

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

114 學年實施

Effective from : 2025 Academic Year

114 年 3 月 26 日 1132 學期第 1 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 | 22 |
| 40001041 | 一般體育 | Physical Education | 1 | | ● | 2 | 2 | |
| 40001215 | 中文口語表達 | Chinese Oral Expression | 1 | ● | | 2 | 2 | |
| 40001216 | 中文閱讀與寫作 | Chinese Reading and Writing | 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 | |
| 40001426 | 新一代服務人才 | New Generation of Service Talent | 1 | | ● | 2 | 2 | |
| 40001427 | 永續發展與社會責任 | Sustainable Development and Social Responsibility | 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 | |
| 40002465 | 新時代公民素養 | Citizen Literacy in the New Era | 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 | 8 |
| -- | 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 |
| 40482022 | 程式設計 | Programming | 1 | ● | | 2 | 2 | 10 |
| 40482023 | 休閒創意管理概論 | Introduction to Leisure Creative Management Course | 1 | | ● | 2 | 2 | |
| 40482011 | 創意美學 | Creative Esthetics | 2 | ● | | 2 | 2 | |
| 40482016 | 創新創業 | Innovation and Entrepreneurship | 3 | | ● | 2 | 2 | |
| 40482024 | 智慧科技應用 | Smart Technology Applications | 3 | ● | | 2 | 2 | |
| 院訂選修類 School Elective Course | | | | | | | | |
| 課號 | 課程名稱 | 英文課程名稱 | 年級 | 上學期 | 下學期 | 學分 | 時數 | 總計 |

| Course ID | Course | Course | Year | Sem. 1 | Sem. 2 | Credits | Hours | Total |
|-----------|--------|----------------------|------|--------|--------|---------|-------|-------|
| 40482025 | 興趣探索 | Interest Exploration | 1 | ● | | 1 | 1 | 0 |
| 40482026 | 職能探索 | Career Exploration | 1 | ● | | 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 | 32 |
| 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 | |
| 40251407 | 西餐烹調理論與實務 | Fundamentals of Western Cuisine | 1 | | ● | 4 | 4 | |
| 40252019 | 餐飲英語 | Catering English | 2 | ● | | 2 | 2 | |
| 40252020 | 旅館英語 | Hotel English | 2 | | ● | 2 | 2 | |
| 40254435 | 校內旅館實習(一) | Hotel on-campus Internship I | 2 | ● | | 1 | 80 | |
| 40254436 | 校內旅館實習(二) | Hotel on-campus Internship II | 2 | | ● | 1 | 80 | |
| 40252001 | 餐旅行銷管理 | Hospitality Marketing | 3 | ● | | 2 | 2 | |
| 40252004 | 餐旅安全與衛生 | Safety and Sanitation in the Hospitality Industry | 3 | | ● | 2 | 2 | |
| 40254405 | 校外實習(一) | Internship in the Hospitality Industry (I) | 4 | ● | | 9 | 720 | |
| 40253436 | 專業認證(一) | Accreditation(I) | 3 | ● | | 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 |
|-----------------|----------------|---|------------|---------------|---------------|---------------|-------------|-------------|
| 40251004 | 食物學原理與製備 | Principles of Food Production Management | 1 | | ● | 2 | 2 | 57 |
| 40251007 | 營養與膳食設計 | Nutrition and Menu Planning | 1 | ● | | 2 | 2 | |
| 40251412 | 餐飲服務實務 | Hotel and Restaurant Service | 1 | | ● | 2 | 2 | |
| 40251413 | 刀工技術 | Knife technology class | 1 | ● | | 4 | 4 | |
| 40251419 | 咖啡實務 | coffee practice | 1 | ● | | 4 | 4 | |
| 40251420 | 西點蛋糕製作 | West Point Cake Making | 1 | ● | | 4 | 4 | |
| 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 | |
| 40251403 | 客務管理與實務 | Housekeeping Management | 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 | |
| 40252407 | 廚房與餐務管理 | Kitchen and Stewarding Management | 2 | | ● | 2 | 2 | |
| 40252414 | 口語表達技巧 | Oral Expression | 2 | ● | | 2 | 2 | |
| 40252417 | 國際廚藝烹調 | International culinary cooking | 2 | | ● | 4 | 4 | |
| 40252418 | 餐旅會計與報表分析 | Hospitality Accounting and Reporting Analysis | 2 | ● | | 2 | 2 | |
| 40252437 | 宴會與外燴實務 | Banquet and nephew practice | 2 | ● | | 2 | 2 | |
| 40252438 | 中餐乙級檢定製作 | Production of Chinese Food Class B | 2 | ● | | 4 | 4 | |

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|----------|-------------|--|---|---|---|---|-----|
| | | Certification | | | | | |
| 40252439 | 進階西餐烹調實務 | Advanced Western Cooking Practice | 2 | ● | | 4 | 4 |
| 40252440 | 烘焙乙級檢定實務 | Baking Class B Certification Practice | 2 | ● | | 4 | 4 |
| 40252441 | 宴會與小吃菜餚製作 | Banquet and snack dishes production | 2 | | ● | 4 | 4 |
| 40252442 | 餐飲日語 | Catering Japanese | 2 | ● | | 2 | 2 |
| 40252443 | 旅館日語 | Hotel Japanese | 2 | | ● | 2 | 2 |
| 40252444 | 校內烘焙麵包實務 | On-campus bakery practice | 2 | | ● | 4 | 4 |
| 40252445 | 職場實務實習一 | Workplace Practice 1 | 2 | ● | | 4 | 320 |
| 40252446 | 餐旅永續減碳創新 | Sustainable carbon reduction innovation in hospitality | 2 | ● | | 2 | 2 |
| 40252447 | 養生膳食 | Healthy Diet | 2 | | ● | 4 | 4 |
| 40252448 | 校內餐飲實務實習(一) | Overseas Hospitality Internship (I) | 2 | ● | | 2 | 160 |
| 40252449 | 校內餐飲實務實習(二) | Overseas Hospitality Internship (II) | 2 | | ● | 2 | 160 |
| 40253005 | 餐旅消費者行為 | Hospitality Consumer Behavior | 2 | | ● | 2 | 2 |
| 40251404 | 菜單設計 | Menu Design | 3 | ● | | 2 | 2 |
| 40252009 | 人力資源管理 | Human Recourses Management | 3 | | ● | 2 | 2 |
| 40252410 | 顧客關係管理 | Customer Relationship Management | 3 | | ● | 2 | 2 |
| 40253001 | 餐旅資訊系統 | Hospitality Information Systems | 3 | ● | | 2 | 2 |
| 40253002 | 人際關係與溝通 | Interpersonal Relationships and Communication | 3 | ● | | 2 | 2 |
| 40253004 | 國際禮儀 | International Etiquette | 3 | | ● | 2 | 2 |
| 40253006 | 餐旅經理人講座 | Hospitality Speaker Series | 3 | ● | | 2 | 2 |
| 40253015 | 餐旅法規與實務 | Hospitality legislation and practice | 3 | | ● | 2 | 2 |
| 40253405 | 餐旅設備與維護 | Hospitality Facility Management | 3 | ● | | 2 | 2 |
| 40253420 | 餐旅美學 | Hospitality Aesthetics | 3 | ● | | 2 | 2 |
| 40253423 | 創意廚藝 | Creative Culinary Art | 3 | | ● | 4 | 4 |
| 40253426 | 旅館個案討論 | Hotel Case Discussions | 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 |
| 40253442 | 歐式藝術麵包製作 | Western Art Bread making | 3 | ● | | 4 | 4 |
| 40253443 | 台灣地方料理製作 | Taiwan Local Food Production | 3 | | ● | 4 | 4 |
| 40253444 | 侍酒師 | Sommelier | 3 | | ● | 2 | 2 |
| 40253452 | 宴會創意點心製作 | Light Refreshments Preperation | 3 | | ● | 4 | 4 |
| 40253468 | 餐旅英語 | Hospitality English | 3 | ● | | 2 | 2 |
| 40253469 | 校內餐飲實務 | On-Campus Catering Practice | 3 | ● | | 4 | 4 |
| 40253470 | 校內烘焙點心實務 | On-campus baked snacks practice | 3 | ● | | 4 | 4 |
| 40253471 | 校內餐飲經營實務 | On-campus catering business practice | 3 | | ● | 4 | 4 |
| 40253472 | 職場實務實習二 | Workplace Practice 2 | 3 | ● | | 5 | 400 |
| 40253473 | 創業實務(一) | Entrepreneurship Practice (I) | 3 | ● | | 4 | 4 |
| 40253474 | 創業實務(二) | Entrepreneurship Practice (II) | 3 | | ● | 4 | 4 |
| 40254406 | 校外實習(二) | Internship in the Hospitality Industry (II) | 4 | | ● | 9 | 720 |
| 40254409 | 餐旅專題(一) | Independent Study in the Hospitality Industry (I) | 4 | ● | | 4 | 4 |

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| 40254410 | 餐旅專題(二) | Independent Study in the Hospitality Industry (II) | 4 | | ● | 4 | 4 |
| 40254449 | 餐廳外場實務 | Restaurant field practice | 4 | ● | | 4 | 4 |
| 40254450 | 餐廳經營管理實務 | Restaurant Operations Management Practice | 4 | | ● | 4 | 4 |

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) 「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。
 - (2) 證照補救課程(語言證照)：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. 本系學生需取得專業認證累積點數 30 點(依本系專業認證實施要點規定辦理)。
4. 本系學生必修校外實習 9 學分；若有特殊因素無法修習校外實習經審核通過者，須修習餐旅專題(一)、餐旅專題(二)或餐廳外場實務、餐廳經營管理實務 4 學分，及另加修 5 學分本系選修課程，以滿足最低修習 9 學分之要求。
5. 修習跨領域學分學程之學生依各學分學程之規定辦理。
6. 若屬專案課程類，須經專案計畫核定後方能執行。

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. Language certification requirements of this department:
 - (1) **English Proficiency:** 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 Graduation Threshold and Guidance Regulations for Students' English Proficiency.
 - (2) **Remedial Certificate Program (Language Certificate):** Students who fail to meet the requirements may participate in the first phase (first semester of the third year) of remedial measures. Alternatively, students may take an external English proficiency test or the school's own English proficiency test in the second semester of the third year. Passing the test will be considered passing the English proficiency graduation requirement. Students who fail either of the above requirements may take the "English Proficiency Course" during the summer vacation. Passing the test will be considered passing the English proficiency graduation requirement
3. Students in this department need to obtain 30 points of professional certification (according to the implementation points of professional certification of this department).
4. Students in this department are required to complete a 9-credit off-campus internship. If special circumstances prevent them from completing an off-campus internship, they must complete 4 credits of Restaurant Special Topics I, Restaurant Special Topics II, or Restaurant Field Practice or Restaurant Operations and Management Practice, and an additional 5 credits of elective courses in this department to meet the minimum 9-credit requirement.
5. Students taking interdisciplinary credit courses should follow the regulations of each credit course.
6. If it is a project-based course, it must be approved by the project plan before it can be implemented.