Academic Year 115(2026) Four-Year Day Division Curriculum Credit for Department of Hospitality and Culinary Management Deh Yu College of Nursing and Health

Approved by the 3rd Department Curriculum Meeting of the 2nd Semester of the 2025 Academic Year on March 12, 2026
Approved by the 1st Curriculum Committee and Academic Affairs Council Meeting of the 2nd Semester of the 2025 Academic Year on April 1, 2026

	2026 Academic Year (Year 1)					2027 Academic Year (Year 2)					2028 Academic Year (Year 3)					2029 Academic Year (Year 4)						
	Course	First Semester		Second Semester		Course	First Semester		Second Semester		Course	First Semester		Second Semester		Course	First Semester		Second Semester		Total Credits	Total Hours
		Credits	Hours	Credits	Hours		Credits	Hours	Credits	Hours		Credits	Hours	Credits	Hours		Credits	Hours	Credits	Hours		
University Required Courses	Chinese Reading and Speculative	2	2			English Conversation (I)	1	2								Art and Life			2	2		
	Practical English	2	2			Constitution, Human Rights and	2	2								Innovation and Entrepreneurship Choose 1 of 2			2	2		
	Application of Computing	2	2			Modern Technology and Human	2	2								Regional Revitalization and						
	Chinese Applications and Expression			2	2	Exercise and Health	1	2														
	Everyday English			2	2	English Conversation (II)			1	2												
	History and Culture			2	2	Physical Education			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
Department Required Courses	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 Culinary Arts and Skills	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			Internship II – Ethics in Hotel and			3	3	Professional Certificates			0	0		
	Nutrition for Foodservice & Culinary	2	2			Hospitality Marketing			2	2	Practicum - Report II			3	3							
	Hotel Management	2	2			Purchasing in Hospitality Industry			2	2	Practicum - Report II			3	3							
	Food and Beverage Service			3	4	Menu Design and 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	9	10	10	10	Subtotal	9	9	9	9	Subtotal	8	8	0	0	67	72
Department Elective Courses	At least 6 elective credits in Year 1, Second Semester					3 elective credits in Year 2, First Semester										4 elective credits in Year 4, First Semester						
	Asian Chinese Cuisine			3	3	Advanced Chinese-Style Pastry Choose 1 of 2	3	3								Chocolate and tea making Banquet	4	4				
	Traditional European Cuisine			3	3	Entrepreneurial Beverage	<3>	<3>								Food and Beverage Financial Accounting	<2>	<2>				
	Housekeeping Management and Operations			<2>	<2>											Coffee Roasting and ExtractionCoffee Bean Roasting and Coffee Brewing Management and	<2>	<2>				
	Front Office Management &			<2>	<2>											Tour Leader and Tour Guide Practice	<2>	<2>				
	Hotel Quality Service			<2>	<2>											Food and Travel E-commerce and Internet	<2>	<2>				
	Hospitality Accounting			<2>	<2>											Customer Relationship Management	<2>	<2>				
	2 elective credits in Year 1, Second Semester					3 elective credits in Year 2, Second Semester										Professional Visit	<2>	<2>				
	Hote&Restaurant Japanese Choose 1 of 2			2	2	French Exquisite Dessert Choose 1 of 4			3	4						3 professional culinary elective credits in Year 4, Second Semester						
	Hote&Restaurant French			<2>	<2>	Souvenir Dessert Making			<3>	<4>						International Cuisine			3	4		
						Preparation of Cold Kitchen			<3>	<4>						Silver Hair Healthy Meal Design and			<3>	<4>		
						Fine Chinese Cuisine			<3>	<4>						Japanese Culinary Arts			<3>	<4>		
																4 professional management elective credits in Year 4, Second Semester						
																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 professional elective credits in Year 4, Second Semester						
																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
General Education Electives – Liberal Art						Language and Spirituality	2	2								Interpersonal Relations and Introspection	2	2				
						Bodily-Kinesthetic and Arts	2	2														
						Math&Space			2	2												
	All-Out Defense Education Military			0	<2>	All-Out Defense Education Military	0	<2>								All-Out Defense Education Military Training	0	<2>				
						All-Out Defense Education Military			0	<2>						All-Out Defense Education Military Training			0	<2>		
	Subtotal	0	0	0	0	Subtotal	4	4	2	2	Subtotal	0	0	0	0	Subtotal	2	2	0	0	8	8
	Grand Total	20	22	24	26	Grand Total	22	25	17	20	Grand Total	9	9	9	9	Grand Total	14	14	13	16	128	141

Notes

1. Students in the four-year Department of Hospitality and Culinary Management must complete at least 128 credits for graduation. Of these, university-required courses account for 26 credits, university general education electives for 8 credits, department-required professional courses for 67 credits, and department professional electives for 27 credits. Up to 15 credits of courses taken from other departments may be recognized.
2. Four-year program students may not take courses offered by the International Industry-Academia Collaboration Program.
3. Students must complete at least one course in each of the following Liberal Arts general education elective areas: Language and Spirituality; Mathematics and Spatial Awareness; Interpersonal Relations and Introspection; and Bodily-Kinesthetic and Arts. Excess credits in these areas may not be counted toward the minimum graduation credits. For relevant courses, please refer to the "General Education Course List for the Four-Year Day Division of the Institute of Technology, 2014 Academic Year."
4. All-Out Defense Education Military Training courses are elective courses, and their credits and hours are calculated separately. Completion of these courses may reduce the period of compulsory military service or military training.
5. For regulations and detailed requirements concerning off-campus practical internship courses, please refer to the department's "Regulations for Off-Campus Practical Internships."
6. Professional Field Visit is a department elective course. For relevant regulations and detailed requirements, please refer to the department's "Guidelines for Student Professional Field Visit Courses."
7. Before graduation, students must obtain at least two hospitality-related professional certifications. For relevant regulations and detailed requirements, please refer to the department's "Guidelines for Student Professional Certification."
8. The college has separate graduation requirements for information literacy and English proficiency. Please refer to the "Guidelines for Enhancing Student Information Literacy" and the "Regulations for English Proficiency Assessment."
9. Matters not covered in this table shall be handled in accordance with the college's academic regulations and relevant course selection regulations.
10. The entire third year is designated for off-campus internships. Students may not return to the college to take courses during the internship period.