

## 餐旅經營系 四技日間部課程規劃表

Department of Hospitality and Management Curriculum of 4-year Bachelor's Program

113 學年實施

Effective from : 2024 Academic Year

114 年 3 月 26 日 1132 學期第 1 次課程委員會公布

113 年 6 月 5 日 1122 學期第 2 次課程委員會公布

校訂必修類 General Education Required Course								
課號 Course ID	課程名稱 Course	英文課程名稱 Course	年級 Year	上學期 Sem. 1	下學期 Sem. 2	學分 Credits	時數 Hours	總計 Total
40001041	一般體育	Physical Education	1	●		2	2	12
40001041	一般體育	Physical Education	1		●	2	2	
40001293	基礎英文表達(一)	Basic English Expression(I)	1	●		2	2	
40001313	基礎英文表達(二)	Basic English Expression(II)	1		●	2	2	
40002293	職場英文表達(一)	Workplace English Expression(I)	2	●		2	2	
40002313	職場英文表達(二)	Workplace English Expression(II)	2		●	2	2	
40000010	學術倫理	Academic Integrity	1		●	0	0	
40004280	英文檢定	English Proficiency Test	2		●	0	0	
分類通識 Classified general Education								
課號 Course ID	課程名稱 Course	英文課程名稱 Course	年級 Year	上學期 Sem. 1	下學期 Sem. 2	學分 Credits	時數 Hours	總計 Total
--	分類通識-人文藝術類	Classified general Education	--	--	--	2	2	4
--	分類通識-社會科學類	Classified general Education	--	--	--	2	2	
--	分類通識-生命樂活類	Classified general Education	--	--	--	2	2	
--	分類通識-自然應用類	Classified general Education	--	--	--	2	2	
院訂必修類 School Required Course								
課號 Course ID	課程名稱 Course	英文課程名稱 Course	年級 Year	上學期 Sem. 1	下學期 Sem. 2	學分 Credits	時數 Hours	總計 Total
40482023	休閒創意管理概論	Introduction to Leisure Creative Management Course	1		●	2	2	8
40482011	創意美學	Creative Esthetics	2	●		2	2	
40482024	智慧科技應用	Smart Technology Applications	2	●		2	2	
40482016	創新創業	Innovation and Entrepreneurship	3	●		2	2	
系訂必修類 Department Required Course								
課號 Course ID	課程名稱 Course	英文課程名稱 Course	年級 Year	上學期 Sem. 1	下學期 Sem. 2	學分 Credits	時數 Hours	總計 Total
40251001	旅館管理	Hotel Management	1	●		2	2	64
40251005	餐飲管理	Food & Beverage Management	1	●		2	2	
40251010	中餐烹調理論與實務	Fundamentals of Asian Cuisine	1		●	4	4	
40251018	基礎華語	Basic Chinese	1	●		5	10	
40251019	進階華語	Advanced Chinese	1		●	3	3	

40251020	進階華語會話	Advanced Chinese Conversation	1		●	2	2	
40251407	西餐烹調理論與實務	Fundamentals of Western Cuisine	1		●	4	4	
40251413	刀工技術	Knife technology class	1	●		4	4	
40251420	西點蛋糕製作	West Point Cake Making	1	●		4	4	
40251419	咖啡實務	coffee practice	2		●	4	4	
40252019	餐飲英語	Catering English	2	●		2	2	
40252020	旅館英語	Hotel English	2		●	2	2	
40252435	企業實習(一)	Corporate Internship(I)	2	●		6	432	
40252436	企業實習(二)	Corporate Internship(II)	2		●	6	432	
40252004	餐旅安全與衛生	Safety and Sanitation in the Hospitality Industry	3		●	2	2	
40253023	企業實習(三)	Corporate Internship(III)	3	●		6	432	
40253426	旅館個案討論	hotel case discussions	4		●	2	2	
40253443	台灣地方料理製作	Taiwan local food production	4	●		4	4	
40253436	專業認證(一)	Accreditation(I)	2	●		0	0	
40253437	專業認證(二)	Accreditation(II)	3	●		0	0	

**專業選修類**

**Department Elective Course**

課號 Course ID	課程名稱 Course	英文課程名稱 Course	年級 Year	上學期 Sem. 1	下學期 Sem. 2	學分 Credits	時數 Hours	總計 Total
40251006	服務管理	Service Management	1		●	2	2	
40251401	飲務與吧檯管理	Bar & Beverage Management	1	●		2	2	
40251412	餐飲服務實務	Hotel and Restaurant Service	1	●		2	2	
40251421	烘焙創意研發	Baking creative research and development	1		●	4	4	
40252401	房務管理與實務	Housekeeping Management	1		●	2	2	
40252405	宴會與外燴管理	Banquet and Catering Management	1		●	2	2	
40251007	營養與膳食設計	Nutrition and Menu Planning	2	●		2	2	
40251403	客務管理與實務	Housekeeping Management	2		●	2	2	
40251404	菜單設計	Menu Design	2	●		2	2	
40251408	餐旅華語(一)	Chinese for the Hospitality Industry (I)	2	●		2	2	
40251410	餐旅華語(二)	Chinese for the Hospitality Industry (II)	2		●	2	2	
40252006	餐旅採購與成本控制	Purchasing and Cost Control in Hospitality Industry	2		●	2	2	
40252406	葡萄酒賞析	Introduction to Wines	2	●		2	2	
40252417	國際廚藝烹調	International culinary cooking	2	●		4	4	
40252439	進階西餐烹調實務	Advanced Western Cooking Practice	2	●		4	4	
40253420	餐旅美學	Hospitality Aesthetics	2	●		2	2	
40254455	校內實務(一)	On-campus Practice (I)	2	●		6	432	
40254456	校內實務(二)	On-campus Practice (II)	2		●	6	432	
40252001	餐旅行銷管理	Hospitality Marketing	3	●		2	2	
40252441	宴會與小吃菜餚製作	Banquet and snack dishes production	3	●		4	4	
40253001	餐旅資訊系統	Hospitality Information Systems	3		●	2	2	
40253004	國際禮儀	International Etiquette	3		●	2	2	
40253015	餐旅法規與實務	Hospitality legislation and practice	3		●	2	2	

40253024	企業實習(四)	Corporate Internship(IV)	3		●	6	432
40253405	餐旅設備與維護	Hospitality Facility Management	3	●		2	2
40253428	餐旅職場倫理與情緒管理	Managing Emotion at Work	3		●	2	2
40253431	食品安全風險管理	Food Safety Risk Management	3	●		2	2
40253444	侍酒師	Sommelier	3	●		2	2
40253466	應用華語(一)	Applied Chinese (1)	3	●		2	2
40253467	應用華語(二)	Applied Chinese (2)	3		●	2	2
40254457	校內實務(三)	On-campus Practice (III)	3	●		6	432
40254458	校內實務(四)	On-campus Practice (IV)	3		●	6	432
40253006	餐旅經理人講座	Hospitality Speaker Series	4	●		2	2
40253423	創意廚藝	Creative Culinary Art	4	●		4	4
40253452	宴會創意點心製作	Light Refreshments Preparation	4		●	4	4
40254427	企業實習(五)	Corporate Internship(V)	4	●		6	432
40254428	企業實習(六)	Corporate Internship(VI)	4		●	6	432
40254459	校內實務(五)	On-campus Practice (V)	4	●		6	432
40254460	校內實務(六)	On-campus Practice (VI)	4		●	6	432

**總計 Total**

**128**

**總說明：**

(中文)

1. 選修課程於每學年開始前作必要之增減，實際課程以系上公告為主。
2. 本系語言證照規定：
  - (1) 入學時未具華語文能力 A2(含)以上者，須於一年級第二學期結束前通過華語文能力 A2(含)級以上測驗，如未能通過華語文能力 A2(含)級以上測驗者，將依規定退學。
  - (2) 畢業門檻：
    - A. 語言證照：「英文檢定」課程須具有全民英檢初級以上或本校認可的同等級英語測驗標準，並於二年級下學期第 15 週結束前繳交至系辦審查，未達標準者，依本校「學生英文能力畢業門檻及輔導辦法」進行補救措施。
    - B. 補救措施：未達標準者，方可參加第一階段(三年級上學期)補救措施；或三年級下學期參加校外英文檢定或本校自辦之英語能力測驗，成績通過者，視同通過英語能力畢業門檻。前項兩者皆未通過者，得於暑假選修「英文能力課程」，成績通過者，視同通過英語能力畢業門檻。
3. 本系專業證照規定：本系學生需取得專業認證累積點數 10 點(依本系專業認證實施要點規定辦理)。
4. 修習跨領域學分學程之學生依各學分學程之規定辦理。

**Notes：**

(英文)

1. Elective courses may be added or reduced as necessary before the beginning of each academic year. The actual courses will be subject to departmental announcements.
2. **Department Language Proficiency Requirements:**
  - (1) Students who do not possess TOCFL Level A2 (or above) proficiency upon admission must pass the TOCFL Level A2 (or above) test before the end of the second semester of their freshman year. Failure to do so will result in dismissal from the university according to regulations.
  - (2) **Graduation Threshold:**
    - A. **Language Proficiency Certification:** Students in the "English Proficiency Assessment" course must possess a GEPT Elementary level certification or an equivalent English proficiency test score recognized by the university. This must be submitted to the department office for review by the end of the 15th week of the second academic year, second semester. Those who do not meet the standard will be subject to remedial measures in accordance with the

university's "Regulations for Student English Proficiency Graduation Threshold and Guidance."

- B. Remedial Measures:** Students who do not meet the standard may participate in the first stage of remedial measures (first semester of the third year). Alternatively, they may take an off-campus Official English proficiency test or the university's in-house English proficiency test in the second semester of their third year. Students who pass will be considered to have met the English proficiency graduation threshold. Those who fail both of the above options may take an "English Proficiency Course" during the summer vacation. Students who pass this course will be considered to have met the English proficiency graduation threshold.
3. Students in this department need to obtain 10 points of professional certification (according to the implementation points of professional certification of this department).
  4. Students enrolled in interdisciplinary credit courses should follow the regulations of each credit course.