111年07月27日110-2學期臨時校課程委員會審議通過111年04月01日110-2學期第一次科課程委員會議修正通過

			First School Year				Second School Year				Third School Year								Fourth School Year				Fifth S		chool Year	
		Subject		First		Second		rst	Second Semester		First Semester		Second					Subject	First Semester		Second Semester		First Semester		Second Semester	
				Semester Credit/Hour		Semester Credit/Hour		Semester Credit/Hour		ster t/Hour	Credi			ester t/Hour	4			3	Credit/Hour		Credit/Hour		Credit/Hour		Crodi	t/Hour
			Creur	t/ IIOuI	Creurt	l/ IIOuI	Creur	t/ Hour	Creur	t/ IIOuI	Creur	t/ Hour	Creur	t/ Hour	+-				Creur	t/ IIOuI	Crear	t/ IIOuI	Creuri	/ IIOuI	Credi	t/ Hour
		Chinese(I)(II)(III)(IV)(V)(VI)	3	3	3	3	2	2	2	2	2	2	2	2				Sports and Recreation Management(I)(II)					0	2	0	2
		English(I)(II)(III)(IV)(V)(VI)	2	2	2	2	2	2	2	2	2	2	2	2				Out Defense Education Military Fraining(I)(II)					0	2	0	2
M	G e n	Physical Education(I)(II)(III)(IV)(V)(VI )	2	2	2	2	2	2	2	2	2	2	2	2	М	G e n										
0 E	e r	Mathematics(I)(II)	2	2	2	2									0 E	e r										
	a 1	All-Out Defense	2	2	2	2										a 1	L									
r	1	Native	1	1	1	1							<b></b>		r	1	Ĺ									ļ
e	с	History	2	2									<b></b>		e	С	Ĺ									ļ
q	0	Biology	2	2											q 	0										igsquare
u i	u	Music			2	2							<u> </u>		l u	u										igsquare
l r	r	Applied Arts	2	2											r	r	L									
e	S	Civic Education					_		2	2					e	s	Ļ									
d	е	Gender Education					2	2							d	е	F									
		Chemistry			2	2									-		F									$\vdash$
s		Geography			2	2					0	0			s		F				-					
u		Career Planning	0	0							2	2			u		F									
b		Health and Nursing	2	2			2	2							_ b		F									
j		Information technology Subtotal	20	20	18	18	10	10	8	8	8	8	6	G	J		H	Subtotal	0	0	0	0	0	1	0	1
e c	p	Introduction to Tourism &					10	10	0	0	0	0	U	U	e c	а	Р ′	Tourism & Hospitality English	U	U	U	U	U	4		4
t		Hospitality Industry(I)(II) Food and Beverage Service	2	2	2	2									t	n d	r o	Conversation(III)(IV)					2	2	2	2
	c f	Skills(I)(II)(III)							2	2	4	4	4	4		С		Micro-entreneurship Practices					2	2		
	Ое	Beverage Practice(I)(II)									4	4	4	4	1	o p u r	e s	Hospitality Marketing					2	2		
	u u s r	Tourism & Hospitality English Conversation(I)(II)									2	2	2	2		r a s s c i	s i	Food and Beverage Cost Control						ū	2	2
	s o e n	Culinary English and Practice(I)(II)					2	2	2	2							n a									
	a	Subtotal	2	2	2	2	2	2	4	4	10	10	10	10	1	e		Subtotal	0	0	0	0	6	6	4	4
		Food Hygiene and Safety			2	2											(	Off-campus Internship(I)(II)	10	0	10	0				
		Introduction to Culinary ares	2	2											1			Culinary Science and Practice					3	4		
		Chinese Cuisine and	4	8	4	1											[]	Food and beverage aesthetics					2	2		7
		Practice(I)(II)	4	o	4	4									1			and Application					۷			igsquare
		Chinese Style Rice Processing			3	4							<b></b>		4	G		Special Topic on Hospitality					2	2		
	e n	Bread Making			3	4							<u> </u>		4	e n	1	Application of Case					4	4	4	4
	e r	Food Carving and Knife Skills and Practice	2	2												e r										
С	a 1	Western Cuisine and Practice(I)(II)					4	4	4	8					С	a 1										
0		Food Iingredients Study					3	3							0	^	ļ									igsqcut
1	С	Traditional Chinese Pastries							3	4					1	С										
1	n	Production												<u> </u>	<b>J</b> 1	O	L									

	~				1			1				1	1	1						1			-		
е	u	Food Culture							2	2					е	u									
g	r	Weatern Pastry Making									3	4			g	r									
e	s	Second Foreign Language									0	2	2	0	e	s									
	е	(French)(I)(II)									2	2				е									
r		On-campus Internship									1	1	1	1	r										
е		Nutrition											2	2	е										
q		Menu planning and Production					2	2							q										
u		Procurement							2	2					u										
i		Subtotal	8	12	12	14	9	9	11	16	6	7	5	5	i		Subtotal	10	0	10	0	11	12	4	4
r		Advanced Chinese Style Rice					0	,							r		1 1 D W 1 :					0	4		
е		Processing					3	4							е		Advanced Beverage Making					3	4		1
d	C	Advanced Chinese Cuisine and					0								d	C	Second Foreign Language					0	0	0	9
		Proctico					3	4								0	(French)(III)(IV)					2	2	2	2
С	1						0	,							С	1	Second Foreign					0	0	0	0
0	î	Aduanced Bread Making					3	4							0	1 e	Langnage(Japanese)(I)(II)					2	2	2	2
u	e	Chocolate Making									2	4			u		Meat Science							2	2
r	с д	Japanese Cooking							2	4					r	с д	Tea Party Planning and Making							2	4
0		Advanced Western Cuisine and									0	,			s e	ое								0	
е	u	Practice									2	4			е	u	International Cuisine							2	4
	r e												0	4		r e	Home-Delivery Products Design							0	0
	s l	Cake Baking and Decorating											3	4		s l	and Marketing							2	Z
	е е	Creative Cuisine Design and											0			ее	Healing Farm Management and							9	_
	С	Practice											3	4		c	Planting Practices							3	4
	t	И							2	0						t	Healing Restaurants Management							9	
	1	Vegetarian Cuisines							۷	2						1	and Design practice							3	4
1	V	Creative Thinking and											2	2		V	Field Study							1	1
1	е	Taiwanese Cuisine and Practice							3	4						е	Food and Wine Pairing							2	2
		Local cuisine and Practice											2	2											
L		Subtotal	0	0	0	0	9	12	7	10	4	8	10	12	<u> </u>		Subtotal	0	0	0	0	7	8	21	27
		total credits	0	0	0	0	6	8	4	6	4	6	6	8			total credits	0	0	0	0	2	2	4	4
		total	30	34	32	34	30	33	30	38	28	33	31	33			total	10	0	10	0	24	30	29	39
		total teaching hours	30	34	32	34	21	21	23	28	24	25	21	21			total teaching hours	10	0	10	0	17	22	8	12
1		1. The graduation credit requirement is	220 cr	edits (	(includ	ling 70	credit	s of r	equired	l gener	al edu	cation,	40												

credits of core professional courses, 24 credits of departmental courses electives.

(NOTE) 2. The maximum number of credits taken for each semester is 32.