

Category	AY 1(2020)				AY 2(2021)				AY 3(2022)				AY 4(2023)				Grad 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	Credit	Hour			
Required	Liberal Subjects	EVERYDAY ENGLISH(1)	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/APPLICATIONS OF AIP 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				6 6 4 4				0 0 2 2				Subtotal				0	0	0	0	28				
Elective	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	CASE ANALYSIS IN HOSPITALITY OPERATION AND MANAGEMENT			3	3										
		FOOD HYGIENE GRADING ASSESSMENT			2	2	MARKETING OF TOURISM & HOSPITALITY			2	2	HOSPITALITY CREATOR AND ACHIEVEMENTS EXHIBITION			4	4										
		Subtotal	4 4 4 4				4 4 4 4				3 3 7 7				Subtotal				0	0	0	0	26			
Elective	Liberal Subjects	ALL-OUT DEFENSE EDUCATION MILITARY TRAINING	0	2	0	2	INTRODUCTION TO TOURISM AND HOSPITALITY	0	2			ADVANCED COURSE FOR ENGLISH PROFICIENCY GRADING			0	2	SELF-ACCESS LEARNING OF PROFESSIONAL STUDIES (2)	2	2							
		EVERYDAY VIETNAMESE	2	2			EVERYDAY KOREAN	2	2			SELF-ACCESS LEARNING OF PROFESSIONAL STUDIES (1)	2	2												
	Subtotal		2 4 0 2				2 4 0 0				2 2 0 2				Subtotal				2	2	0	0	8			
	Catering Business Module	INTERNATIONAL ETIQUETTE AND BEAUTY MODELING	2	2			PURCHASING AND COST CONTROL OF THE HOSPITALITY INDUSTRY	2	2			HEALTHY DIETS MENU DESIGN	2	2			OFF CAMPUS PRACTICAL TRAINING (1)	9	9							
		WORLD DIETARY CULTURE	2	2			BED & BREAKFAST INDUSTRY MANAGEMENT	2	2			BEVERAGE MANAGEMENT	2	2			WORKPLACE ETHICS	1	1							
SERVICE SKILLS OF RESTAURANT		3	3			TOURISM AND HOSPITALITY HUMAN RESOURCE MANAGEMENT	2	2			CUSTOMER COMPLAINT & CRISIS MANAGEMENT IN HOSPITALITY INDUSTRY	2	2			MAKING SUBJECT(1)	3	3								
CONSUMER BEHAVIOR				2	2	PRACTICE OF COFFEE PREPARATION	3	3			WINE APPRECIATION & MANAGEMENT	2	2			DATA ANALYSIS OF HOSPITALITY	2	2								
HOUSEKEEPING OPERATION & MANAGEMENT				3	3	ALCOHOLIC BEVERAGES MODULATION & PRACTICE			3	3	PRACTICE OF SERVICE QUALITY MANAGEMENT	2	2			HAND-SHAKEN BEVERAGE PREPARATION PRACTICE	3	3								
						HOTEL FRONT OFFICE MANAGEMENT PRACTICE			2	2	PLANNING & PREPARING OF RESTAURANT	2	2			FOOD SAFETY CONTROL SYSTEM	2	2								
						BANQUET MANAGEMENT			2	2	DEVELOPMENT & PRODUCTION OF SOFT DRINKS			3	3	OFF CAMPUS PRACTICAL TRAINING (2)							9	9		
						PUBLIC RELATIONS AND MEDIA PRESS IN HOSPITALITY INDUSTRY			2	2	WORKPLACE SAFETY MANAGEMENT FOR THE HOSPITALITY INDUSTRY			2	2	TRENDS OF INDUSTRY							1	1		
											INFORMATION SYSTEM OF HOSPITALITY			2	2	MAKING SUBJECT(2)							3	3		
											COFFEE ROASTING & TASTING			3	3	HOSPITALITY MICRO ENTERPRISE							2	2		
Core Course	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			BAR PRACTICAL MANAGEMENT						3	3		
		PRINCIPLES OF BAKING AND PRACTICE	4	4			ADVANCED CUISINE PRACTICE OF CHINESE FOOD	4	4			ENGLISH IN CULINARY ARTS	2	2			PRACTICE OF OCCUPATIONAL SAFETY						2	2		
		FRUIT AND VEGETABLE CARVING	3	3			COLLOCATION OF RAW MATERIALS & DECOORATION DESIGN	4	4			HYGIEIC CARE DESIGN OF OPERABILITY & MARKING SPACE OF BANQUET	4	4			SELLING SKILLS OF HOSPITALITY PRODUCTS						2	2		
		CUISINE PRACTICE OF THE WESTERN-STYLE FOODS			4	4	PROCESSING TECHNOLOGY OF FLOUR PRODUCTS	4	4			PROCESSING TECHNOLOGY OF RICE PRODUCTS	4	4												
		ADVANCED PRACTICE OF BAKERY			4	4	CULINARY ART OF TAIWANESE SNACKS			4	4	CULINARY ART OF SNACKING			4	4										
	KNOWLEDGE & PURCHASE OF FOOD INGREDIENTS			2	2	BANQUET MEAL PRODUCTION			4	4	INVENTION AND MAKING OF CREATIVE CUISINE			4	4											
	FOUNDATIONS OF FOOD CUISINE			2	2	BAKING ART PRODUCTION			4	4	REFRESHMENT & SOUVENIR PRODUCTION AND DESIGN			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	JAPANESE CONVERSATION IN HOTEL (2)			2	2										
KOREAN IN TOURISM & HOSPITALITY(2)				2	2	FRENCH IN TOURISM & HOSPITALITY (2)			2	2	ENGLISH CONVERSATION IN HOTEL			2	2											
COMMERCIAL SOFTWARE				2	2	MULTI-MEDIA INTEGRATION AND APPLICATION	2	2			SOCIAL MEDIA OPERATION & MANAGEMENT	2	2													
Subtotal		24 24 23 23				35 36 26 27				37 37 28 28				Subtotal, Elective				23	23	22	22	218				
Total		38 40 35 37				47 50 34 35				42 42 37 39				Total				25	25	22	22	280				

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 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 26 credits and 74 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(2022) 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 ENTERPRISE" courses.

Department head  
  
Dean

(Signature)

July 4th, 2022