

How to apply?

NKUHT scholarship

Undergraduate

- 1 Tuition and miscellaneous fees waived
- 2 Half of tuition and miscellaneous fees waived
- 3 Dormitory fees waived

Master's

- 1 Tuition, miscellaneous fees and dormitory fees waived
- 2 Tuition and miscellaneous fees waived
- 3 Tuition waived

Ph.D.

- 1 Tuition, miscellaneous fees, credit fees and dormitory fees waived and monthly stipend of NTD 8,000.
- 2 Tuition, miscellaneous fees, credit fees and dormitory fees waived.
- 3 Tuition and miscellaneous fees waived

Fees estimates

Undergraduate

Student type	Overseas Chinese student		Foreign student	
Dollar type Fees	TWD	USD	TWD	USD
Tuition and miscellaneous fees	NT\$ 24,139	US\$ 805	NT\$ 45,961	US\$ 1532
Insurance premium	NT\$ 295	US\$ 10	NT\$ 295	US\$ 10
Computer and Internet utility fee	NT\$ 500-800	US\$ 17-27	NT\$ 500-800	US\$ 17-27
Dormitory fee	NT\$ 11,500-14,200	US\$ 384-474	NT\$ 11,500-14,200	US\$ 384-474
Other fees (include uniform fee, bedding fee and laundry fee)	NT\$ 11,405-24,880	US\$ 380-830	NT\$ 11,405-24,880	US\$ 380-830
Materials fee	Charged separately	Charged separately	Charged separately	Charged separately
Total expense	NT\$ 47,839-64,314	US\$ 1595-2144	NT\$ 69,661-86,136	US\$ 2322-2871

Master's and Ph.D

Student type	Overseas Chinese Student		Foreign Student			
Dollar type Fees	TWD	USD	TWD	USD		
Tuition and miscellaneous fees	NT\$ 11,000	US\$ 367	NT\$ 38,124	US\$ 1,271		
Academic fee	NT\$ 1,400 / 1 academic credit	US\$ 47 / 1 academic credit	NT\$ 1,400 / 1 academic credit	US\$ 47 / 1 academic credit		
Insurance premium	NT\$ 295	US\$ 10	NT\$ 295	US\$ 10		
Computer and Internet utility fee	NT\$ 500-800	US\$ 17-27	NT\$ 500-800	US\$ 17-27		
Dormitory fee	NT\$ 11,500-14,200	US\$ 384-474	NT\$ 11,500-14,200	US\$ 384-474		

Please refer to https://www.overseas.ncnu.edu.tw/

Apply as Foreign Student

Apply online http://foreign.nkuht.edu.tw/main.php and print online documents and attach all relevant forms. Submit the application and mail to the International Exchange Section of the International Affairs Office.

Application Documents

- (1) Two copies of the completed application form
- (2) One photocopy of the education qualification verified by an ROC overseas representative office
- (3) One photocopy of the official transcript verified by an ROC overseas representative office
- (4) One copy each of Financial Statement and Financial Guarantee
- (5) One photocopy of passport or other proof of nationality
- (6) One copy of either the "TOCFL certificate" by the Steering Committee for the Test of Proficiency – Huayu, "SAT Subject Test in Chinese with Listening result" or other Chinese language result or proof(optional)
- (7) One photocopy of proof of English Proficiency (applicable to International Bachelor Program in Tourism Management and International Bachelor Program in Chinese Culinary Arts)
- (8) Other required documents please refer to NKUHT admission guidelines for foreign students.

Fill in admission application at NKUHTAdmissions Information webpage (http://exam.nkuht.edu.tw/main.php)
"Foreign Students Admission Application"

First application period: online registration is from 15th November, to 31st January. Second application period: online registration is from 10th February, to 10th April.

After successfully sending the required information online, print out the application form, scan it and send it to NKUHT by email intnkuht@live.nkuht.edu.tw with all documents to be attached before application deadline.

Applicants can check online whether their applications have been received.

Application review in progress.

Announcement of Admitted Students on 31st March.

Announcement of Admitted Students on 15th June.

Notification of successful application sent after April 30th.

Notification of successful application sent after July 15th.

Registration information sent on August.

Humanity
Professionalism
Entrepreneurship
Internationalization



National Kaol University Hospitality and Tourism

* We offer scholarship for foreign students, apply for it as applying for admission

Address

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NKUHT admission



Graduate Institute of Hospitality Management

The Graduate Institute of Hospitality separates students in two modules, hospitality management and hospitality education. One aims to cultivate students to become management and innovative professionals, while the other one focuses on the development and improvement of hospitality program teachers at vocational schools.



Department of Hotel Management

The Department of Hotel Management cultivates professional knowledge and essential skills, as well as to instill positive work attitudes and an international perspective in future hotel management. Core curriculum include Front Office Operations, Housekeeping Operations, Food & Beverage Operations, Hotel Human Resources Management, and Hotel Information System.

Department of Food and Beverage Management

Chinese

The Department of Food and Beverage Management cultivates professional personnel in the hospitality industry. Our courses focus on helping students develop knowledge and technical skills in restaurant service. Featured facilities include Eastern and western style banquet rooms, which can be operated in "F&B Service", "Restaurant Operation" and "Banquet & Function Management." We also have a cocktail room, wine-tasting room and aroma-training room which provides students practice in making a variety of beverage, learning relevant knowledge of wine and developing their wine tasting ability.

Department of Hospitality and M.I.C.E. **Marketing Management** Chinese

The department was established in response to the booming development of domestic and international meetings, incentives, conferences, and exhibitions (MICE) as well as tourism and travel industries. Our objective is to educate professional and special for MICE & Tourism industries.



Graduate Institute of **Tourism Management**

This Institute consists of a Master Program, Ph.D. Program and In-service Master Program, all of which are practical research-oriented. The master program includes "Leisure Tourism" and "Transportation Service "as course modules; the development of the Ph.D. Program is mainly focused on "Tourism and Recreation" and "Dining and Hotel", emphasizing application of management knowledge and techniques to investigate and research the practical operation issues for the tourism industry.

Department of Travel Management

Main target of the Department of Travel Management is to cultivate globally recognized professionals for excellence in education and

research in tourism management. The curriculum of this department is divided into two modules: "travel operation management" and "travel agency management". A credit program for training tour managers and tour guides in interdisciplinary studies is also available.



Department of Airline and Transport Service Management

The Department of Airline and Transport Service Management is the first university department in Taiwan specializing in the profession of airline management and services. Based on two major modules of "Front Office Service Module" (including station service category and cabin service category) and "Back Office Service Module", the curriculum is designed to equally focus on theory and hands-on practice, while targeting the training of essential service personnel and management associate of airline and transport services as the learning goal.

Department of Leisure and Recreation Management

The course design of the Department of Leisure and Recreation Management (LRM) incorporates theoretical instruction with industry practical training in several major training fields, such as recreational event, activity plan and exposition, resort and casino service. The purpose is to educate students not only in how to enjoy leisure and recreation, but also to create a high quality of leading and managing the new trend of industry.

Graduate Institute of Food Culture and Innovation

The Graduate Institute of Food Culture and Innovation carries out academic research and executes industry-oriented applications. It aims towards cultivating interdisciplinary professional talents who can innovate and research in terms of partaking in culinary arts, communicating food culture, and managing projects.

School of Culinary Arts

Department of Western Culinary Arts

The Department is the first professional education program in the field of Western culinary arts to be established in Taiwan. The Department has set the development of "professional skills in Western culinary arts" and abilities in "Western culinary operations and management" as the two major goals of talent cultivation.

Department of Chinese Culinary Arts

The Chinese Culinary Arts department in NKUHT has set the standard for education excellence in culinary arts at Taiwan. The core courses are: Chinese Cuisine, Dim-sum and Dessert, Food Hygiene and Safety, Traditional Chinese medical cooking, Principle of Food Processing, Food Culture, Menu Planning and Design, Vegetarian cooking and Food & Beverage Marketing.

Department of Baking Technology and Management

The Department of Baking Technology and Management aims to cultivate talents with the fundamentals of baking. Students will gain sound practical skills and knowledge in the four major areas of baking, including technique, science, management and design. The core curriculum includes: Bread, Cake and Pastry Baking, Chocolate Making, Ingredients and Production Principles of Bread, Ingredients and Production Principles of Cakes and Pastries, Food Science, Marketing, Production Management, Procurement Cost Control and Store Operation

International Master Program of Tourism and Hospitality

1107000

National Kaohsiung University

of Hospitality and Tourism

International College

The International Master's Program of Tourism and Hospitality (IMTH), embracing NKUHT's motto of humanity, professionalism, entrepreneurship, and internationalization, aims to become the cradle of educating tourism and hospitality professionals for South-East Asian countries. IMTH delivers its courses through integrating content and language by adopting a CLIL approach to empower our graduates with proficient language skills and professional domain knowledge that helps equip them for future employability and global mobility.

Department of Applied Japanese Chinese Japanese

In order to cultivate hospitality professionals with sufficient Japanese Language Proficiency, the department has set up the graduation benchmark as passing the N1 level of the Japanese Language Proficiency Test. Applicants interested in this program need an intermediate level of proficiency (N2 or above).

Department of Applied English

The courses in the Department of Applied English (AED), are carefully designed to cover language training in both general and hospitality contexts. More specifically, a tourism module and a hospitality module are included in the curriculum of the AED. As for exit criteria, students are required to obtain a minimum TOEIC score of 750. This will insure that students have the requisite language proficiency to help them in their professional development.

International Bachelor Program in Tourism Management

The International Bachelor Program in Tourism Management (ITM) is the first government-founded educational institution in Taiwan, specializing in international travel and tourism related fields. The program aims to cultivate professional knowledge and essential skills, curriculum are designed as combination of theory and practical experience. The features of ITM Program include: entirely English-taught professional courses and small-size classes with diverse international students.

International Bachelor's Program of Culinary Arts

The International Bachelor's Program of Culinary Arts (ICA) is geared toward the development of students' professional culinary skills and global vision in an English learning environment. Students will develop a broad base of knowledge and a confidence in culinary skills, helping them to move successfully into their food service-related career. Course work is reinforced through immediate application of knowledge in practical settings. ICA aims to prepare students for leadership positions in the food and beverage industry.