

2020-2021 academic year

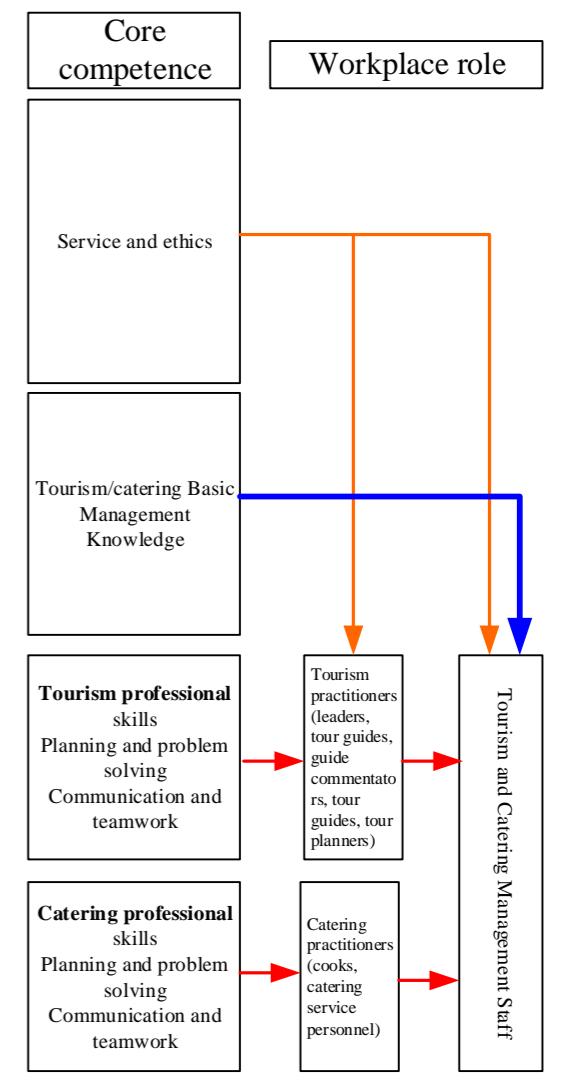
Chang Jung Christian University Department of Tourism, Food and Beverage Management course map

		1Grade-1stSemester	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
School Compulsory Liberal Education Course Compulsory 26 credits	Liberal Arts Education Course	Physical EducationI(0)	Physical EducationII(0)	Physical Education III(0)	Physical Education IV(0)	General Education(2)	General Education(2)		
		Freshman EnglishI(2)	Freshman EnglishII(2)	Foreign Language (basic)I(2)	Foreign Language (basic)II(2)		Business Ethics(2)		
Common Education Course(0)	of core compulsory courses of the department	Chinese(2)		General Education(2)	General Education(2)				
		Music Appreciation(2)	University and Holistic Pastoral Education(2)						
Language Education Course(10)	44 credits	Hospitality English I(2)	Hospitality English II(2)	Hospitality English III(2)	Hospitality English IV(2)	Hospitality English V(2)	Hospitality English VI(2)		
		Introduction to Tourism(2)	Economics(3)	Sightseeing Catering Organizational Behavior(2)	Sightseeing Catering Human Resources Management(2)	Retail Services Practice(2)	Market survey(2)		
General Education Course(16)	of domain characteristic courses	Dining Overview(2)	Sightseeing Catering Marketing Management(2)	International Etiquette(2)	Hospitality Cost Control and Purchasing Management(2)	Applied Statistics(2)			
		Management(3)			Food hygiene and safety(2)				
A.Core General course(8)	A. Sightseeing Guide Module At least 30 credits	Accounting(3)							
		Office Software applications and programming I(2)	Practice of Tour guide and Tour Manager(3)	Wine-knowledge and tasting(2)	Guided tours of Practice(3)	Travel agency management(2)	Wine culture and appreciat(2)	Seminar I(2)	
B.General course(8)	B. At least 30 credits in the catering technology module		Ticket(3)	Coffee Culture and Modulation(2)	Tour Planning and Design(2)	Hotel management(3)	Tourism Geographic Information System(2)		
				Information Applications and programming in Hospitality and Tourism I(2)	Information Applications and programming in Hospitality and Tourism II(2)				
College Compulsory Compulsory 2 credits	Other elective courses		Chinese-culinary I(3)	Chinese-culinary II(3)	Coffee and beverage preparation(3)	Traditional Taiwanes Dish(3)	European cuisine(3)	Seminar I(2)	
			Food Baking-Bread(3)	West Point cake making(3)	Catering practice(3)	Chinese dim sum(3)	European dessert(3)		
The core of DTFBM Compulsory 44 credits			Baking Principles(2)						
Sightseeing Guide Module Elective 30/46 credits		Hospitality Japanese I(2)	Hospitality Japanese II(2)	Festival culture(2)	Banquet management(2)	World Cultural Heritage(2)	Restaurant management(2)	InternshipI(3)	Retail Management(3)
			Office Software applications and programming II(2)	Oral communication and expression(2)		Operational Management Seminar I(2)	Eco-tourism(2)	Financial Management(3)	Proposal Writing(3)
Catering Technology Module Elective 30/46 credits				Lectures of Entrepreneurship(3)		Consular corps personnel practices(3)	Business Management Lecture Series I(2)	Strategic Management(3)	Customer Relationship Management(3)
						Interview Practice(1)	Tourism Service-Learning(1)	Story Marketing(2)	Seminar in Management II(3)
						Presentation Skills(2)	Consumer Behavior(2)	Seminar II(2)	
							Operational Management SeminarII(2)	Internship IV(3)	
							Operational Management SeminarII(2)	Internship V(3)	
								Internship VI(3)	
Informal course		Cadres of associations (such as classes, departmental societies, internal and external associations)		competition	Professional license	Lecture	Enterprise visit	Department Friends Sharing Forum	Thematic/internship results presentation

Recommended license

- Expert guide for general exams
- Specialist general exam leader
- National Tourism Leader
- Tour Planner

- Grade C Hospitality Service Technician
- Grade C Chinese Cooking Technician
- Grade C Bakery Technician
- Grade C Beverage Blending Technician



After graduation
Grassroots 1-3 years
Management over 3 years

Tourism/catering professional skills
Service and ethics
Planning and problem solving
Communication and teamwork

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.