Core fred Courses	Coune Numbe											ed year					T.	th war				
		Crime	Euri	Enc.	ing	200 900	Drace number	Euro	528	Poring		No year	Course number	Poster	Date .	Entire		us your	Course number	Posses	Date:	Entire
	00123		NAME		dis	4	COME SERVICE	l''''	NAME .	2450		-			2450	244	_				Cotto	Cotto
		Chinese Literature: Appreciation and Clearive Writin	575		-	_	20221	Presion Education III	120		_	_	10321	Resical Education V	125				0.006	Practical English for Professionals I	100	
		Dinese Literature: Appreciation and Clearive Writing II	7.01	-	_			Presion Education III			-			Profesial Education VI	7.00	-	_			Practical English for Professionals II		
	X0124		_	92			90222			725	_		30522			X25			00407		_	93h
	0106	Practical English I	V2h		_	_	01206	Practical English TV	(3)	_	_		01306	Biglish for Business Communication I	93h		_			General Education	20h	02h
	0107	Practical English II		1/2		MCU Core Sequired Cours	01207	Practical English TV		9/2h	_	MCU Core Required Cour	01307	English for Business Communication II		35h	M	ACU Gare legalized Course				
	8134	Applied Information Technology- Office Software	03h					General Education	73h	9/2h	_			General Education	9/2h	3/2h						
	3285	Programming Design		39	_																	
	00121	Physical Education I	W2h																			
	00122	Physical Education II		1/2		_											\perp					
		Subtotal 8 credits	(/ah	475	h			Subtotal 8 credits	steh.	SEP				Subtotal 8 credits	W7h	47h				Subtotal 6 credits	4/5h	45h
	10100	etroduction to Tourism 【Hospitality Cohon】	9/3h				35107	Statistics I [Hopitality Coton]	(3)				19310	Menu Design and Cost Gontrol	936				9402	Research Project	2.Oh	
	30(04	etroduction to Leisure and Recreation [Hospitality Colors]	9/3h										19914	Human Resource Management	936				9405	Asspirality Geoduction Work	L/Ih	
	30119	Introduction to Hospitality Management [Hospitality Colorr]	9/3h						l/3h				19902	Research Method	9/3h				19401	Hospitality Practical Training		MP
	18124	Sommics [Housinity Color]	200	_	_	School	19901	Subtotal 3 credits Vistori Desert Relate Orbot 2	in.	_			19307	Assistably Information Management	+	125	_		_		+ +	_
	0000	spaces [[Hospitality Colors]	500	_	_	Professional Required Cours		Dinese Deserts [Bakey Cohort]		100	+	-	10000	Strictical Methods and Data Analysis	+ +	196	+		-	+	-	_
	H031 9632	Interes I E Hoots In Charl	28	b/s	-	-course cours	- PANS	AND ASSESSED & DESCRIPTION A	-	red	-	-	9909	Rightical Methods and Data Analysis Financial Management for Respirator	+	100	-		\vdash	-	++	_
ional	1107	Fundamentals of Management [Hospitality Cohors]	-	_	_				-	+	-	1	750	Common conference or magnitude	+	100	-		\vdash	+	+	_
nones red Courses	21122	Accounter [Hospital's Color]	\vdash	3/9					_	_	-		\vdash		_		\perp		\vdash	+	-	_
	res22		14/165	1/3			\vdash		Wh.	Bres.	-		\vdash	1	\perp		\perp		\vdash	-	++	\rightarrow
	ı	School Required [Hospitality Cohort] Subtotal 2:		r'				School Required [Bakery Cohort] Subtotal 6 Credits		L				1					1		1	
	9402	Madels of Cale Making [Balany Colon]	100 I	_	_		19211	Sessionant Management [Hospitality Colors]	79	_	_	Hospitality	-		_		_	logitality	-	+	_	_
	9400	Principles of Broad Making Bakers Color		3/4			19232	Marketine for Hospitality [Hospitality Colory]		1/36	_	Managemen t	-		_		- 6	Sanagemen t	-	<u> </u>	-	_
	10071	Western Cookie-Postry Making Principles 【 Bakers Cohon 】		3/5			19736	Severage Management I 【 Hospitality Colors】		178	+	Department Required Gour	_		_		2	reportment required Course	-		-	_
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	l	credits					Subtotal	Credita	3/3h	F												
	30A00	Travel Practical Program					19231 8	Stairet Meagement [Bikery Colon]	35h													
ssional ise Courses						Hospitality Management				936												
	l	School Elective Subtotal				Department	19232	Marketing for Hospitality [Bakery Cobort]		- 1	1											
	9104	Food Sankation and Safety [Hospitality Colorr]		3/2	1	Required Cours	19236	Severage Management I [Bakery Cobort]		93h	1											
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	19000 1	Wast Senage Server L Hopkato Colon	-	- 5	Oh .	-	_		_	-	-	-	_		-	_	_		-		-	_
itality	_	Department Required (Hospitality Cohort) Subtota		5/0	h		_		_	_	_		-		_	_	_		-		-	_
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stment levd Courses	19808	Conneling for Class C Skill-Test Certificate -Bread & Balery	990	_			-			_											+	
								Department Required [Bakery Cohort]	(7b	11/14									Department Required Subtotal 4 credits	1/26	1/15	
	19104	Food Senitation and Sedety [Balary Cobort]		3/2	1			Subtotal 14 credits	l/3h	1914	'l			Department Required Subtotal 15 credits	P/SP	Post					B/3h	1716
	19805	Cale Decembre Arts [Bakers Cohors]		3/6			19251	Tongstor Rehavior	(3)	$\overline{}$			19380	Dince Calinary	1/35	_		_	19677	Service Osality Management for House	2.03	_
	9802	Docolar Miking and Decorations [Bilery Colort]		3/4		-	19262	House keeping and Room Service	(3)				19994	Beverage Management II	936	-			9478	Remainit Development	8/3h	
		Department Required [Bakery Cohort] Subtotal 14	E/Sh	571	Cth	-	19260	Principles of Food	73)				19952	Banquet Management	1/35	-			19179	Hotel Development	L/Sh	
	l	credits																				
	19821	Creative Wedding Cale	100			Hogitality	19367	Soling Food I	10)			Hospitality	19585	Hospitality Facilities Planning and Design	9/2h			Topitality	9483	Hospitality E-Commerce	1/3h	
	19834	Advanced Calle Decorative Arts	100			Managemen t	19261	Notary Culture and Berverage Aesthetic	13h			Managemen t Department	19995	Stop Design and Planning	9/3h			Sanagemen t Senagement	9486	Dassic Western Desserts	5,40)	
ality	19151	Hospitality Ethics				Elective Course	s 19364		(3)			Elective Cours	19399	Segetable and Fruit Carving for Dish Decoration	73h		E	Sective Courses				
persent.	9152	Sospitality Cureer Planning and Professional Certification	LΙ	323			19255	Nutrition		9/2h	_		19386	Seminar on Wines		15h			19484	Josphality Chain Management		02h
tnest w Cosses	9825	Advanced Chocolate Making and Decorations		581			19256	Pothesing		9/3h			9359	Hospitality Creativity and Product Development		95h	_		19468	Bed and Breakfast Operation and Management		93h
	19B36	Professional Bakery Product Making		94			19368	Soling Food II		Wah	4		19584	Western Calinary		15h	_		1908]	Strategic Board Management for Hospitality	_	02h
							19358	Amphality English (E)		9/2h	_		19587	Training in the Hospitality Industry	\perp	3/2h			19475	Rospitality Advanced Intenship	\bot	5/3h
					_		19365	Odf Operations and Management		9/3h	_		19588	Hospitality Oveneus Field Trip		325	_		19476	Rospitality Advanced Intenship Project	\perp	5/3h
							19366	Advanced Bakery Practice and		935							_		19485	International Intereship		366
			6/85	135	353			Department Elective Subtotal	6/176	16/175				Department Hecrive Subtoral	13/14h	13/13/1				Department Elective Subural	1415)	16/16h