113年05月15日112-2學期校課程委員會議修正通過 113年05月01日112-2學期第一次院課程委員會議修正通過 113年04月18日112-2學期第二次科課程委員會議修正通過

			Fir	st Sch	nool Ye	ear	Seco	ond Sc	hool Y	ear	Thi	rd Scł	chool Year					Fourth School Year				Fifth Sc		chool Year	
		Subject		First Semester		Second Semester		rst ster	Second Semester		Fin Seme		Sec Seme				Subject	First	Semester	Second Semester		First Semester		Second Semester	
		Subject		Credit/Hour		Credit/Hour		Credit/Hour		/Hour	Credit/Hour		Credit/Hour					Credit/Hour		Credit/Hour		Credit/Hour		Credit/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 Training(I)(II)					0	2	0	2
М О	G e n	Physical Education(I)(II)(III)(IV)(V)(VI )	2	2	2	2	2	2	2	2	2	2	2	2		G e n									
	e r	Mathematics(I)(II)	2	2	2	2									M O	e r									
E	a	All-Out Defense	2	2	2	2									Е	a									
	I	Native	1	1	1	1										1									
r		History	2	2											r										
e	c o	Biology	2	2											e q	c o									
q u i r e d s u	u	Music			2	2									u u	u									
	r	Applied Arts	2	2											i	r									
	S	Civic Education							2	2					r	S									
	е	Gender Education					2	2							е	е									
		Chemistry			2	2									d										
		Geography			2	2																			
		Career Planning									2	2			s										
u		Health and Nursing	2	2											u										
b		Information technology					2	2							b										
j		Subtotal	20	20	18	18	10	10	8	8	8	8	6	6	J		Subtotal	0	0	0	0	0	4	0	4
e c t	P	Introduction to Tourism & Hospitality Industry(I)(II)	2	2	2	2									e c +	a n	( ( ( ( ( ( ( ( ( ( ( ( ( ( ( ( ( ( ( (					2	2	2	2
	o c f	Food and Beverage Service Skills(I)(II)							2	2	4	4				d c						2	2		
	о е	Beverage Practice(I)(II)									4	4	4	4	1	ор	ĭHosnitality Marketing					2	2		
	u s	Tourism & Hospitality English													1	u r	S								
		Conversation(I)(II)									2	2	2	2		r a s c	i							2	2
	e o n	Culinary English and Practice(I)(II)					2	2	2	2						e t	n								
	a 1	Banquet Planning and Practice											4	4		c	1								
	1	Subtotal	2	2	2	2	2	2	4	4	10	10	10	10		е	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											-		Culinary Science and Practice					3	4		
	Chinese Cuisine and													1		Food and beverage aesthetics						_		
	Practice(I)(II)	4	8	4	4											and Application					2	2		
G	Chinese Style Rice Processing			3	4									-	G	Special Topic on Hospitality					2	2		
l e	Bread Making			3	4										e	Application of Case					4	4	4	4
n	Food Carving and Knife Skills			0	4										n	Apprication of case					4	4	4	4
e	and Practice	2	2												e									
r	Western Cuisine and													-	r									
a	Practice(I)(II)					4	4	4	8						a									
c 1	Food lingredients Study			1		3	3							C	1									
o	Traditional Chinese Pastries			1		J	J							- 0										
1 C	Production							3	4					1	С									
1 0	Food Culture							2	2					1	0									
e u	Weatern Pastry Making									3	4			е	u									
g	Second Foreign Language									J	4			g	r s									
e e	(French)(I)(II)									2	2	2	2	е	e									
	On-campus Internship									1	1	1	1	-										
r	Nutrition									1	1	2	2	r										
е	Menu planning and Production					2	2							е										
q								2	2					u u										
u i	Procurement Subtotal	8	12	12	14	9	9	11	16	6	7	5	5	i		Subtotal	10	n	10	0	11	12	1	1
r	Advanced Chinese Style Rice	0	14	12	14		ฮ	11	10	U	- 1	J	J	r			10	U	10	U		12	4	4
е	Processing					3	4							е		Advanced Beverage Making					3	4		
d	Advanced Chinese Cuisine and													d		Second Foreign Language								
(	Practice					3	4								C	(French)(III)(IV)					2	2	2	2
	Tractice	1	-	+				<u> </u>						С	0									
С (																								2
О	Aduanced Bread Making					3	4							0	1	Second Foreign					2	2	2	۷
o u	Aduanced Bread Making					3	4			9	1			o u	1	Langnage(Japanese)(I)(II)					2	2	_	_
o u r	Aduanced Bread Making Chocolate Making					3	4	9	4	2	4			u r	1 1 e	Langnage(Japanese)(I)(II) Meat Science					2	2	2	2
o u r s c s	Aduanced Bread Making Chocolate Making Japanese Cooking					3	4	2	4	2	4			u r s	c g	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making					2	2	_	_
o u r c g e o c	Aduanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and					3	4	2	4	2	4			u r	c g o e	Langnage(Japanese)(I)(II) Meat Science					2	2	2	2
o u r c g c g e o e u u	Aduanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice					3	4	2	4					u r s	c g o e u	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine					2	2	2	2
o u r c g e o c	Aduanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice					3	4	2	4			3	4	u r s	c g o e u r e	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design					2	2	2	2
o u r c	Aduanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating					3	4	2	4			3	4	u r s	c g o e u	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing					2	2	2 2 2	2 4 4
o u r c s c s e o c s e o c	Aduanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating Creative Cuisine Design and					3	4	2	4			3	4	u r s	c g o e u r e s 1	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing Healing Farm Management and					2	2	2 2 2	2 4 4
o u r c s c s e o c s e o c	Aduanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating Creative Cuisine Design and Practice					3	4	2	4				4	u r s	c g o e u r e s 1 e e	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing Healing Farm Management and Planting Practices					2	2	2 2 2	2 4 4
o u r c s c s e o c	Aduanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating Creative Cuisine Design and					3	4	2	4				4	u r s	c g o e u r e s 1 e e	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing Healing Farm Management and Planting Practices Healing Restaurants Management					2	2	2 2 2	2 4 4
	Advanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating Creative Cuisine Design and Practice Vegetarian Cuisines					3	4					3	4	u r s	c g o e u r e s l e e c t i v	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing Healing Farm Management and Planting Practices Healing Restaurants Management and Design practice					2	2	2 2 2 2 3 3 3	2 4 4 2 4 4
	Aduanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating Creative Cuisine Design and Practice Vegetarian Cuisines Creative Thinking and					3	4	2	2				4 4	u r s	c g o e u r e s l e e c t i	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing Healing Farm Management and Planting Practices Healing Restaurants Management and Design practice Field Study					2	2	2 2 2 2 2 3 3	2 4 4 2
	Aduanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating Creative Cuisine Design and Practice Vegetarian Cuisines Creative Thinking and Taiwanese Cuisine and Practice					3	4					3	4	u r s	c g o e u r e s l e e c t i v	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing Healing Farm Management and Planting Practices Healing Restaurants Management and Design practice					2	2	2 2 2 2 3 3 3	2 4 4 2 4 4
	Advanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating Creative Cuisine Design and Practice Vegetarian Cuisines Creative Thinking and Taiwanese Cuisine and Practice Local cuisine and Practice						19	2 3	2	2	4	2 2	4 2 2	u r s	c g o e u r e s l e e c t i v	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing Healing Farm Management and Planting Practices Healing Restaurants Management and Design practice Field Study Food and Wine Pairing							2 2 2 2 2 3 3 2 2	2 4 4 2 2 2
	Advanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating Creative Cuisine Design and Practice Vegetarian Cuisines Creative Thinking and Taiwanese Cuisine and Practice Local cuisine and Practice Subtotal	0 0	0	0	0 0	9	12 8	2 3	2 4	2	4	2 2 10	4 2 2 12	u r s	c g o e u r e s l e e c t i v	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing Healing Farm Management and Planting Practices Healing Restaurants Management and Design practice Field Study Food and Wine Pairing Subtotal	0	0	0	0	7	8	2 2 2 2 2 3 3	2 4 4 2 2 2 28
	Advanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating Creative Cuisine Design and Practice Vegetarian Cuisines Creative Thinking and Taiwanese Cuisine and Practice Local cuisine and Practice Subtotal total credits	0	0	0	0	9 6	8	2 3	2 4 10 6	2 4 4 4	4 8 6	2 2 10 6	2 2 12 8	u r s	c g o e u r e s l e e c t i v	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing Healing Farm Management and Planting Practices Healing Restaurants Management and Design practice Field Study Food and Wine Pairing  Subtotal total credits	0		0		7 2	8 2	2 2 2 2 2 3 3 2 2 2	2 4 4 2 2 2 2 28 4
	Advanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating Creative Cuisine Design and Practice Vegetarian Cuisines Creative Thinking and Taiwanese Cuisine and Practice Local cuisine and Practice Subtotal			32		9		2 3	2 4	2	4	2 2 10	4 2 2 12	u r s	c g o e u r e s l e e c t i v	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing Healing Farm Management and Planting Practices Healing Restaurants Management and Design practice Field Study Food and Wine Pairing Subtotal		0		0	7	8	2 2 2 2 2 3 3 2 2 2	2 4 4 2 2 2 28
o u r c s c s e o c s e o c s	Advanced Bread Making Chocolate Making Japanese Cooking Advanced Western Cuisine and Practice Cake Baking and Decorating Creative Cuisine Design and Practice Vegetarian Cuisines Creative Thinking and Taiwanese Cuisine and Practice Local cuisine and Practice Subtotal total credits total	0 30 30 s 220 c	0 34 <b>34</b> redits	0 32 32 s (inclu	0 34 <b>34</b> uding 7	9 6 30 21 10 cred	8 33 <b>21</b> its of	2 3 7 4 30 23 requi	2 4 10 6 38 28	2 4 4 28 24	4 4 8 6 33 25	2 2 10 6 31 21	2 2 12 8 33 21	u r s	c g o e u r e s l e e c t i v	Langnage(Japanese)(I)(II) Meat Science Tea Party Planning and Making International Cuisine Home-Delivery Products Design and Marketing Healing Farm Management and Planting Practices Healing Restaurants Management and Design practice Field Study Food and Wine Pairing  Subtotal total credits total	0	0	0	0	7 2 24	8 2 30	2 2 2 2 2 3 3 2 2 2	2 4 4 2 2 2 2 28 4 40

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