	University, Hospitality Management Department Course				- T			2nd year				- r			3rd year					2th ve or			_
	Course	1	Fail	Spri	sing		Course	Course	1	Fail	Sp	oring		Course	Course	Fal	Spring		Course	Come	Fai	<u> </u>	Spring
	Number	Crass		Crosse			number	Coate	CISSIN	3	Costa			number	Course	Cristia	CridSte		number	Coute	0.595	0	244N
	00123 Chinese Literature: Appreciation and Creative Writing I	2/2h					00221	Physical Education II	02h					00321	Physical Education V	0/2h			01406	Practical English for Professionals I	2(3h		
	00124 Chinese Literature: Appreciation and Creative Writing II			212h			00222	Physical Education II			02h				Physical Education VI		02h		01407	Practical English for Professionals I			2/3h
MCU Core	01106 Practical English I	0.25				MCU Core	01206	Practical English/V	02h				MCU Core		English for Business Communication II	231		MCU Core		General Education	2/2h	2	2,25
Required	01107 Practical English I 26134 Acceled Internation Technology, Office Software	2/25		02h		Required	01207	Practical English IV General Education	22h		02h 22h	_	Required	01207		225	20h 20h	Required					_
Courses	26134 Acoled Information Technology, Office Software	2/25		2/26		Courses		General Education	20270		2220	_	Courses		General Education	225	2220	Courses				_	_
	1285 Physical Education	0.25		2001	-						-	_						1	-			_	_
	00122 Physical Education II			02h														1					_
	Subtotal 8 credits	495		495	_			Subtotal 8 credita	265		265				Subtotal 8 credits	47h	475	1		Subtotal 8 credits	455		625
	20101 Introduction to Touters   Freedom Cohort 1	2/2h					35.937	Statetics   Elizability Colorel	33h						Menu Design and Cost Control	325			13-022	Research Project	2(2h		
	20104 Insulation to Leaver and Recession ( Houston's Const 1	2/25									_				Human Resource Management	331			13405	Hospitality Graduation Work	1/15		_
	20119 Introduction to Morphality Management § Marphality Column	3/3h						School Required Hospitality Cohort	3/3h					19302	Research Method	aan			19401	Hospitality Practical Training		1	1/9h
	SS124 Exemutes [ Headaby Calue)	245				School	19801	Western Desserts [ Bakery Cohort]	24h					19307	Hospitality Information Management		2/26					_	
	00531 Jasanese I E Headally Caref 3	2/3h				Received	19802	Chinese Dessets [ BakeryCohot ]			345			19309	Statistical Methods and Data Analysis		3/3h						
School	00532 Japanese I [ Hespitally Calue)			23h		Courses								19305	Financial Management for Hospitality		325					_	_
rolessional Required	11102 Fundamentals of Management [Hospitally Calus] 52122 Accounting 5 Management [Hospitally Calus]	_		32h 32h																			_
Courses		_			_				346		_	_										_	_
	School Required [rospitality Cohort] Subsolal 22 credits	16/165		895				School Required Bakery Cohort			29h												
	19402 Process of Calo Making (Balany Calout)	245		L			19231	Restaurant Management ( Haspitality Calust)	20h	L T			Hospitality					Hospitality Management	L	l			
	19A01 Perceptes of Renal Making [Bulkery Caher]	-	-	24h				Matering for Haspitelty [ Hospitelty Curves ]	-		23h		Management										_
	19922 Tester Cene Party Matrix Privates   Rates Celer 1	-	-		_		19235	Energie Management   E. Haussith, Calut 1	-				Department			_		Department					
	School Required (Bakery Cohort) Substat 8 credits	245		6/8h				Department Required Chospitality Cohort	3/3h		sich		Required					Required					
rotessional	20A01 Taxel Plastical Program			1			19231	Restaurant Management (Elikery Cohori)	33h														
Elective	School Elective Subscript			1		Hospitality	19232	Makeing to Hapitally [ Bakery Calusi ]			aan												
Courses				22h		Management Department					20h												_
	19104 Faul Zentetine and Zellin ( Househilty Caluar)	_					19235	Remain Management   F. Rahm Caturi 1 Connection for Class 8 3hilt Test Celebrate F. Rahmy	-			_										_	_
	19105 Hatel Management [ Haspitally Colum]			33h		Courses	19235	Calendary Calendary Constant Constant ( Kalendary			69h												
	19106 Faul and Bernard Tenne ( Houseful Colori)			20h																			_
Hospitality	Department Required [Hospitality Cohort] Subtotal			6/Eh																			
temperant Department	19918 Consistents Case C 2x8 Test Delibute Read & Robert Cater?	6.05																					
Required	19104 Food Sampling and Salesy ( Salesy Capacit)			22h				Department Required E Bakery Cohort	3(2)		1710				Department Required Subtotal 18 credits	950	9.95			Department Required Subtotal 4 credits	3/3h		1/3b
Courses	To the Part and and and and and a start ( many cards)			20211				Subrotal 14 credits															
	10005 Cata Parcenta Adv. F. Robert Police?	_		24h			40054	Consumer Behavior House keeping and Room Service	10h						Chinese Culinary Severage Management I	20h				Service Quality Management for Hospitality Restaurant Development	20h 30h		_
	19912 Decoder Metric and Deceasions   Ballery Cahol 3	_					19292					_		19294					12470				_
	Department Required [Bakery Cohort] Subtotal 14	GBh		S/10h			19290	Principles of Food	3/Sh					19352	Banquet Management	23h			19479	Hotel Development	aah		
	19821 Challe Melding Cake	3/01					19267	Baking Food I	14b							2)2h		1	19482	Hospitality E-Commerce	30h		_
	19824 Advanced Gales Decositive Arts 404474 Handbilly Ethios	246		225		Hospitality Management	19261	Distay Cubus and Benerage Aesthetics	20h				Hospitality Management	19395	Shop Design and Planning	225	1/26	Hospitality Management	13486	Classic Western Desserts	24h	_	_
Hospitality	19151 Haptelly Eleve 19152 Haptelly Cener Revine and Professional Cellification	_		20h		Department		Fundamentals of Collee	305		ah	_	Department		Seminar on Wines Hospitality Creativity and Product Development		1/3h 1/3h	Department	12454	Liserials Chair Massourcest		-	25
transperrent	1992 Adamsel Chouster Making and Decorations	-		610	Elective Courses	Elective	19256	Purchasing			ah i		Elective Courses		Western Culturery		220	Elective Courses	+2450	Bed and Breakfast Operation and Maragement			20
Elective	198205 Palessonal Edeny Probat Making			2/4-		Courses	19298	Baking Food II			ilih -		Courses	19287	Training in the Hospitality Industry		2/2h	Courses	19481	Strategic Brand Management for Hospitality			2h
Courses							19358	HospitalityEnglish (E )			đ			19388	Hospitality Overseas Field Trip		2/2h		19475	Hospitality Advanced Internship			37
		-					19265	Call Operations and Management			6						1	_	19476	Hospitality Advanced Internahip Project			21
	Decomposed Election School	5/85					19266	Advanced Bakery Practice and Introduction Department Election School	14/176		(h)				Department Declar Schedul	13.10	2/26		13485	International Merrahip	1		21
and sufficient Pro-	Decortment Elective Substal	+ 35	-	1018				Department Elective Substal	59175	L	4135				Department elective sublicitie	13.124	LVDA			Department sective success	10194		10.
1	In accordance with MCU General Provisions for S	ute all un	demradua	to shortone	h must na	as the remain	emants for S	anina, Jaaming, English Profiniancy, Info	mation	Technology	Panficia	arry Chine	ese Proficien	or Sports Al	and Basic Perfectional Skills in reder	to graduate Stud	nts of Hospitalit	Minanemark	Denertment	are remined to nass the perfectional has	in ahility take	during th	wir sturb.
1	MCU: the items and standards are as follows: (1)																						
	the requirements of the employer and the departm	ent (Gradi	ing rubrics	will be use	ed for eva	iluation.) (3) F	voblem-solv	ing capability: Students must complete an	d pass t	heir gsaduati	on proj	ect through	h teamwork. A	Additionally, th	vey are required to make an oral presentation	on on the project	Stading rubrics v	will be used for	evaluation.).				
	The minimum credits for graduation is 128 credits	including	28 univers	ity-Noure	ad course	credits, 25 S	chool-mouin	ed course credits for Hospitality Cohort: 1	5 School	Frequired co	utie c	red to for B	sakery Cohor	. 38 departm	ent-required course credits for Hospitality (	Cohort 50 depart	writ-required co	ute credits fo	r Bakery Coh	ort. 37 department elective course credit	for Hospita	ety Cohor	rt: 35
2	department elective course credits for Bakery Col																						
3	Up to 4 credits of the total credits earned for Phys	cal Educa	tion course	es will be n	necognize	d. Additional	course credi	ts earned in General Education, Teacher I	Educatio	on Program o	e cours	ses offered	d by other de	partmenta ca	nnot be counted in the total number of cred	its required for ob	aining a Bachelo	or's degree.					
		_			_																		
	Students have to earn at least 12 General Educati	in elective	credits be	afore grad	luation, wh	hich should in	clude at leas	t one course each from Humanities, Socia	4 Science	es, and Nat.	nal Sci	ences. The	ese categoria	is are sub-div	ided into core and extended courses, and	at least one 2-cre	fit course from e	ach subdivisio	n under each	category must be completed to qualify f	r graduation	k	
-																							
	Students in each cohort should earn a minimum ei	ective cou	rse credita	(at least 3	37 credits	for Hospitali	ly Cohort and	35 credits for Bakery Cohort) within the d	lepartma	int. Credita o	fanyo	ross-displi	inary focused	course prog	ram not listed under the course structure fo	r graduation may	e counted towa	rds credits ear	ned in other o	departments. If other department's course	s are appro	red by the	e depart
	cheir, up to 15 credits of such electives may be co	unted tow		ition credit	ts. Studer	rts can retake							department (		I by the department chair. This practice can	t be applied to stu	dents who entern	ed the universi	ty prior to the	2018-19 academic year.			
5																							
-	The second s																						
5	This course outline and the cancelation of prereque Students are required to corrolete one focused or			ay be appi																			_