Num	Course umber 10123 10124	1st year Course					ng Chuan University, Hospitality Management Department Course Structure for Students Entering in 2023-24 AY(Bakey Operations group)																		
Nu	00123 00124	Course					2nd year								3rd year				4th year						
00 00 01 MCU Core 01 Required 00	00123 00124	Course		ad la	Spring		Course			Pat	S	oring		Course		Fa	4	Spring		Course			'adi		Spring
MCU Core 01 Required 00	00124		Crddits		Criddita	1	number	Course	Crádite		Crddts			number	Course	Crddts	C	ddts	1	number	Course	Crddbs		Orddits	
MCU Core 61 Required 60		Chinese Literature: Appreciation and Creative Writing I	2/2h				00221	Physical Education II	0/2h					01306	English for Business Communication I	2/3h				01406	Practical English for Professionals I	2/3h			
MCU Core 61 Required 60		Chinese Literature: Appreciation and Creative Writing II			2/2h		00000	Physical Education II			0/2h			01307	English for Business Communication II		-	/3h	†	01407	Practical English for Professionals II			2/3h	
Required co		Practical English I	0/2h				01206	Practical English IV	0/2h					01201	General Education	2/2h		/2h	†	0.1401	General Education	2/2h		2/2h	
Required co	01107	Practical English II			0/2h	MCU Core	01207	Practical English IV			9/2h		MCU Core						MCU Core						
Courses		Introduction of Artificial Intelligence	2/3h			Required	01207	General Education	2/2h		2/2h		Required				_		Required					_	
	1765	Programming Dealon			2/3h	Courses							Courses						Courses						
- 00	10121	Physical Education I	0/2h																†						
	10177	Physical Education II	-		0.25												_		†					_	
		University Required Subtotal 5 credits	4/2h		420			University Required Subtotal 5 credits	2/5h		2/6h				University Required Subtotal 5 credits	4/7h		/7h	Ť		University Required Subtotal 5 credits	4%b		4/5h	
17	11102	Fundamentals of Management Elisken Cohot 1			3795		10,072	nonular brand making	1/45					10310	Manu Danish and Cost Control	3/36		-		20400	Research Droject	2/2h		-	
	12122	Accounting [Basery Carbot ]			3/3h		15000	page and the same of the same	-					19302	Research Method	3/3h			1	19401	Hospitality Practical Training	-		1/1b	
			8/86		6/86	1		School Common Required (Stakery Cohort) Subratal 9 credits	3/4h					19309	Statistical Methods and Data Analysis	1 1		/3h	†	.5401	Department Common Required (Satery Cohort) Subtotal Scredits	2/20		1/14	
10	19007	Bakins Principle and Process	3/45						-		$\neg$	-		19305	Financial Management for Hospitality			/3h							
	19005	Western-style Desset Baking			3/05										Department Common Required (Sakery Cohort) Builded Exceedis	1/14		/th.	t						
School 19 Professional	17005	School Required Fillakery Cohort Substal & contin	3/45		GRA	School Professional								10308	Shop Design and Dispoint	5795		-	†					_	
Required		SUCCESSION CONTRACTOR OF SUCCESSION CONTRACTOR	-			Required								19486	Classic Western Desserts	3/4h			1						
Courses						Courses								19400	Department Common Required (Bakery Cohort) Builded 2 stredits	2/45		(B)	t					_	
																		-	†					_	
													Hospitality						Hospitality						
													Management Department				_		Management Department					_	
													Required			-	_		Required			_		_	
	10119	Introduction to Hospitality Management [ Bakery Cohort ]	3/3h				19717	Marketina for Hospitality ( Bakery Cotoct)			3/3h		Courses						Courses						
	9009	Internship in Housitality I ¶ Bakery Cobort ¶	1/15				19236	Beverage Management			2/3h						_		t					_	
		Food Sanitation and Safety [ Bakery Cobort ]			2/2h			Department Common Resolved   Sabary Cobert   Dabbriel Lorentle	6/95		E/Eh						_		t					_	
	19110	Internals in Hamitalia II			1/16	Hospitality Management	19719	CONTRACTOR DESIGN	1/45								_		t					_	
Department		Ossariment Common Resolved Editory Octool   Builded Cornelle	L/E		2/20	Department	13403	Desarriment Common Resourced Editory Cobart Substal 2 credits	1/4		0/06								1						
Required 19	19111	Chocolate Makine [ Bakery Cohort]			3/45	Required													1						
Courses 19	19112	Austhoric Color Design Application [ Bakery Cohort]			3/36	Courses																			
		Description Common Resolved Carbon Colon C. Builded Corrells	6/8h		6/Th														1						
	19153	Ethics			2/2h		19251	Consumer Behavior	3/3h					19380	Chinese Culinary	3/35			1	19477	Service Quality Management for Hospitality	2/2h			
12	19154	Career Planning and Professional Certification			2/2h		19262	House keeping and Room Service	2/2h					19352	Banquet Management	3/3h			1	19478	Restaurant Development	3/3h			
			-				19260	Principles of Food	2/2h					sares	Vecetable and Fruit Carvino for Garnishino	2/25	_	_	+	90470	Hotel Development	3/35		_	
_			-				19261	Dietary Culture and Berverage Assifiation Fundamentals of Coffee	2/2h					19316	augar pulling process Cake Decorative Arts	3/45	_	_	+	19488	Creative Baking Souvenirs  Ized just loss of July and You Bodie, in Branital Ltd.	3/45		_	
Hospitality	_		$\vdash$			Hospitality	19264	Chinese Desserts	3/35				Hospitality	19205	Seminar on Wines	1/35	-		Hospitality	19491	Application of 101 and New Redia 18 Bospitality Hospitality Franchise and operation management	3/36	_	2726	
Management						Management	19255	Nutrition	,241		2/2h		Management	10304	Severage Management II	2.41	-	(26)	Management	10484	Hospitality Chain Management			3/2h	
Department						Department	19256	Purchasing			3/35		Department	19359	Hospitality Creativity and Product Development			/36	Department	19468	Bed and Breakfast Operation and Management			2/2h	
Elective Courses						Courses	19358	Hospitality English ( E )			2/2h		Elective	19384	Western Culmary			/2b	Courses	19481	Strategic Brand Management for Hospitality			3/3h	
Courses						Courses	19265	Café Operations and Management			3/35		Courses	19387	Training in the Hospitality Industry			/26	Courses	19475	Hospitality Advanced Internship			3/3h	
						1	19266	Advanced Bakery Theory and Introduction			3/3h			19388	Hospitality Overseas Field Trip			/25		19476	Hospitality Advanced Internship Project			3/3h	
						1	19270	Advanced Chocolate Making			3/4h			19399	Artificial Intelligence in Hospitality			/2b		19485	International Internatio			3/4h	
						1								19221	Creative Wedding Cake			/ds	1	19490	French dessert			3/4h	
Graduation Require	irement					•					_	_						_		•	•	_		_	

Regularies. 1. In accordance with NULL General Physicistics of Study and accordance was a few and produced in the contract of the contract of

3.Up to 4 credits of the total credits earned for Physical Education courses will be recognized. Additional course credits earned in General Education, Teacher Education Program or courses offiered by other departments cannot be counted in the total number of credits required for obtaining a Bachelor's degree.

"Students have to earn at least 17 General Education elective credits before graduation, which should include at least one course each from Humanities, Social Sciences, and Natural Sciences. These categories are sub-divided into core and entended courses, and at least one 2-used course from each subdivision under each category must be completed to qualify for graduation.

Solidaris in each not about is an all least 42 elective credits, Credits of any creat-defanaly consider control and a control an

Is the course dome after the concession of the c

1st year								2nd year				1		3rd year		1	4th year						
	Course	Course		Fall	Spring		Course	Course	Fall		Spring		Course	Course	Fall	Spring		Course	Course	Fa	al I		
	Number	Course	Crddits		Criddita		number	Course	Crddts	Crist	Sta .	1	number	Course	Crddits	Criddle		number	Course	Crddts	$\neg$	Cridd	
	00123	Chinese Literature: Appreciation and Creative Writing I	2/2h				00221	Physical Education III	0/2h				01306	English for Business Communication I	2/3h			01406	Practical English for Professionals I	2/3h	$\neg$	Г	
Ì	00124	Chinese Literature: Appreciation and Creative Writing II			2/2h		00222	Physical Education III	02h 02h		01307	English for Business Communication II		2/3h		01407	Practical English for Professionals II	-	$\neg$	20			
Ì	01108	Practical English I	0/2h				01208	Practical English IV				General Education	2/2h	2/2h	_		General Education	2/2h	$\neg$	2			
U Core	01109 Pr.	Practical English II		_	0/2h	MCU Core	01207	Practical English IV		b	MCU Core					MCU Con			-	$\neg$	г		
Required	00911	Introduction of Artificial Intelligence	2/3h			Required		General Education	2/2h		Required	-		-		Required			-	-	$\vdash$		
Courses	13285	Programming Dealon	-		2/3h	Courses	-	ORINIA LOLDON		_	_	Courses	-		-		Courses			-	-	$\vdash$	
ŀ	00121	Physical Education I	0/2h				-				_		-		-		_			-	-	г	
ľ	00122	Physical Education I			0/2h															-	$\neg$	г	
	00122	University Required Subtotal 5 credits	42h		42h			University Required Subtotal 5 credits	2/5h	2/6	h			University Required Subtotal 5 credits	4/7h	4/7h	_		University Required Subtotal 5 credits	4/5h	$\rightarrow$	4	
	11102	Fundamentals of Management E Hospitality Cohort 1			3/3h		38.507	Statistics   f Hounitality Colont	3/3h				19310	Menu Design and Cost Control	3/3h			19402	Research Project	2/2h	$\neg$	г	
ľ	52122	Accounting E Hospitality Cohort 1			3/3h		20100	Solved General Resolved Extendibly General Substitute treats	L/M				19302	Research Method	3/3h			19401	Hospitality Practical Training		$\neg$	1	
ŀ		School Common Recorded & Hospitally Cohool \$ Substict 9 credits	9/96		6/16		-			_	_	1	19300	Statistical Methods and Data Analysis		3/3h	-		Experiment Common Required   Hospitality Cohort   Buletolal Exception	2/25	$\rightarrow$	1	
	55124	Economics E Hospitality Cohort 1	3/4h				-				_	1	19309	Financial Management for Hospitally		3/3h	_		and the state of t		-	r	
	00531	Incomes ( Heaptary Contr)	2/3h			-	-				+		1,4300	Department Common Required (Famphalty Cohon) Baltistal Screetin	E/Bh	6/00	_			-	-	Н	
School	00537	Japanese I [ Hospitally Cohort]	-		2/3h	School	-					19314	Human Resource Management	3/3h		-			-	-	г		
fessional	00532	School Common Required ( Hospitally Cohol ) Substat 9 credits	57h		8/9h	Professional	_			_	+		19314	Hospitality Information Management	Jaron .	3/3h	-			+	-	۰	
Required Courses	_	Transfer Change September 5 London Change 5 Transfer a France	W/III			Required	_			_	+		19307	Despite and Respired Education Colored Statement Cornells	3/35	3/3h	-			+	-	۰	
	_			_		Courses	_			_	+		-	Experiment Required   Necessality Color   Bulliotal Cornells	47.40	37.00	-			+	-	۰	
										_			-					-		+		+	
}										_		Hospitality Management Department Required Courses	-				Manageme			+		+	
}										_			-				Departmen			+		+	
}										_			-				Required	`		+		+	
																	Courses			$\vdash$		+	
,	20119	Introduction to Hospitality Management [ Hospitality Cohort]	3/3h				19232	Marketing for Hospitality [ Hospitality Cohort]		3/3	h.						_			$\vdash$		+	
	10109	Internehip in Hospitality I	1/16				19235	Severage Management I [ Hospitality Cohort]		2/3	h										- 1	L	
fospitality	19104	Food Sanitation and Safety E Hospitality Cohort 1		2/2h	20%	Hospitality	_	Separtment Common Required   Neophalty Cohort   Buildetal E	0/0h	5/8			_				_			-	-	Н	
inagement	19110	Internation Hospitally II			1/15	Management	19231	Restaurant Management E Hospitality Cohort 1	3/35		•		<b>-</b>		-		-			-	-	$\vdash$	
epartment		Department Common Required Morpitality Coloring Substitute 4 credits	44		3/34	Department		Separate Common Sequent   Heapthiley Color   Substitute	8/86											-	$\neg$	г	
Required Courses	19105	Hidel Management ( Hospitality Cohort)			3/3h	Required															$\neg$	Г	
COURSE						Courses														$\perp$		1	
	19106	Food and Beverage Service E Hospitality Cohort1  Department Required E Hospitality Cohort3 Subtetal 6 credits	4/4h		3/35	-	-			_			-		+-			-		+		+	
	_	Department Required   Hospitality Cohort   Subtotal & credits	anth		330	-	-			_	+	_	-				-			+	-	۰	
	19153	Etics			22h		19251	Consumer Rehavior	3/36				19380	Chinese Culinary	1/35			19477	Service Quality Management for Hospitality	2726	-	г	
Ì	19154	Career Planning and Professional Certification			2/2h		19262	House keeping and Room Service	2/2h				19352	Banquet Management	3/35	1 - 1 -		19478	Restaurant Development	3/35	$\neg$	Г	
ſ							19260	Principles of Food	3/3h				19398	Vegetable and Fruit Carving for Gamishing	3/35			19479	Hotel Development	3/3h	$\neg$	Г	
Į.							19261	Dietary Culture and Berverage Aeathetics	2/2h			1	19316	sugar pulling process	3/45			19488	Creative Baking Souvenirs	3/65		Ē	
							19264 19202	Fundamentals of Coffee	3/3h				19205	Cake Decorative Arts	3/45			19491	Application of IcT and New Media in Mospitality	3/35		+	
fospitality						Hospitality		Chinese Desserts	3/4h	-		Hospitality	19385	Seminar on Wines	3/35		Managemen	19489	Hospitality Franchise and operation management	+	-	Н	
inagement						Management	19255	Nutrition		2/2h	Manageme	Management	19394	Beverage Management I		2/3h		19484	Hospitality Chain Management	$\vdash$			
partment			-			Department	19256	Purchasing		3/3h		Department Elective Courses	19359	Hospitality Creativity and Product Development	-	3/3h	Departmen	19468	Bed and Breakfast Operation and Management	+		H	
Dective			-			Courses	29358	Hospitality English ( E ) Café Operations and Management		2/2h			19384	Western Culinary Training in the Hospitality Industry	-	3/3h 2/2h	Elective	19481	Strategic Brand Management for Hospitality Hospitality Advanced Internatio	+		H	
Journali		<u> </u>	-		-	Courses	19265		-	3/3h 3/3h		Courses		Training in the Hospitality Industry Hospitality Overseas Field Trip	-	2/2h 2/2h	Courses		Hospitality Advanced Internatio Hospitality Advanced Internatio Project	+		2	
			-			-	19266	Advanced Bakery Theory and Introduction					19388		-		_	19476		+		H	
						-	19270	Advanced Chocolate Making		3/45			19399		1	3/3h	_	19485	International Internatio	+		H	
									-				19221	Creative Wedding Cake	1	3/6h	_	19490	French dessert	+		2	
									-						1		_			+		⊬	
							ľ	1												1 1		1	

1. Boscomment: 1. It accombines with INCU General Physicians (1) South all professors data desired and copie the expensions for Services Jeanning. Traight Professors (1) Desired Physicians (1) Desired Physicians (2) South (2) South(2) South (2) South (2) South (2) South (2) South (2) South (2) S

Definition in the control of the con

[II], Introduction to Hospitally Management [E) and dute requised courses with the same name from another department cap approval by the department claim. This practice can be applied to students who entered the survivenity prior to be 2002-24 academic year.

Fill department cap approve the conceilation of previously approved the properties of the prop