		1st year		
	Course	Course		Fall
	Number	Course	Crddits	
	00123	Chinese Literature: Appreciation and Creative Writing I	2/2h	
	00124	Chinese Literature: Appreciation and Creative Writing II		
	01108	Practical English I	0/2h	
MCU Core	01109	Practical English II		
Required	00911	Introduction of Artificial Intelligence	2/3h	
Courses	13285	Programming Design		
	00121	Physical Education I	0/2h	
	00122	Physical Education II		
		University Required Subtotal 8 credits	4/9h	
	11102	Fundamentals of Management [Hospitality Cohort]		
	52122	Accounting [Hospitality Cohort]		
	55124	Ecomonics [Hospitality Cohort]	3/4h	
	00531	Japanese I [Hospitality Cohort]	2/3h	
	00532	Japanese II [Hospitality Cohort]		
School				
Professional				
Required				
Courses				
		School Required [Hospitality Cohort] Subtotal 16 credits	5/7h	
	20119	Introduction to Hospitality Management 【 Hospitality Cohort】	3/3h	
	10109	Internship in Hospitality I	1/1h	
	19104	Food Sanitation and Safety [Hospitality Cohort]		
Hospitality	19110	Internship in Hospitality II		
Management	19105	Hotel Management [Hospitality Cohort]		
Department	19106	Food and Beverage Service [Hospitality Cohort]		
Required Courses				
Courses				
		Department Required [Hospitality Cohort] Subtotal 12 credits	4/4h	
	19153	Ethics		
	19154	Career Planning and Professional Certification		
Hospitality				
Management			ļ	
Department Elective			-	
Courses			1	
34,000				

			Departme	ent Elective	Subtotal		0/0h	
Graduation F	Requirement	s:						
1	are as follow	ts: 1.In acco s: (1) Professi n.) (3) Probler	onal know	vledge cap	ability: Be	fore gradua	tion, stu	idents must
2	The minimur	n credits for g	graduation	is 128 cre	edits, includ	ding 28 univ	versity-1	required co
3	Up to 4 credi	ts of the total	credits ear	rned for P	hysical Edu	ucation cou	rses wil	l be recogn
4	"Students ha	ve to earn at le	east 12 Ge	neral Edu	cation elec	tive credits	before g	graduation,
5		ach cohort sho Ianagement (l						•
6	This course of	outline and the	e cancelation	on of prer	equisite red	quirements	may be	applied to
7		required to co						
8	Graduating s	tudents and st	udents in t	the extend	ed study p	eriod who d	lid not p	oass require
9	If Internation	nal students, o	overseas st	udents or	students fr	om Hong K	ong and	l Macao are

				2nd year	
S	Spring		Course	Course	
Crddits			number	Course	Crddits
			00221	Physical Education III	0/2h
2/2h			00222	Physical Education III	
			01208	Practical English IV	0/2h
0/2h		MCU Core	01207	Practical English IV	
		Required		General Education	2/2h
2/3h		Courses			
0/2h					
4/9h				University Required Subtotal 8 credits	2/6h
3/3h			35107	Statistics I [Hospitality Cohort]	3/3h
3/3h					
2/3h					
		School			
		Professional			
		Required Courses			
		Courses			
8/9h				School Required [Hospitality Cohort]	3/3h
			19232	Subtotal 3 credits Marketing for Hospitality [Hospitality Cohort]	
			19236	Beverage Management I [Hospitality Cohort]	
2/2h			19230	Restaurant Management [Hospitality Cohort]	3/3h
1/1h			19231	Restaurant Management [Hospitality Conort]	3/311
3/3h		Hospitality Management			-
3/3h		Department			
5/011		Required			
		Courses			
9/9h				Department Required [Bakery Cohort]	2/25
9/9n				Subtotal 14 credits	3/3h
2/2h			19251	Consumer Behavior	3/3h
2/2h			19262	House keeping and Room Service	2/2h
			19260	Principles of Food	3/3h
			19261	Dietary Culture and Berverage Aesthetics	2/2h
		Hospitality	19264	Fundamentals of Coffee	3/3h
		Management	19202	Chinese Desserts	3/4h
		Department	19255	Nutrition	_
		Elective Courses	19256	Purchasing	+
		334,000	19358	Hospitality English (E)	

		19265	Café Operations and Management	
		19266	Advanced Bakery Theory and Introduction	
		19270	Advanced Chocolate Making and Decorations	
4/4h			Department Elective Subtotal	16/17h

aduate students must pass the requirements for Service-Learning, English Proficiency, Information t acquire at least two professional certificate in the hospitality management field. (2) Practical skil graduation project through teamwork. Additionally, they are required to make an oral presentation

urse credits, 16 School-required course credits for Hospitality Cohort, 42 department-required cou

ized. Additional course credits earned in General Education, Teacher Education Program or cours

which should include at least one course each from Humanities, Social Sciences, and Natural Sci

plinary focused course program not listed under the course structure for graduation may be counte ner department upon approval by the department chair. This practice can be applied to students wh

all students admitted prior to 2022-23 academic year.

applied to students who entered the university prior to the 2022-23 academic year.

ed courses of Physical Education can waive a maximum of two (2) required Physical Education co

e not good at Chinese, they can take the courses of Basic Chinese I & II through International Coll

Fall		pring		Course
	Crddits			number
				00321
	0/2h			00322
			MCU Core Required Courses	01306
	0/2h			01307
	2/2h			
	2/6h			
				19310
				19302
				19309
				19305
				19314
				19307
			Hospitality	
			Management	
	0/0h		Department Required	
	3/3h		Courses	
	2/3h			
	5/6h			
				19380
				19394
				19352
				19398
			Hospitality	19316
			Management	19386
	2/2h		Department	19359
	3/3h		Elective Courses	19384
	2/2h		Courses	19387

3/3h 19399 3/4h 19205	3/3h	19388
	3/3h	19399
16/17h	3/4h	19205
	16/17h	

Technology Proficiency, Chinese Proficiency, Sports Als and employment competitiveness: Students are required on the project (Grading rubrics will be used for evaluation tree credits for Hospitality Cohort, 42 department elective es offered by other departments cannot be counted in the ences. These categories are sub-divided into core and extend towards credits earned in other departments. If other de no entered the university prior to the 2022-23 academic years by passing Comprehensive Physical Education I, Comprehensive Physical Education I (Comprehensive Physical Education I)

ege instead of taking Chinese Literature: Appreciation an

3rd year					
Course	F	-all	Spring		
Course	Crddits		Crddits		
Physical Education V	0/2h				
Physical Education VI			0/2h		
English for Business Communication I	2/3h				
English for Business Communication II			2/3h		
General Education	2/2h		2/2h		
University Required Subtotal 8 credits	4/7h		4/7h		
Menu Design and Cost Control	3/3h				
Research Method	3/3h				
Statistical Methods and Data Analysis			3/3h		
Financial Management for Hospitality			3/3h		
Human Resource Management	3/3h				
Hospitality Information Management			3/3h		
Department Required Subtotal 18 credits	9/9h		9/9h		
Chinese Culinary	3/3h				
Beverage Management II	2/3h				
Banquet Management	3/3h				
Vegetable and Fruit Carving for Garnishing	3/3h				
Pulled sugar Arts	3/4h		0 (0)		
Seminar on Wines	+ -		3/3h		
Hospitality Creativity and Product Development	+ +		3/3h		
Western Culinary Training in the Heapitality Industry	+		3/3h		
Training in the Hospitality Industry			2/2h		

	2/2h	
	3/3h	
	3/4h	
14/15h	19/20h	
	14/15h	3/3h 3/4h

pility, and Basic Professional Skills in order to graduate. Students of Hospitality Manageme d to complete 400 internship hours either on or off campus. Furthermore, each student is to pn.).

course credits for Hospitality Cohort.

total number of credits required for obtaining a Bachelor's degree.

ended courses, and at least one 2-credit course from each subdivision under each category r

partment's courses are approved by the department chair, up to 15 credits of such electives ar.

omprehensive Physical Education II. This regulation is applicable for those admitted in and

d Creative Writing I & II. This regulation can be applied to students who entered the universal control of the control of the

		4th year			
	Course	0		Fall	
	number	Course	Crddits		Crddits
	01406	Practical English for Professionals I	2/3h		
	01407	Practical English for Professionals II			2/3h
		General Education	2/2h		2/2h
MCU Core					
Required					
Courses					
		University Required Subtotal 8 credits	4/5h		4/5h
	19402	Research Project	2/2h		
	19401	Hospitality Practical Training			1/1h
					1
Hospitality					
Management					
Department					
Required Courses					
Courses					
		Department Required Subtotal 4 credits	2/2h		1/1h
	19477	Service Quality Management for Hospitality	2/2h		
	19477	Restaurant Development	3/3h		
	19478	Hotel Development	3/3h		
	19483	Hospitality E-Commerce	3/3h		
Hoonitelity	19488	Creative Baking Souvenir	3/4h		
Hospitality Management	19489	Chain Management and Store Operations Management		nt	2/2h
Department	19468	Bed and Breakfast Operation and Managemen			3/3h
Elective	19481	Strategic Brand Management for Hospitality			2/2h
Courses	19475	Hospitality Advanced Internship			3/3h

19476	Hospitality Advanced Internship Project		3/3h
19485	International Internship		3/3h
19490	French dessert		3/4h
	Department Elective Subtotal	14/15h	19/20h

Spring	
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