







Course	Credits	Hours	1 <sup>st</sup> year				2 <sup>nd</sup> year				3 <sup>rd</sup> year				4 <sup>th</sup> year				Note	
			Fall		Spring		Fall		Spring		Fall		Spring		Fall		Spring			
			class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab		
Organizational Behavior and Interpersonal Skills	3	3					3													
Principles of Food	3	3					3												Service Learning Courses	
Rooms Division Practices	3	3					3													
Managerial Communication and Negotiation Skills	3	3					3													
Café Operations and Management	3	3							3											
Food and Beverage Purchasing Management	3	3							3											
Culture Foods	3	3							3											
Nutrition	3	3							3											
Subtotal	109	111			15		46	1	48	1										
Minimum	12																			
Hospitality Management Department Required Courses	Beverage Management	3	3									3								
	Research Methods	3	3									3								
	Hospitality Controls	3	3									3								
	Hospitality Information Management	3	3									3								Computer course
	Statistical Methods and Data Analysis	3	3										3							Computer course
	Hospitality Financial Management	3	3										3							
	Hospitality Management Intern Program-Operations	1	1															1		
	Hospitality Services Marketing	3	3													3				

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			class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	
Research Project	2	2												2					
Hospitality Facilities Management	3	3														3			
Subtotal	27	27								12		6			5		4		
Hospitality Management Department Elective Courses	Training in the Hospitality Industry	3	3									3							
	Catering Management	3	3									3							
	Food Service Facilities Planning and Design	3	3									3							
	Culinary Principles	3	3									3							
	Principles of Baking	3	3									3							
	Hospitality E-Commerce	3	3										3					Computer cours	
	Hotel Development and Planning	3	3											3					
	Hospitality Sales Management	3	3											3					
	Seminar on Wines	3	3												3				
	Gaming Management	3	3												3				
	Hospitality English	2	2												2				
	Hospitality Innovation and Product Development	3	3												3				
	Culinary Practices	3	3												3				
	Food Safety and Sanitation	3	3												3				
	Hospitality Japanese	2	2													2			
	Hospitality Administration and Regulations	3	3													3			
Restaurant Development	3	3													3				
Hospitality Career Planning and Professional Certification	3	3													3				

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			Fall		Spring		Fall		Spring		Fall		Spring		Fall		Spring			
			class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab		
Managerial Leadership	3	3													3					
Casino Operations and Management	3	3													3					
Hospitality French	3	3													3					
Feasibility Studies for the Hospitality Industry	3	3															3			
Strategic Management in the Hospitality Industry	3	3															3			
Bed and Breakfast Operation and Management	3	3															3			
Franchising in the Hospitality Industry	3	3															3			
Subtotal	73	73									15		26		20		12			
Minimum	26	26																		
Ming Chuan Elective Courses	Military Training Education I - II	0	4	2		2														To be included in other department elective credits
	Nursing Education I - II	0	4	2		2														
	Military Training Education III	0	2					2												
	Military Training Education IV	0	2							2										
	Physical Education-4	2	2													2				
	Physical Education-4	2	2															2		
	Subtotal	4	16	4		4		2		2						2		2		
Grand Total	Subtotal Ming Chuan Core Required Course Credits	28		10	2	10	2	5	1	5	1	5	1	5	1	1	1	1	1	
	Subtotal School of Tourism Required Course Credits	35		14	2	14	3	5	1	2	1									
	Subtotal School of Tourism Elective Course Credits	12																		
	Subtotal Hospitality Management Dept. Required	27										12		6		5		4		

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			Fall		Spring		Fall		Spring		Fall		Spring		Fall		Spring		
			class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	
Course Credits																			
Subtotal Hospitality Management Dept. Elective Course Credits	26																		
Grand Total	128																		
Note	<p>1. Students are required to meet the professional competencies outlined below during their period of study : (1) Professional knowledge capability : Before graduation, students must acquire at least one professional certificate in the hospitality management field. These include (but are not limited to) certificates in hospitality service, beverage and mixology, bakery, Chinese cookery, Western cookery or other certificates recognized by the department. (2) Practical skills and employment competitiveness : Students are required to complete 400 internship hours either on or off campus. Furthermore, each student is to write an internship report and meet the requirements of employer and the department (Grading rubrics will be used for evaluation.) ◦ (3) Problem-solving capability : Students must complete and pass their graduation project through teamwork. Additionally, they are required to make an oral presentation on the project (Grading rubrics will be used for evaluation.). ◦</p> <p>2. Minimum credits for graduation is 128 credits, including 28 university required credits (including 12 credits general education), 35 School required credits, 12 School elective credits, 27 department required credits, 26 department elective credits.</p> <p>3. The maximum total credits for military training and physical education are not more than 4 credits. Credits from attending Teacher Education Program, general education courses (except 12 required credits), and other department courses are not listed into credits for graduation.</p> <p>4. Beginning with those enrolling in the academic year of 2008, students are required to take at least 12 credit hours of General Education courses. There are three disciplines within General Education – Humanities, Social Science and Natural Science. The courses are categorized into “Core Course” and “Extended Courses” under each discipline. To meet the graduation requirements, students are required to take at least one 2- credit-hour course in each category of each of the disciplines.</p> <p>5. Students in each department should be obtained at least 26 elective credits and these elective courses are based on its department. If elective courses are provided by School of Tourism and International College, and are approved by the department head, may be recognized up to 15 credits for graduation credits Upon approved by department head, students can retake required courses with the same name from other department. This practice can be applied back to the previous academic years up to 2013 enrollment.</p> <p>6. The elective courses on this Course Outline may be counted toward total graduation credits by students who entered the university prior to the 2013 academic years.</p>																		