

Course Description

Course Title	D-GT57-08453 Professional Ethics
Course Description	The course provides students to enhance and to develop professional ethical decisions and concept in the hospitality industry when addressing issues related to operations, customers, and employees. Through application of ethical decision making frameworks and utilizing case studies and debates, future hospitality industry leaders will consider the impact of their own personal values and beliefs, and those of others, on business decisions.

Course Title	DIT 5700-00155 Introduction of University Studies
Course Description	This course will introduce students to the concept and value of college education. Students will have the chance to know the mission and vision of university, college, and department. Students will learn how to use university resources and learn the regulations in the university. Students' communication, writing, leadership, time management and critical thinking skills will be developed through the course assignments and projects. Students will also able to obtain the concept about how to connect academic and career planning.

Course Title	D5711-18698 Hospitality Food Safety and Sanitation
Course Description	This course makes an important contribution to the supervisory aspects of food hygiene and safety. Supervisors with food safety and health and safety responsibilities need to ensure that all staff operates in a safe, hygienic and efficient manner. The overall aims of this module are to ensure students are familiar with key aspects of current legislation, good practice and health, safety and food safety issues.

Course Title	5722-1246 Front Office Operation & Housekeeping Management
Course Description	This course provides students with knowledge and skills of Front office operations and housekeeping management. Student will be exposed to theory of the text book and real life skills in teaching hostel in the campus. Front office operations such as reservations, check in, check out, bill handling, forecasting, marketing, etc. Housekeeping skills such as making beds, laundry, public areas management.

Course Title	C 5721-07851 Beverage management
Course Description	The course was to introduce the student to the concepts of the beverage industry with an emphasis on production and management. Standards of hospitality operation will be covered as well as a brief overview of the products of the wine, coffee and tea. The course will teach the student how to analyze beverages and identify basic styles. Additionally, tasting of the beverages, revenue management, marketing, legal issues, operations, and future trends will be covered.

Course Title	D 5712 - 12677 Internship in Hospitality (I)
Course Description	This course is to reinforce the interaction between department activities and society, as well as to provide students with internship opportunity to be familiar with the hospitality professions. The internship opportunities are enable students to understand the required skills and service attitude for the hospitality industry.

Course Title	D 5712-17234 Cost Control in Food & Beverage
Course Description	The course provides an in-depth understanding of accounting system associated with hospitality operations, including purchasing, ordering, pricing, breakeven calculations, and in-depth labor cost control function.

Course Title	D-5741-14443 Hotel Planning and Management
Course Description	The main objective of this course is to make students for the hotel and lodging by the development, planning, preparation of an overall hotel planning and management as well as understanding the whole picture. The student will acquire knowledge of the following: the nature of hospitality facilities, maintenance needs, the primary facility systems, lodging and food service design and renovation. Students are also able to understand the required knowledge and concepts and have the relevant skills, in order to analyze, manage and resolve practical problems to become successful managers in the field of hospitality.

Course Title	D5711-02412 Principle of Financial Accounting
Course Description	An introduction to basic financial accounting concepts and practice applicable to resort and hospitality organizations using GAAP. Students will gain the ability how to read and analyze the financial statements of public corporations. Topics include an overview of corporate financial reporting, transaction analysis, and accounting entries; double-entry accounting systems; merchandising and inventory; internal control, cash, and receivables; long-lived assets and current liabilities; financial reporting concepts and accounting for partnerships; corporations; long-term liabilities; cash flow statement; investments; and financial statements analysis.

Course Title	D5711-02875 Science of Nutrition
Course Description	Principles of Human Nutrition provides an integrated overview of the physiological requirements and functions of protein, energy, and the major vitamins and minerals that are determinants of health and diseases in human populations. Topics include the following: • Dietary sources, intake levels, physiological role, and requirement of major nutrients. • The biological determinants of nutrient requirements and the assessment of nutrient status in individuals and populations.

Course Title	D5711-05710 Hotel Management
Course Description	This course will help students become familiar with the functions and operational models in hotels. Students will learn about the front office, housekeeping, food and beverage, sales and marketing, human resources departments and many other areas. With an understanding of all of the different functional areas of hotels, students can develop a solid foundation for a long and successful hotelier career.

Course Title	D5711-07180 Principle of food preparation & labs (I)
Course Description	A study of the fundamental principles of food preparation and cookery to include cooking techniques, material handling, heat transfer, sanitation, safety, professionalism and to know the knowledge Chinese professional certification. Lab classes require extended periods of time standing in place, working around open flames and with cleaning.

Course Title	D5711-11753 Introduction to tourism and recreation
Course Description	This course focuses on the concept of tourism and recreation, resource planning, development-related industries and tourism and recreation market analysis, operations and planning through the actual case study, so that students experience tourism and recreation planning and processes.

Course Title	D5711-18287 Introduction to Hospitality Industry
Course Description	This introductory course provides an overview of the hospitality and tourism industry, its growth and development, industry segments and their distinguishing characteristics, trends and current concerns. Students are introduced to career opportunities and the employability skills needed to succeed in specific hospitality fields.

Course Title	D5711-118695 Service Management in Hospitality
Course Description	Taiwan has entered an era of service economy, the marketing and management issues faced by organizations competing in the service sector or other firms developing service as a source of competitive advantage. The course looks at the implications of relationships, customer satisfaction, service recovery and other critical elements in services marketing. This course also emphasizes discussion of the field' s most current services marketing concepts, principles, and theories.

Course Title	D5712-04314 Food and Beverage Management
Course Description	The course provides students to explore the principles of food and beverage service management regarding production and selling of food and beverage products. Categorizes various types of food, wine, beer and spirits. Reviews foodservice buying, pricing, menu planning, production, storage, service, controls, and quality assurance. The main objective of this course is to make students for the restaurant by the development, planning, preparation of an overall operational management as well as understanding the whole picture. Students also are able to understand the basic concepts and have the relevant skills, in order to analyze, manage and resolve practical problems.

Course Title	D5713-13654 Financial Management in Hospitality
Course Description	This course presents the important link between accounting and finance, as well as emphasizes the various financial aspects of the hospitality industry. Focus will be on assessing financial information to develop student' s knowledge, skills and techniques throughout the financial managerial decision making process.

Course Title	D5713-14628 Internship in Hospitality II
Course Description	The course provides students to enhance and to develop practical skills, related to front office operation, housekeeping management, and accommodation services. Students can practice and gain industrial experience by working for a teaching hostel. The main goal of this course seeks to develop students' employability skills to assist students in progressing towards a career in hotel industry.

Course Title	D5713-16650 English Conversation for the Lodging Industry
Course Description	This course will introduce students to the concept and value of college education. Students will have the chance to know the mission and vision of university, college, and department. Students will learn how to use university resources and learn the regulations in the university. Students' communication, writing, leadership, time management and critical thinking skills will be developed through the course assignments and projects. Students will also able to obtain the concept about how to connect academic and career planning.

Course Title	D5714-14864 Information Management in Hospitality
Course Description	This course provides an adequate practice of the information system/management used in hospitality industry. Student will be exposed to the 2 to 3 different ERP systems in the classes. The complex management functions of the hospitality info systems will be introduced and practiced. Additionally, students will be asked to relate, analyze, and synthesize industry issues to ensure a successful transition from school to industry to pursue a successful career in the hospitality industry

Course Title	D5721- 14124 Meal Planning
Course Description	The course provides students the foundational knowledge and practical design principles regarding how to design menus that meet life cycle calorie and nutritional requirements. The students are assigned into several groups for meal planning presentation.

Course Title	D5721- 14125 Meal Planning Labs
Course Description	The course provides students the foundational knowledge and practical design principles regarding how to design menus that meet life cycle calorie and nutritional requirements. The students are assigned into several groups for meal planning practice.

Course Title	D5721-02222 Statistics
Course Description	This course will introduce students to the concept and value of college education. Students will have the chance to know the mission and vision of university, college, and department. Students will learn how to use university resources and learn the regulations in the university. Students' communication, writing, leadership, time management and critical thinking skills will be developed through the course assignments and projects. Students will also able to obtain the concept about how to connect academic and career planning.

Course Title	D5721-02457 Economics
Course Description	This course provides a one semester introduction to macro and micro economic analysis and its applications. The microeconomics part covers economic decision-making by individuals and firms, the determination of quantities and prices of goods in different kinds of markets, for example, the determination of wages in the labor market. The use of a market, supply and demand, model will be the fundamental model in which trade-offs and choices will be considered through comparison of costs and benefits of actions. Production and market structure will be analyzed at the firm level. The macroeconomics part covers topics in macroeconomics with emphasis on the determination of the aggregate level of economic activity, economic growth, analysis of the macroeconomic effects of government policies, short-run economic stability (the rate of unemployment and inflation) and long-run economic growth. The role of government policy to address microeconomic market failures and macroeconomic objectives will be examined.

Course Title	D5721-07180 Principle of food preparation & labs (II)
Course Description	A study of the fundamental principles of food preparation and cookery to include cooking techniques, material handling, heat transfer, sanitation, safety, professionalism and to know the knowledge Chinese professional certification. Lab classes require extended periods of time standing in place, working around open flames and with cleaning.

Course Title	D5721 - 07811 Service Skill for Food and Beverage Operation
Course Description	This course provides students an introduction and practices regarding service etiquette, utensils, service processes, and skills of tables setting and serving. The students are also assigned into several groups on specific topics for final presentation.

Course Title	D5731 315416 Human resource management in hospitality
Course Description	The course provides an organizational theory and foundation of the human resource management in hospitality industry. Student will be exposed to the various discussion of related topics, as well as contemporary issues, and trends. The complex role of the hospitality professionals will be introduced and practiced. Students will design and participate in a service-learning component. Additionally, students will be asked to identify, analyze, and synthesize industry issues to ensure a successful transition from school to industry to pursue a successful career in the hospitality industry

Course Title	D5731-02590 Quantity Food preparation Labs
Course Description	The course provides students apply the knowledge and skills regarding menu design, purchasing, receiving, preparing, serving, and sale on practical restaurant operations. The students are assigned into several groups for quantity food preparations.

Course Title	D5731-14142 Hospitality Marketing Management
Course Description	Students develop actual marketing campaign for business within hospitality industry. Emphasis on (a) analysis of market, competition and product, (b) planning financial budget and (c) developing short-term and long-range strategies to achieve desired profit through effective advertising, sales and public relations plan.

Course Title	D5731-18696 Consumer Behavior in Hospitality
Course Description	This course provides students with the fundamental theories and models to develop a sound understanding of consumers, their needs, desires and behavior in hospitality industry. Students apply psychological, social and cultural concepts to marketing decision making. Topics include the importance of consumer behavior and research; internal influences such as motivation and involvement, personality, life-style, perception, learning, attitude formation and change; external influences such as culture, subculture, popular culture, reference groups and family, and consumer decision making process. This course also emphasizes discussion of the field's most current consumer behavior concepts, principles, and theories.

Course Title	D5741-17553 Internship in hospitality III
Course Description	The knowledge of restaurants and hotels learned in schools will be used to demonstrate the theory and practice through internships in the industry.

Course Title	Strategic Management in Hospitality
Course Description	The course aims to provide students with a more in-depth knowledge of various strategic management theories and their applications in general as well as within organizations in tourism and hospitality sector. This course integrates the material gained in prior RHIM courses and provides students with a perspective of managing a hospitality business through strategic eyes, utilizing the tools and techniques of strategic management to develop and implement sound hospitality strategies. Cases are used to provide actual applications of the theoretical material.