Physical Education	2	2	2	2	Courses						Courses		Colonia de		_	ł
	Subtotal	6	6	6	6		Subrotal	2	2	2	2	20000	Subtotal	0		140	ł
PACKET.	Applied Chinese(1)(II)	14	3	7	12		Applied English (III XIV)	3	2	2	2			VA.		130	
	Applied English(EXII)	2	2	2	2		Service Innovation	2	2				2000			j.	١
School	Introduction to Computers and Programming	2	2		50	School	Ethics for Professionals			2	2	School				R	
intestoral Required	theres haven become	2	2			Professional Required						Professional Required Courses				W	I
Courses	Introduction to Artificial Intelligence			2	2	Courses			1	187			1403				ļ
	heerjeeswal		133	2	2	0.00	1 3 1 6 1 1 A		18				SECTION.				ı
	Communication Subsortal	*	8	*	8	100	Softwal	4	4	4	40	3 (1-4)	Subtotal	0		100	l
200-1	Introduction to Hotel Management	2	2				Japanese (I)(II)	2	2	2	2		Hospitality English (D(B)	2	2	2	1
	Hospitality Safety and Regulation	2	2				Front Office Management	2	2				Hospitality Financial Management	2	2		
	Introduction to Culinary Arts	2	2		H		Practice of Front Office Operation	2	2				Applied Project(I)(II)	1	t	1	I
Department compulsory courses	Housekeeping Management			2	2	Department compulsory courses	Practice of Hospitality Operation	4	4			Department compulsory courses	Hospitality Human Resources Management			2	
	Practice of Housekeeping Operation			2	2		Food & Beverage Operation and Management	2	2			131					
	Introduction to Drink and Mixology	-		2	2		Hotel Information System			2	2			V.			ļ
	Subtotal	6	6	6	6		Subtotal	12	12	4	4		Subtotal	- 5	5	5	ł
	Hospitality Aesthetics	2	2			115.8	Culinary Creativity(II)	4	4				Hospitality Japanese (I)(II)	2	2	2	
	Introduction to Tourism	2	2				Design & Practice of Culinary Creativity(III) Chicse Dessert	1	4				Healthy Beverage Modulation	2	2		
	Food Sanuation aixl Safety	2	2		Г		Food & Beverage Services	2	2				Hospitality Purchasing	2	2		
	Basic Hospitality English			2	2		Nutration and Health Care	2	2				Design & Practice of Culinary Creativity (VI) Exotic Cuisine	4	4		
	Design & Practice of Culinary Creativity(I)			4	4		Etiquette Management			2	2	Design of Cr	Design & Practice of Culisary Creativity (VII)	4	4		
	Menn Design and Surv-		_	2	2		Hospitality Marketing		-	2	2		Faotic Dessert Management of Hospitality Service	2	2	r	1
Department	Namation of Dishes					Department	English Communication		_	2	2	Department	Quality Banquet Management &	2	2	Г	l
Elective Courses						Elective Courses	in the Workplace Design & Practice of Culirary Creativity(1Y)Western-			4	4	Elective Courses	Operation Hospitality E- Commerce			2	
							Style Cuisine Design & Practice of Culinary Creativity(V) Western Dessert	_		4	4		Chain Hotel Management		2	-	
							Communication Brand and Attraction Marketing			2	2		Hospitality Cost Control & Analysis			2	
				H			Beverage and Coffee Modulation			2	2		World Food & Beverage Culture			2	
			T				owner contract of						Reception of Int'l Guests			2	
					Г	10 1 2							Club Management oparation			2	-
		-	-	-	H	OB I						nell 1	Butler Services			2	
		_	\vdash	_	-			-	-	-	-	188	MICE Activity			2	1

	4th year(116)					
		I		200		
	Course	Cr.	hr.	Cr.	hr.	
MUST Core		C.L.	Ju.	C.I.	-	
Required Courses	Subtobil		E			
School Professional Required						
Courses	Subtotal	a	ΝĒ	衞		
Department	Internship(1)	9	9			
compulsory courses	Subtotal	18	18	0	0	
	Internship(1f)			9	9	
	Hespitality Accounting			2	2	
	Hospitality English (III)			2	2	
	Hospitality Japanese (III)			2	2	
	Operation of Hotel Sales			3	3	
	Wine Appreciation and Proctice			2	2	
Department	Healthy Food Service			2	2	
Elective	Green Hospitality			2	2	
Courses	Planning for Hotel Recreational Activities			2	2	
	Management of the B & B			2	2	
	Hospitality Entreprescurial & Development			2	2	
	Hospitality Public Relation & Crisis			2	2	
	Certificate Consultation			2	2	

Cr/hr.=Credit/hour

Liberal Courses (Classified general Education): MUST Core Required Courses

Common Courses (Physical Education): MUST Core Required Courses

Professional Courses: School Professional Required Courses, Department

[Corrse]			
Liberal Courses, Common Courses	MUST Core Required Courses	16	16
	School Professional Required Courses	1,24	24
Professional Courses	Department compulsory courses	56	.56
TOTOMONIA COLLAGO	Department Elective Courses	32	32
	Total	128	128

[Remarks]

1. Minimum credits required for graduation: 128 credits including 41 elective credits at least (interdepartmental credits are included), while elective professional course credits shall not be fewer than

2).

2). In the first three years, students must take 16-30 credits per semester, and 9-30 credits per semester in the 4th year.

3. Elective courses are subject to change if necessary.

4. According to university regulations, students are required to meet the graduation requirement of basic language proficiency and professional skills.

5. Students are required to take internship according to the regulations approved by the Committee of Internship at the department.

6. Students having graduated from a foreign courary, including Hong Kong and Macau, with the equivalent of the second year of high school study of the ROCs high school sophomere level, or with a high school equivalent degree, need to take 140 credits. The program can be extended up to 3 academic years.





