Bachelor Degree Program

1st Semester

Subjects	Total Credits
Economics	2
Food Preparation Fundamental	3
Management	2
Nutrition	3
Nutrition Experiment	1
Food Preparation Fundamental Experiment	1
Organic Chemistry	2
Accounting	2
Health Food Science	2
Food and Beverage Management	2
Baking Science	3
Statistics	2
Baking Science Experiment	1
Food and Beverage Service Etiquette	2
Food Microbiology	2
Leisure Behavior	2
Introduction to Health Industry	2

2nd Semester

Subjects	Total Credits
Food Regulation	2
Food and Beverage Financial Management	2
Basic Chinese Cuisine Preparation and	2
Management	
Marketing	2
Nutritional Biochemistry	2
Basic Chinese Cuisine Preparation and	1
Management Experiment	
Food Sanitation and Safety	2
Human Resource Management	2
Western Cuisine Preparation and Management	2
Food and Beverage Purchasing	2
Western Cuisine Preparation and Management	1
Experiment	
Introduction to Food Science	2
Nutrition Throughout the Life Span	2
Advanced Accounting(I)	2
Food and Beverage Decoration	2

Restaurant Management : Case Study	2
Beverage Management	2
Beverage Management Experiment	1
Nutrition and Diet Therapy	2
Food Additives	2
Nutrition Assessment	2
Food Service Professional English	2
Banquet Practice and Management	2
Advanced Accounting(II)	2
Merchandising Plan and Product Development	2
Franchise Management	2
Hotel Management	2

3rd Semester

Subjects	Total Credits
Consumer Behavior	2
Occupational Food and Beverage Safety and Risk	2
Management	
Quantity Food Preparation and Management	3
Quantity Food Preparation and Management	1
Experiment	
Diet of Herbal Pharmacy	2
Food Processing	2
Supply Chain Management	2
Tax Accounting	2
Service Quality Management	2
Recruitment Management	2
Food Processing Experiment	1
Menu Design	2
Frozen Food	2
Food Chemistry	2
Food Sensory Evaluation	2
E-Commerce	2
Management Accounting for Food and Beverage	2
Exhibition Planning and Management	2
Restaurant Design	2
Tea Science and Living Art	2
Chinese Traditional Pasta	2
Chinese Traditional Pasta Experiment	1
Therapeutic Nutrition Experiment	1

4th Semester

Subjects	Total Credits
Practicum of Health Diet and Industrial	2
Management	
Seminar on Health Diet and Industrial	2
Management	
Food And Beverage Planning and Investment	2
Seminar on the Scientific Studies of Health Food	2
and Industrial Management	
Special Lecture on the Career Planning of Health	2
Diet and Industrial Management	
HACCP in Food Service	2
Organization Theory and Management	2
Research on Specific Topics	2
Advanced Baking Practice	6
Advanced Baking Practice Preparation Laboratory	2
Dietary Culture	2
Food Microbiology Experiment	1
Food Analysis	1
Food Analysis Experiment	1