

**Department of Hospitality Management 2019 Fall Curriculum**

Semester / Courses / Credits	Year 1 (Fall)	Year 1 (Spring)	Year 2 (Fall)	Year 2 (Spring)	Year 3 (Fall)	Year 3 (Spring)	Year 4 (Fall)	Year 4 (Spring)
General 28	English(I)2	English( II )2	English(III)1	English(IV) 1				
	<b>11 General Courses (22 credits)</b>							
	All-out Defense Education Military Training(I) 0	All-out Defense Education Military Training( II ) 0						
	Physical Education(I) 0	Physical Education( II ) 0	Physical Education(III) 0 & Physical Education(IV) 0					
Core Courses (Required) 20	Introduction to Tourism 2	Marketing 2	Introduction to Management 3	Economics 2				
	Tourism Policies and Regulations 3	Tourism Innovation 2	Statistics 3	Financial Accounting 3				
Professional Courses (Required) 50	Introduction to Hospitality Management 2	Introduction to Computers and AI 2	Commercial Software Application 2	E-Commerce and AI 2	Internet Marketing and AI 2	Smart Tourism and AI 2		
	Tourism English(I)2	Chinese & Western Practical Culinary 4	Front Desk Training Management 3	Housekeeping Training Management 3	Special Topics in Hospitality Creative(I)1	Special Topics in Hospitality Creative( II )	Practical Training 3	
		Tourism English( II )2	English In The Hospitality Industry(I)2	Hospitality Service 3	Safety and Sanitation in Foodservice 2	Strategic Management in the Hospitality		
		International Etiquettes 2	Service Management 2	English In The Hospitality Industry( II ) 2	Hospitality Cost Management 2	Human Resources Management for the hospitality industry 2		
Optional 30	Customer Psychology 2	Home Stay Management 2	Dessert Making 3	Hospitality Aesthetic 2	Marketing Suruey and Research 2	Hospitality Law 2	Specific Professional Internship(I) 9	Specific Professional Internship(II) 9
	Bar & Beverage Management 2	Tourism and Hospitality Big Data Analysis 2	Advanced Chinese and Western cookery 3	Restaurant Management Practical Operation(I) 3	Introduction to baking product 4	International Convention Management 2	Risk and Crisis Management 2	Establishment Planning of Micro Business 2
	Principle of Food Preparation 2	Food & Beverage Cultural 2	Introduction to Tourism and Travel Management	Marketing for the Hospitality Industry	Financial Management 2	Banquet Management 2	Business Ethics 2	Catering Creative Product Development Practical 3
	Introduction to Leisure and Recreation 2	Professional Ethics and Image Management 2	Introduction to Nutrition 2	Introduction of MICE Industr 2	Purchasing in Hospitality Industry 2	Hotel Product Design 2	Restaurant chain management 2	Hospitality Industry of Management Pratic 3
			Butler Service 2	Menu Planning & Design 2	Hotel Safety and Health Management2	Hotel Administration Practice 2	Food safety control system 2	Entrepreneurship of Coffee Roasting 3
			Hotel Equipment and Planning 2	Hospitality case analysis 2	Club and Resort Management 2	Hotel Chain Management 2		Customer Relationship Management 2
				Service Quality Management 2	Beverages Modulation 2			
					Research Methods 3			
					Restaurant Management Practical Operation(II) 3			
		Japanese(I)3	Japanese( II )3	Japanese(III)3	Japanese(IV)3			
Remarks	Overseas Studying / Career Ready Program / Credits selected from other Departments							
	1.Students require to complete 128 credits 2.Above courses may change from year to year							