

Ming Chan University, Hospitality Management Department Course Structure for Students Entering in 2020-21 AY

| | 1st year | | | | 2nd year | | | | 3rd year | | | | 4th year | | | | |
|--|--------------------------------------|--|--|----------------|---------------|---|--|----------------|---------------|---|--|----------------|---------------|--|------------------|----------------|-------------|
| | Course Number | Course | Fall Credits | Spring Credits | Course Number | Course | Fall Credits | Spring Credits | Course Number | Course | Fall Credits | Spring Credits | Course Number | Course | Fall Credits | Spring Credits | |
| MCU Core Required Courses | 00122 | Chinese Literature, Appreciation and Creative Writing I | 2/2h | | 00221 | Physical Education III | 0/2h | 0/2h | 00321 | Physical Education V | 0/2h | | 01406 | Practical English for Professionals I | 2/2h | | |
| | 00124 | Chinese Literature, Appreciation and Creative Writing II | | 2/2h | 00222 | Physical Education III | | 0/2h | 00322 | Physical Education VI | | 0/2h | 01407 | Practical English for Professionals II | | 2/2h | |
| | 01106 | Practical English I | 0/2h | | 01206 | Practical English IV | 0/2h | | 01306 | English for Business Communication I | 2/2h | | | | | | |
| | 01107 | Practical English II | | 0/2h | 01207 | Practical English V | | 0/2h | 01307 | English for Business Communication II | | 2/2h | | | | | |
| | 12395 | Applied Information Technology - Office Software | 2/2h | | | | | | | | | | | | | | |
| | 12395 | Programming Design | | 2/2h | | | | | | | | | | | | | |
| | 00121 | Physical Education I | 0/2h | | | | | | | | | | | | | | |
| | 00122 | Physical Education II | | 0/2h | | | | | | | | | | | | | |
| | | Subtotal 8 credits | | 8/8h | | | | 8/8h | | | | | 8/8h | | | | 8/8h |
| | School Professional Required Courses | 20101 | Introduction to Hospitality Management I (Bakery Cohort) | 3/3h | | 30107 | Statistics I (Hospitality Cohort) | 3/3h | | 19110 | Menu Design and Cost Control | 3/3h | | 19402 | Research Project | 3/3h | |
| 20104 | | Introduction to Hospitality Management II (Bakery Cohort) | | 3/3h | | | | | 19114 | Human Resource Management | 3/3h | | 19405 | Hospitality Graduation Work | 3/1h | | |
| 20114 | | Introduction to Hospitality Management I (Hospitality Cohort) | 3/3h | | | | | | 19101 | Research Methods | 3/3h | | 19407 | Hospitality Practicum Training | | 1/1h | |
| 20124 | | Introduction to Hospitality Management II (Hospitality Cohort) | | 3/3h | 19501 | Business Statistics I (Bakery Cohort) | 3/3h | | 19107 | Hospitality Information Management | | 3/3h | | | | | |
| 00501 | | Accounting I (Bakery Cohort) | 2/3h | | 19502 | Business Statistics II (Bakery Cohort) | | 3/3h | 19109 | Statistical Methods and Data Analysis | | 3/3h | | | | | |
| 00502 | | Accounting II (Bakery Cohort) | | 2/3h | | | | | 19105 | Financial Management for Hospitality | | 3/3h | | | | | |
| 11102 | | Business Management I (Hospitality Cohort) | | 3/3h | | | | | | | | | | | | | |
| 20122 | | Accounting I (Hospitality Cohort) | | 3/3h | | | | | | | | | | | | | |
| | | Subtotal 18 credits | | 18/18h | | | | 18/18h | | | | | | | | | |
| School Elective Courses | | 19402 | Research Project | | 3/3h | 19201 | Business Management I (Hospitality Cohort) | 3/3h | | 19201 | Business Management I (Hospitality Cohort) | 3/3h | | | | | |
| | 19405 | Hospitality Graduation Work | | 3/1h | 19202 | Marketing to Hospitality I (Hospitality Cohort) | | 3/3h | 19202 | Marketing to Hospitality I (Hospitality Cohort) | | 3/3h | | | | | |
| | 19407 | Hospitality Practicum Training | | 1/1h | 19203 | Marketing to Hospitality II (Hospitality Cohort) | | 3/3h | 19203 | Marketing to Hospitality II (Hospitality Cohort) | | 3/3h | | | | | |
| | | | | | 19204 | Event Management I (Hospitality Cohort) | | 3/3h | 19204 | Event Management I (Hospitality Cohort) | | 3/3h | | | | | |
| | | | | | 19205 | Event Management II (Hospitality Cohort) | | 3/3h | 19205 | Event Management II (Hospitality Cohort) | | 3/3h | | | | | |
| | | | | | 19206 | Department Required (Hospitality Cohort) Subtotal 3 | | 3/3h | 19206 | Department Required (Hospitality Cohort) Subtotal 3 | | 3/3h | | | | | |
| | | | | | 19207 | Business Management (Bakery Cohort) | 3/3h | | 19207 | Business Management (Bakery Cohort) | 3/3h | | | | | | |
| | | | | | 19232 | Marketing to Hospitality (Bakery Cohort) | | 3/3h | 19232 | Marketing to Hospitality (Bakery Cohort) | | 3/3h | | | | | |
| | | | | | 19236 | Event Management (Bakery Cohort) | | 3/3h | 19236 | Event Management (Bakery Cohort) | | 3/3h | | | | | |
| | | | | | 19238 | Department Required (Bakery Cohort) Subtotal 18 credits | | 18/18h | 19238 | Department Required (Bakery Cohort) Subtotal 18 credits | | 18/18h | | | | | |
| Hospitality Management Department Required Courses | 19104 | Food Service and Safety I (Bakery Cohort) | | 2/2h | 19239 | Department Required (Hospitality Cohort) Subtotal 9 | | 9/9h | 19300 | Chinese Culinary | 3/3h | | 19472 | Service Quality Management for Hospitality | 2/2h | | |
| | 19105 | Food Management I (Hospitality Cohort) | | 3/3h | 19240 | Department Required (Hospitality Cohort) Subtotal 9 | | 9/9h | 19301 | Chinese Culinary and Pastry | 3/3h | | 19473 | Restaurant Development | 2/2h | | |
| | 19106 | Food Management II (Hospitality Cohort) | | 3/3h | 19241 | Department Required (Hospitality Cohort) Subtotal 9 | | 9/9h | 19302 | Bar and Beverage Management | 3/3h | | 19474 | Hotel Development | 3/3h | | |
| | 19107 | Food Management III (Hospitality Cohort) | | 3/3h | 19242 | Department Required (Hospitality Cohort) Subtotal 9 | | 9/9h | 19303 | Hospitality Facilities Planning and Design | 2/2h | | 19475 | Hospitality E-Culinary | 3/3h | | |
| | 19108 | Food Management IV (Hospitality Cohort) | | 3/3h | 19243 | Department Required (Hospitality Cohort) Subtotal 9 | | 9/9h | 19304 | Revenue Management | 3/3h | | 19476 | Human Resource Management | 3/3h | | |
| | 19109 | Food Management V (Hospitality Cohort) | | 3/3h | 19244 | Department Required (Hospitality Cohort) Subtotal 9 | | 9/9h | 19305 | Hospitality Client and Product Development | 3/3h | | 19477 | Hospitality Brand Management for Hospitality | 2/2h | | |
| | 19110 | Food Management VI (Hospitality Cohort) | | 3/3h | 19245 | Department Required (Hospitality Cohort) Subtotal 9 | | 9/9h | 19306 | Hospitality Operations and Production Development | 3/3h | | 19478 | Hospitality Advanced Internship | 3/3h | | |
| | 19111 | Food Management VII (Hospitality Cohort) | | 3/3h | 19246 | Department Required (Hospitality Cohort) Subtotal 9 | | 9/9h | 19307 | Franchising in the Hospitality Industry | 2/2h | | 19479 | Hospitality Advanced Internship Project | 3/3h | | |
| | 19112 | Food Management VIII (Hospitality Cohort) | | 3/3h | 19247 | Department Required (Hospitality Cohort) Subtotal 9 | | 9/9h | 19308 | Hospitality Overseas Field Trip | 3/3h | | 19480 | International Internship | 3/3h | | |
| | | Subtotal 18 credits | | 18/18h | | | | 18/18h | | | | | 18/18h | | | | |
| Hospitality Management Elective Courses | 19104 | Food Service and Safety I (Bakery Cohort) | | 2/2h | 19247 | Baking Food I | 3/3h | | 19309 | International and Event Planning | 3/3h | | 19481 | Hospitality Brand Management for Hospitality | 2/2h | | |
| | 19105 | Food Management I (Hospitality Cohort) | | 3/3h | 19248 | Baking Food II | | 3/3h | 19310 | International and Event Planning | | 3/3h | 19482 | Hospitality Brand Management for Hospitality | | 2/2h | |
| | 19106 | Food Management II (Hospitality Cohort) | | 3/3h | 19249 | Pastry | 3/3h | | 19311 | International and Event Planning | | 3/3h | 19483 | Hospitality Brand Management for Hospitality | | 2/2h | |
| | 19107 | Food Management III (Hospitality Cohort) | | 3/3h | 19250 | Pastry and Baking | 3/3h | | 19312 | International and Event Planning | | 3/3h | 19484 | Hospitality Brand Management for Hospitality | | 2/2h | |
| | 19108 | Food Management IV (Hospitality Cohort) | | 3/3h | 19251 | Pastry and Baking | | 3/3h | 19313 | International and Event Planning | | 3/3h | 19485 | Hospitality Brand Management for Hospitality | | 2/2h | |
| | 19109 | Food Management V (Hospitality Cohort) | | 3/3h | 19252 | Pastry and Baking | | 3/3h | 19314 | International and Event Planning | | 3/3h | 19486 | Hospitality Brand Management for Hospitality | | 2/2h | |
| | 19110 | Food Management VI (Hospitality Cohort) | | 3/3h | 19253 | Pastry and Baking | | 3/3h | 19315 | International and Event Planning | | 3/3h | 19487 | Hospitality Brand Management for Hospitality | | 2/2h | |
| | 19111 | Food Management VII (Hospitality Cohort) | | 3/3h | 19254 | Pastry and Baking | | 3/3h | 19316 | International and Event Planning | | 3/3h | 19488 | Hospitality Brand Management for Hospitality | | 2/2h | |
| | 19112 | Food Management VIII (Hospitality Cohort) | | 3/3h | 19255 | Pastry and Baking | | 3/3h | 19317 | International and Event Planning | | 3/3h | 19489 | Hospitality Brand Management for Hospitality | | 2/2h | |
| | | Subtotal 18 credits | | 18/18h | | | | 18/18h | | | | | 18/18h | | | | |
| Department Elective Courses | 19104 | Food Service and Safety I (Bakery Cohort) | | 2/2h | 19247 | Baking Food I | 3/3h | | 19309 | Chinese Culinary | 3/3h | | 19472 | Service Quality Management for Hospitality | 2/2h | | |
| | 19105 | Food Management I (Hospitality Cohort) | | 3/3h | 19248 | Baking Food II | | 3/3h | 19310 | Chinese Culinary and Pastry | 3/3h | | 19473 | Restaurant Development | 2/2h | | |
| | 19106 | Food Management II (Hospitality Cohort) | | 3/3h | 19249 | Pastry | 3/3h | | 19311 | Chinese Culinary and Pastry | | 3/3h | 19474 | Hotel Development | 3/3h | | |
| | 19107 | Food Management III (Hospitality Cohort) | | 3/3h | 19250 | Pastry and Baking | 3/3h | | 19312 | Bar and Beverage Management | 3/3h | | 19475 | Hospitality E-Culinary | 3/3h | | |
| | 19108 | Food Management IV (Hospitality Cohort) | | 3/3h | 19251 | Pastry and Baking | | 3/3h | 19313 | Hospitality Facilities Planning and Design | 2/2h | | 19476 | Hospitality E-Culinary | | 3/3h | |
| | 19109 | Food Management V (Hospitality Cohort) | | 3/3h | 19252 | Pastry and Baking | | 3/3h | 19314 | Revenue Management | 3/3h | | 19477 | Hospitality E-Culinary | | 3/3h | |
| | 19110 | Food Management VI (Hospitality Cohort) | | 3/3h | 19253 | Pastry and Baking | | 3/3h | 19315 | Hospitality Client and Product Development | 3/3h | | 19478 | Hospitality E-Culinary | | 3/3h | |
| | 19111 | Food Management VII (Hospitality Cohort) | | 3/3h | 19254 | Pastry and Baking | | 3/3h | 19316 | Franchising in the Hospitality Industry | 2/2h | | 19479 | Hospitality E-Culinary | | 3/3h | |
| | 19112 | Food Management VIII (Hospitality Cohort) | | 3/3h | 19255 | Pastry and Baking | | 3/3h | 19317 | Hospitality Overseas Field Trip | 3/3h | | 19480 | Hospitality E-Culinary | | 3/3h | |
| | | Subtotal 18 credits | | 18/18h | | | | 18/18h | | | | | 18/18h | | | | |

1. In accordance with MCU General Provisions for Study, all undergraduate students must pass the requirements for Service Learning, English Proficiency, Information Technology Proficiency, Chinese Proficiency, Sports Ability, and Basic Professional Skills in order to graduate. Students of Hospitality Management Department are required to pass the professional basic ability test during their study at MCU. The items and standards are as follows: (1) Professional knowledge capability: Before graduation, students must acquire at least one professional certificate in the hospitality management field. (2) Practical skills and employment competitiveness: Students are required to complete 400 internship hours either on or off campus. Furthermore, each student is to write an internship report and meet the requirements of the employer and the department (Grading rubrics will be used for evaluation). (3) Problem-solving capability: Students must complete and pass their graduation project through teamwork. Additionally, they are required to make an oral presentation on the project (Grading rubrics will be used for evaluation).

2. The minimum credits for graduation is 128 credits, including 28 university required course credits, 25 School required course credits for Hospitality Cohort, 15 School required course credits for Bakery Cohort, 38 department required course credits for Hospitality Cohort, 50 department required course credits for Bakery Cohort, 37 department elective course credits for Hospitality Cohort, 35 department elective course credits for Bakery Cohort.

3. Up to 4 credits of the total credits earned for Physical Education courses will be recognized. Additional course credits earned in General Education, Teacher Education Program or courses offered by other departments cannot be counted in the total number of credits required for obtaining a Bachelor's degree.

4. Students have to earn at least 12 General Education elective credits before graduation, which should include at least one course each from Humanities, Social Sciences, and Natural Sciences. These categories are sub-divided into core and extended courses, and at least one 2-credit course from each subdivision under each category must be completed to qualify for graduation.

5. Students in each cohort should earn a minimum elective course credits (at least 37 credits for Hospitality Cohort and 35 credits for Bakery Cohort) within the department. Credits of any cross-departmental focused course program not listed under the course structure for graduation may be counted towards credits earned in other departments. If other department's courses are approved by the department chair, up to 15 credits of such electives may be counted toward graduation credits. Students can retake Economics I, Accounting I and other required courses with the same name from another department upon approval by the department chair. This practice can be applied to students who entered the university prior to the 2020-21 academic year.

6. This course outline and the cancellation of prerequisite requirements may be applied to all students admitted prior to 2020-21 AY.

7. Students are required to complete one focused course program before graduation.

8. [Bakery Cohort] Limited to students who have acquired the Certificate of Credit Completion issued by MCU Overseas Youth Vocational Training School Baking & Pastry Arts Program.