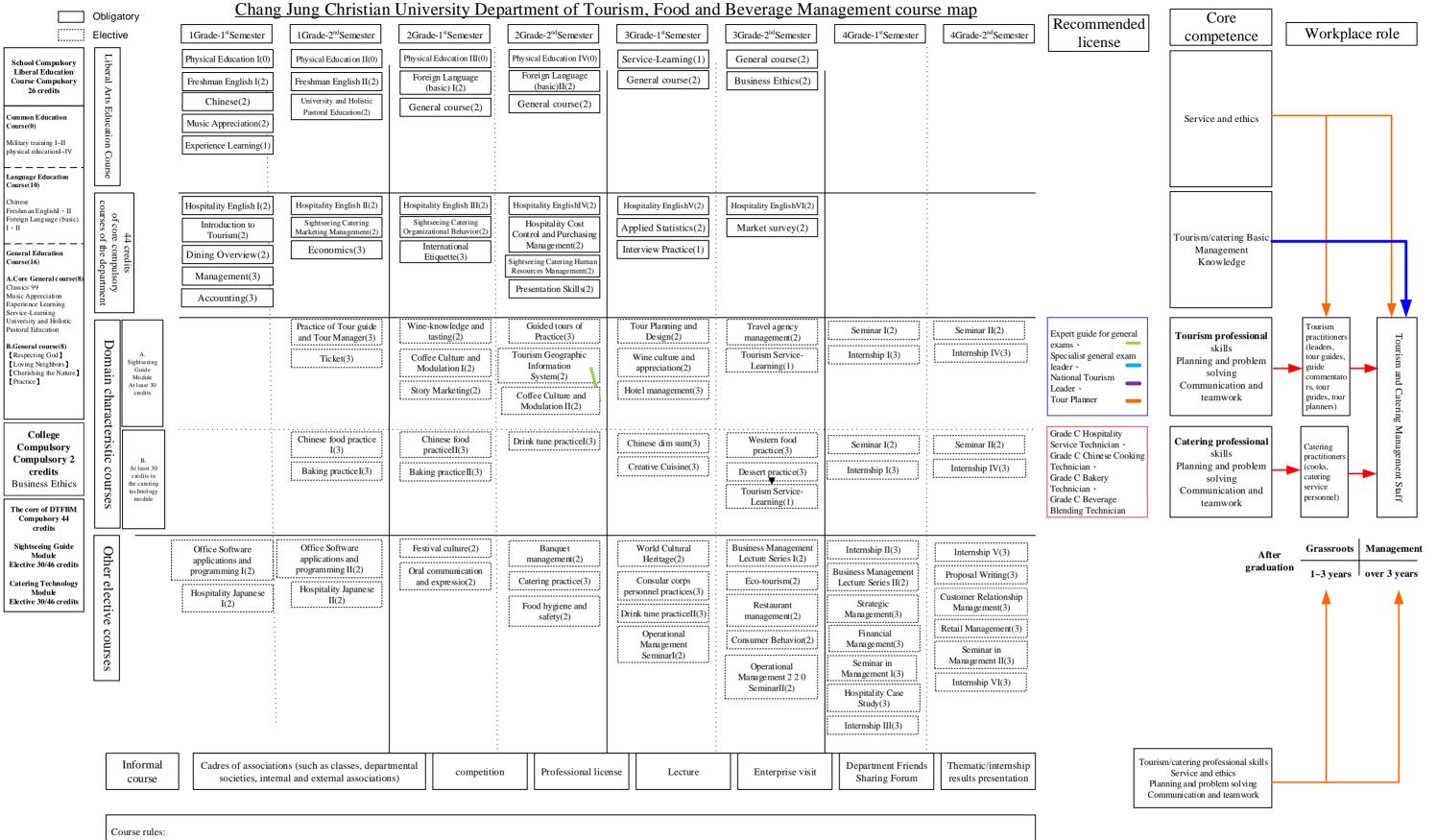
2019-2020academic year



Cultivate

professional service

personnel

with

management knowledge

and

ability

for

the

tourism

and

catering

industry

- 1. 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.
- 3. Informal courses should be completed in order during the school period:
- (1) 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.

- (2) 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".
- (3) 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.