					1 st y	/ear			2 nd	year			3 rd)	/ear			4 th	/ear		
	Course	Credits				Spri	_	Fa		Spri	_	Fa		Spri		Fa		Spri	lab	Note
	lot: the t			class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	
	Chinese Literature: Appreciation and Creative Writing I	2	2	2																
	Chinese Literature: Appreciation and Creative Writing II	2	2			2														
	Practical English I	0	2	1	1															
	Practical English II	0	2			1	1													
	Practical English III	0	2					1	1											
	Practical English IV	0	2							1	1									
Ming Chuan	English for Business Communication I	2	3									2	1							
Core Required Courses	English for Business Communication II	2	3											2	1					University required
	Practical English for Professionals I	2	3													2	1			
	Practical English for Professionals II	2	3															2	1	
	Applied Information Technology: Office Software	2	3	2	1															
	Applied Information Technology: Data Processing	2	3			2	1													
	General Education	12	12	2		2		2		2		2		2						
	Physical Education (I)∼(VI)	0	12	2		2		2		2		2		2						
	Subtotal	28	54	9	2	9	2	5	1	5	1	6	1	6	1	2	1	2	1	
School	Introduction to Leisure and Recreation	3	3	3																
Professional Required Courses	An Introduction to Hospitality Management	3	3	3																Tourism Dept. required course
	Introduction to Tourism	3	3	3																

	Credits Ho			1 st y	/ear			2 nd	year			3 rd y	/ear			4 th y	year		
Course	Credits	Hours			Spri		Fa		Spri		Fa		Spri		Fa		Spr		Note
			class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	
Economics	3	4	3	1															
Statistics I	2	3					2	1											
Statistics II	2	3							2	1									
Accounting	3	5			3	2													
Management	3	3			3														
Japanese I	2	3	2	1															
Japanese II	2	3			2	1													
Travel Agency Management	3	3					3												
Leisure & Recreation Resource Management	3	3			3					·									
Rooms-Division Management	3	3			3														
Subtotal	35	42	14	2	14	3	5	1	2	1									
Tourism Transport Systems	3	3			3														
Practical Outdoor Recreation I	3	3					3												
Restaurant Management	3	3					3												
Japanese III	2	3					2	1											
Japanese IV	2	3							2	1									
The Tourism Industry in Taiwan	3	3					3												
Tourism Geography	3	3					3												
E-Commerce for the Tourism Industry	3	3					3												Computer course
Tourism English I	2	2					2												
Tourism English II	2	2							2										
Tourism Marketing Management	3	3							3										
Airline and Ground Service	3	3							3										

			1 st year rs Fall Spring					2 nd	year			3 rd y	/ear			4 th y	/ear		
Course	Credits						Fa		Spri		Fa		Spri		Fa		Spri		Note
			class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	class	lab	
Management																			
Tourism Quality Management	3	3							3										
World Heritage	3	3							3										
Convention and Exhibition Management I	3	3							3										
Ethics for the Tourism Industry	2	2							2										
Children's Play	3	3			3														
Leisure Sports	3	3			3														
Campground Management	3	3			3														
Resort Management	3	3					3												
Sociology of Leisure	3	3					3												
Environmental Conservation & Education	3	3					3												
Human Resources Management	3	3					3												
Theory and Practice in Community Leisure and Recreation	3	3					3												Service Learning Courses
Practical Outdoor Recreation II	3	3							3										
Consumer Psychology	3	3							3										
Leisure and Recreation Facilities Management	3	3							3										
Forest Recreational Administration	3	3							3										
Aesthetics of Leisure	3	3							3										
Food and Beverage Service	3	3			3														

					1 st y	/ear			2 nd	year			3 rd)	/ear			4 th y	/ear		
	Course	Credits	Hours			Sprii		Fa		Spri		Fa		Spri	_	Fa		Spri		Note
				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																		
	Beverage Management	3	3									3								
	Research Methods	3	3									3								
	Hospitality Controls	3	3									3								
Hospitality	Hospitality Information Management	3	3									3								Computer course
Management Department Required	Statistical Methods and Data Analysis	3	3											3						Computer course
Courses	Hospitality Financial Management	3	3											3						
	Hospitality Management Intern Program-Operations	1	1															1		
	Hospitality Services Marketing	3	3													3				

					1 st y	/ear			2 nd y	year			3 rd y	/ear			4 th y	/ear		
	Course	Credits	Hours			Spri	_	Fa		Spri		Fa		Spri	_	Fa		Spri	_	Note
				class	lab	class	lab													
	Research Project	2	2													2				
	Hospitality Facilities Management	3	3															3		
	Subtotal	27	27									12		6		5		4		
	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	თ											3						Computer cours
	Hotel Development and Planning	3	3											3						
Hospitality Management	Hospitality Sales Management	3	3											3						
Department Elective	Seminar on Wines	3	3											3						
Courses	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				

					1 st y	/ear			2 nd	year			3 rd y	/ear			4 th y	/ear		
	Course	Credits	Hours			Spri	_	Fa		Spri		Fa		Spri	_	Fa		Spri	•	Note
				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																	
	Military Training Education I、 II	0	4	2		2														
	Nursing Education I · II	0	4	2		2														To be included
Ming Chuan	Military Training Education III	0	2				·	2												in other
Elective Courses	Military Training Education IV	0	2							2										department elective credits
Courses	Physical Education-4	2	2													2				
	Physical Education-4	2	2															2		
	Subtotal	4	16	4		4		2		2						2		2		
	Subtotal Ming Chuan Core Required Course Credits	28		10	2	10	2	5	1	5	1	5	1	5	1	1	1	1	1	
Grand Total	Subtotal School of Tourism Required Course Credits	35		14	2	14	3	5	1	2	1									
Sidila iolai	Subtotal School of Tourism Elective Course Credits	12																		
	Subtotal Hospitality Management Dept. Required	27										12		6		5		4		

				1 st չ	/ear		:	2 nd y	year		;	3 rd y	/ear			4 th չ	/ear		
Course	Credits	Hours	Fal		Sprii	ng	Fal		Sprii	ng	Fal		Sprii	ng	Fa		Spri	ng	Note
			class	lab	class	lab													
Course Credits																			
Subtotal Hospitality Management Dept. Elective Course Credits	26																		
Grand Total	128																		

- 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.).
- 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.

Note

- 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.
- 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.
- 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.
- 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.