

Yuanpei University of Medical Technology 2020 Curriculum

Bachelor Degree Program Food and Beverage Management

1st semester (2020)						2nd semester(2021)						3rd semester(2022)						4th semester(2023)											
Field	Subject	1st		2nd		Field	Subject	1st		2nd		Field	Subject	1st		2nd		Field	Subject	1st		2nd		Field	Subject	1st		2nd	
		Cr.	Hr.	Cr.	Hr.			Cr.	Hr.	Cr.	Hr.			Cr.	Hr.	Cr.	Hr.			Cr.	Hr.	Cr.	Hr.			Cr.	Hr.	Cr.	Hr.
A	Ideal of University	0	1			A	Liberal Education	2	2	2	2	A	Liberal Education	2	2			B	Extra Internship(II)	9	27								
A	Chinese Literature (I)	2	2			A	Competency Education	2	2	2	2	A	Competency Education	2	2			B	Graduate Make		2	3							
A	All-Out Defense (Including Military Training Course)-International Situations	0	2			B	Western Culinary	2	4			B	Special Project	1	2			C	Appreciation of fine wines in the world		2	2							
A	English (I)	2	2			B	Professional English of Food and Beverage (I)	2	2			B	Hospitality Human Resource Management	2	2			C	French pastry making		2	4							
A	Basic Programming	2	2			B	Restaurant Operation and Management Practice (I)	4	8			B	Professional Japanese for Food Industry	2	2			C	Oversea Visiting		2	2							
A	Labor Education(I)	0	1			C	Chinese Pastries Techniques	2	4			C	To Exercise One'S Skill in Japan Food	2	3			C	Green and Organic Food		2	2							
A	Liberal Education	2	2	2	2	C	To Exercise One'S Skill in Another Countries Food	2	3			C	Creative pastry practice	2	4			C	Financial Management in Food and Beverage		2	2							
A	Physical Education (I)	0	2			C	A Restaurant Facilities and A Layout	2	2			C	Wine Appreciation	2	2			C	Catering Micro-Entrepreneurship		2	2							
B	Chinese food practice	2	4			C	Workplace Safety Management	2	2			C	Management of Food and Beverage to Protect Environment	2	2			C	Teppanyaki cooking internship		2	3							
B	Food Principles	2	2			C	Cocktail practice	2	2			H	Practice of HACCP	2	2			H	Third Foreign Language of Food & Beverage		2	2							
B	Soft drink practice	2	2			G	Statistical Package	2	2			H	Consumer Behavior	2	2														
B	The Management of Food and Beverage in Hotel Service	2	2			H	Diet Culture	2	2			H	Silver-haired healthy catering	2	2														
B	Purchase and to Control the Cost of Food and Beverage	2	2			A	Second Foreigner Language			2	2	H	Management Information System in The Hospitality Industry	2	2														
B	Catering nutrition	2	2			B	Seminar			1	2	H	Electronic Commerce of Food and Beverage	2	2														
G	Management	2	2			B	Professional English of Food and Beverage (II)			2	2	H	English Expressions In the catering	2	2														
H	Food seasoning	2	2			B	Restaurant Operation and Management Practice(2)			4	8	B	Extra Internship(I)			9	27												
H	Etiquette for Food and Beverage	2	2			C	Creative Drinking Practice			2	2																		
A	Chinese Literature (II)			2	2	C	Vegetable and Fruit Carving Art			2	2																		
A	All-Out Defense (Including Military Training Course)-Defense Technology			0	2	C	Hospitality Chain Management			2	2																		
A	English (II)			2	2	C	A Restaurant to Plan and A Business			2	2																		
A	Package Software			2	2	C	Chinese Medicinal Cuisine			2	4																		

Academic Regulation: [At least 128 credits are required for graduation] A. General Core Courses -30 credits, including: "Professional General Education: 6 credits", "Liberal Arts General Education: 10 credits", "Foreign Language: 6 credits (English I, English II, Second Foreign Language)", "Chinese: 4 credits (Chinese I, Chinese II)", "Information Technology: 4 credits (Basic Programming, Software Applications)", "Physical Education: 0 credits", "National Defense Education and Military Training: 0 credits", "University Path: 0 credits", "Service Learning: 0 credits", "Professional General Education: Science and Technology Ethics (2 credits), Multicultural Innovation and Entrepreneurship (2 credits), Workplace Documentation (2 credits), only available to second-year students and above., Liberal Arts General Education: 2 credits must be completed from each of the following categories, totaling 10 credits: Culture, History, and Arts/Social and Civic Literacy/Natural Environment and Technology/Life and Health Literacy/Yuanpei Academy. B. Major Core Courses: G major core courses, B+G total 68 credits. C. Major Elective Courses: H department module electives, C+H total 30 credits. Elective courses within the same department and academic environment may count towards the required elective credits. Cross-Departmental Electives: A minimum of 4 credits is required, with a maximum of 10 credits recognized. Graduation Requirements: Students must meet the graduation criteria outlined in Project 1311 to be eligible for graduation. <Approved by the University Curriculum Committee on April 10, 2020, March 22, 2022, December 16, 2022, and August 30, 2023.>

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			Cr.	Hr.	Cr.	Hr.				Cr.	Hr.	Cr.	Hr.				Cr.	Hr.	Cr.	Hr.				Cr.	Hr.		
A	Labor Education(II)				0	1	G	Product marketing				2	2														
A	Physical Education (II)				0	2	H	Catering Statistics				2	2														
B	Coffee Industry and Practical				2	2																					
B	Pastry Practical				2	4																					
B	Menu Design				2	2																					
B	Food & Beverage Safety and Sanitation				2	2																					
C	Food guides				2	2																					
C	Modern & Creative Chinese Cuisine				2	4																					
C	Food & Beverage Service Skill				2	2																					
C	Competitive exhibition planning and practice				2	2																					
G	Accounting and financial report analysis				2	2																					
H	Esthetics of Food and Beverage				2	2																					

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