

Department of Food and Beverage Management

Introduction

History

Department of Food and Beverage Management of Yuanpei University was founded in 1998 started to admit and undergraduate students in August, 2000. Moreover, the department was the first four years vocational education in F&B management. The aims of the F&B



management Department are to nurture students possessing hospitality management knowledge and skills in order to enhance Taiwanese food and beverage culture.

Features

Curriculum

The department of curriculum planning is multidisciplinary, and contains 3 main majors, such as food and beverage management, food and beverage preparation, and hospitality information technology and foreign language in order to cultivate students with professional abilities. In order to





benefit students with specialized abilities, the curriculum is integrated theories and practical internship both in hospitality industry and oversea visiting.

Faculty

The faculty and full-time teachers in the department are expertise and have practical and teaching experiences. Teachers in the department are F&B specializing in Management, Food Preparation, Leisure and Tourism Management and Food and Nutrition. In addition,



the department recruits industry experts and scholars from diverse filed to facilitate students' extensive learning.

The number of full-time teachers at the department is 12, including 1 associated professor, 5 assistant professors, 3 professional specialists (assistant professor level), 3 lecturers.

Facilities

In order to nurture students with hospitality skills, the department has established 8 professional laboratories, such as, internship laboratory A, internship laboratory B, bartending classroom, western culinary laboratory, culinary demonstration room, restaurant service classroom,



Let's chat Café, and student internship restaurant. In order to enrich students' hospitality and language abilities, the department and university have plentiful library resource. Therefore, students can understand



hospitality industry trends and changes.

Career Development

After 4 years education at F&B department, students equip practical skills and knowledge in hospitality management. Moreover, the department cultivates students with abilities to gain professional licenses and to participate catering competitions. Our alumni are now employed in hospitality industry and have outstanding performance.

Degrees Offered

■Bachelor

Mission & Objectives

Educational Objectives

| Program | Objectives |
|---------------|--|
| Undergraduate | Cultivating professionals of food and beverage management that equally emphasize theories and practice. Training students to equip with food and beverage preparation skills. |
| | 3. Counselling students to obtain catering professional licenses.4. Improving capabilities of foreign language and information technology. |

Core Competences

| Program | Competences |
|---------------|--|
| Undergraduate | Possess the abilities of foreign language and hospitality information technology |
| | 2. Possess the abilities of catering management and operation. |
| | 3. Possess preparation of Chinese cuisine ability. |
| | 4. Possess preparation western and exotic cuisine ability. |



- 5. Possess professional pastry and baking ability.
- 6. Possess beverage and cocktail making competence.
- 7. Possess restaurant service competence.
- 8. Obtain catering license.
- 9. Possess professional catering competition competence.

Curriculum

Undergraduate Program of Department of Food & Beverage Management, Yuanpei University(Academic Year 2014)

| Year 1 | | | |
|-------------------------------------|---------|------------------------|---------|
| Required | Credits | Elective | Credits |
| Chinese Cuisine | 2 | Cooking Science | 2 |
| Food Principle | 2 | Economics | 2 |
| Management (I) | 2 | Accounting | 2 |
| Hospitality Service Management | 2 | Etiquette for Food and | 2 |
| Nutrition | 2 | Beverage | |
| Sanitation and Safety For | 2 | Food guides | 2 |
| Food-Service Industry | 2 | Advanced Chinese | 2 |
| Baking Technology | 2 | Cooking | |
| Menu Design | 2 | Management (II) | 2 |
| Purchase and to Control the Cost of | 2 | Food & Beverage | |
| Food and Beverage | | Service Skill | 2 |
| | | Esthetics of Food and | 2 |
| | | Beverage | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |





| | Year 2 | | |
|--|---------|--------------------------|---------|
| Required | Credits | Elective | Credits |
| Western Culinary | 2 | Restaurant Facilities | 2 |
| Mass Food Production | 3 | and Layout | |
| Practical English for Hospitality (I) | 2 | F&B Management for | 2 |
| Beverage Management and | 3 | Environment Protection | |
| Practicing | 2 | Sculpt Vegetables and | 2 |
| Research Methodology | 2 | Fruit | |
| Practical English for Hospitality (II) | 2 | Dietary Culture | 2 |
| Marketing for Food and Beverage | 3 | Project | 2 |
| Restaurant Management & | | Restaurant Planning | 2 |
| Operation | | and Operation | 2 |
| | | Esthetics of Food and | 1 |
| | | Beverage Practice | |
| | | Health Diet and | 2 |
| | | Chinese Herb Practice | |
| | | Franchising and | 2 |
| | | Operation in Hospitality | |
| | | Industry | 2 |
| | | Statistics | |
| | Year 3 | | |
| Required | Credits | Elective | Credits |
| Biostatistics and Software | 2 | Japanese Cuisine | 1 |
| Seminar | 2 | Practice | 2 |
| Hospitality Human Resource | 2 | Nutrition for Life Cycle | 2 |
| Management | 2 | Banquet & Convention | |
| Professional Japanese for Food | 3 | Management | 2 |
| Industry (I) | 3 | Consumer Behavior | 2 |
| | 3 | Advance Baking | |
| | | Technology and | 2 |
| | | Practice | |
| | | Advanced Beverage | 2 |
| | | Management | 2 |
| | | Electronic Commerce of | |
| | | Food and Beverage | |
| | | Management | 2 |
| | | Information System in | |





The Hospitality Industry
The Silvers' Care and
Healthy catering

| | Year 4 | | |
|--------------------------------------|---------|------------------------|---------|
| Required | Credits | Elective | Credits |
| Hospitality Industry Internship (II) | 10 | Career Planning | 2 |
| Oversea Visit | 2 | Leisure Industry | 2 |
| Final Project | 2 | Management | |
| | | Leisure & Travel | 2 |
| | | Planning | 2 |
| | | Aerial Kitchen | 2 |
| | | Management | 2 |
| | | Club Management | 2 |
| | | Hotel Management | 2 |
| | | Liquor Evaluation | |
| | | Green and Organic | 2 |
| | | Food and Beverage | |
| | | Restaurant Finance | 2 |
| | | Management | |
| | | Professional Japanese | 2 |
| | | for Food Industry (II) | |
| | | The Third Language for | |
| | | Food and Beverage | |



▼ Faculty and Staff **▲**

| Name | Min-Jer Lu |
|-------------------------|---|
| Title | Associate Professor and Chair |
| Education Background | Ph.D., Department of Food Science and Biotechnology, National Chung Hsing University, Taiwan (R.O.C.) |
| Areas of Specialization | Diets and diseases, Food nutrition, Evaluation of functional food |
| Email | mimje@mail.ypu.edu.tw |
| Office | J303 |
| Phone | +886-3-56102350 |

| Name | Yu-Hsi Yuan |
|-------------------------|---|
| Title | Assistant Professor |
| Education Background | Ph.D., Department of Industrial Education, National Taiwan Normal University, Taiwan (R.O.C.) |
| Areas of Specialization | Human Resource Management and Development, Management Information System, Marketing |
| Email | yuanyh@mail.ypu.edu.tw |
| Office | Research Room J-503 |
| Phone | +886-3-5381183 ext. 2381 |

| Name | Ting-Chi Yang |
|-------------------------|--|
| Title | Associate Professor |
| Education Background | Ph.D., Institute of Human Development and |
| | Family Studies, National Taiwan Normal |
| | University, Taiwan(R.O.C.) |
| Areas of Specialization | Hospitality Management, Restaurant Service |
| | Management, Human Resource Management |
| Email | yangtc@mail.ypu.edu.tw |
| Office | Research Room J-518 |
| Phone | +886-3-5381183 ext. 8408 |



▼ Faculty and Staff **▲**

| Name | Wan-Chen Liu |
|-------------------------|---|
| Title | Lecturer |
| Education Background | Master, Institute of Food and Nutrition, Fu Jen University, Taiwan (R.O.C.) |
| Areas of Specialization | Nutrition, Baking Technology and Management, Food Sanitation |
| Email | wcliu@mail.ypu.edu.tw |
| Office | Research Room J-501 |
| Phone | +886-3-5381183 ext. 8405 |

| Name | Yu-Cheng Lin |
|-------------------------|--|
| Title | Professional Specialist, Assistant Professor Level |
| Education Background | Associate Degree, Department of Food and Beverage Management ,Hsing-Wu University, Taiwan (R.O.C.) |
| Areas of Specialization | Western cuisine / Italian , French, Mediterranean , Multinational Cuisine Kitchen Management |
| Email | chefjohnny@mail.ypu.edu.tw |
| Office | Research Room J-509 |
| Phone | +886-3-5381183 ext. 8452 |

| Name | Min-Hsien Lee |
|-------------------------|--|
| Title | Assistant Professor |
| Education Background | Ph.D., Institute of Food Science, National Taiwan |
| | Ocean University, Taiwan (R.O.C.) |
| Areas of Specialization | Food and Nutrition Management; Food Safety, Hygiene and Management; Environmental Assessment and Management in the Food Industry |
| Email | minhsien@mail.ypu.edu.tw |
| Office | Research Room J-501-2 |



Phone

+886-3-5381183 ext.2461



| Name | Ju-Yu Yen |
|-------------------------|--|
| Title | Assistant Professor |
| Education Background | Ph.D., Institute of Human Development and Family Studies, National Taiwan Normal University, Taiwan (R.O.C.) |
| Areas of Specialization | Food Preparation, Consumer Behavior, Institution Food, Brand Marketing |
| Email | juyu@mail.ypu,edu.tw |
| Office | Research Room J-505 |
| Phone | +886-3-5381183 ext.8456 |

| Name | Chu-Hsi Hsu |
|-------------------------|---|
| Title | Instructor |
| Education Background | Master, Department of Food Science , National |
| | Taiwan Ocean University, Taiwan (R.O.C.) |
| Areas of Specialization | Food Principles, Baking Technology, Menu Design |
| Email | chuhsi@mail.ypu.edu.tw |
| Office | Research Room J-507 |
| Phone | +886-3-5381183 ext.8451 |

| Name | Huei-Shiung Tsau |
|-------------------------|--|
| Title | Professional Specialist, Assistant Professor Level |
| Education Background | Master, Institute of Tourism, Ming Chuan |
| | University, Taiwan (R.O.C.) |
| Areas of Specialization | Beverage Management & Practice, Food and |
| | Beverage Service Technique, Barista & Bartender |
| | & Sommelier Training |
| Email | rt5433@mail.ypu.edu.tw |
| Office | Research Room J-502 |
| Phone | +886-3-5381183 ext.8457 |



▼ Faculty and Staff **▲**

| Name | Ying-Hsiu Chen |
|-------------------------|--|
| Title | Assistant Professor |
| Education Background | Ph.D., Institute of Industrial Economics, Tamkang University , Taiwan (R.O.C.) |
| Areas of Specialization | Industrial Economics, Efficiency and Productivity Analysis |
| Email | yhchen@mail.ypu.edu.tw |
| Office | Research Room N-647 |
| Phone | +886-3-5381183 ext.8647 |

| Name | Mei-Ling Lin |
|-------------------------|--|
| Title | Lecturer |
| Education Background | Master, Institute of Foreign Languages and |
| | Literature , National Sun Yat-sen University, |
| | Taiwan (R.O.C.) |
| Areas of Specialization | English Teaching , British and American Literature |
| Email | madeline@mail.ypu.edu.tw |
| Office | Research Room N-319 |
| Phone | +886-3-5381183 ext.8561 |

| Name | Fu-Guei Jeng |
|-------------------------|--|
| Title | Professional Specialist, Assistant Professor Level |
| Education Background | Associate Degree , Department of Chinese Culinary Arts ,Nanya Institute of Technology, Taiwan (R.O.C.) |
| Areas of Specialization | Chinese Cooking, Baking, Restaurant Planning and Operation, Menu Design |
| Email | rich101324@yahoo.com.tw |
| Office | Research Room J-506 |
| Phone | +886-3-5381183 ext.8455 |



Research

Teachers of faculty are expertise in the field of hospitality, tourism, leisure management. Besides teaching, teachers are contributed themselves to the research projects of public & private institutes for application, doing researches and publication in the academic papers and books. In addition, teachers are served as the counselors in public & private institutes and professional department and also participate social service, in order to improve industries' economic and culture development.