

Category	AY 1(2019)				AY 2(2020)				AY 3(2021)				AY 4(2022)				Grand Total				
	Course Title	Fall		Spring		Course Title	Fall		Spring		Course Title	Fall		Spring		Course Title		Fall		Spring	
		Credit	Hour	Credit	Hour		Credit	Hour	Credit	Hour		Credit	Hour	Credit	Hour			Credit	Hour	Credit	Hour
R e q u i r e m e n t	Liberal Subjects	CHINESE (1)	2	4			CHINESE (3)	2	2			CHINESE (5)	2	2							
		HISTORY , CUSTOMS AND TRADITIONS IN TAIWAN	3	3			TOCFL- READING COMPREHENSION	2	2			CHINESE (6)			2	2					
		TEST OF CHINESE AS FOREIGN LANGUAGE (TOCFL) (LISTEN COMPREHENSION)	3	6			CHINESE (4)			2	2										
	CHINESE (2)			2	2	TOCFL- ORAL PRACTICE			2	2											
	EXPERIENCING THE LOCAL CULTURE			2	2																
	PHYSICAL EDUCATION (1)	2	2			PHYSICAL EDUCATION (3)	2	2													
PHYSICAL EDUCATION (2)			2	2	PHYSICAL EDUCATION (4)			2	2												
Subtotal	Subtotal	10	15	6	6	Subtotal	6	6	6	6	Subtotal	2	2	2	2	Subtotal	0	0	0	0	32
C o r e C o u r s e (C o m p u l s o r y)	ORAL EXPRESSION AND COMMUNICATION	2	2			ENGLISH FOR RESTAURANTS	2	2			HOSPITALITY ENGLISH CONVERSATION I	2	2			CASE ANALYSIS OF OPERATEMENT IN HOSPITALITY INDUSTRY(1)	4	4			
	BUSINESS ENGLISH	2	2			COMMUNICATION OF ORGANIZATION AND TEAMWORK	2	2			PRACTICE OF OCCUPATIONAL SAFETY	2	2			CASE ANALYSIS OF OPERATEMENT IN HOSPITALITY INDUSTRY(2)			4	4	
	PRINCIPLES OF BAKING	2	2			ENGLISH FOR HOSPITALITY			2	2	HOSPITALITY ENGLISH CONVERSATION II			2	2						
	PRACTICAL OF BAKING	4	4			FOOD HYGIENE GRADING ASSESSMENT			2	2	HOTEL MANAGEMENT			2	2						
	DIETARY OF LITERARY APPRECIATION			2	2																
	FOOD SAFETY FOR RESTAURANTS			2	2																
PRACTICE OF CHINESE CUISINE PREPARATION			4	4																	
Subtotal	Subtotal	10	10	8	8	Subtotal	4	4	4	4	Subtotal	4	4	4	4	Subtotal	4	4	4	4	42
L i b e r S u b j e c t s																					
	Subtotal	Subtotal	0	0	0	0	Subtotal	0	0	0	0	Subtotal	0	0	0	0	Subtotal	0	0	0	0
E l e c t i v e	C o m m o n E l e c t i v e	SERVICE SKILLS OF RESTAURANT			2	2	FOUNDATIONS OF FOOD CUISINE	2	2			PLANNING & PREPARING OF RES	2	2			CREATIVE ART CARE DESIGN (INCLUDING BANQUET DESSERT MAKING)	4	4		
		HOUSEKEEPING OPERATION & MANAGEMENT			4	4	CUISINE PRACTICE OF THE WESTERN-	4	4			NON-ALCOHOL BEVERAGE MODUL	4	4			MARKETING MANAGEMENT OF HOSPITALITY	2	2		
		JAPANESE CONVERSATION FOR RESTAURANT(1)	2	2			KNOWLEDGE & PURCHASE OF FOOD INGREDIENTS	2	2			WHEATEN FOOD MANUFACTURING	4	4			CULINARY ART OF SPECIAL FOREIGN CUISINE			4	4
		CONSUMER BEHAVIOR OF HOSPITALITY	2	2			ADVANCED PRACTICE OF BAKERY			4	4	FRANCHISE MANAGEMENT			2	2	BUSINESS PROPOSAL OF HOSPITALITY MARKETING			2	2
		HUMAN RESOURCES MANAGEMENT OF HOSPITALITY			2	2	KOREAN IN TOURISM & HOSPITALITY(2	2			COFFEE BEVERAGE MODULATION PRACTICE	4	4			OFF CAMPUS PRACTICAL TRAINING (1)	9	9		
		JAPANESE CONVERSATION FOR RESTAURANT(2)			2	2	FINANCIAL MANAGEMENT OF HOSPITAL	2	2			CULINARY ART OF TAIWANESE SNACKS	4	4			OFF CAMPUS PRACTICAL TRAINING (2)			9	9
							KOREAN IN TOURISM & HOSPITALITY(2)			2	2	MARKET RESERCH & DATA ANAL	2	2			WORKPLACE ETHICS	1	1		
							COST CONTROL OF HOSPITALITY			2	2	MENU DESIGN	2	2			TRENDS OF INDUSTRY			1	1
												KITCHEN MANAGEMENT			2	2					
												CUSTOMER COMPLAINT & CRISIS MANAGEM	2	2							
Subtotal	Subtotal, Elective	4	4	10	10	Subtotal, Elective	10	10	10	10	Subtotal, Elective	14	14	14	14	Subtotal, Elective	16	16	16	16	94
Total		24	29	24	24	Total	20	20	20	20	Total	20	20	20	20	Total	20	20	20	20	168

Remarks

- 1.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 January 19th, 2021.
- 2.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 32 credits of required courses on General Education, and the completion of 42 credits and 54 elective credits of required professional courses.
3. 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.
- 4.The "elective courses" listed are "optionally offered" by the undergraduate department depending on the situation.
- 5.○this double circle symbol indicates that a computer classroom is needed.
- 6.General education elective courses shall not be counted as graduation credits.
- 7.For General Studies courses, please refer to the General Studies Center Course Schedule.
- 8.Subjects marked with [College common] after the subject name are the common subjects of the college.
- 9.If students do not obtain the B2 level of Chinese language certification before graduation, they may participate in the Chinese language remedial or tutoring courses of the Chinese Language Center as a remedial measure.
- 10.The credit hours of the "Enterprise Internship" course are 9/30, and the actual practice hours are mainly based on the hours of the industry-university cooperation contract signed in each semester, and the practice time must be stated in the weekly

Department head

(Signature)

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January 19th, 2021