

# Credit Program of Culinary Skills - MasterChef, Taoyuan Innovation Institute of Technology



## *Introduction to the Program*

Due to the change of lifestyle in the modern society, the number of people eating out is on the increase and the catering industry is burgeoning. The public is thus putting more and more emphasis on the quality of culinary products. A large number of young students devote themselves to the learning of culinary skills in the hope that they will become successful in this industry and be recognized as a MasterChef one day. Although universities and colleges in Taiwan have established many catering or hospitality departments and invested plenty of funds and equipment in this field, the focus has always been on the training of hospitality personnel in the serving area instead of the education of culinary professionals in the cooking area. The concerned department aims to train students to become a professional specializing in modern culinary skills and equip them

with required professional knowledge and skills of the catering industry. Taking into account the requirements of the catering industry, the concerned department invited institutes that have worked with us to co-organize this credit program. The courses of this program include Off-campus Internship, Practice of Chinese Culinary Skills, Practice of Western Culinary Skills, Baking Practice, Kitchen Management, and Workshops on Culinary Skills. Students interning at a collaborating institute will be granted the priority of employment by the same institute. Collaborating institutes can thus reduce costs of personnel recruitment, training, and retention. Moreover, students will obtain a job upon graduation and will have no difficulty adapting to their workplace. The disparities between school education and industrial practicalities will be minimized. This will be a great contribution to both technical and vocational education and industries.

## *Proposed Prospects*

1. The program will help local corporations or companies train professionals in culinary skills.
2. The program will collaborate with corporations to hone students' culinary skills. It is hoped that the disparities between school education and industrial practicalities will be minimized. Moreover, students will obtain a job upon graduation and will have no difficulty adapting to their workplace.
3. The program will establish an intimate cooperation relationship with industries by incorporating practicalities into teaching so that theory and practice can complement each other. The ultimate mission of technical and vocational education will thus be eventually achieved.
4. With off-campus internships and team teaching with experts from this industry, students will be able to adapt to their future workplace more easily and will acquire correct vocational ethics and work attitude. This will be beneficial to their employment stability in the future.

Collaborating Corporations,  
Factories,  
and Companies

Fullon Hotels & Resorts  
Feastogether Corporation  
Mercuries & Associates, Ltd.  
Hotel Orchard Park

