

### Department of Hospitality Management 2022 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				
	11 General Courses (22 credits)							
	Physical Education(I) 0	Physical Education(II) 0						
Core Courses (Required) 20	Introduction to Tourism 2 Tourism Policies and Regulations 2	Marketing 2 Creative Tourism 2 Introduction to Computers and AI 2	Management 2 Statistics 2	Economics 2 Accounting 2	Social Network & AI 2			
Professional Courses (Required) 32	Introduction to Hospitality Management 2	Chinese & Western Foodservice Operation 4 Front Desk Training Management 3	Service Management 2 Hospitality English(I)2	Housekeeping Training Management 3 Hospitality Service 3 Hospitality English( II ) 2	Special Topics in Hospitality Creative(I)1 Safety and Sanitation in Foodservice 2 Hospitality Cost Management 2 Human Resources Management for the hospitality industry 2	Special Topics in Hospitality Creative( II ) 1 Strategic Management in the Hospitality		Practical Training 1
Optional 48	Customer Psychology 2 Bar & Beverage Management 2 Principle of Food Preparation 2 Introduction to Leisure and Recreation 2 Tourism English(I) 2	Home Stay Management 2 Tourism and Hospitality Big Data Analysis 2 Restaurant Cultural 2 Professional Ethics and Image Management 2 Tourism English ( II ) 2	Dessert Making 3 Cook Practical Training 3 Introduction to Nutrition 2 Commercial Software Application 2 Marketing for the Hospitality Industry 2	Hospitality Aesthetic 2 Restaurant Management Practical Operation(I) 4 Menu Planning & Design 2 Hospitality case analysis 2 Service Quality Management 2 E-Commerce and AI 2 International Etiquettes 2	Marketing Suruey and Research 2 Introduction to baking product 4 Financial Management 2 Purchasing in Hospitality Industry 2 Restaurant Management Practical Operation(II) 4 Club and Resort Management 2 Beverages Modulation2 Seminar 3	Hospitality Law 2 International Convention Management 2 Banquet Management 2 Hotel Administration Practice 2 Hotel Chain Management 2 Smart Tourism and AI 2 Hospitality English(III) 2	Specific Professional Internship(I) 9 Risk and Crisis Management 2 Business Ethics 2 Restaurant chain management 2 Food safety control system 2 English In The Hospitality Industry(IV) Advanced Financial Analysis 2	Specific Professional Internship (II) 9 Micro Entrepreneurs 2 Catering Creative Product Development Entrepreneurship of Coffee Roasting 3 Customer Relationship Management 2
	Japanese(I)3	Japanese( II )3	Japanese(III)3	Japanese(IV)3				
	Overseas Studying / Career Ready Program / Credits selected from other Departments							
Remarks	1.Students require to complete 128 credits. 2.Above courses may change from year to year.							