

**2025 Academic Year Industry-Academia Collaboration  
Overseas Youth Vocational Training Program (OYVTP) Bachelor Degree  
Admission Prospectus**

<b>School</b>	Minghsin University of Science and Technology		
<b>Program</b>	Department of Hotel Management and Culinary Creativity Food and Beverage Management and Practice- Overseas Youth Vocational Training Program 4-year Bachelor Degree		
<b>Program Abbreviation</b>	Department of Hotel Management and Culinary Creativity (Food and Beverage Management and Practice)		
<b>Program Description</b>	This program aims to develop professionals in the food and beverage industry with expertise in technical skills, Mandarin language proficiency, teamwork, cultural awareness, and a global outlook. The curriculum is designed to equip students with culinary skills and knowledge, practical skills, and other abilities that meet the demands of both local and international industries. Besides learning professional culinary skills and Mandarin, students engage in practical internships covering workplace skills, company culture, communication, teamwork, and problem-solving.		
<b>Graduate Career Development</b>	<p>Graduates are suitable for positions such as:</p> <ol style="list-style-type: none"> <li>1. Entrepreneur</li> <li>2. Restaurant Supervisor</li> <li>3. Food and Beverage Manager</li> <li>4. Front-of-House Trainee</li> <li>5. Food and Beverage Team Leader</li> <li>6. Restaurant Service Specialist</li> <li>7. Bartender/Bar Staff</li> <li>8. Cashier Supervisor</li> <li>9. Food and Beverage Service Staff</li> <li>10. Kitchen Staff</li> <li>11. Assistant Chef (Levels 1 to 3 for Chinese/Western Cuisine)</li> <li>12. Food and Beverage Purchasing Specialist</li> <li>13. Marketing Personnel for Hotels/Restaurants</li> <li>14. Chef in Chinese/Western Cuisine and Baking</li> </ol>		
<b>Chinese Language Courses (online or on-campus courses)</b>	The university's Chinese Language Center offers courses in listening, conversation, reading comprehension, and writing in Chinese. Additional tutoring, remedial courses, and counseling services are available to strengthen students' Chinese language proficiency.		
<b>Professional and Technical Training Courses</b>	<ol style="list-style-type: none"> <li>1. General courses</li> <li>2. Physical Education</li> <li>3. Applied English</li> <li>4. Pinyin Pronunciation Practice</li> <li>5. Chinese Tutoring</li> <li>6. Chinese Listening</li> </ol>	<ol style="list-style-type: none"> <li>1. Professional courses</li> <li>2. Workplace English</li> <li>3. Corporate Culture and Food and Beverage Quality</li> <li>4. Introduction to Food and Beverage Marketing</li> <li>5. Customer Relationship</li> </ol>	<ol style="list-style-type: none"> <li>1. Internship and practical courses</li> <li>2. Food and Beverage Service</li> <li>3. Bar and Beverage Management Practice</li> <li>4. Food Preparation Theory and Practice</li> </ol>

<p><b>(including internship subjects)</b></p>	<p>Practice 7.Chinese Conversation Practice 8.Chinese Reading and Comprehension 9.Chinese Writing Practice 10.Chinese Literature 11.Chinese Culture 12.General Education - Life and Law in Taiwan 13.General Education - Taiwanese Society 14.General Education - Taiwanese Culture 15.General Education - Taiwanese Art</p>	<p>Management 6.Professional Etiquette and Image Management 7.Public Relations and Crisis Management 8.Aesthetics and Culture in Food and Beverage 9.Advanced English for Food and Beverage 10.Management 11.Food Safety Control Systems 12.Human Resources Management for Food and Beverage 13.Introduction to Food and Beverage Equipment Maintenance 14.Food and Beverage Regulations</p>	<p>5.Computer Applications 6.Professional Certification Guidance 7.Food and Beverage Information Systems 8.Creative Cuisine Preparation 9.Presentation Skills and Techniques 10.Menu Design and Marketing 11.Pastry Management 12.New Product Development 13.Western Cuisine Cooking 14.Banquet Cuisine and Practice 15.Introduction to Wine Knowledge 16.Industry Practice Internship</p>
<p><b>Internship</b></p>	<p>1. Period and working hour: For the whole year of the second and fourth years, five days per week.</p> <p>2. Allowance: Based on the 2025 Ministry of Labor standards, the minimum monthly salary is TWD 28,590, with an hourly rate of at least TWD 190. Minimum monthly allowance provided by partner companies: TWD 32,000 from Gelang Restaurant Co., Ltd., TWD 33,000 from Kanpai Co., Ltd.</p> <p>3. Internship Locations and Position Availability: (1) Kanpai Co., Ltd. provides 20 positions. (2) Gelang Restaurant Co., Ltd. also provides 20 positions.</p>		
<p><b>Work-study During Semester</b></p>	<p>Students who wish to work in Taiwan (either on campus or off campus) are required to apply for and obtain a work permit before starting a job. With the exception of the winter and summer vacations, students' sum of working hours shall not exceed 20 hours per week.</p>		
<p><b>Employment Counseling</b></p>	<p>1. The university's Counseling and Career Development Center offers employment consultation services.</p> <p>2. Retention mechanisms are available within each internship organization to encourage students to remain with the company post-graduation.</p>		
<p><b>Further Education After Graduation</b></p>	<p>1. Graduates of this program can take the entrance exam of the master's degree programs of other universities in accordance with relevant regulations.</p> <p>2. Students can also apply for the relevant master's program at our overseas partner universities or any other universities(*) such as: Tarumanagara University (Indonesia), Fukuoka Institute of Technology (Japan), Tunku Abdul Rahman University (Malaysia), Adamson University (Philippines),</p>		



First year First semester (The amount after deducting OCAC grant)	16,067	8,550	2,300~ 11,300	4,900 (includes utilities, prepaid air conditionin g, garbage disposal fee, and deposit)	31,817~ 40,817
First year Second semester (The amount after deducting OCAC grant)	16,067	8,550	6,656~ 15,656	15,000 (includes utilities, prepaid air conditionin g, garbage disposal fee, and deposit)	46,273~ 55,273
Second year (Amount per semester) (The amount after deducting OCAC grant)	16,067	8,550	6,656~ 15,656	15,000 (includes utilities, prepaid air conditionin g, garbage disposal fee, and deposit)	46,273~ 55,273
Third year (Amount per semester)	36,067	8,550	6,656~ 15,656	15,000 (includes utilities, prepaid air conditionin g, garbage disposal fee, and deposit)	66,273~ 75,273
Fourth year (Amount per semester)	36,067	13,470	6,656~ 15,656	15,000 (includes utilities, prepaid air conditionin g, garbage disposal fee, and deposit)	66,273~ 75,273

\*Note:

- (1) Tuition and miscellaneous fees are calculated based on fees approved by the government.
- (2) Other fees: Book fees: TWD 0–3,000 per semester; Material fees: TWD 0–3,000 per semester; lab fees: TWD 0–3,000 per semester; Computer usage fee: TWD 1,050 per semester; Group insurance: TWD 650 per semester; Overseas student insurance: TWD 600 for the first six months; from the seventh month, National Health Insurance (NHI) is TWD 826 per month
- (3) Accommodation fees: The fees include basic utilities, but air conditioning is charged based on actual usage.

2. Estimated Personal Living Expenses: TWD 7,000 per month

3. Additional charge:

- (1) Various exam fees: Charged according to actual fees

	<p>(2) Health examination, residence permit, and work permit fees: Charged as per actual conditions</p> <p>(3) Bedding set: TWD 2,100 per set (optional purchase based on individual needs)</p>
<b>Others</b>	<p>Address: No. 1, Xinxing Rd., Xinfeng Township, Hsinchu County 304001, Taiwan</p> <p>Phone: +886-3-5593142 ext. 2190</p> <p>Contact person: Ms. Yang, International Affairs Office, Overseas Admissions Center</p> <p>Website: <a href="https://reurl.cc/x6Ndq5">https://reurl.cc/x6Ndq5</a></p> <p>E-mail: <a href="mailto:emilyyang@must.edu.tw">emilyyang@must.edu.tw</a></p> <p>Digital Consultation Window (LINE ID): <b>@600grzuq</b></p> 