

第四學年(116)					
	科目	上學期		下學期	
		學分	時數	學分	時數
校 必 修					
	小計				
院 必 修					
	小計				
專 業 必 修	產業實務實習(三)(四)	9	18	9	18
	小計	9	18	9	18
專 業 選 修					

4.表列選修課程僅供參考，依實際狀況調整。

新學校財團法人明新科技大學

旅館管理與  
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MUST Curriculum Planning for Undergraduate Students of Academic Year 2024-2027,  
Department of Hotel Management and Culinary Creativity

1st year(2024)						2nd year(2025)						3rd year(2026)						
	Course	1st semester		2 <sup>nd</sup> semester			Course	1st semester		2 <sup>nd</sup> semester			Course	1st semester		2 <sup>nd</sup> semester		
		Cr.	hr.	Cr.	hr.			Cr.	hr.	Cr.	hr.			Cr.	hr.	Cr.	hr.	
	Physical Education	2	2	2	2								Taiwanese Life and Laws	2	2			
	Chinese Pinyin & Pronunciation Practice	2	2										Taiwanese Society	2	2			
MUST Core Required Courses	Chinese Tutoring	0	5			MUST Core Required Courses							Taiwanese Culture			2	2	
	Chinese Listening	2	2										Taiwanese Art			2	2	
	Chinese Daily Speaking	2	2															
	Chinese Reading	2	2															
	Chinese Writing	2	2															
	Chinese Literature			3	3													
	Chinese Culture			3	3													
	Subtotal	12	17	8	8			Subtotal						Subtotal	4	4	4	4
	Applied English(I)(II)	2	2	2	2		School Professional Required Courses							School Professional Required Courses				
Subtotal	2	2	2	2		Subtotal							Subtotal					
Compulsory Courses	English Practice of Oral English in the Workplace (I)(II)	2	2	2	2	Compulsory Courses	Internship Practical Training (I)(II)	9	18	9	18	Compulsory Courses	Advanced Food and Beverage English(I)(II)	2	2	2	2	
	Food & Beverage Service	2	2										Management	2	2			
	Business Culture & Service Quality			2	2								HACCP Procedure Practice	2	2			
	Food and Beverage Marketing			2	2								Food & Beverage Creative Cuisine	4	4			
	Practice of Bar Services Management			4	4								Food and Beverage Human Resource Management			2	2	
													Food and Beverage Equipment Maintenance			2	2	
													Food & Beverage Regulations			2	2	
	Subtotal	4	4	10	10			Subtotal	9	18	9		18		Subtotal	10	10	8
Elective Courses	Food preparation theory and practice	2	2			Elective Courses						Elective Courses	Presentation Skills	2	2			
	Computer Application	2	2										Internal Operation and Management	2	2			
	Customer Relation Manager	2	2										Interpersonal Relationships and Communication	2	2			
	Pose Etiquette and Image Management Practice	2	2										Menu Design and Marketing	2	2			
	Public Relationship & Crisis Management			2	2								Pastry Management & Practice	4	4			
	Certificate Consultation			4	4								New Products Development	2	2			
	Restaurant Information System			2	2								Food & Beverage Industry Casestudy			2	2	
	F&B Aesthetics and Introduction to Food and Beverage Culture			3	3								Certificate Consultation			4	4	
													Catering Accounting			2	2	
													Food and Beverage Financial Management			2	2	
													Banquet Cuisine and Practice			4	4	
													Introduction to Drink			2	2	
													Global Food and Beverage Culture			2	2	
													F&B Franchising Brand Management			2	2	

4th year(2027)					
	Course	1st semester		2nd semester	
		Cr.	hr.	Cr.	hr.
MUST Core Required Courses					
	Subtotal				
School Professional Required Courses					
	Subtotal				
Compulsory Courses	Internship Practical Training (III)(IV)	9	18	9	18
	Subtotal	9	18	9	18

Cr./hr.=Credit hour

【Course】

Liberal Courses (Classified general Education) : MUST Core Required Courses

Common Courses (Physical Education) : MUST Core Required Courses

Professional Courses : School Professional Required Courses, Department compulsory courses, Department Elective Courses

【Course】		Cr.	hr.
Liberal Courses, Common Courses	MUST Core Required Courses	28	33
	School Professional Required Courses	4	4
Professional Courses	Department compulsory courses	68	104
	Department Elective Courses	28	28
Total		128	169

【Remarks】

1. Minimum graduation credits: 128 credits, including 28 elective credits (at least 20 credits for this major, the rest can be other departments).
2. Students having graduated from a foreign country, including Hong Kong and Macau, with the equivalent study of the sophomore level of the ROC's high school, or with a high school equivalent degree, who are studying for a bachelor's degree, the minimum graduation credits are 140, and the study period can be extended by 3 academic years.
3. Elective courses are subject to change if necessary.

旅館系課程  
規劃委員會  
助理蕭淑華  
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