

**TransWorld University Department of Culinary Arts Curriculum Charts (Enrollment in 2017)**

School year	category	Grade13				Grade14				Grade15				Grade16				Total				
category		Course Name	Semester	Semester	Course Name	Semester	Semester	Course Name	Semester1	Semester2	Course Name	Semester1	Semester2	Course Name	Semester1	Semester2						
			Credits	Hours	Credits	Hours	Credit	Hours	Credit	Hours	Credits	Hours	Credit	Hours	Credits	Hours	Credits	Hours				
General Education		Chinese Literature	2	2			International Language(III)	2	2			History and Culture of Yunlin			1	1						
		Chinese expression			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											
		International Language(II)			2	2	Natural Science Applications (II)	2	2													
		Information Technology Issues			2	2	Natural science Applications (I)			2	2											
		Physical Education(II)	2	2			Social science Applications (I)	2	2													
		Physical Education(I)			2	2	Social science Applications (II)			2	2											
	Life Education and Service Learning(I)	1	1																			
	Life Education and Service Learning (II)			1	1																	
Common course		Campus Custodial Services(I)	0	0																		
		Campus Custodial Services(II)			0	0																
		Defense Education Military Training(I)	0	2																		
		Defense Education Military Training(II)			0	2																
		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	0	Credits
Collage	Compulsory	Leisure Management			2	2	Tourism English	2	2													
		Creativity and Innovation			2	2	Tourism Marketing	2	2													
							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	0	
	Compulsory	Carving Skills	2	2			Nutriology	2	2			Intramural Practice(I)*	1	1			Off-Campus Internship(I)	8	8			

32

10

Credits

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			Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours							
Food and Beverage Technology and Management		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			42	
		Basic Bread (I)	4	4				Menu Planning & Design			1	1	Culinary Practical Monograph(I)	1	1		Off-Campus Internship(II)			8	8		
		Food Safety and Food Hygiene(I)	1	1													1	1			1		1
		Food Safety and Food Hygiene(II)				1	1										1	1					
		Food Science				2	2										1	1					
																						Credits	
		<b>Program Compulsory total</b>	<b>10</b>	<b>10</b>	<b>3</b>	<b>3</b>		<b>Program Compulsory total</b>	<b>2</b>	<b>2</b>	<b>3</b>	<b>3</b>	<b>Program Compulsory total</b>	<b>3</b>	<b>3</b>	<b>3</b>	<b>3</b>	<b>Program Compulsory total</b>	<b>9</b>	<b>9</b>	<b>9</b>	<b>9</b>	
	Elective	Chinese Culinary Making(II)			3	3		Japanese Culinary Arts*	4	4			Hong Kong yam cha Making*	4	4								44
		Western Culinary Making( I )			3	3		Western Culinary Making( II )	3	3			International Practicum Training Program	1	1								
								Chinese noodles and dessert making			3	3	Banquet Cooking Management*	2	2								
								Wine Monograph & Sensory Evaluation			2	2	Package Production Making*	4	4								
								Ice Carving			2	2	Western Light Meals Making*			2	2						
								Cuisine Sous Vde of Food Application			4	4	Cooking Without Borders			3	3						
													Herb Cooking*			2	2						
													Herbs & Spices Cooking			2	2						
		<b>Program Electivetotal</b>	<b>0</b>	<b>0</b>	<b>6</b>	<b>6</b>		<b>Program Electivetotal</b>	<b>7</b>	<b>7</b>	<b>11</b>	<b>11</b>	<b>Program Electivetotal</b>	<b>11</b>	<b>11</b>	<b>9</b>	<b>9</b>	<b>Program Electivetotal</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	
		<b>Program Credits Total</b>	<b>10</b>	<b>10</b>	<b>9</b>	<b>9</b>		<b>Program Credits Total</b>	<b>9</b>	<b>9</b>	<b>14</b>	<b>14</b>	<b>Program Credits</b>	<b>14</b>	<b>14</b>	<b>12</b>	<b>12</b>	<b>Program Credits Total</b>	<b>9</b>	<b>9</b>	<b>9</b>	<b>9</b>	
	Compulsory	Chinese Culinary Making( I )	2	2				Nutriology	2	2			Intramural Practice(I)*	1	1			Off-Campus Internship(I)	8	8			
		Basic Bread (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			
		Food Safety and Food Hygiene(I)	4	4				Menu planning and design			1	1	Culinary Practical Monograph(I)	1	1			Off-Campus Internship(II)			8	8	
		Chinese Culinary Making( I )	1	1									Intramural Practice(II)*			1	1	Culinary Practical Monograph(IV)			1	1	

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		Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours								
Baking Technology and Management		Food Safety and Food Hygiene(II)		1	1					Operating and Management (II)*		1	1								
		Food Science		2	2					Culinary Practical Monograph(II)		1	1								
		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								
		Basic Bread (II)			4	4	Japanese Desserts Production	3	3		Chain Store Service	2	2								
							Creative souvenir production	3	3		Chocolate Making*	3	3								
							Cake Western Pastry Making			4	4	International Practicum Training Program	1	1							
							Wine Monograph & Sensory Evaluation			2	2	Ice Cream & Frozen Deserts			2	2					
							Ecoration Cake& Sugarcraft *			3	3	European Breads			3	3					
										Festival Pastry making & Packing			3	3							
		Program Elective total	0	0	6	6	Program Elective total	9	9	12	12	Program Elective total	8	8	8	8	Program Elective total	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		Introduction to Sports Health Care (Department of Sport and Health Promotion)	2	2			Fruit and vegetable manufacturing (Department of Tourism and Hospitality)	2	2			Beverage and coffee modulation(I) (Department of Tourism and Hospitality)	2	2							
		Introduction to Agriculture (Department of Biotechnology)	2	2			Taiwan food foreign language introduction (Department of Applied Foreign Languages)	2	2			Banquet planning (Department of Tourism and Hospitality)	2	2							

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			Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours
Campus-wide learning programs		Human Physiology (Department of Biotechnology)			2	2			2	2			2	2				
									1	1			2	2				
									2	2			2	2				
									3	3			2	2				
													2	2				
													2	2				
													2	2				
													2	2				
													3	3				
		General Elective Total	4	4	2	2	4	4	8	8	12	12	11	11	0	0	0	0
Graduation	General knowledge and common courses	32 Credits																
	Professional Compulsory	52 Credits(containing collage 10 Credits)																
credits	Professional Elective	34Credits																
	Campus-wide learning programs	10Credits																
<b>Total Credits</b>	<b>Graduation Credit</b>	<b>128Credits</b>																

10 Credits