

I-Shou University " Smart Tourism, Hospitality, and Health Nutrition" Interdisciplinary Micro-Program

Adopted on July 23, 2026, at the second meeting of the University Curriculum Planning Committee in the second semester of the academic year 2025.

I. Purpose of the Program

In response to the development of artificial intelligence technology and the trend toward smart transformation in the tourism industry, and integrating the practical needs of health and nutrition, this all-English micro-program aims to cultivate interdisciplinary talent equipped with combined capabilities in AI applications, smart tourism services, and health nutrition. It enables students to design smart services and deliver health-oriented tourism services, thereby enhancing their future employment competitiveness.

II. Development Focus and Features

This program integrates professional courses from the Department of Nutrition and the International Bachelor's Program in Intelligent Tourism and Hospitality Management to jointly offer the "Smart Tourism, Hospitality, and Health Nutrition" all-English micro-program. Its development focus and features are as follows:

1. The courses of this all-English micro-program include basic and applied subjects related to smart tourism, hospitality, health, and nutrition, cultivating students' theoretical knowledge and practical experience.
2. It equips students with relevant professional literacy and fosters interdisciplinary knowledge and skills to meet the demands of the future job market.
3. It trains students to acquire a secondary expertise, boosting their future employment competitiveness.

III. Eligible Applicants

Students of this university.

IV. Curriculum Structure

- (1) The total number of credits required for completion of this all-English micro-program is 9 credits, including 2 credits of basic courses, 2 credits of core courses, and 2 credits of applied courses. Students who fail to complete the required credits specified above may not apply for any certificate related to studying this all-

English micro-program. Of the courses taken by students for this all-English micro-program, at least 4 credits (inclusive) must come from courses outside their original department/program; whether these credits may count toward total graduation credits shall be determined by the student's department/program.

While taking this all-English micro-program, students may increase their maximum credit limit per semester by up to 3 credits. The grades obtained in the courses taken in this all-English micro-program must be included in the calculation of semester credits and semester academic performance.

- (2) Students who have already met the graduation requirements of their respective department or institute but have not completed the required credits of this all-English micro-program may not apply for an extension of the study period.

V. Program Start Date

First semester of the academic year 2026.

VI. Application Period

Applications to study this all-English micro-program shall be submitted according to the dates specified in the university academic calendar.

VII. Application Procedure

Students must complete the application and registration online through the university's Application Information System.

VIII. Program Certificate Application Procedure

Students who complete the required courses and pass all subjects shall, upon review and confirmation by the Program Committee, be awarded a certificate. The certificate shall list the courses completed.

IX. Organizing Unit

The committee for this all-English micro-program shall consist of department chairs, program directors, and one representative teacher from each respective participating department/program. One committee member shall be elected as convener for a term of one year. The committee shall convene at least once each semester to jointly plan, discuss, and resolve matters related to the program.

「智慧觀光餐旅與健康營養」跨領域微學程課程表
Smart Tourism, Hospitality, and Health Nutrition
Interdisciplinary Program

課程類型 Category	開課系所 Department	課程名稱 Course Name	學分數 Credits	必Required / 選Electives	備註 Note
基礎課程 Basic Course	營養學系 Nut	A4318200 健康餐飲學導論 Introduction to Healthy Diet and Catering	2	選/E	9學分 9 Credits
	國際學院 IC	A85811 管理學與管理實務 Management and Managerial Practice	3	必/R	
	觀旅學程 ITHM	A2810300 觀光概論 Introduction to Tourism	3	必/R	
核心課程 Main Course	營養學系 Nut	A4349700 餐飲管理與國際禮儀 Food Management and International Etiquette	2	選/E	
	營養學系 Nut	A4317800 食品餐飲產業趨勢 Food and Hospitality Industry Trends	2	選/E	
	營養學系 Nut	A4318400 國際健康議題 International Health Issues	2	必/R	
	國企學程 IBA	A2711500 企業概論 Introduction to International Business	3	必/R	
	觀旅學程 ITHM	A2810100 餐旅業概論 Intro to Hospitality Industry	3	必/R	
	觀旅學程 ITHM	A2820300 觀光科技策略 Tourism Technology Strategies	3	必/R	
	觀旅學程 ITHM	A2831400 國際料理 International Cuisine	3	選/E	
	營養學系 Nut	A4319300 全球飲食變遷與營養-討論與實作 Global Dietary Transition and Nutrition- Discussion and Practice	2	選/E	
應用課程 Practical Course	營養學系 Nut	A4319400 營養與健康永續社區 Nutrition and Sustainable Healthy Community	2	選/E	
	營養學系 Nut	A4316500 文獻搜尋與應用 Literature Search and Application	2	選/E	
	國企學程 IBA	A2737300 消費者行為 Consumer Behavior	3	選/E	
	觀旅學程 ITHM	A2821100 活動企劃行銷與 AI 應用 Event Planning, Marketing, and AI Integration	3	選/E	
	觀旅學程 ITHM	A2831300 電子商務與網路行銷 E-Commerce and Internet Marketing	3	選/E	
	觀旅學程 ITHM	A2831800 甜鹹工藝 The Craft of Sweet and Savory: Desserts and Dim Sum	3	選/E	
	觀旅學程 ITHM	A2841200 跨域創新展演與發表 Interdisciplinary innovation exhibitions and presentations	1	必/R	

The credit requirement of this program is 9 credits, including at least 2 credits of basic course, 2 credits of main course, and 2 credits of practical course. At least 4 credits should take from other three programs. (College course “Management and Managerial Practice” recognizes as original program course). For the details of the Micro-credits, please contact ITHM secretary.

**I-Shou University " Smart Tourism, Hospitality, and Health
Nutrition " Interdisciplinary Micro-Program
Course Completion Review Form (For Program Certificate
Application)**

Application Date: / /

Student ID:	Name:	Contact Number:		
Original Department / Program/ Year:			E-mail :	
Applicants must fill in their course grades below and attach an original copy of their official transcript for review.				
Course Category	Course Title	Offering Unit	Credits	Grade
Basic Course				
Main Course				
Practical Course				
Review Standard: The total number of credits required for completion of this program is at least 9 credits, including at least one basic course. Of the courses taken for this program, at least 4 credits must come from courses outside the student's original program (college-required courses of the original college are regarded as courses of the original program).			Credits Earned:	_____ (to be filled in by reviewer)
Reviewer Signature:			Review Date: _____ / _____ / _____	
Chair of the Program Committee Signature:			Review Date: _____ / _____ / _____	

Notes:

1. Deadline: Within three days after the online grade announcement.
2. Submit this application form to the International Program in Intelligent Tourism and Hospitality Management for review. After approval, the program certificate will be issued by the International Program in Intelligent Tourism and Hospitality Management.