

Tajen University 4-Year Undergraduate Program Department of Hospitality Management Group Curriculum																						
2026 School Year																						
LastEditDate：2026-07-24																						
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				
							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														
		[000001153]English for Daily Conversation I(2 Credit)		2	2	1	2	0														
		[D04000568]Club Learning and Teamwork I(1 Credit)		1	1	1	1	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												
		[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												
		[D04000569]Club Learning and Teamwork II(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										
		[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								
	[D04000567]Creative Thinking and Applications in Daily Life(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		
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						
		[D04000570]Features on Sustainable Development(1 Credit)		1	1	1									1	0						
		[D04000572]Current International Affairs: Special Feature I(1 Credit)		1	1	1									1	0						
		[000000018]The Field of Social Science(2 Credit)		2	2	1											2	0				
		[D04000571]Features on Gender Equality(1 Credit)		1	1	1											1	0				
		[D04000573]Current International Affairs: Special Feature II(1 Credit)		1	1	1											1	0				
		[000000017]The Field of Natural Science(2 Credit)		2	2	1													2	0		
(Subtotal：6)				10	20	12	2	0	2	0	2	0	2	0	6	0	4	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								
		[OL0150003]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					
		[OL0150002]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			
		[OL0150004]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)				193	255	95	17	4	18	5	24	3	21	7	22	7	25	9	18	3	22	50	Subtotal : 193(Cs)167(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 Semester	2nd Semester	1st Semester	2nd Semester					
							1st Academic Year	2nd Academic Year	3rd Academic Year	4th Academic Year													

1.A minimum of 128 credits is required for graduation, including 26 General Education required credits, 6 General Education elective credits, 10 College required credits, 8 Interdisciplinary Module required credits, 54 Department required credits, and at least 24 Department elective credits (including up to 12 credits from other departments, excluding General Education courses).

2.Military Training (I-V) is elective (0 credits). Physical Education (I-II), Club Learning and Teamwork (I-II), Life Education and Sustainable Development, and Service-Learning Education are required. English courses are offered in Levels A, B, and C according to students' proficiency.

3.Hospitality Internship is a department elective course worth 9 credits and requires a minimum of 720 internship hours.

4.Students must complete 16-25 credits per semester in Years 1-3 and 9-25 credits per semester in Year 4.

5.Graduation requirements include passing the Elementary English Proficiency Test (or the approved substitute course) and meeting the departmental professional competency requirements.

6.Department elective credits are distributed as follows: Y1 (0/0), Y2 (2/3), Y3 (3/5), Y4 (2/9), totaling 24 credits.

Approved by the Department Curriculum Committee on April 13, 2026.

Approved by the College Curriculum Committee on April 22, 2026.

Approved by the University Curriculum Committee on May 27, 2026.

Revised and approved by the University Curriculum Committee on July 21, 2026.