Tajen University 4-Year Undergraduate ProgramDepartment of Hospitality Management Group Curriculum

2025 School Year

LastEditDate：2025-04-

CourseType	RecommendedYearOfStudy	CourseTitle	ModuleName	Cs	Hr	Rs	1st Academic Year				2nd Academic Year				3rd Academic Year				4th Academic Year				Memo
							1st Semester		2nd Semester		1st Semester		2nd Semester		1st Semester		2nd Semester		1st Semester		2nd Semester		
							Le	Lb	Le	Lb	Le	Lb	Le	Lb	Le	Lb	Le	Lb	Le	Lb	Le	Lb	
General Courses		[000001008]Chinese Reading and Writing I(2 Credit)		2	2	1	2	0															
		[000001137]Physical Education I(2 Credit)		2	2	1	2	0															
		[000001147]Learning and Practice of Clubs I(1 Credit)		1	1	1	1	0															
		[000001153]English for Daily Conversation I(2 Credit)		2	2	1	2	0															
		[000001009]Chinese Reading and Writing II(2 Credit)		2	2	1			2	0													
		[000001138]Physical Education II(2 Credit)		2	2	1			2	0													
		[000001148]Learning and Practice of Clubs II(1 Credit)		1	1	1			1	0													
		[000001154]English for Daily Conversation II(2 Credit)		2	2	1			2	0													
		[000001219]Life Education and Sustainable Development(1 Credit)		1	1	1			1	0													
		[000001146]Program Design and Logical Calculus(2 Credit)		2	2	1					2	0											
		[000001218]Introduction to Artificial Intelligence(2 Credit)		2	2	1					2	0											
		[000001220]Introduction to Long-Term Care(2 Credit)		2	2	1					2	0											
		[000000021]Creative Thinking and Application(2 Credit)		2	2	1							2	0									
		[000001150]Service Learning(1 Credit)		1	1	1							1	0									
		[000001208]University Social Responsibility and Practice in Tajen(2 Credit)		2	2	1							2	0									
			(Subtotal：26)	26	26	15	7	0	8	0	6	0	5	0	0	0	0	0	0	0	0	0	
General Elective Courses		[000000043]All-out Defense Education Military Training I(0 Credit)		0	2	1	2	0															
		[000000044]All-out Defense Education Military Training II(0 Credit)		0	2	1			2	0													
		[000000045]All-out Defense Education Military Training III(0 Credit)		0	2	1					2	0											
		[000000046]All-out Defense Education Military Training IV(0 Credit)		0	2	1							2	0									
		[000000047]All-out Defense Education Military Training V(0 Credit)		0	2	1									2	0							
		[000001000]The Field of Arts and Humanities(2 Credit)		2	2	1									2	0							
		[000000018]The Field of Social Science(2 Credit)		2	2	1											2	0					
		[000000017]The Field of Natural Science(2 Credit)		2	2	1													2	0			
			(Subtotal：6)	6	16	8	2	0	2	0	2	0	2	0	4	0	2	0	2	0	0	0	
College Courses		[DL4000057]Documentation software application practice(2 Credit)		2	2	1	2	0															
		[DL4000005]Management(2 Credit)		2	2	1			2	0													
		[DL4000055]Global Leisure Tourism Trends(2 Credit)		2	2	1					2	0											
		[DL4000007]Service Quality Management (2 Credit)		2	2	1							2	0									
		[DL4000043]Workplace Ethics(2 Credit)		2	2	1									2	0							
			(Subtotal：10)	10	10	5	2	0	2	0	2	0	2	0	2	0	0	0	0	0	0	0	
Required Courses Offered in Other Departments		[000001182]Cross-Disciplinary Program I(2 Credit)		2	2	1			2	0													
		[000001183]Cross-Disciplinary Program II(2 Credit)		2	2	1					2	0											
		[000001184]Cross-Disciplinary Program III(2 Credit)		2	2	1							2	0									
		[000001185]Cross-Disciplinary Program IV(2 Credit)		2	2	1									2	0							
			(Subtotal：8)	8	8	4	0	0	2	0	2	0	2	0	2	0	0	0	0	0	0	0	
Departmental Required Courses		[DL4150115]Introduction to Hospitality Industry(2 Credit)		2	2	1	2	0															
		[DL4150227]Beverage Preparation Practice(3 Credit)		3	4	1	2	2															
		[DL4150232]Chinese Cooking Techniques(3 Credit)		3	4	1	2	2															
		[DL4150202]Practical Topics I(1 Credit)		1	1	1			0	1													
		[DL4150268]Introduction to Baking and Practice(3 Credit)		3	4	1			2	2													
		[DL4150278]Western Cuisine(3 Credit)		3	4	1			2	2													
		[DL4150002]F&B Service Skill(3 Credit)		3	4	1					2	2											
		[DL4150203]Practical Topics II(1 Credit)		1	1	1					0	1											
		[DLV150007]World Food Culture(2 Credit)		2	2	1					2	0											
		[DL4150204]Practical Topics III(1 Credit)		1	1	1							0	1									
		[DL4150234]Hospitality Professional English(2 Credit)		2	2	1							2	0									
		[NLF150113]Catering Nutrition and Food Safety and Hygiene(2 Credit)		2	2	1							2	0									
		[0L0150003]Hospitality Management(2 Credit)		2	2	1									2	0							
		[DL4150078]Hospitality Marketing(2 Credit)		2	2	1									2	0							
		[DL4150205]Practical Topics IV(1 Credit)		1	1	1									0	1							
		[DL4150236]Hospitality Procurement and Cost Control(2 Credit)		2	2	1									2	0							
		[DL4150197]Hospitality Industrial Visit(1 Credit)		1	1	1											1	0					
		[DL4150206]Practical Topics V(1 Credit)		1	1	1											0	1					
		[DL4150237]Housekeeping Practice(3 Credit)		3	4	1											2	2					

		[DL4150238]Menu Design and Planning(2 Credit)		2	2	1											2	0						
		[DL4150269]Customer Service Management(2 Credit)		2	2	1											2	0						
		[DL4150195]Entrepreneurial Implementation(2 Credit)		2	2	1													2	0				
		[DL4150207]Practical Topics VI(1 Credit)		1	1	1													0	1				
		[DL4150211]Customer Complaints and Crisis Management(2 Credit)		2	2	1													2	0				
		[DL4150270]Hospitality Sales Skills(2 Credit)		2	2	1													2	0				
		[DL4150276]Digital Image Usage of Catering Products(3 Credit)		3	4	1													2	2				
		[DL4270012]Hospitality Supervisor(2 Credit)		2	2	1													2	0				
			(Subtotal：54)	54	61	27	6	4	4	5	4	3	4	1	6	1	7	3	10	3	0	0		
Departmental Elective Courses		[DL4150260]Dining Aesthetics and Merchandise Display(2 Credit)		2	2	1					2	0												
		[DL4150265]Beverage and Bar Management(2 Credit)		2	2	1					2	0												
		[DL4150275]Professional Workplace English(2 Credit)		2	2	1					2	0												
		[NLF150096]Consumer Psychology(2 Credit)		2	2	1					2	0												
		[DL4150121]Bread Making(3 Credit)		3	4	1							2	2										
		[DL4150242]Coffee Brewing Practice(3 Credit)		3	4	1							2	2										
		[DL4150248]Fruit and Vegetable Carving(3 Credit)		3	4	1							2	2										
		[DL4150090]Creative Foam beverage production(3 Credit)		3	4	1									2	2								
		[DL4150149]Snack Production Taiwan(3 Credit)		3	4	1									2	2								
		[DL4270078]Chinese and Western Dessert Making(3 Credit)		3	4	1									2	2								
		[DL4150131]Packaging Design and Application(2 Credit)		2	2	1											2	0						
		[DL4150170]Plate Dessert and Ice Cream(3 Credit)		3	4	1											2	2						
		[DL4150178]Hospitality Human Resources Management(2 Credit)		2	2	1											2	0						
		[DL4150245]Banquet Management(2 Credit)		2	2	1											2	0						
		[DL4150250]Coffee Roast Evaluation(3 Credit)		3	4	1											2	2						
		[DL4150262]Hospitality Event Planning(2 Credit)		2	2	1											2	0						
		[DL4270080]Exotic Cuisine(3 Credit)		3	4	1											2	2						
		[0L0150002]Sustainable Hospitality(2 Credit)		2	2	1													2	0				
		[DL4150252]Hospitality Business Planning(2 Credit)		2	2	1													2	0				
		[DL4150266]Analysis of Business Statements(2 Credit)		2	2	1													2	0				
		[0L0150004]Hospitality Chain Management(2 Credit)		2	2	1															2	0		
		[DL4000013]Cake Making Art(3 Credit)		3	4	1															2	2		
		[DL4150084]Chocolate Making(3 Credit)		3	4	1															2	2		
		[DL4150136]Tea Tasting and Culture(2 Credit)		2	2	1															2	0		
		[DL4150198]Banquet Dessert Making(3 Credit)		3	4	1															2	2		
		[DL4150200]B & B Operation and Management(2 Credit)		2	2	1															2	0		
		[DL4150216]Customer Relationship Management(2 Credit)		2	2	1															2	0		
		[DL4150254]Hospitality Internship(9 Credit)		9	40	1															0	40		
		[DL4150261]Vegetable and Health Cuisine(3 Credit)		3	4	1															2	2		
		[DL4150264]Hospitality industry trends and case study(2 Credit)		2	2	1															2	0		
		[DL4150267]Creative Brunch Cooking(3 Credit)		3	4	1															2	2		
		[DL4150272]Digital Marketing(2 Credit)		2	2	1															2	0		
			(Subtotal：24)	85	130	32	0	0	0	0	8	0	6	6	6	6	14	6	6	0	22	50		
			(Total:128)	189	251	91	17	4	18	5	24	3	21	7	20	7	23	9	18	3	22	50	Subtotal ： 189(Cs)163(Lb)88(Le)	
CourseType	RecommendedYearOfStudy	CourseTitle	ModuleName	Cs	Hr	Rs	Le	Lb	Le	Lb	Le	Lb	Le	Lb	Le	Lb	Le	Lb	Le	Lb	Le	Lb	Memo	
							1st Semester		2nd Semester		1st Semester		2nd Semester		1st Semester		2nd Semester		1st Semester		2nd Semester			
							1st Academic Year				2nd Academic Year				3rd Academic Year				4th Academic Year					

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