

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, 2022)																						
Category	AY 1(2022)				AY 2(2023)				AY 3(2024)				AY 4(2025)				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	Credit
R e q u i r e m e n t	Liberal Subjects	GENERAL EDUCATION FOR WORKPLACE(EVERYDAY ENGLISH)	2	2			LIBERAL ARTS:(CHOOSE ONE)			2	2	GENERAL EDUCATION FOR WORKPLACE(LEVEL OF APPLICABLE INTELLIGENCE)	2	2								
		GENERAL EDUCATION FOR WORKPLACE(ENGLISH AT WORKPLACE)	2	2	2	2	CULTURAL LITERACY AND CITIZENSHIP(CHOOSE ONE)			2	2											
		GENERAL EDUCATION FOR WORKPLACE(CROSSING READING AND EXPRESSION)	2	2			GENERAL EDUCATION FOR WORKPLACE(Technology Elective CHOOSE ONE)	2	2													
		GENERAL EDUCATION FOR WORKPLACE(APPLICATION OF APP PROGRAM DESIGN)	2	2	2	2																
		GENERAL EDUCATION FOR WORKPLACE(TECHNOLOGY INNOVATION AND LIFE)	2	2																		
		CULTURAL LITERACY AND CITIZENSHIP(CAREER EXPLORATION)	1	1																		
	PHYSICAL EDUCATION (1)	2	2			PHYSICAL EDUCATION (3)	2	2														
	PHYSICAL EDUCATION (2)			2	2	PHYSICAL EDUCATION (4)			2	2												
	Subtotal	9	9	7	7	Subtotal	4	4	6	6	Subtotal	2	2	0	0	Subtotal	0	0	0	0		
	Core Course (Compulsory)	INTRODUCTION TO TOURISM & HOSPITALITY	2	2			HOTEL MANAGEMENT	2	2			BUSINESS PROPOSAL OF HOSPITALITY MARKETING	2	2								
ENGLISH IN TOURISM & HOSPITALITY (1)		2	2			ENGLISH FOR HOSPITALITY					PRACTICAL INTERNSHIP ON CAMPUS & SERVICE LEARNING	1	1									
ENGLISH IN TOURISM & HOSPITALITY (2)				2	2	MANAGEMENT OF FOOD & BEVERAGE			2	2	◎SOCIAL MEDIA OPERATION & MANAGEMENT	2	2									
FOOD HYGIENE GRADING ASSESSMENT				2	2	MARKETING OF TOURISM & HOSPITALITY			2	2	◎USE ANALYSIS IN HOSPITALITY OPERATION AND MANAGEMENT			3	3							
◎COMMERCIAL SOFTWARE				2	2	◎MULTI-MEDIA INTEGRATION AND APPLICATION			2	2	HOSPITALITY CREATOR 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			
Liberal Subjects	ALL-OUT DEFENSE EDUCATION MILITARY TRAINING	0	2	0	2	THE PRODUCTION 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					
						◎SELF-ACCESS LEARNING OF LIBERAL STUDIES (1)	2	2			◎SELF-ACCESS LEARNING OF LIBERAL STUDIES (1)	2	2									
Subtotal	0	2	0	2	Subtotal	2	4	0	0	Subtotal	2	2	2	4	Subtotal	2	2	0	0			
E l e c t i v e	Cooking Skill Mod	PRACTICE OF CHINESE CUISINE PREPARATION	4	4			BANQUET MEAL PRODUCTION	4	4			CULINARY ART OF SPECIAL FOREIGN CUISINE	4	4								
		CUISINE PRACTICE OF THE WESTERN-STYLE FOODS			4	4	WESTERN-STYLE SET MEAL PRODUCTION	4	4			HEALTHY DIETS MENU DESIGN	2	2								
								EDUCATION OF RAW MATERIALS & DISH DECORATION DESIGN			4	4	MANUFACTURE OF REGIMEN DIET			4	4					
								CULINARY ART OF TAIWANESE SNACKS			4	4										
	Beverage Research & Development Mod	PRACTICE OF COFFEE PREPARATION	3	3			ALCOHOLIC BEVERAGES MODULATION & PRACTICE	3	3			COFFEE ROASTING & TASTING	3	3			BAR PRACTICAL MANAGEMENT	3	3			
		LATTE ART PRACTICE			3	3	SPECIALTY COFFEE			3	3	WINE TASTING & SERVICE			3	3	HAND-SHAKEN BEVERAGE PREPARATION PRACTICE			3	3	
		WINE APPRECIATION & MANAGEMENT			3	3						DEVELOPMENT & PRODUCTION OF SOFT DRINKS			3	3						
	The Art of Baking Mod	PRINCIPLES OF BAKING AND PRACTICE	4	4			CHINESE & EUROPEAN BREAD MAKING	4	4			OFFICINE CASE DESIGN OF ORIGINALITY & BAKING SNACK OF BANQUET	4	4								
		ADVANCED PRACTICE OF BAKERY			4	4	INNOVATIVE BAKING			4	4	DECORATED SNACKS AND FESTIVE CAKE			4	4						
		RICE & CHINESE PASTA PRODUCTS			4	4	BAKING ART PRODUCTION			4	4	REFRESHMENT & SOUVENIR PRODUCTION AND DESIGN			4	4						
	Caterin Business Mod	餐廳服務技能	3	3			BED & BREAKFAST INDUSTRY MANAGEMENT	2	2			PLANNING & PREPARING OF RESTAURANT	2	2			SELF-MEDIA MICRO-ENTERPRISE STARTUP			2	2	
		CONSUMER BEHAVIOR	2	2			TOURISM & HOSPITALITY HUMAN RESOURCES PRACTICE	2	2			PRACTICE OF SERVICE QUALITY MANAGEMENT			2	2	SELLING SKILLS OF HOSPITALITY PRODUCTS			2	2	
		HOUSEKEEPING OPERATION & MANAGEMENT			3	3	FRANCHISE MANAGEMENT			2	2	◎HOSPITALITY ELECTRONIC COMMERCE AND SALES SKILLS			2	2						
		WORKPLACE SAFETY MANAGEMENT FOR THE HOSPITALITY INDUSTRY			2	2	HOTEL FRONT OFFICE MANAGEMENT PRACTICE			2	2											
	Common Elective	BASIC JAPANESE FOR HOSPITALITY(1)	2	2			JAPANESE CONVERSATION FOR RESTAURANT(1)	2	2			ENGLISH IN CULINARY ARTS	2	2			OFF CAMPUS PRACTICAL TRAINING (1)	9	9			
		KOREAN IN TOURISM & HOSPITALITY(1)	2	2			FRENCH IN TOURISM & HOSPITALITY (1)	2	2			JAPANESE CONVERSATION IN HOTEL (1)	2	2			OFF CAMPUS PRACTICAL TRAINING (2)			9	9	
		FOUNDATIONS OF FOOD CUISINE	2	2			PURCHASING AND COST CONTROL OF THE HOSPITALITY INDUSTRY	2	2			ENGLISH CONVERSATION FOR RESTAURANT	2	2			WORKPLACE ETHICS	1	1			
		BASIC JAPANESE FOR HOSPITALITY(2)			2	2	JAPANESE CONVERSATION FOR RESTAURANT(2)			2	2	JAPANESE CONVERSATION IN HOTEL (2)			2	2	TRENDS OF INDUSTRY			1	1	
		KOREAN IN TOURISM & HOSPITALITY(2)			2	2	FRENCH IN TOURISM & HOSPITALITY (2)			2	2	ENGLISH CONVERSATION IN HOTEL			2	2	MAKING SUBJECT(1)			3	3	
		KNOWLEDGE & PURCHASE OF FOOD INGREDIENTS			2	2	INDONESIAN IN TOURISM & HOSPITALITY(1)	2	2								MAKING SUBJECT(2)			3	3	
						INDONESIAN IN TOURISM & HOSPITALITY(2)			2	2												
						WORKPLACE INTERNSHIPS (1)	1	2								DATA ANALYSIS OF HOSPITALITY	2	2				
						WORKPLACE INTERNSHIPS (2)			1	2						FOOD SAFETY CONTROL SYSTEM	2	2				
						SELF-ACCESS LEARNING OF PROFESSIONAL STUDIES (2)	2	2								PRACTICE OF OCCUPATIONAL SAFETY			2	2		
Subtotal	24	22	29	29	Subtotal Elective	39	40	28	29	Subtotal Elective	28	28	22	22	Subtotal Elective	23	23	22	22			
Total	37	37	42	44	Total	49	52	40	41	Total	37	37	31	33	Total	25	25	22	22			
Remarks	<p>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.</p> <p>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, 4 credits for general electives and the completion of 32 credits and 68 elective credits of required professional courses.</p> <p>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.</p> <p>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 16 credits in the same module.</p> <p>5.General education courses: At least 14 credits of "GENERAL EDUCATION FOR WORKPLACE", at least 2 credits of "LIBERAL ARTS", at least 4 credits of "CULTURAL LITERACY AND CITIZENSHIP", and at least 8 credits of "HEALTHCARE MANAGEMENT" are required. 4 credits are taken in the category, and a total of 32 credits are required to be taken. For classification details, please refer to the General Studies Center Course Planning Form.</p> <p>6.Courses with the same major elective credits shall not be counted repeatedly.</p> <p>7.The department's professional certificates are obtained in accordance with the regulations of the department.</p> <p>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.</p> <p>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".</p> <p>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)" - "SELF-MEDIA MICRO-ENTERPRISE STARTUP" courses.</p>										Department head	(Signature)										