# Deh Educational Foundation Deh Yu College of Nursing and Health Daytime Division Four-Year Technical Culinary Arts Management Department 111 Academic Year Credit Table

Passed in the Second Academic Affairs Committee Meeting of the Second Semester of the 110th Academic Year on May 3rd, 111th Year of the Republic of China.
Passed in the Temporary Curriculum and Academic Affairs Committee Meeting of the Second Semester of the 111th Academic Year on June 1st, 112th Year of the Republic of China.
Passed in the Third Academic Affairs Committee Meeting of the Second Semester of the 111th Academic Year on May 10th, 112th Year of the Republic of China.
Passed in the Temporary Curriculum and Academic Affairs Committee Meeting of the Second Semester of the 111th Academic Year on June 1st, 112th Year of the Republic of China.
Passed in the Second Department Curriculum Committee Meeting of the Second Semester of the 112th Academic Year on March 20th, 113th Year of the Republic of China.
Passed in the First Curriculum and Academic Affairs Committee Meeting of the Second Semester of the 112th Academic Year on April 10th, 113th Year of the Republic of China.

| | Academic Year 111 (Freshman Year) | | | | | Academic Year 112 (Sophomore Year) | | | | | Academic Year 113 (Junior Year) | | | | | Academic Year 114 (Senior Year) | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | suject | First Semester | | Second Semester | | suject | First Semester | | Second Semester | | suject | First Semester | | Second Semester | | suject | First Semester | | Second Semester | | Total Credits | Total Hours |
| | | Credit | Hours | Credit | Hours | | Credit | Hours | Credit | Hours | | Credit | Hours | Credit | Hours | | Credit | Hours | Credit | Hours | | |
| Wajib Bersama | Practical Chinese I | 2 | 2 | | | English Conversation I | 1 | 2 | | | | | | | | Service Learning | 0 | <1> | | | | |
| | Practical English I | 2 | 2 | | | Constitution、Human Right、Government | 2 | 2 | | | | | | | | Service Learning | | | 0 | <1> | | |
| | Application of Computer | 2 | 2 | | | Modern technology and human civilization | 2 | 2 | | | | | | | | Arts & Life | | | 2 | 2 | | |
| | Practical Chinese II | | | 2 | 2 | Physical Education I | 1 | 2 | | | | | | | | History and Culture | | | 2 | 2 | | |
| | Practical English II | | | 2 | 2 | English Conversation II | | | 1 | 2 | | | | | | | | | | | | |
| | Environment and Health | | | 2 | 2 | Physical Education II | | | 1 | 2 | | | | | | | | | | | | |
| | Fundamental computer programming | | | 2 | 2 | | | | | | | | | | | | | | | | | |
| | Subtotal | 6 | 6 | 8 | 8 | Subtotal | 6 | 8 | 2 | 4 | Subtotal | 0 | 0 | 0 | 0 | Subtotal | 0 | 0 | 4 | 4 | 26 | 30 |
| Wajib Profesional | International Etiquette | 2 | 2 | | | Fundamentals of wine | 2 | 2 | | | Practicum - Food and Beverage Ethics I | 3 | 3 | | | Restaurant Operation and Practice | 4 | 4 | | | | |
| | Hospitality Safety and Sanitation | 2 | 2 | | | Pastry Cake and Bread Making | 3 | 4 | | | Practicum - Skills I | 3 | 3 | | | The law & regulation of restaurant & hotel | 2 | 2 | | | | |
| | Taiwanese local cuisine | 3 | 4 | | | Hospitality English and Conversation I | 2 | 2 | | | Practicum - Report I | 3 | 3 | | | Hospitality Human Resources Management | 2 | 2 | | | | |
| | Western Cooking | 3 | 4 | | | Career planning in the Hospitality Industry | 2 | 2 | | | nternship II - Ethics in Hotel and Restaurant | | | 3 | 3 | General English Proficincy Test | | | 0 | 0 | | |
| | Nutrition for Foodservice | 2 | 2 | | | Hospitality Marketing | 2 | 2 | | | Practicum - Report II | | | 3 | 3 | | | | | | | |
| | Hotel Management | 2 | 2 | | | Purchasing in Hotel and Restaurant | | | 2 | 2 | Practicum - Report II | | | 3 | 3 | | | | | | | |
| | Catering Services | | | 3 | 4 | Menu Design & Cost Control | | | 2 | 2 | | | | | | | | | | | | |
| | Creative drink modulation | | | 3 | 4 | Hospitality English and Conversation II | | | 2 | 2 | | | | | | | | | | | | |
| | Restaurant Management | | | 2 | 2 | Applied Hospitality Information Systems | | | 2 | 2 | | | | | | | | | | | | |
| | Subtotal | 14 | 16 | 8 | 10 | Subtotal | 11 | 12 | 8 | 8 | Subtotal | 9 | 9 | 9 | 9 | Subtotal | 8 | 8 | 0 | 0 | 67 | 72 |
| Pilihan Profesional | At least 6 credits of electives from the following majors | | | | | 3 credits of elective courses for the second major | | | | | | | | | | 4 credits of elective courses for the fourth major | | | | | | |
| | Asian Chinese Cuisine | | | 3 | 3 | Chinese-Style PastryII | Choose 1 from 2 | 3 | 3 | | | | | | | Chocolate and tea making Banquet | 4 | 4 | | | | |
| | Traditional European Cuisine | | | 3 | 3 | Entrepreneurial beverage preparation | | <3> | <3> | | | | | | | Food and Beverage Financial Accounting Management | <2> | <2> | | | | |
| | Housekeeping Management & Operations | | | <2> | <2> | | | | | | | | | | | Coffee Bean Roasting and Coffee Brewing Management and Skills | <2> | <2> | | | | |
| | Front Office Management & Operations | | | <2> | <2> | | | | | | | | | | | Tour Leader and Tour Guide Practice | <2> | <2> | | | | |
| | Hotel quality service | | | <2> | <2> | | | | | | | | | | | Food and Travel E-commerce and Internet Marketing | <2> | <2> | | | | |
| | hospitality accounting | | | <2> | <2> | | | | | | | | | | | Customer Relationship Management | <2> | <2> | | | | |
| | 2 credits of elective courses for the following majors | | | | | 3 credits of elective courses for second majors | | | | | | | | | | professional visit | <2> | <2> | | | | |
| | Hote&Restaurant Japanese | Choose 1 from 2 | | | 2 | 2 | French exquisite dessert making | | | | 3 | 4 | | | | | Professional Culinary Arts Elective in the Fourth Semester, worth 3 credits | | | | | | |
| | Hospitality French | | | <2> | <2> | Souvenir dessert making | Choose 1 from 4 | | | <3> | <4> | | | | | International Cuisine | | | 3 | 4 | | |
| | | | | | | Preparation of Cold Kitchen | | | | <3> | <4> | | | | | Silver Hair Healthy Meal Design and Production | | | <3> | <4> | | |
| | | | | | | Fine Chinese Cuisine | | | | <3> | <4> | | | | | Japanese Culinary Arts | | | <3> | <4> | | |
| | | | | | | | | | | | | | | | | Professional Management Elective in the Fourth Semester, worth 4 credits | | | | | | |
| | | | | | | | | | | | | | | | | Barista Skill | | | 2 | 3 | | |
| | | | | | | | | | | | | | | | | Sommelier Skill | | | 2 | 3 | | |
| | | | | | | | | | | | | | | | | HACCP Implementation in Restaurant | | | <2> | <3> | | |
| | | | | | | | | | | | | | | | | Hospitality Market Research and Analysis | | | <2> | <3> | | |
| | | | | | | | | | | | | | | | | Exhibition operation and management | | | <2> | <3> | | |
| | | | | | | | | | | | | | | | | Banquet and Catering Management | | | <2> | <3> | | |
| | | | | | | | | | | | | | | | | Dining Aesthetics | | | <2> | <3> | | |
| | | | | | | | | | | | | | | | | Franchise operation and management | | | <2> | <3> | | |
| | | | | | | | | | | | | | | | | 2 credits of elective courses for four majors | | | | | | |
| | | | | | | | | | | | | | | | | Restaurant preparation and planning | | | 2 | 2 | | |
| | | | | | | | | | | | | | | | | Hotel preparation and planning | | | <2> | <2> | | |
| | Subtotal | 0 | 0 | 8 | 8 | Subtotal | 3 | 3 | 3 | 4 | Subtotal | 0 | 0 | 0 | 0 | Subtotal | 4 | 4 | 9 | 12 | 27 | 31 |
| Pilihan Umum Kebijakan Kemanusiaan | | | | | | Language, Spirit | | 2 | 2 | | | | | | | interpersonal relations self-examination | 2 | 2 | | | | |
| | | | | | | Bodily Kinesthesis, Art | | 2 | 2 | | | | | | | | | | | | | |
| | | | | | | Math Space | | | | 2 | 2 | | | | | | | | | | | |
| | All-out national defense education military training courses(1) | | | 0 | <2> | All-out national defense education military training courses(2) | | 0 | <2> | | | | | | | All-out national defense education military training courses(4) | 0 | <2> | | | | |
| | | | | | | All-out national defense education military training courses(3) | | | | 0 | <2> | | | | | All-out national defense education military training courses(5) | | | 0 | <2> | | |
| | Subtotal | 0 | 0 | 0 | 0 | Subtotal | 4 | 4 | 2 | 2 | Subtotal | | 0 | 0 | 0 | Subtotal | 2 | 2 | 0 | 0 | 8 | 8 |
| | Total | 20 | 22 | 24 | 26 | Total | 24 | 27 | 15 | 18 | Total | 9 | 9 | 9 | 9 | Total | 14 | 14 | 13 | 16 | 128 | 141 |

Catatan

1. Students majoring in Hospitality and Culinary Arts Management in our university's four-year program must complete a minimum of 128 credits to graduate. This includes university-required common core courses: 26 credits, university-required general education electives: 8 credits, department-specific core courses: 67 credits, professional elective courses: 27 credits, and cross-departmental electives recognized for 15 credits.

2. Students in the four-year technical program are not allowed to take courses from the International Industry-Academia Collaboration Program.

3. Students must complete at least one course in each of the following areas: Liberal Arts Education (language, spirituality), (mathematics, spatial reasoning), (interpersonal skills, introspection), (kinesthetic awareness, arts). Additional credits obtained from exceeding the requirements of liberal arts education cannot be counted towards the minimum graduation credit. For specific courses related to liberal arts education, please refer to the university's 'General Education Curriculum for the Four-Year Technical College Day Division, Academic Year 103'.

4. Military training and national defense education courses are elective courses, and credits and study hours are calculated separately. Completion of these courses can reduce the duration of compulsory military service or military training period.

5. For regulations and details regarding off-campus practical internships, please refer to the department's 'Implementation Measures for Off-Campus Internships'.

6. Overseas study programs are mandatory for students in this department. For specific regulations and details, please refer to the department's 'Implementation Guidelines for Student Overseas Study Programs'.

7. Students must obtain at least two professional certifications related to hospitality and culinary arts before graduation. For specific regulations and details, please refer to the department's 'Implementation Guidelines for Student Certifications'.

8. The university has additional requirements for student information literacy and English proficiency for graduation. For details, please refer to the university's 'Implementation Guidelines for Improving Student Information Literacy' and 'Implementation Measures for English Language Proficiency Assessment'.

9. Matters not covered in this table will be handled according to the university regulations and relevant course selection methods.

10. During the entire third year, students are required to participate in off-campus internships and are not allowed to return to campus for coursework."