

Campus 類別	Module 模組	Course Title 課程名稱	Course code 科目代 碼	R/E 類別	Credits 學分	Freshmen 一年級		Sophomore 二年級		Junior 三年級		Senior 四年級		credits for this campus 學分應修 取得	credits for this module 學分應修 取得	Remarks 備註	
University Required 校訂必修		Time for Advisor 導師諮詢時間	02795	R	0	0	0	0	0	0	0	0	0	0	0		
		All-out Defense Education Military Training 全出國防教育軍事訓練	221020	R	0	0	0	0						0	0		
Holistic Education Program of Study 全人教育課程群	Core courses 核心課程	Introduction to Studies 大學入門	00035	R	2	2											
		Philosophy of Life 人生哲學	00007	R	4		2	2							8		
		Professional Ethics 專業倫理	08463	R	2						2						
		Physical Education 體育		R	0	0	0	0	0	0							
	Fundamental Skills 基本能力課程	Chinese 國文		R	4	2	2										
		Foreign Language 外國語文		R	8	2	2	2	2	2					32		At least 4 credits of English if the English language ability is weak C2B1 level. Students can apply to take 2nd Foreign Language semester of English in 3rd semester. 但選課 英文中必須選滿 4 學分
		Information Literacy 資訊能力素養		R	0												
General Education Courses 普通教育 基礎課程	Humanities & Arts 人文素養		G	4													
	Nature & Technology 自然科技		G	4												12	
Department Required courses 系部必修		Introduction to Hospitality Industry 餐旅產業概論	10287	R	2	2											
		Service Skills for Food and Beverage Operational Management 餐飲服務	07811	R	3	3											
		Accounting 會計學	02412	R	3	3											
		Hospitality Food Safety and Sanitation 餐旅食品衛生學	18008	R	2	2											
		Principle of Food Preparation & Lab. I 食品準備原理實習一	31304	R	2	2											
		Principle of Food Preparation & Lab. II 食品準備原理實習二	31304	R	2	2											
		Food Management Course in English 英語管理概論	31306	R	2	2											
		Service Management in Hospitality 餐旅服務管理	18095	R	2	2											
		Food and Beverage Management Course in English 餐旅管理概論	31307	R	2	2											
		Introduction to Tourism and Recreation 觀光休閒概論	11753	R	2			2									
		Hospitality Organization Behavior 餐旅組織行為學	11543	R	2			2									
		Front Office Operations and Housekeeping Management 餐旅前場與客房管理	14126	R	3			3									
		Economics 經濟學	02457	R	3				3								
		Cost Control in Food & Beverage 餐旅成本控制	17234	R	2				2								
		Research Methodology 研究方法	05799	R	2				2								
		Nutrition and Meal Planning 營養與膳食設計	34079	R	3					3							
		Financial Management in Hospitality 餐旅財務管理	13654	R	3					3							
		Internship in Hospitality (I) 餐旅產業實習一	12677	R	2					2							
		Advanced Foodservice Management and Practice 餐旅服務管理實習	30093	R	2					2							
		Consumer Behavior in Hospitality 餐旅消費者行為學	18096	R	3					3							
		Statistics 統計學	02222	R	3					3							
		Internship in Hospitality (II) 餐旅產業實習二	14028	R	1						1						
		English Conversations for the Hospitality Industry Course in English 餐旅英文會話	34716	R	2						2						
		Human Resource Management in Hospitality 餐旅人力資源管理	15416	R	3							3					
		Hospitality Marketing Management 餐旅行銷管理	14142	R	3							3					
		Seminar I 研習課程一	32038	R	1							1					
		Internship in Hospitality (III) 餐旅產業實習三	17563	R	3								3				
		Hotel Planning & Management 餐旅旅館管理	14443	R	2								2				
		Seminar II 研習課程二	32086	R	1									1			
		Information Management in Hospitality 餐旅資訊管理	14864	R	3									3			
		Strategic Management in Hospitality 餐旅策略管理	18051	R	2									2			
		Special Topics Lecture Services NBBM 餐旅專題演講	15663	R	1										1		
Dept. Elective Courses 系部選修	Advanced Elective courses 高階選修	In addition to the aforementioned 72 credits of required courses, students must also complete 10 credits from the professional elective courses offered by the department. 除上述72學分的必修課外，學生應選修系部開設的專業選修課中選修10學分。														10	10
Holistic Education Program of Study (A) 全人教育課程學分數		32	Department required courses (B) 系部必修 學分數	Required 必修 學分數	72	72	Elective (C) 選修 學分數		Advanced Elective 高階選修		10	24	Credits for Graduation A + B + C 畢業學分數		128		
			Advanced Elective 學分數		0				Other Elective 其他選修		14						

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Elective Courses 選修課程	Occupational Psychology 職業心理學	21532	E	2		2					
	World Food Culture 世界飲食文化	16111	E	2		2					
	Packaging & Storage Management in the Hospitality Industry 餐旅包裝與儲存管理	12328	E	2		2					
	Butler Service 管家服務	24143	E	2		2					
	Topics Study in Culture 專題演講	17486	E	2		2					
	Introduction to Hospitality Data Analysis and Programming Concepts 餐旅數據分析與程序設計概論	35048	E	2		2					
	China Dietary 中國飲食	02375	E	2		2					
	Beverage Management 飲料管理	07561	E	2		2					
	Hospitality Digital Technology 餐旅數位科技	35186	E	2		2					
	Western Culinary Lab 西餐廚藝實習	12744	E	2			2				
	Baking Technology and Lab 烘焙技術與實習	15075	E	2			2				
	Introduction of Airline and Travel Industry 航空旅遊業概論	23781	E	2		2					
	Green Hospitality and sustainable development 綠色餐旅與永續發展	10244	E	2		2					
	Cake Theory and Memory 蛋糕學	01473	E	2			2				
	Smart Hospitality and Metaverse 智慧餐旅與元宇宙	35532	E	2			2				
	Conference and Exhibition Planning Management 會議展覽管理	24022	E	2			2				
	Introduction to Human Ecology 與生活科學概論	00800	E	2			2				
	Introduction to Hospitality Accounting 餐旅會計與財務概論	31318	E	2			2				
	Conference Management 會議管理	12263	E	2			2				
	Cross-cultural Learning Program in Hospitality 跨文化學習專題	19873	E	2			2				
	American Culture in Human Ecology 美國文化與生活	16452	E	2			2				
	Operational Practice in Hospitality 餐旅營運實習	25580	E	2			1				
	Cross-cultural Program in Gastronomy 跨文化飲食專題	36175	E	2			2				
	Bar Operation 酒吧營運	18993	E	2			2				
	Integrated Resort Management 綜合度假管理	18576	E	2			2				
	Private Club Management 私人俱樂部管理	12264	E	2			2				
	Japan voluntary work 日本義工服務	04030	E	2			2				
	Foreign Cuisine 異國料理	14662	E	2				2			
	Hospitality Appearance Etiquette 餐旅形象禮儀	19376	E	2				2			
	Chinese Culture in Human Ecology 中國文化與生活	16005	E	2				2			
	International Etiquette 國際禮儀	02107	E	2				2			
	Foreign Cuisine 異國料理	14662	E	2				2			
	Human Relations in Hospitality 餐旅人際關係管理	16338	E	2				2			