

Culinary Department Course Planning

Year 1

Year 2

Year 3

Year 4

Talent Development

Core
Required
Courses

Food Hygiene and
Catering Safety –
HACCP
Industry Forum
Workplace Ethics
Tourism and
Hospitality
Marketing

Catering
Cooking

Bread Making
Introduction and
Practice of Cooking
Chinese cooking
Seasoning Science
Basic Western
cooking and spice
application
Sauce and Stock
Cooking Applications
Western Pastry and
Cake Making

Catering
Services

Food & Beverage
Service Skills

Other
professional
elective
courses

Food and Beverage
Aesthetics
Ingredient Recognition and
Procurement
Introduction to Baking
Nutrition

English
Conversa-
tion for
Catering

Western
Cuisine

Baking &
Pastry

Wine Tasting Menu design
and product planning
Cost Control and Analysis
Food & Beverage
Management
Introduction to Alcohol
Knowledge

Chinese Cuisinell
Taiwanese specialty
snacks
Roasted meat, stewed,
smoked

Italian and French cuisine
Advanced Western
Cooking Techniques
Application
Meat Science and Flavor
Deconstruction

The Art of Cake Decoration
Souvenir Making
Banquet Pastry and Dessert
Making
European Pastry Production

Food & Beverage
in English

Food Photography Practice

Special Topic Seminar
Human Resources
Management
Banquet Practice

Cantonese Dim Sum
Group Meal Planning

Exotic food cooking
design preparation
Western banquet

Exotic snack making
Chocolate craftsmanship
and sugar pulling art

French Tableside Service

Catering Media Sales and
Management
Coffee Brewing and Latte
Art
Catering business planning
and design
Customer Relationship
Management
Mixology and Cocktail
Preparation

Off-campus internship

Culinary Professionals
Pastry Chefs
Food & Beverage
Service Staff
Catering Marketing &
Planning
Entrepreneurship in
Catering
Research &
Development in Food &
Beverage
Wedding & Exhibition
Planning
Bartenders
Sommeliers