

Tajen University 4-Year Undergraduate Program Department of Hospitality Management Group Curriculum

2024 School Year

LastEditDate : 2024-06-24

| CourseType | RecommendedYearOfStudy | CourseTitle | ModuleName | Cs | Hr | Rs | 1st Academic Year | | 2nd Academic Year | | 3rd Academic Year | | 4th Academic Year | | Memo | | | | | | | |
|-------------------------------|--|--|------------|-----|-----|----|-------------------|--------------|-------------------|--------------|-------------------|--------------|-------------------|--------------|-----------------------|----|---|----|----|----|----|----|
| | | | | | | | 1st Semester | 2nd Semester | 1st Semester | 2nd Semester | 1st Semester | 2nd Semester | 1st Semester | 2nd Semester | | | | | | | | |
| | | | | | | | Le | Lb | Le | Lb | Le | Lb | Le | Lb | | | | | | | | |
| General Courses | | [D0V000001]Mandarin Guidance(0 Credit) | | 0 | 5 | 1 | 5 | 0 | | | | | | | | | | | | | | |
| (Subtotal : 0) | | | | 0 | 5 | 1 | 5 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | | | | | | |
| General Elective Courses | | [D0V000002]Basic Mandarin(5 Credit) | | 5 | 10 | 1 | 10 | 0 | | | | | | | | | | | | | | |
| | | [D0V000003]Advanced Mandarin(5 Credit) | | 5 | 10 | 1 | 10 | 0 | | | | | | | | | | | | | | |
| (Subtotal : 5) | | | | 10 | 20 | 2 | 20 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | | | | | | |
| Departmental Required Courses | | [DLV150001]Housekeeping Practice(4 Credit) | | 4 | 4 | 1 | 2 | 2 | | | | | | | | | | | | | | |
| | | [DLV150003]Hospitality Industrial Visit(1 Credit) | | 1 | 2 | 1 | 2 | 0 | | | | | | | | | | | | | | |
| | | [DLV150004]Introduction to Hospitality Industry(2 Credit) | | 2 | 2 | 1 | 2 | 0 | | | | | | | | | | | | | | |
| | | [DLV150005]Catering Nutrition(2 Credit) | | 2 | 2 | 1 | 2 | 0 | | | | | | | | | | | | | | |
| | | [DLV150006]In-school internship I(2 Credit) | | 2 | 2 | 1 | 2 | 0 | | | | | | | | | | | | | | |
| | | [DLV150007]World Food Culture(2 Credit) | | 2 | 2 | 1 | | 2 | 0 | | | | | | | | | | | | | |
| | | [DLV150008]Workplace Ethics(2 Credit) | | 2 | 2 | 1 | | 2 | 0 | | | | | | | | | | | | | |
| | | [DLV150009]International Etiquette(2 Credit) | | 2 | 2 | 1 | | 2 | 0 | | | | | | | | | | | | | |
| | | [DLV150010]In-school internship II(2 Credit) | | 2 | 2 | 1 | | 2 | 0 | | | | | | | | | | | | | |
| | | [DLV150011]Catering Services(4 Credit) | | 4 | 4 | 1 | | 2 | 2 | | | | | | | | | | | | | |
| | | [DLV150012]Beverage Preparation Practice(4 Credit) | | 4 | 4 | 1 | | 2 | 2 | | | | | | | | | | | | | |
| | | [DLV150013]Management(2 Credit) | | 2 | 2 | 1 | | 2 | 0 | | | | | | | | | | | | | |
| | | [DLV150014]Food & Beverage Sanitation and Safety(2 Credit) | | 2 | 2 | 1 | | 2 | 0 | | | | | | | | | | | | | |
| | | [DLV150015]In-school internship III(2 Credit) | | 2 | 2 | 1 | | 2 | 0 | | | | | | | | | | | | | |
| | | [DLV150016]Chinese Cuisine I(4 Credit) | | 4 | 4 | 1 | | 2 | 2 | | | | | | | | | | | | | |
| | | [DLV150017]Hospitality Marketing(2 Credit) | | 2 | 2 | 1 | | | 2 | 0 | | | | | | | | | | | | |
| | | [DLV150018]Service Quality Management(2 Credit) | | 2 | 2 | 1 | | | 2 | 0 | | | | | | | | | | | | |
| | | [DLV150019]In-school internship IV(2 Credit) | | 2 | 2 | 1 | | | 2 | 0 | | | | | | | | | | | | |
| | | [DLV150020]Chinese Cuisine II(4 Credit) | | 4 | 4 | 1 | | | 2 | 2 | | | | | | | | | | | | |
| | | [DLV150021]Menu Design and Planning(2 Credit) | | 2 | 2 | 1 | | | | 2 | 0 | | | | | | | | | | | |
| | | [DLV150022]Customer Service Management(2 Credit) | | 2 | 2 | 1 | | | | 2 | 0 | | | | | | | | | | | |
| | | [DLV150023]In-school internship V(2 Credit) | | 2 | 2 | 1 | | | | 2 | 0 | | | | | | | | | | | |
| | | [DLV150024]Baking Food I(4 Credit) | | 4 | 4 | 1 | | | | 2 | 2 | | | | | | | | | | | |
| | | [DLV150025]Hospitality Procurement and Cost Control(2 Credit) | | 2 | 2 | 1 | | | | | 2 | 0 | | | | | | | | | | |
| | | [DLV150026]Western Cuisine(4 Credit) | | 4 | 4 | 1 | | | | | 2 | 2 | | | | | | | | | | |
| | | [DLV150027]Baking Food II(4 Credit) | | 4 | 4 | 1 | | | | | 2 | 2 | | | | | | | | | | |
| | | [DLV150028]Hospitality Internship I(6 Credit) | | 6 | 26 | 1 | | | | | | 0 | 26 | | | | | | | | | |
| | [DLV150029]Hospitality Supervisor(2 Credit) | | 2 | 2 | 1 | | | | | | | | 2 | 0 | | | | | | | | |
| | [DLV150030]Hospitality Internship II(6 Credit) | | 6 | 26 | 1 | | | | | | | | 0 | 26 | | | | | | | | |
| | [DLV150031]Hospitality Internship III(6 Credit) | | 6 | 26 | 1 | | | | | | | | | 0 | 26 | | | | | | | |
| (Subtotal : 87) | | | | 87 | 148 | 30 | 10 | 2 | 12 | 4 | 8 | 2 | 8 | 2 | 8 | 2 | 6 | 30 | 2 | 26 | 0 | 26 |
| Departmental Elective Courses | | [DLV150032]Dining Aesthetics(2 Credit) | | 2 | 2 | 1 | | | 2 | 0 | | | | | | | | | | | | |
| | | [DLV150033]Taiwanese Snacks Production(4 Credit) | | 4 | 4 | 1 | | | 2 | 2 | | | | | | | | | | | | |
| | | [DLV150034]Workplace internship I(6 Credit) | | 6 | 26 | 1 | | | 0 | 26 | | | | | | | | | | | | |
| | | [DLV150035]Hospitality Japanese(2 Credit) | | 2 | 2 | 1 | | | | 2 | 0 | | | | | | | | | | | |
| | | [DLV150036]Fruit and Vegetable Carving(4 Credit) | | 4 | 4 | 1 | | | | 2 | 2 | | | | | | | | | | | |
| | | [DLV150037]Workplace internship II(6 Credit) | | 6 | 26 | 1 | | | | 0 | 26 | | | | | | | | | | | |
| | | [DLV150038]Tea Art Evaluation and Culture(2 Credit) | | 2 | 2 | 1 | | | | | 2 | 0 | | | | | | | | | | |
| | | [DLV150039]Vegetable and Health Cuisine(4 Credit) | | 4 | 4 | 1 | | | | | 2 | 2 | | | | | | | | | | |
| | | [DLV150040]Workplace internship III(6 Credit) | | 6 | 26 | 1 | | | | | 0 | 26 | | | | | | | | | | |
| | | [DLV150041]Chinese and Western Dessert Making(4 Credit) | | 4 | 4 | 1 | | | | | | | | | 2 | 2 | | | | | | |
| | | [DLV150042]Art of Cake Making(4 Credit) | | 4 | 4 | 1 | | | | | | | | | 2 | 2 | | | | | | |
| | | [DLV150043]Coffee Brewing Practice(4 Credit) | | 4 | 4 | 1 | | | | | | | | | 2 | 2 | | | | | | |
| | | [DLV150044]Creative Foam Beverage Production(4 Credit) | | 4 | 4 | 1 | | | | | | | | | 2 | 2 | | | | | | |
| | | [DLV150045]Hospitality Business Planning(2 Credit) | | 2 | 2 | 1 | | | | | | | | | | | | | | 2 | 0 | |
| | | [DLV150046]Customer Complaints and Crisis Management(2 Credit) | | 2 | 2 | 1 | | | | | | | | | | | | | | | 2 | 0 |
| | | [DLV150047]Exotic Cuisine(4 Credit) | | 4 | 4 | 1 | | | | | | | | | | | | | | | 2 | 2 |
| | | [DLV150048]Chocolate Making(4 Credit) | | 4 | 4 | 1 | | | | | | | | | | | | | | | 2 | 2 |
| | [DLV150049]Creative Brunch Cooking(4 Credit) | | 4 | 4 | 1 | | | | | | | | | | | | | | | 2 | 2 | |
| | [DLV150050]Plate Dessert and Ice Cream(4 Credit) | | 4 | 4 | 1 | | | | | | | | | | | | | | | 2 | 2 | |
| (Subtotal : 36) | | | | 72 | 132 | 19 | 0 | 0 | 0 | 0 | 4 | 28 | 4 | 28 | 4 | 28 | 0 | 0 | 8 | 8 | 12 | 8 |
| (Total:128) | | | | 169 | 305 | 52 | 35 | 2 | 12 | 4 | 12 | 30 | 12 | 30 | 12 | 30 | 6 | 30 | 10 | 34 | 12 | 34 |
| | | | | | | | | | | | | | | | Subtotal : | | | | | | | |
| | | | | | | | | | | | | | | | 169(Cs)111(Lb)194(Le) | | | | | | | |

| CourseType | RecommendedYearOfStudy | CourseTitle | ModuleName | Cs | Hr | Rs | Le | Lb | Le | Lb | Le | Lb | Le | Lb | Le | Lb | Le | Lb | Le | Lb | Memo |
|------------|------------------------|-------------|------------|----|----|----|-------------------|----------|----------|-------------------|----------|----------|-------------------|----------|----------|-------------------|----|----|----|----|------|
| | | | | | | | 1st | 2nd | 1st | 2nd | 1st | 2nd | 1st | 2nd | 1st | 2nd | | | | | |
| | | | | | | | Semester | Semester | Semester | Semester | Semester | Semester | Semester | Semester | Semester | Semester | | | | | |
| | | | | | | | 1st Academic Year | | | 2nd Academic Year | | | 3rd Academic Year | | | 4th Academic Year | | | | | |

1. Minimum credits required for graduation: 128 credits including compulsory credits, and at least elective credits (including the interdepartmental elective credits)
 2. (Le-Lb-Cs-Hr), Le: Lecture hours, Lb: Lab hours, Cs: Credits, Hr: Hour *

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