

## Curriculum Planning for Regular Foreign Students

[https://web.nanya.edu.tw/acof/accu/n1-2\\_17.htm](https://web.nanya.edu.tw/acof/accu/n1-2_17.htm)

Students are required to complete a total of 128 credits for graduation, including 26 credits of common required courses, 12 credits of general education courses, 32 credits of professional required courses, and 58 credits of professional elective courses.

Undergraduate students must pass both Chinese and English proficiency assessments; those who do not meet the requirements are required to attend remedial courses arranged by the department or the university.

The department has established a graduation threshold system. In addition to completing all required credits, students must also pass the graduation requirement review before they are eligible for graduation.

### Professional Required Courses:

<ul style="list-style-type: none"> <li>Principles of Management</li> <li>Service Industry Management</li> <li>Introduction to Leisure and Recreation</li> <li>Introduction to Tourism Resources</li> <li>Leisure Health and Physical Fitness</li> <li>Leisure and Sports Management</li> <li>Transportation and Travel Operations Management</li> <li>Hospitality and Tourism Management</li> </ul>	<ul style="list-style-type: none"> <li>Tour Guiding and Tour Leading Practices</li> <li>Leisure and Hospitality Marketing</li> <li>Human Resource Management</li> <li>Leisure Activity Design</li> <li>Tour Planning and Design</li> <li>Capstone Project I &amp; II</li> <li>Professional Internship I &amp; II</li> </ul>
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### Professional Elective Courses

Health Management	Leisure and Recreation
Leisure Sports Appreciation	Ecotourism and Sustainable Tourism
Activity Safety and First Aid	Urban Tourism and Leisure Travel
Leisure Sports Experience	Cultural Tourism and Local Industries
Fitness Training Practice	Rural Tourism and Community
Sports Marketing	Development
Sports Officiating Rules	Airline Ticketing and Reservation

<p>Exercise Prescription</p> <p>Sports Event Analysis</p> <p>Leisure Health Promotion</p> <p>Urban Aromatherapy</p> <p>Venue and Facility Management</p> <p>Golf Industry Practice</p> <p>Leisure Club Management</p>	<p>Systems</p> <p>Hot Spring and Forest Recreation</p> <p>Festival and Cultural Event Planning</p> <p>Cultural and Ecological Interpretation</p> <p>Skills</p> <p>Leisure Activities and Nature Experience</p> <p>Outdoor Activity Management</p> <p>Sports Tourism</p> <p>Tourism Leisure and Community Development</p> <p>Environmental Education Interpretation</p>
<p>3. LOHAS Food and Beverage</p>	<p>4. Hospitality and Tourism Services</p>
<p>World Food Culture</p> <p>Food and Beverage Service</p> <p>Healthy Light Meal Preparation</p> <p>Homestay Meal Preparation</p> <p>Beverage Tasting and Sensory Marketing</p> <p>Bubble Tea Ingredients and Decoration</p> <p>Healthy Baking</p> <p>Wellness Cuisine</p> <p>Creative Dessert Making</p> <p>Creative Teppanyaki</p> <p>Vegetarian Cuisine</p> <p>Healthy International Cuisine</p> <p>Food Ingredients Knowledge and Purchasing</p> <p>Food and Beverage Cost Control and Menu Design</p>	<p>Homestay Management and Practice</p> <p>Hotel Management</p> <p>Front Office and Housekeeping Practice</p> <p>Hospitality Supervision</p> <p>Resort Management</p> <p>Convention and Exhibition Management</p> <p>Casino Management Practice</p> <p>Banquet Planning and Management</p> <p>Coffee and Tea Culture</p> <p>Coffee Roasting and Cupping</p> <p>Wine Appreciation</p> <p>Bar Operations Management</p> <p>Beverage Industry Management</p>