

Tajen University 4-Year Undergraduate Program Department of Hospitality Management International Program in Culinary Arts Group Curriculum

2026 School Year

LastEditDate : 2026-04-21

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		[D04000547]Elementary Mandarin Chinese Support Class(0 Credit)		0	5	1	5	0														
		[D04000549]Intermediate Mandarin Chinese Support Class(0 Credit)					5	0														
		[D04000548]Intermediate Mandarin Chinese(5 Credit)		5	10	1	10	0														
		[D04000546]Elementary Mandarin Chinese(5 Credit)					10	0														
		[D04000550]Physical Education I(2 Credit)		2	2	1	2	0														
		[D04000548]Intermediate Mandarin Chinese(5 Credit)		5	10	1		10	0													
		[D04000552]Advanced Mandarin Chinese(5 Credit)						10	0													
		[D04000549]Intermediate Mandarin Chinese Support Class(0 Credit)		0	5	1		5	0													
		[D04000553]Advanced Mandarin Chinese Support Class(0 Credit)						5	0													
		[D04000551]Test Preparation for Basic Level Mandarin Proficiency Certification(0 Credit)		0	2	1		2	0													
		[D04000554]Physical Education II(2 Credit)		2	2	1		2	0													
		[D04000555]English for Daily Conversation I(2 Credit)		2	2	1			2	0												
	[D04000556]Taiwanese Society and Culture(2 Credit)		2	2	1			2	0													
	[D04000557]English for Daily Conversation II(2 Credit)		2	2	1				2	0												
	[D04000558]Information Technology and Applications(2 Credit)		2	2	1				2	0												
(Subtotal : 22)				22	44	11	32	0	34	0	4	0	4	0	0	0	0	0	0	0		
Departmental Required Courses		[0L0150014]Hospitality Enterprise Site Visit and Workshop I(1 Credit)		1	2	1	2	0														
		[DL4150280]Catering Nutrition(2 Credit)		2	2	1	2	0														
		[DL4150281]F&B Service Skill(4 Credit)		4	4	1	2	2														
		[DLV150006]In-school internship I(2 Credit)		2	2	1	2	0														
		[0L0150015]Hospitality Enterprise Site Visit and Workshop II(1 Credit)		1	2	1		2	0													
		[DLV150002]Chinese Cuisine(4 Credit)		4	4	1		2	2													
		[DLV150008]Workplace Ethics(2 Credit)		2	2	1		2	0													
		[DLV150010]In-school internship II(2 Credit)		2	2	1		2	0													
		[DLV150014]Food & Beverage Sanitation and Safety(2 Credit)		2	2	1			2	0												
		[DLV150026]Western Cuisine(4 Credit)		4	4	1			2	2												
		[DL4150282]Baking Practice(4 Credit)		4	4	1				2	2											
		[DLV150009]International Etiquette(2 Credit)		2	2	1				2	0											
		[DLV150007]World Food Culture(2 Credit)		2	2	1						2	0									
		[DLV150012]Beverage Preparation Practice(4 Credit)		4	4	1						2	2									
		[DLV150013]Management(2 Credit)		2	2	1						2	0									
		[DLV150017]Hospitality Marketing(2 Credit)		2	2	1						2	0									
		[DLV150018]Service Quality Management(2 Credit)		2	2	1								2	0							
		[DLV150021]Menu Design and Planning(2 Credit)		2	2	1								2	0							
		[DLV150025]Hospitality Procurement and Cost Control(2 Credit)		2	2	1								2	0							
		[DLV150033]Taiwanese Snacks Production(4 Credit)		4	4	1								2	2							
		[DL4150178]Hospitality Human Resources Management(2 Credit)		2	2	1										2	0					
		[DL4150294]Hospitality Internship I(6 Credit)		6	20	1										0	20					
		[DLV150045]Hospitality Business Planning(2 Credit)		2	2	1										2	0					
		[DL4150295]Hospitality Internship II(6 Credit)		6	20	1												0	20			
(Subtotal : 66)				66	96	24	8	2	8	2	4	2	4	2	8	2	8	2	4	20	0	20
Departmental Elective Courses		[DL4150288]Workplace internship I(6 Credit)		6	20	1				0	20											
		[DLV150035]Hospitality Japanese(2 Credit)		2	2	1			2	0												
		[DLV150036]Fruit and Vegetable Carving(4 Credit)		4	4	1			2	2												
		[DL4150289]Workplace internship II(6 Credit)		6	20	1					0	20										
		[DLV150032]Dining Aesthetics(2 Credit)		2	2	1					2	0										
		[DLV150049]Creative Brunch Cooking(4 Credit)		4	4	1				2	2											
		[DL4150290]Workplace internship III(6 Credit)		6	20	1							0	20								
		[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								
		[DL4150291]Workplace internship IV(6 Credit)		6	20	1									0	20						
		[DLV150044]Creative Foam Beverage Production(4 Credit)		4	4	1									2	2						
		[DLV150046]Customer Complaints and Crisis Management(2 Credit)		2	2	1									2	0						

		[DL4150222]Hospitality Case Studies(2 Credit)		2	2	1												2	0		
		[DL4150266]Analysis of Business Statements(2 Credit)		2	2	1												2	0		
		[DL4150283]Beverage Design(4 Credit)		4	4	1												2	2		
		[DL4150297]Integrated Practice of Chinese and Western Culinary Arts and Baking(3 Credit)		3	4	1												2	2		
		[DL4150298]Food and Beverage Service Technology and Customer Experience Design(3 Credit)		3	4	1												2	2		
		[DLV150041]Chinese and Western Dessert Making(4 Credit)		4	4	1												2	2		
		[DL4150076]Hospitality Cost Control(2 Credit)		2	2	1														2	0
		[DL4150081]Hospitality Supervisor(2 Credit)		2	2	1														2	0
		[DL4150299]Food and Beverage Product Development and Cross-Cultural Flavor Design(3 Credit)		3	4	1														2	2
		[DL4150300]Digital Marketing and Community Management for the Hospitality Industry(3 Credit)		3	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
		[DLV150047]Exotic Cuisine(4 Credit)		4	4	1														2	2
		[DLV150048]Chocolate Making(4 Credit)		4	4	1														2	2
		[DLV150050]Plate Dessert and Ice Cream(4 Credit)		4	4	1														2	2
(Subtotal : 40)			96	156	27	0	0	0	0	4	22	4	22	4	22	4	22	12	8	18	14
(Total:128)			184	296	62	40	2	42	2	12	24	12	24	12	24	12	24	16	28	18	34
Subtotal : 194(Cs)164(Lb)162(Le)																					
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							1st Semester	2nd Semester	1st Semester	2nd Semester	1st Semester	2nd Semester	1st Semester	2nd Semester	1st Semester	2nd Semester					
							1st Academic Year				2nd Academic Year				3rd Academic Year				4th Academic Year		