Undergraduate Programs 2022 / Undergraduate Programs 2019

	freshman		sophomore			junior		senior	
	CURRICULUM	CREDIT	CURRICULUM	CREDIT		CURRICULUM	CREDIT	CURRICULUM	CREDIT
GENERAL COURSE(28)	English I	2	English III	1	GENERAL COURSE	General Knowledge Course	2		
	Physical Education (I)	0	Physical Education (III)	0		General Knowledge Course	2		
	General Knowledge Course	2	General Knowledge Course	2		General Knowledge Course	2		
	General Knowledge Course	2	General Knowledge Course	2					
	English II	2	English IV	1					
	Physical Education (II)	0	Physical Education (IV)	0					
	General Knowledge Course	2	General Knowledge Course	2					
	General Knowledge Course	2	General Knowledge Course	2					
REQUIRED COURSE(52)	Introduction to Tourism	2	Introduction to Management	2	REQUIRED COURSE	Internet Marketing and AI	2	Hospitality Intership	1
	Tourism Policies and Regulations	2	Statistics	2		Hospitality Innovation Project(I)	1		
	Introduction to Hospitality Management	2	Service Industry Management	2		Safety and Sanitation in Food Service	2		
	Introduction to Computers and AI	2	Hospitality English (I)	2		Hospitality Cost Management	2		
	Marketing	2	Economics	2		Hospitality Innovation Project(II)	1		
	Tourism Innovation	2	Accounting	2		Strategic Management in the Hospitality Industry	2		
	Chinese & Western Practical Culinary	4	Housekeeping Training Management	3		Human Resources Management in the hospitality i	2		
	Front Desk Training Management	3	Hospitality Service	3					
			Hospitality English(II)	2					
ELECTIVED COURSE(48)	Consumer Psychology	2	Dessert Making	3	ELECTIVED COURSE	Marketing Survey and Analysis	2	Specific Professional Internship (I)	9
	Bar & Beverage Management	2	Cook Practical Trainning	3		Bakery Production	4	Risk and Crisis Management	2
	Principle of Food Preparation	2	Introduction to Tourism and Travel Management	2		Financial Management	2	Business Ethics	2
	Introduction to Leisure and Recreation	2	Introduction to Nutrition	2		Purchasing in Hospitality Industry	2	Restaurant Chain Management	2
	Japanese (I)	3	Commercial Software Application	2		Restaurant Management Practical Operation (II)	4	Food Safety Control System	2
	Bed & Breakfast Management	2	Marketing for the Hospitality Industry	2		Club and Resort Management	2	Specific Professional Internship (II)	9
	Tourism and Hospitality Big Data Analysis	2	Hospitality Aesthetic	2		Beverages Modulation	2	Planning of Micoro-Entrepreneurship	2
	Food & Beverage Cultural	2	Restaurant Management Practical Operation (I)	4		Research Methodology	3	Catering Creative Product Development Practical	3
	Professional Ethics and Image Management	2	Menu Planning & Design	2		Hospitality Law	2	Entrepreneurship Practice of Coffee Baking	3
	Tourism English (I)	2	Case Study of Hospitality	2		International Convention Management	2	Customer Relationship Management	2
	Tourism English (II)	2	Service Quality Management	2		Banquet Management	2	Hospitality English(IV)	2
	Japanese (II)	3	International Etiquettes	2		Hotel Administration Practice	2	Advance Financial Analysis	2
			E-Commerce and AI	2		Hotel Chain Management	2		
						Smart Tourism and AI	2		
						Hospitality English(III)	2		

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