School year		Grade13					Grade14				7	Grade15					Grade16				Te
category	category	Course Name	Sem	ester	Sem	ester	Course Name	Sem	ester	Sen	nester	Course Name	Ser	nester1	Sem	ester2	Course Name	Sen	nester1	Semeste	r2
			Credits	Hours	Credits	Hours	1 ()	Credit	Hours	Credit	Hours		Credits	Hours	Credit	Hours		Credits	Hours	Credits H	ours
		Chinese Literature	2	2		8	International Language(III)	2	2			History and Culture of Yunlin	1	/	1	1					
		Chinese expression	4		2	2	Application Areas of Arts and Humanities(I)	2	2			Career Development	1	1	/						
		International Language(I)	2	2			Application areas of Arts And Humanities(II)			2	2										
General		International Language(II)		- (2	2	Natural Science Applications (II)	2	2					\mathbb{N}		\cap					
ducation		Information Technology Issues		Y	2	2	Natural science Applications (I)			2	2					1					
		Physical Education(II)	2	2		/	Social science Applications (I)	2	2		١,					_					
		Physical Education(I)	_		2	2	Social science Applications (II)			2	2			4			rn l				
		Life Education and Service Learning(I)	1	1					7			7					d,				
		Life Education and Service Learning (II)			1	1															
		Campus Custodial Services(I)	0	0																	
Common		Campus Custodial Services(II)			0	0										7	~ 1				
course		Defense Education Military Training(I)	0	2		. 1									Ţ,						
		Defense Education Military Training(II)			0	2			Ţ						/		• /				
		General knowledge and Comm on Total	7	9	9	11	General knowledge and Comm on Total	8	8	6	6	General knowledge and Common Total	1	1	1	1	General knowledge and Common Total	0	0	0)
		Leisure Management	4	7	2	2	Tourism English	2	2					4		7					
Collage	Compulsory	Creativity and Innovation		N	2	2	Tourism Marketing	2	2						1	¥					
				7	Ţ		Professional English			2	2										(
		Collage total	0	0	4	4	Collage total	4	4	2	2	Collage total	0	0	0	0	Collage total	0	0	0)
	Compulsory	Carving Skills	2	2			Nutriology	2	2	4		Intramural Practice(I)*	1	1			Off-Campus Internship(I)	8	8		
L												//////							l l	ı	_

						rsity Departme								`		<u>, </u>					
School year	category	Grade13				Grade14					Grade15			<u> </u>		Grade16					Tot
category		Course Name	Sem	ester	Semester	Course Name	Sem	ester	Sen	ester	Course Name	Seme	ster1	Seme	ster2	Course Name	Seme	ster1	Seme	ster2	lacksquare
			Credits	Hours	Credits Hours	1 ()	Credits	Hours	Credits	Hours		Credits	Hours	Credits	Hours		Credits	Hours	Credits	Hours	
Food and Beverage Technology and		Chinese Culinary Making(I)	3	3		Purchasing Management and Cost Control for the Hospitality Industry	_	_	2	2	Operating and Management(I)*	1	1	•		Culinary Practical Monograph(III)	1	1			
Management		Basic Bread (I)	4	4		Menu Planning & Design			1	1	Culinary Practical Monograph(I)	1	1	Ļ		Off-Campus Internship(II)			8	8	
		Food Safety and Food Hygiene(I)	1	1	S		7				Intramural Practice (II)*			1	1	Culinary Practical Monograph(IV)			1	1	
		Food Safety and Food Hygiene(II)		_	1 1						Operating and Management(II)*			1	1	V 1					
		Food Science		L	2 2						Culinary Practical Monograph(II)			1	1						Ī
				1	. /					7.			7								С
		Program Compulsory total	10	10	3 3	Program Compulsory total	2	2	3	3	Program Compulsory total	3	3	3	3	Program Compulsory total	9	9	9	9	Γ
	Elective	Chinese Culinary Making(II)	(U	3 3	Japanese Culinary Arts*	4	4			Hong Kong yam cha Making*	4	4		1	V/					
		Western Culinary Making(I)	Ĺ		3 3	Western Culinary Making(3	3			International Practicum Training Program	1	1								
					1 1	Chinese noodles and dessert making			3	3	Banquet Cooking Management*	2	2								
					L	Wine Monograph & Sensory Evaluation			2	2	Package Production Making*	4	4		1	< 1					
					N	Ice Carving			2	2	Western Light Meals Making*			2	2	· 1					
		\		4)	Cuisine Sous Vde of Food Application			4	4	Cooking Without Borders	1	,	3	3	• /					
								1			Herb Cooking*		F ,	2	2						Ī
			L					ľ			Herbs & Spices Cooking		1	2	2						Cı
		ProgramElectivetotal	0	0	6 6	Program Electivetotal	7	7	11	11	Program Electivetotal	11	11	9	9	Program Electivetotal	0	0	0	0	T
		ProgramCreditsTotal	10	10	9 9	Program Credits Total	9	9	14	14	Program Credits	14	14	12	12	Program CreditsTotal	9	9	9	9	T
	Compulsor	Cl. Cl. Mil. (I	2	2	1.	Nutriology	2	2			Intramural Practice(I)*	1	1	77	7.1	Off-Campus Internship(I)	8	8			T
	V	Chinese Culinary Making(I Basic Bread (I)				Purchasing Management and	_					-	-				1	1			-
		.,	3	3		Cost Control for the Hospitality Industry			2	2	Operating and Management(I)*	1	1		_	Culinary Practical Monograph(III)					
		Food Safety and Food Hygiene(I)	4	4		Menu planning and design		F	1	1	Culinary Practical Monograph(I)	1	1			Off-Campus Internship(II)			8	8	
		Chinese Culinary Making(I)	1	1			7	~	7		Intramural Practice(II)*			1	1	Culinary Practical Monograph(IV)			1	1	

				,	Trai	nsW	orld University	I	Dep	artı	ner	nt of Culinary Art	s C	urri	culu	ım (Charts (Enrollmen	tin20	017)			
School year	category	Grade13					Grade14		l		1	Grade15		74			Grade16					
category	category	Course Name	Sen	ester	Sem	ester	Course Name	Sem	ester	Sem	ester	Course Name		Semester1		nester2	Course Name	Sen	nester1	Sen	ester2	
			Credits	Hours	Credits	Hours	$\lambda \lambda J$	Credits	Hours	Credits	Hours	/	Credi	Hours	Credit	s Hours		Credits	Hours	Credits	Hours	
		Food Safety and Food Hygiene(II)		d	1	1	7	_			Т	Operating and Management (II)*	1		1	1						
		Food Science			2	2			1			Culinary Practical Monograph(II)		•	1	1						
							• / 🚜						1									42
			F										· '	L								Credits
		Program Compulsory	10	10	3	3	Program Compulsory	2	2	3	3	Program Compulsory	3	3	3	3	Program Compulsory	9	9	9	9	
	Elective	Theory of Baking		_	2	2	The Making of Sugar Showpiece	3				Banquet Cooking Management*	2	2	L	`						
Baking Technology		Basic Bread (II)		_	4	4	Japanese Desserts Production	3	3			Chain Store Service	2	2			~ 1					
and							Creative souvenir production	3	3			Chocolate Making*	3	3		L	(0.1					
Management				J			Cake Western Pastry Making		/	4	4	International Practicum Training Program	1	1		1	97					43
							Wine Monograph & Sensory Evaluation			2	2	Ice Cream & Frozen Deserts			2	2	11					
		1				N	Ecoration Cake& Sugarcraft *			3	3	European Breads			3	3						
						1						Festival Pastry making & Packing			3	3						
																						Credits
		Program Elective total	0	0	6	6	Program Elective total	9	9	12	12	Program Elective total	8	8	8	8	Program Electivetotal	0	0	0	0	
		Program Credits total	10	10	9	9	Program Credits Total	11	11	15	15	Program Credits Total	11	. 11	11	11	Program Credits Total	9	9	9	9	
	Elective	IntroductiontoSportsHealt hCare(DepartmentofSport andHealthPromotion)	2	2	3	Z	Fruit and vegetable manufacturing (Department of Tourism and Hospitality)	2	2			Beverage and coffee modulation(I) (Department of Tourism and Hospitality)	2	2	k	7						
		Introduction to Agriculture (Department of Biotechnology)	2	2		5	Taiwan food foreign language introduction (Department of Applied Foreign Languages)	2	2			Banquet planning (Department of Tourism and Hospitality)	2	2	7.	T.						
·		_						1	L	7		报	J	7								

C -11	Π		1				-				_			-		l	lmentin2017)	1		I		
School year	category	Grade13	C	4	G		Grade14	G		G.		Grade15	- C		C	ester2	Grade16	C	. 1	0	. 2	Total
category		Course Name		ester		_	Course Name		ester			Course Name	Seme		-		Course Name	Seme		Seme		
Campus- wide learning		Human Physiology (Department of Biotechnology)	Credits	Hours	Credits 2	Hours 2	World food foreign language introduction(Department of Applied Foreign Languages) Sustainable Development	Credits	Hours	Credits 2	Hours 2	Basic packaging design (Department of Visual Communication Design) Food and beverage procurement	Credits 2	Hours 2	Credits	Hours		Credits	Hours	Credits	Hours	
programs			1			_	(Department of Sustainable Tourism)			1	1	practice(Department of Tourism and Hospitality)	2	2	<u>_</u>							i
				1	1	<u>)</u>	Designofinfantsandyoungchi ldren(DepartmentofEarlyChi ldhoodEducare)			2	2	Innovative business (Department of Business Administration)	2	2		0						İ
						1	Customer relationship management(Department of Marketing Management)			3	3	Service Marketing (Department of Marketing Management)	2	2	١		~ \					ı
				7		//						Food & Beverage Japanese (Department of Applied Foreign Languages)		2	2	2	ഗ 🚶					10 Credi
			١	Ų		1						Food Culture(Department of Tourism and Hospitality)			2	2						ĺ
			_									Design and Marketing (Department of Creative Product Design)			2	2	\rightarrow					ı
						N						Beverageandcoffeemodulation(II)(DepartmentofTourismandH ospitality)			2	2	\forall					1
						V						Processing of Fruits and vegetables (Department of Biotechnology)			3	3						1
C d		Genaral Elective Total	4	4	2	2	General Elective Total	4	4	8	8	General Elective Total	12	12	11	11	General Elective Total	0	0	0	0	
Graduation	General know courses Professional C	ledge and common	32 Cr											7	_							
credits	Clective	34Cro		ontainii	ig colla	age 10 Credits)	Ŧ							,	7							
	Campus-wide	learning programs	10Cr	edits	T	+								-	27	W						
Total Credits	Graduation C	redit	128C	redits				Ψ,							7	' ŀ						
							23PE	ž				被										