

Shih Chien University Department of Food and Beverage Management (Undergraduate-Day school)
List of Required and Elective Courses Academic Year 2022Sept.~

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Course Type/Semester		1st Academic Year	2nd Academic Year	3rd Academic Year	4th Academic Year
General Required	1st	A1990-Physical Education [2] * Chinese (1) [2] E2001-College English (1) [2]	E2003-College English (3) [2]		* Graduation Threshold of English/Foreign Language Competence [00]
	2nd	A1990-Physical Education [2] * Chinese (2) [2] E2002-College English (2) [2]	E2004-College English (4) [2] * Family Science [1]	* The Art of Life [1]	
College Required	1st				
	2nd				
Dept. Required	1st	Creative Prospect and Aesthetics for Hospitality [2] Food Fundamental [2] Introduction to Foodservice Management [3] Food and Beverage Purchasing [2] Baking Science and Practice (I) [2] Principles of Food Preparation (I) [1] Practice in Food Preparation (I) [2]	Nutrition [2] Accounting [3] Statistics(1) [2] Food Culture [2]	Cost Control [3] Internship in school [1] Basic Research Methods [2]	Food and Beverage Management Practice1(1) [9]
	2nd	Management [3] Food Service [2] Principles of Food Preparation (II) [1] Practice in Food Preparation (II) [2] Hospitality Sanitation and Safety [3]	Hospitality English [2] Information System of Hospitality Management [2] Hotel Management [3] Marketing [3] Statistics(2) [2]	Hospitality Human Resource Management [3] Hospitality Management Seminar [2] Internship in school (二) [1]	Seminar of Practical Issues in Food service Management [2]
Dept. Elective	1st		Fusion Cuisine [2] Career Ethics [2] Beverage Management [2] Room Division Management [2] Baking Science and Practice (II) [2] Food and Beverage French [2] Professional Coffee Making [2]	French Cuisine [2] Hostel Planning & Development [2] Public Relations and Crisis Management [2] Meal Planning and Service Laboratory [1] Meal Planning [2] Original Food Exploration [2] Project Management [2] Banquet and Meeting Management [2]	
	2nd	Western Culinary and Laboratory [2] Food Fundamental Laboratory [2] Colorology in Food [2] Bread Making [2] Application of Commercial Softwares [2]	Hospitality Japanese [2] Dairy Products [2] Chinese Pastries Techniques [2] Coffee Skill Program Roasting Course [2] Japanese Cuisine [2] Food and Beverage Website Design and Multimedia [2]	New Product Design & Development [2] Parent-Child Kitchen [2] French Dessert [2] Introduction to Tourism and Recreation [2] Service Quality Management [3] Restaurant Planning & Development [3] Smart Hospitality [2]	Sustainability Management [2] Introduction to Tourism management [2] Strategic Management [2] Operation and Management [2] Wine Tasting [2] Contemporary French Cuisine [2]

Notes:

Required for graduation : 128 credits(General Required : 10,Required : 87 , Elective : 31)