

Curriculum

Major

1. Total Credits: 60 or more
2. Required Courses for major: 21 credits
3. Elective Courses for Major: 39 credits or more

Double Major

1. Total Credits: 39 or more
2. Required Courses for major: 15 credits
3. Elective Courses for Major: 21 credits or more

Minor

1. Total Credits: 21 or more from Food Service Management Major

1-1 Spring Semester

Required

- English Listening Practice 1
- Western Philosophy: Issue and Discussion
- Campus Life and Career Path Development
- Principle of Economics
- Principle of Management

Elective

- Basics of Software Coding Based on Computational Thinking
- Introduction to Computer-O
- Introduction to Hotel and Tourism Industry

1-2 Fall Semester

Required

- Writing and Presentation for Problem-solving
- Principle of Accounting

Elective

- Sejong Volunteer 1
- Introduction to Programming-P
- Understanding of Food Service and Food Industry
- Business Mathematics

2-1 Spring Semester

Required

- English Reading Practice 1
- Foodservice Management
- Principle of Cooking

Elective

- Food & Nutrition for Health
- Beverage Management
- Restaurant Business Statistics
- Fundamental Korean Cooking Practice
- Restaurant Food Supply Chain Management
- Restaurant Innovative Product Planning
- SFM SW Design Basics
- SFM Intelligent IoT Basics
- SFM Deep Learning Based Big Data Analysis Basics
- SFM Smart Capstone Design

2-2 Fall Semester

Required

- Food Science
- Fundamental Western Cooking Practice

Elective

- Foodservice Marketing
- Introduction of Wine
- Barista & Beverage practice 1
- Food Coordinate
- Institutional Foodservice Management
- SFM Social Research Methodology
- SFM Kitchen Facility Management
- SFM Realistic Content Creation Basics
- SFM Food Service App Design

3-1 Spring Semester

Elective

- Food Processing and Preservation
- Food Quality Evaluation
- Restaurant and Food Industry R&D
- Restaurant Management Science
- Foreign Cooking Practice
- Korean Traditional Cooking and Practice
- Restaurant Revenue Management
- Restaurant Managerial Accounting
- Barista & Beverage practice 2
- Restaurant Big Data Mining & Visualization

3-2 Fall Semester

Elective

- Food & Beverage Management
- Restaurant Franchise Management
- Service Marketing
- Food Hygiene
- Restaurant Business Analytics
- Oriental Cooking Practice
- Pastry & Baking Practice
- Global Food and Culture
- Menu Development and Design
- Restaurant Food Processing
- Processing of Fermented Food

4-1 Spring Semester

Elective

- Independent Study and Career Skills/Senior Project 1
- Restaurant Management
- Robotics Restaurant Management
- Restaurant Algorithm Marketing
- Restaurant A.I. Management
- Culinary Critique
- Food & Beverage Capstone class

4-2 Fall Semester

Elective

- Independent Study and Career Skills/Senior Project 2
- Case Study for the Hospitality Organizations
- Restaurant Business Strategic Management Seminar
- Food Materials Science
- Restaurant Start-Up
- Food Rheology
- SFM Smart Capstone Design