

# Curriculum of the Department of Tourism & Hospitality Management , Kainan University, 2023.(Undergraduate-night)

Newly revised on 112/05/23

<b>General Education(at least 28 credits)</b>	Field	Course Subjects
	Linguistic Literacy (10 credits)	<ul style="list-style-type: none"> <li>●Chinese-2 credits</li> <li>●Foreign Language(Freshman English)-8credits</li> </ul> Notes: 1. Students of the Department of Applied English and exceptional students are only allowed to take a second foreign language other than the 'Required English' courses, such as Japanese, Thai, Vietnamese, Korean, etc., for a total of 4 credits. 2. Other students are required to take 8 credits of “Freshman English”.
	Scientific Literacy (4 credits)	<ul style="list-style-type: none"> <li>●Natural Science ●Life Science</li> <li>●Computer-related information studies</li> </ul> Notes : 1. Major in department of Information Management students have to take 4optional credits in scientific literacy field. 2. Other students must take 2 credits of “Programming” in computer-related information studies and 2 optional credits in scientific literacy field.
	Social Literacy (4 Optional credits)	<ul style="list-style-type: none"> <li>●Constitution &amp; Politics</li> <li>●Sociology</li> </ul>
	Humanistic Literacy (4 Optional credits)	<ul style="list-style-type: none"> <li>●History</li> <li>●Art &amp; Humanities</li> </ul>
	National Defense Education and Military Training for All Citizens	National Defense Education and Military Training: Elective 1 credit, can take up to 1 course, eligible for General Education elective credits. If more than 1 course is taken, only creditable towards military service, not included in graduation credits.
	Physical Education	Physical Education in day school : 1. Required PE courses are 2 credits. Each course is 1 credit and 2 hours, students have to take 2 courses in total (PE I, PE II). 2. Students can take at most a course (2 credits, which can be counted as optional credits from general education) for elective PE course (Leisure Physical Education). Physical Education in division of continuing education : Required PE courses are 2 credits. Each course is 1 credit and 2 hours, students have to take 2 courses in total (PE I, PE II).
	General Elective 4 Credits (Limited to General Education Courses, 8 Credits for Applied English Department Students and Exceptional Cases)	

Notice: Taking the courses which are excluded by the departments will not be counted as graduation credits.

curriculum	First Year		Second Year		Third Year		Forth Year	
	Semester 1	Semester 2	Semester1	Semester 2	Semester1	Semester 2	Semester1	Semester 2
Service Education (Required)								
Required Courses (32 credits)	TravelAgency Management 3	Tourism 3	Tourism Psychology 3	Food Sanitation and Safety 3	Food and Beverage Regulations and Practices 3	Seminar I 3	Seminar II 3	Work Ethics 2

	Hotel Management 3	Food and Beverage Management 3				Administration and Regulations in Tourism 3	
<b>Professional Electives (Minimum 52 credits)</b> <b>Check electives on ** Website</b>							
<b>Remarks</b>	<ol style="list-style-type: none"> <li>1. Students must complete in total of 128 credits for graduation, of which 32 credits should be from required courses, 52 credits from professional elective courses, 28 credits from general education courses, and 16 credits from free optional courses. Fifteen credits are free optional courses accepted for taking any courses from all departments.</li> <li>2. All general education courses must be regulated by the policies of General Education Center. Students must complete the required credit standards of Kainan University.</li> <li>3. Form 5 students must complete at least 12 extra credits before graduation.</li> <li>4. These courses regulations were passed at the Curriculum Committee Meeting on May 23th. 2023, and approved for future references by Academics Affairs Meeting on May 23th, 2023.</li> </ol>						

**Curriculum of the Department of Tourism & Hospitality Management, Kainan University, 2023.( Undergraduate-night)  
(Elective Courses)**

Newly Revised on 112/05/17

curriculum	First Year		Second Year		Third Year		Forth Year		
	Semester1	Semester 2	Semester1	Semester 2	Semester1	Semester 2	Semester 1	Semester 2	
Professional Electives (Minimum 52 credits)	Common Major Electives	Human Resources Management 3	Marketing Management 3	Financial Management 3	Service Quality Management 3	Applications of Virtual Reality and Augmented Reality 2	Introduction to Artificial Intelligence Applications 2	Big Data Analytics and Applications 2	Sustainable Business Management 3
			Design Thinking 2	Introduction to Smart Services 2	Hospitality, Tourism, and Japanese (1) 2	Hospitality and Tourism Japanese (2) 2	Hospitality and Tourism English (1) 2	Hospitality and Tourism English (2) 2	International Etiquette and Protocol 2
	Tourism and Tourism Major Elective	Tourism and Environment 2	Tourism Geography 2	Practical Skills for Tour Leaders and Guides 2	Ticketing Information System 2	Tourism Product Operation 2	Guided Interpretation and Practice 2	Themed Tourism 2	National Park Management 2
		Introduction to cruise 2	Tour Design 3	Tourism Resource Planning and Evaluation 2	Ecotourism 3	National Tourism Operations Practices 2	Practical Management of Inbound and Outbound Tourists 2	Tourism and Recreation Industry Management 2	Tourism Disputes and Crisis Management 2
	Catering and Hotel Major Elective	Food Preparation and Nutriology 3	Food and Beverage Service Practicum 3	French Cuisine 2	Group Catering Design and Management 3	World Culinary Culture 3	Coffee Bean Roasting 2	Ice Cream and Dairy Production 2	Restaurant Planning and Entrepreneurship 3
		Chinese Cuisine Cooking 3	Baking Practice 3	Chinese Dim Sum Production 3	Tea and Coffee Preparation 3	Creative Baking and Pastry Making 3	Chocolate Making 2	Club Management and Event Planning 2	Housekeeping Practices 2
		Western Cuisine Cooking 3	Hotel Room Service Practices 3	Hotel Front Office Management and Practice 3	Hotel Housekeeping Management and Practices 3	Wine Management and Tasting 3	French Pastry Making 2	Exhibition Management and Practice 2	