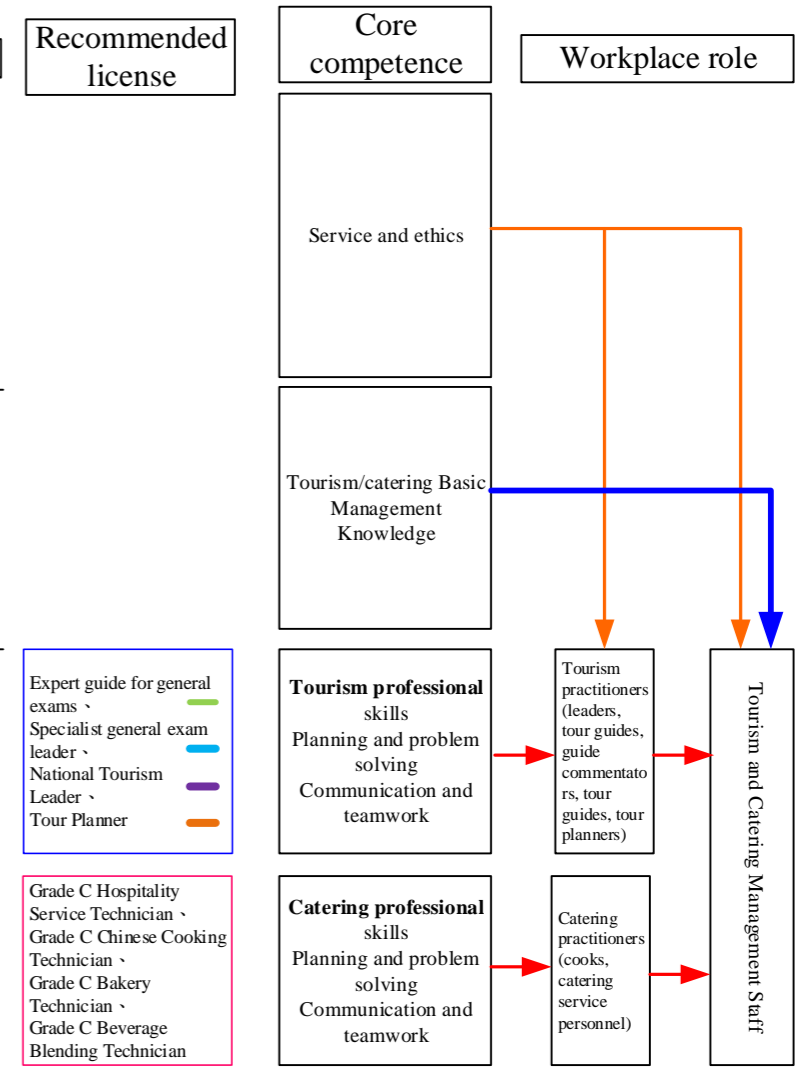


2018-2019academic year

Chang Jung Christian University Department of Tourism, Food and Beverage Management course map

		1Grade-1 st Semester	1Grade-2 nd Semester	2Grade-1 st Semester	2Grade-2 nd Semester	3Grade-1 st Semester	3Grade-2 nd Semester	4Grade-1 st Semester	4Grade-2 nd Semester
		Classics 99(2)							
School Compulsory Liberal Education Course Compulsory 26 credits Common Education Course(0) Military training I-II physical education I-IV Language Education Course(10) Chinese Freshman English I-II Foreign Language (basic) I-II General Education Course(16) A.Core General course(8) Classics 99 Music Appreciation Experience Learning Service-Learning University and Holistic Pastoral Education B.General course(8) 【Respecting God】 【Loving Neighbors】 【Cherishing the Nature】 【Practice】	Liberal Arts Education Course of core compulsory courses of the department 44 credits	Physical Education I(0)	Physical Education II(0)	Physical Education III(0)	Physical Education IV(0)	Service-Learning(1)	General course(2)		
		Freshman English I(2)	Freshman English II(2)	Foreign Language (basic) I(2)	Foreign Language (basic)II(2)	General course(2)	General course(2)	Business Ethics(2)	
College Compulsory Compulsory 2 credits Business Ethics The core of DTFBM Compulsory 44 credits Sightseeing Guide Module Elective 30/46 credits Catering Technology Module Elective 30/46 credits	Domain characteristic courses A. Sightseeing Guide Module At least 30 credits B. At least 30 credits in the catering technology module	Hospitality English I(2)	Hospitality English II(2)	Hospitality English III(2)	Hospitality EnglishIV(2)	Hospitality EnglishV(2)	Hospitality EnglishVI(2)		
		Introduction to Tourism(2)	Sightseeing Catering Marketing Management(2)	Sightseeing Catering Organizational Behavior(3)	Tourism Cost Control and Analysis(2)	Sightseeing Catering Purchasing Management(2)	Market survey(2)		
Informal course Cadres of associations (such as classes, departmental societies, internal and external associations)	Other elective courses	Dining Overview(2)	Economics(3)	International Etiquette(3)	Sightseeing Catering Human Resources Management(2)	Applied Statistics(2)	Interview Practice(1)		
		Management(3)							
Informal course competition Professional license Lecture Enterprise visit Department Friends Sharing Forum Thematic/internship results presentation	Office applications I(2)	Office applications II(2)	Web-Pages Implementation(2)	Information Technology Application Software(2)	Presentation Skills(2)	Things Japanese II(2)	Internship II(3)	Internship V(3)	
		Food Culture(2)	Banquet management(2)	World Cultural Heritage(2)	Restaurant management(2)	Business Management Lecture Series I(2)	Operational Management Seminar II(2)	Business Management Lecture Series II(2)	Proposal Writing(3)
			Festival culture(2)		Consumer Behavior(2)		Strategic Management(3)	Customer Relationship Management(3)	
					Tourism resource planning(2)		Financial Management(3)	Retail Management(3)	
					Consular corps personnel practices(3)		Seminar in Management I(3)	Seminar in Management II(3)	
							Hospitality Case Study(3)	Internship VI(3)	
							Internship III(3)		



Cultivate professional service personnel with management knowledge and ability for the tourism and catering industry

Course rules:

- The total graduation credits are 128 credits, including the required 28 credits of the school, the required 44 credits of the department, and the 56 credits of the optional. 2. There are 2 professional modules in the field characteristic courses, and students need to meet the credits of a certain module. Meet the graduation requirements.
- Informal courses should be completed in order during the school period:
 - Contest: Students must participate in at least 3 internal and external competitions during their stay in school before graduation, and must submit "Entry Record Certificate" and "Contest Works". The entry record is mainly the entry certificate or award certificate issued by the competition organizer. If there is no actual entry certificate, the participants can participate in the competition
 - The photo record of the event or the record of correspondence with the organizer will be replaced. The theme of the competition is based on the categories of tourism and catering or marketing planning.
- Professional license: Obtain at least 2 licenses and submit copies of the licenses during the school period before graduation. The relevant licenses for tourism and catering management approved by this department should be in accordance with the "Implementation Regulations on the Inspection of the Professional Practice Ability of Students of the Department of Tourism and Catering Management of Evergreen University".
- Professional lectures: Participate in at least 4 specific professional lectures hosted by the department and registered in the course of the event (including lectures for friends, not included in the course). Those who have not registered will not be certified.