

Course List for Department of Hospitality Management Administration - 4 Years, Department of Hospitality Management, College of Tourism and Hospitality, Hsing Wu University (Applicable to Students Admitted in Fall, 2019)

Category	AY 1(2019)				AY 2(2020)				AY 3(2021)				AY 4(2022)				學分累						
	Course Title	Fall	Spring	Credit	Course Title	Fall	Spring	Credit	Course Title	Fall	Spring	Credit	Course Title	Fall	Spring	Credit							
		Hour	Hour			Hour	Hour			Hour	Hour			Hour	Hour								
Liberal Subjects	EVERYDAY ENGLISH(1)(2)	2	2	2	LIBERAL ARTS(CHOOSE ONE)	2	2	2	GENERAL EDUCATION FOR WORKPLACE(CHOOSE ONE)	2	2	2											
	CHINESE READING AND EXPRESSION				LIBERAL ARTS(CHOOSE ONE)	2	2																
	APPLICATION OF APP PROGRAM DESIGN	2	2		CULTURAL LITERACY AND CITIZENSHIP(CHOOSE TWO)	2	2	2															
	LABOR EDUCATION AND CAREER EXPLORATION	2	2																				
Physical Education	PHYSICAL EDUCATION (1)	2	2	2	PHYSICAL EDUCATION (2)	2	2	2															
Subtotal	Subtotal	8	8	6	6	6	6	6	Subtotal	0	0	2	2	Subtotal	0	0	0	0	28				
Core Course (Compulsory)	SERVICE LEARNING AND CAREER EXPLORATION				HOTEL MANAGEMENT	2	2		BUSINESS PROPOSAL OF HOSPITALITY MARKETING	2	2												
	INTRODUCTION TO TOURISM AND HOSPITALITY	2	2		ENGLISH FOR HOSPITALITY	2	2		PRACTICAL INTERNSHIP ON CAMPUS & SERVICE LEARNING	1	1												
	ENGLISH IN TOURISM & HOSPITALITY (1)	2	2		MANAGEMENT OF FOOD & BEVERAGE		2	2	CASE ANALYSIS IN HOSPITALITY OPERATION AND MANAGEMENT		3	3											
	SERVICE SKILLS OF RESTAURANT	2	2		MARKETING MANAGEMENT OF HOSPITALITY		2	2															
	ENGLISH IN TOURISM & HOSPITALITY (2)			2	2																		
	FOOD HYGIENE GRADING ASSESSMENT			2	2																		
Subtotal	Subtotal	6	6	6	6	4	4	4	4	3	3	3	3	Subtotal	0	0	0	0	26				
Liberal Subjects	ALL-OUT DEFENSE EDUCATION MILITARY TRAINING	0	2	0	2	INTRODUCTORY COURSE ON THE FOUNDATION OF PROFESSIONAL STUDIES	0	2		ADVANCED COURSE FOR ENGLISH PROFICIENCY GRADING			0	2	SELF-ACCESS LEARNING OF LIBERAL STUDIES (2)	2	2						
	EVERYDAY VIETNAMESE	2	2			EVERYDAY KOREAN	2	2		SELF-ACCESS LEARNING OF LIBERAL STUDIES (1)	2	2											
Subtotal	Subtotal	2	4	0	2	Subtotal	2	4	0	0	Subtotal	2	2	0	2	Subtotal	2	2	0	0	8		
Catering Business Module	HOSPITALITY INTERPERSONAL SKILLS	2	2			FINANCIAL MANAGEMENT OF HOSPITALITY	2	2		DIETARY OF LITERARY APPRECIATION	2	2		OFF CAMPUS PRACTICAL TRAINING (1)	9	9							
	INTERNATIONAL PROTOCOL	2	2			OPERATING MANAGEMENT OF B&B, RESORT	2	2		MENU DESIGN	2	2		OFF CAMPUS PRACTICAL TRAINING (2)			9	9					
	DIETARY CULTURE	2	2			HUMAN RESOURCES MANAGEMENT OF HOSPITALITY	2	2		BEVERAGE MANAGEMENT	2	2		WORKPLACE ETHICS	1	1							
	CONSUMER BEHAVIOR OF HOSPITALITY			2	2	PRACTICE OF COFFEE PREPARATION	3	3		CUSTOMER COMPLAINT & CRISIS MANAGEMENT IN HOSPITALITY INDUSTRY	2	2		TRENDS OF INDUSTRY			1	1					
	HOUSEKEEPING OPERATION AND MANAGEMENT(BUTLER SERVICE)			4	4	FRANCHISE MANAGEMENT	2	2		WINE APPRECIATION & MANAGEMENT	2	2		MAKING SUBJECT(1)	3	3							
						COST CONTROL OF HOSPITALITY		2	2	SERVICE INNOVATION AND APPLICATION OF TECHNOLOGY	3	3		MAKING SUBJECT(2)			3	3					
						ALCOHOLIC BEVERAGES MODULATION & PRACTICE		3	3	PRACTICE OF SERVICE QUALITY MANAGEMENT	2	2		DATA ANALYSIS OF HOSPITALITY	2	2							
						AFFAIRS MANAGEMENT OF GUEST ROOM		2	2	HOSPITALITY CREATE R&D AND PERFORM		4	4	HOSPITALITY MICRO ENTERPRISE			2	2					
						BANQUET PRACTICE MANAGEMENT		2	2	DEVELOPMENT & PRODUCTION OF SOFT DRINKS		3	3	HAND-SHAKEN BEVERAGE PREPARATION PRACTICE	3	3							
						PUBLIC RELATIONS AND MEDIA PRESS IN HOSPITALITY INDUSTRY		2	2	WORKPLACE SAFETY MANAGEMENT FOR THE HOSPITALITY INDUSTRY		2	2	FOOD SAFETY CONTROL SYSTEM	2	2							
						PURCHASE AND ACCEPTANCE IN HOSPITALITY INDUSTRY		2	2	PLANNING & PREPARING OF RESTAURANT		2	2	BAR PRACTICAL MANAGEMENT			3	3					
										MARKET RESEARCH & DATA ANALYSIS OF HOSPITALITY		2	2	PRACTICE OF OCCUPATIONAL SAFETY			2	2					
										INFORMATION SYSTEM OF HOSPITALITY		2	2	SELLING SKILLS OF HOSPITALITY PRODUCTS			2	2					
										OPERATE MANAGEMENT AND INTERNATIONAL MARKETING		3	3	CORPORATE INTERNSHIP (V)	3	3							
										CULINARY ART OF SPECIAL FOREIGN CUISINE	4	4		CORPORATE INTERNSHIP (VI)			3	3					
										KITCHEN MANAGEMENT	2	2											
										SPECIALTY CASE DESIGN OF ORIGINALITY & MARKING SNACK OF BANQUET	4	4											
										CULINARY ART OF SNACKING		4	4										
										INVENTION AND MAKING OF CREATIVE CUISINE		4	4										
	Cooking Practice Module	PRACTICE OF CHINESE CUISINE PREPARATION	4	4			THE NUTRITIONAL INTRODUCTION AND HEALTHY DIETS DESIGN	2	2		CULINARY ART OF SPECIAL FOREIGN CUISINE	4	4										
		PRINCIPLES OF BAKING	2	2			ADVANCED CUISINE PRACTICE OF CHINESE FOOD	4	4		KITCHEN MANAGEMENT	2	2										
		PREPARATION OF FOOD INGREDIENTS	4	4			ADVANCED PRACTICE OF BAKERY	4	4		SPECIALTY CASE DESIGN OF ORIGINALITY & MARKING SNACK OF BANQUET	4	4										
		CUISINE PRACTICE OF THE WESTERN-STYLE FOODS			4	4	COLLUCATION OF RAW MATERIALS & DISH DECORATION DESIGN	4	4		CULINARY ART OF SNACKING		4	4									
		KNOWLEDGE & PURCHASE OF FOOD INGREDIENTS			2	2	WHEATEN FOOD MANUFACTURING OF CHINESE CUISINE		4	4	INVENTION AND MAKING OF CREATIVE CUISINE		4	4									
		PRACTICAL OF BAKING			4	4	CULINARY ART OF TAIWANESE SNACKS		4	4													
		FOUNDATIONS OF FOOD CUISINE			2	2	BANQUET MEAL PRODUCTION		4	4													
							KITCHEN AND COOKING ENGLISH		2	2													
Common Elective	BASIC JAPANESE FOR HOSPITALITY(1)	2	2			JAPANESE CONVERSATION FOR RESTAURANT(1)	2	2		JAPANESE CONVERSATION IN HOTEL (1)	2	2											
	BASIC JAPANESE FOR HOSPITALITY(2)			2	2	JAPANESE CONVERSATION FOR RESTAURANT(2)		2	2	JAPANESE CONVERSATION IN HOTEL (2)		2	2										
	KOREAN IN TOURISM & HOSPITALITY(1)	2	2			FRENCH IN TOURISM & HOSPITALITY (1)	2	2		FRANCHISE BUSINESS CASE STUDY	2	2											
	KOREAN IN TOURISM & HOSPITALITY(2)			2	2	FRENCH IN TOURISM & HOSPITALITY (2)		2	2	ENGLISH CONVERSATION FOR RESTAURANT	2	2											
	ORAL EXPRESSION AND COMMUNICATION(1)	2	2			CORPORATE INTERNSHIP (I)	3	3		FRANCHISE INNOVATION AND ENTREPRENEURSHIP		2	2										
	ORAL EXPRESSION AND COMMUNICATION(2)			2	2	CORPORATE INTERNSHIP (II)		3	3	ENGLISH CONVERSATION IN HOTEL		2	2										
	HISTORY, CUSTOMS AND TRADITIONS IN TAIWAN	2	2							CORPORATE INTERNSHIP (III)	3	3											
	EXPERIENCING THE LOCAL CULTURE			2	2					CORPORATE INTERNSHIP (IV)		3	3										
	PRESENTATION SKILL	2	2																				
	APPRECIATION OF TOURISM LITERATURE			2	2																		
COMMUNICATION OF ORGANIZATION AND TEAMWORK			2	2					WORKPLACE INTERNSHIPS (1)	1	2												
SELF-ACCESS LEARNING OF PROFESSIONAL STUDIES (1)	2	2			SELF-ACCESS LEARNING OF PROFESSIONAL STUDIES (2)	2	2		WORKPLACE INTERNSHIPS (2)		1	2											
Information Literacy	COMMERCIAL SOFTWARE			2	2	SMULTMEDIA INTEGRATION AND APPLICATION	2	2		SOCIAL MEDIA OPERATION & MANAGEMENT	2	2											
Subtotal	Subtotal, Elective	28	28	32	32	Subtotal, Elective	36	36	34	34	Subtotal, Elective	37	38	36	37	Subtotal, Elective	23	23	25	25	251		
Total		44	46	44	46	Total		48	50	44	44	Total		42	43	41	44	Total		25	25	25	25

Remarks

- This curriculum summary was formulated based on the University Law and the Academic Regulations of Hsing Wu University and it was reviewed and passed by the School Curriculum Committee on September 20th, 2022.
- This department's curriculum design is a four-year program. Students in this department must pass 128 credits in total in order to meet the graduation requirements, including the completion of 28 credits of required courses on General Education, and the completion of 26 credits and 74 elective credits of required professional courses.
- According to the required subjects listed in this summary, students must take academic semester or yearly courses arranged by the school authorities. Assessing the circumstances, the department will "alternatively offer" courses for students to study. Students' graduation credits will be validated only when they pass the 1st and 2nd semester courses. The "HOSPITALITY CREATE R&D AND PERFORM" planned in the third academic year (2021) is a compulsory course.
- The department's off-campus internship courses must be taken in accordance with the regulations of the department's internship regulations.
- This double circle symbol indicates that a computer classroom is needed.
- In addition to taking the required professional courses for the module certificate of this department, the module certificate can be obtained by taking elective courses with more than 20 credits in the same module.
- For General Studies courses, please refer to the General Studies Center Course Schedule. General education elective courses shall not be counted as graduation credits.
- Subject names marked with [School Characteristics] are the common subjects of the whole school.

Department head

Dean

(Signature)

September 20th, 2022