

Category	AY 1(2021)				AY 2(2022)				AY 3(2023)				AY 4(2024)				Grand Total																	
	Course Title	Fall	Spring	Credit Hour	Course Title	Fall	Spring	Credit Hour	Course Title	Fall	Spring	Credit Hour	Course Title	Fall	Spring	Credit Hour																		
		Credit Hour	Credit Hour			Credit Hour	Credit Hour			Credit Hour	Credit Hour			Credit Hour	Credit Hour																			
Requirement	Liberal Subjects	EVERYDAY ENGLISH	2	2				LIBERAL ARTS(CHOOSE ONE)	2	2			GENERAL EDUCATION FOR WORKPLACE(CHOOSE ONE)	2	2																			
		ENGLISH AT WORKPLACE			2	2	LIBERAL ARTS(CHOOSE ONE)			2	2																							
		CHINESE READING AND EXPRESSION	2	2			CULTURAL LITERACY AND CITIZENSHIP(CHOOSE ONE)			2	2																							
		GENERAL EDUCATION FOR WORKPLACE(APPLICATION OF AEP PROGRAM DESIGN)			2	2																												
		CULTURAL LITERACY AND CITIZENSHIP(CAREER EXPLORATION)	2	2																														
Physical Education	PHYSICAL EDUCATION (1)	2	2			PHYSICAL EDUCATION (3)	2	2																										
	PHYSICAL EDUCATION (2)			2	2	PHYSICAL EDUCATION (4)			2	2																								
Subtotal		8	8	8	8	Subtotal		4	4	6	6	Subtotal		2	2	0	0	Subtotal		0	0	0	0	28										
Requirement	Core Course (Compulsory)	INTRODUCTION TO TOURISM AND HOSPITALITY	2	2			HOTEL MANAGEMENT	2	2			BUSINESS PROPOSAL OF HOSPITALITY MARKETING	2	2																				
		ENGLISH IN TOURISM & HOSPITALITY (1)	2	2			ENGLISH FOR HOSPITALITY	2	2			PRACTICAL INTERNSHIP ON CAMPUS & SERVICE LEARNING	1	1																				
		ENGLISH IN TOURISM & HOSPITALITY (2)			2	2	MANAGEMENT OF FOOD & BEVERAGE			2	2	PRACTICE OF SERVICE QUALITY MANAGEMENT	2	2																				
		FOOD HYGIENE GRADING ASSESSMENT			2	2	MARKETING OF TOURISM & HOSPITALITY			2	2	CASE ANALYSIS IN HOSPITALITY OPERATION AND MANAGEMENT			3	3																		
		WORKPLACE SAFETY MANAGEMENT FOR THE HOSPITALITY INDUSTRY			2	2	CUSTOMER COMPLAINT & CRISIS MANAGEMENT IN HOSPITALITY INDUSTRY			2	2	HOSPITALITY CREATER AND ACHIEVEMENTS EXHIBITION			4	4																		
Subtotal		4	4	6	6	Subtotal		4	4	6	6	Subtotal		5	5	7	7	Subtotal		0	0	0	0	32										
Elective	Liberal Subjects	ALL-OUT DEFENSE EDUCATION MILITARY TRAINING	0	2	0	2	THE INTRODUCTORY COURSE FOR THE PREPARATION OF ENGLISH PROFICIENCY TESTS	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		2	4	0	2	Subtotal		2	4	0	0	Subtotal		2	2	0	2	Subtotal		2	2	0	0	8										
Elective	Smart Catering Module	SERVICE SKILLS OF RESTAURANT	3	3			FOODSERVICE MANAGEMENT AND COST CONTROL OF HOSPITALITY INDUSTRY	2	2			HEALTHY DIETS MENU DESIGN	2	2			OFF CAMPUS PRACTICAL TRAINING (1)	9	9															
		PRACTICE OF COFFEE PREPARATION	3	3			BED AND BREAKFAST INDUSTRY MANAGEMENT	2	2			SPECIALTY COFFEE	2	2			WORKPLACE ETHICS	1	1															
		CONSUMER BEHAVIOR	2	2			TOURISM AND HOSPITALITY HUMAN RESOURCE PRACTICE	2	2			WINE APPRECIATION & MANAGEMENT	2	2			MAKING SUBJECT(1)	3	3															
		HOUSEKEEPING OPERATION AND MANAGEMENT			3	3	COFFEE ROASTING AND TASTING	3	3			PLANNING & PREPARING OF RESTAURANT	2	2			DATA ANALYSIS OF HOSPITALITY	2	2															
							ALCOHOLIC BEVERAGES MODULATION & PRACTICE			3	3	DEVELOPMENT & PRODUCTION OF SOFT DRINKS			3	3	HAND-SHAKEN BEVERAGE PREPARATION PRACTICE	3	3															
							HOTEL FRONT OFFICE MANAGEMENT PRACTICES			2	2						FOOD SAFETY CONTROL SYSTEM	2	2															
							BANQUETS MANAGEMENT			2	2						OFF CAMPUS PRACTICAL TRAINING (2)			9	9													
																	TRENDS OF INDUSTRY			1	1													
	Core Course 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			MAKING SUBJECT(2)			3	3													
		PRINCIPLES OF BAKING AND PRACTICE	4	4			ADVANCED CUISINE PRACTICE OF CHINESE FOOD	4	4			INTRODUCTION TO CULINARY ARTS AND ENGLISH	2	2			HOSPITALITY MICRO ENTERPRISE			2	2													
		CUISINE PRACTICE OF THE WESTERN-STYLE FOODS			4	4	COLLOCATION OF RAW MATERIALS & DISH RECREATION DESIGN	4	4			ARTISTIC CAKE DESIGN OF ORIGINALITY & BAKING SPACE OF BANQUET	4	4			BAR PRACTICAL MANAGEMENT			3	3													
		ADVANCED PRACTICE OF BAKERY			4	4	PROCESSING TECHNOLOGY OF FLOUR PRODUCTS	4	4			PROCESSING TECHNOLOGY OF RICE PRODUCTS	4	4			PRACTICE OF OCCUPATIONAL SAFETY			2	2													
		KNOWLEDGE & PURCHASE OF FOOD INGREDIENTS			2	2	INNOVATIVE BAKING	4	4			CULINARY ART OF SNACKING			4	4	SELLING SKILLS OF HOSPITALITY PRODUCTS			2	2													
		FOUNDATIONS OF FOOD CUISINE			2	2	CULINARY ART OF TAIWANESE SNACKS			4	4	INVENTION AND MAKING OF CREATIVE CUISINE			4	4																		
							BANQUET MEAL PRODUCTION			4	4	REFRESHMENT AND SOUVENIR PRODUCTION AND DESIGN			4	4																		
							BAKING ART PRODUCTION			4	4																							
Common Elective	BASIC JAPANESE FOR HOSPITALITY(1)	2	2			JAPANESE CONVERSATION FOR RESTAURANT(1)	2	2			JAPANESE CONVERSATION IN HOTEL (1)	2	2																					
	KOREAN IN TOURISM & HOSPITALITY(1)	2	2			FRENCH IN TOURISM & HOSPITALITY (1)	2	2			ENGLISH CONVERSATION FOR RESTAURANT	2	2																					
	BASIC JAPANESE FOR HOSPITALITY(2)			2	2	JAPANESE CONVERSATION FOR RESTAURANT(2)			2	2	HOSPITALITY ELECTRONIC COMMERCE AND SKILLS OF SALE			2	2																			
	KOREAN IN TOURISM & HOSPITALITY(2)			2	2	FRENCH IN TOURISM & HOSPITALITY (2)			2	2	JAPANESE CONVERSATION IN HOTEL (2)			2	2																			
	COMMERICAL SOFTWARE			2	2	COMULTI-MEDIA INTEGRATION AND APPLICATION	2	2			ENGLISH CONVERSATION IN HOTEL	2	2																					
						INDONESIAN IN TOURISM & HOSPITALITY(1)	2	2			SOCIAL MEDIA OPERATION & MANAGEMENT	2	2																					
						INDONESIAN IN TOURISM & HOSPITALITY(2)			2	2																								
						WORKPLACE INTERNSHIPS (1)			1	2																								
						WORKPLACE INTERNSHIPS (2)				1	2																							
						SUMMER INTERNSHIP (1)			3	3																								
Subtotal		Subtotal, Elective				22	22	21	21	Subtotal, Elective				41	42	26	27	Subtotal, Elective				29	29	23	23	Subtotal, Elective				23	23	22	22	207
Total		36	38	35	37	Total				51	54	38	39	Total				38	38	30	32	Total				25	25	22	22	275				

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 July 4th, 2022.

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 28 credits of required courses on General Education, and the completion of 32 credits and 68 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. 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.

5. For General Studies courses, please refer to the General Studies Center Course Schedule.

6. Courses with the same major elective credits shall not be counted repeatedly.

7. The department's professional certificates are obtained in accordance with the regulations of the department.

8. Internship norms: During the school period, the internship courses in each semester shall not exceed 9 credits, and the total internship credits shall not exceed 18 credits.

9. For the fourth-year(2024) course of this table, except for the students participating in the "OVERSEAS PRACTICAL TRAINING", the rest of the students must take the course "Workplace Ethics" and the course "TRENDS OF INDUSTRY".

10. In the fourth year of the courses listed in this table, except for the students participating in the "OVERSEAS PRACTICAL TRAINING" and "OFF CAMPUS PRACTICAL TRAINING", the rest of the students must take the "MAKING SUBJECT(1)"、"DATA ANALYSIS OF HOSPITALITY"、"MAKING SUBJECT(2)"、"HOSPITALITY MICRO ENTERPRIS" courses.

Department head

Dean

(Signature)

July 4th, 2022