

吳鳳科技大學 1 1 0 學年度日間部 四技 餐旅管理系 國際產學合作專班 課程標準表(110秋季班)

WuFeng University - Curriculum of Department of Hospitality Management for

Categori es	第一學年 First Academic Year						第二學年 Second Academic Year						第三學年 Third Academic Year						第四學年 Fourth Academic Year						小計 Totals	
	上 First Semester			下 Second semester			上 First Semester			下 Second Semester			上 First Semester			下 Second Semester			上 First Semester			下 Second Semester				
	科目 /Subject	學分 Credit	學時 Hour	科目 /Subject	學分 Credit	學時 Hour	科目 /Subject	學分 Cred it	學時 Hour	科目 /Subject	學分 Cred it	學時 Hour	科目 /Subject	學分 Credit	學時 Hour	科目 /Subject	學分 Credit	學時 Hour	科目 /Subject	學分 Credit	學時 Hour	科目 /Subject	學分 Credit	學時 Hour	學分 Credit	學時 Hour
Universi ty General Educati on Courses	基礎華語(一) /Basic Chinese(I)	5	10	基礎華語(二) /Basic Chinese(II)	3	3							實用華語(一) /Practical Chinese(I)	2	2	實用華語(二) /Practical Chinese (II)	2	2	安全教育 / Safe education	1	1	創意概論與智財權 /Introduction to creativity and intellectual property	1	1		
	臺灣的歷史與文化/ History and Culture of Taiwan	2	2															專業倫理 / Professional Ethics	1	1						
	生活華語 / Life Chinese	3	3																							
	Totals of General Education	10	15		3	3		0	0		0	0		2	2		2	2		2	2		1	1	20	25
Restricted Electives	烘焙實習製作(一) /Baking Internship(I)	4	4	烘焙實習製作(二) /Baking Internship(II)	4	4	校外實習(一) /off-campus Internship(I)	3	3	校外實習(三) / off-campus Internship(III)	3	3	食品加工實習(一) / Food Processing Internship	4	4	食品加工實習(二) / Food Processing Internship	4	4	校外實習(九) / off-campus Internship(IX)	3	3	校外實習(十一) / off-campus Internship(XI)	3	3		
	餐旅管理概論 /Introduction to Hospitality Management	2	2	*電腦實務 /Practice of Computer	2	2	校外實習(二) / off-campus Internship(II)	3	3	校外實習(四) /off-campus Internship(IV)	3	3	管理學 Management	2	2			中餐實務實習(一) / Chinese Cooking and Practice(I)	4	4	中餐實務實習(二) / Chinese Cooking and Practice(II)	4	4			
				食物營養與保健 /Food Nutrition and Health	2	2												餐飲法規 / Food and Beverage	2	2	食品安全風險評估 / Food Safety Risk Assessment	2	2			
				食品加工 / Food Processing	2	2																				
				國際禮儀 /International Etiquette	2	2																				
				餐旅安全衛生管理 / Hospitality Safety and Hygiene Management	2	2																				
	Totals for Restricted Elective Cources	6	6		14	14		6	6		6	6		6	6		4	4		9	9		9	9	60	60
Unrestricted Electives	餐旅服務 /Restaurant Hotel Service	3	3	房務作業管理實務 /Housekeeping Management and Practice	3	3	食品製程原理與應用 / Principles and applications of food processing	3	3	中式米麵食製作 / Chinese rice noodle making	3	3	校外實習(五) / off-campus Internship (V)	3	3	校外實習(七) / off-campus Internship(VII)	3	3	校外實習(十) / off-campus Internship(X)	3	3	校外實習(十二) / off-campus Internship(XII)	3	3		
	食品原料學 / Food materials	3	3	飲料調製 /Beverage Preparation	2	2	咖啡調製 / Coffee Brewing	2	2	旅館英文 / Hotel in English	2	2	校外實習(六) /off-campus Internship(VI)	3	3	校外實習(八) / off-campus Internship(VIII)	3	3	專業證照輔導(三) /Professional License Counseling	3	3	HACCP稽查實務 / HACCP Inspection Practice	2	2		
	華語輔導課 / Chinese tutoing		5	食品添加物 / Food Additives	2	2	餐飲英文會話 Hospitality English Conversation	2	2	菜單設計與規劃 / Menu Design and Planning	2	2	食品微生物快篩檢測 / Fast screening of food microorganisms	2	2	食品發酵學 /Food fermentation	2	2	消費者行為 / Consumer Behaviors	2	2	異國料理 / Exotic cuisine	3	3		
				食品微生物 / Food Microorganisms	2	2	世界飲食文化 / Dietary Culture	2	2	食品中毒 /Food poisoning	2	2	特色風味餐 / Characteristic style meals Practice	3	3	蔬果雕刻 /Fruits and vegetables sculpture	2	2	餐旅人力資源管理 /Hospitality Human Resource Management	2	2	人際關係與溝通技巧 /Interpersonal and Communication Skills	2	2		
				專業證照輔導(一) /Professional License Counseling	4	4	專業證照輔導(二) /Professional License Counseling (II)	4	4	主題餐廳設計規劃 /Theme Restaurant Design Planning	2	2	餐旅採購與成本控制 / Hospitality Purchasing Management and Cost	3	3	餐旅行銷 / Hospitality Marketing	2	2	台灣料理 / Taiwanese Cuisine	3	3	企業管理 / Business management	2	2		
																		西餐實習 /Internship of Western Food	4	4	進階烘焙實習 (二)Internship of Advanced baking (II)	4	4			
																					餐旅媒體設計 /Hospitality media design	2	2			
	Unrestricted Elective credit/hour Totals	3	3		7	7		7	7		7	7		6	6		8	8		3	3		7	7	48	48
Credits Required for Graduation	19	24		24	24		13	13		13	13		14	14		14	14		14	14		17	17	128	133	

註：

1. Academic Requirements：Student must complete at least 128 credits, which includes (1)20 credits of general edudation courses, (2)60 credits of restricted electives, and (3)48 credits of unrestricted electives

2. Senior Requirements: Communication Requirement: Student must pass TOCFL Band B (B1) level test.

本課程標準表業經111學年度第2學期第4次(112. 07. 17)餐旅管理系課程會議修訂通過；2. 111學年度第2學期第6次(112. 07. 20)數位管理學院課程會議修訂通過；3. 112學年度第1次(112. 09. 05)校課程修訂通過。

1. July 17, 2023 approved by Department of Curriculum Committee for the 4th times in the seconds semester on 2022 to the Department of Hospitality Management

2. July 20, 2023 Approved by Department of Curriculum Committee for the 6th times in the seconds Semester on 2022 to the department of Digital Management.

3. September 5, 2023 Approved by Department of curriculum committee for the first times in the first semester on 2023

本課程標準表業經112學年度第3學期第4次(113. 07. 29)餐旅管理系課程會議修訂通過；2. 113學年度第1學期第1次(113. 08. 20)數位管理學院課程會議修訂通過；3. 113學年度第1學期第2次(113. 09. 25)校課程修訂通過。

1. On July 29, 2024, students were transferred to the Department of Hotel Management with the approval of the Curriculum Committee for the third time in the second semester of 2023.

2. On August 20, 2024, it was approved by the Curriculum Department for the first time in the first semester of 2024 to enter digital management.

3. September 25, 2024, first pass of the second curriculum committee of the first semester of 2024

本課程標準表業經113學年度第1學期第2次(114. 01. 06)餐旅管理系課程會議修訂通過；2. 113學年度第1學期第5次(114. 01. 09)數位管理學院課程會議修訂通過；3. 113學年度第1學期第5次(114. 01. 15)校課程修訂通過。

1. On Jan 06, 2025, students were transferred to the Department of Hotel Management with the approval of the Curriculum Committee for the second time in the first semester of 2024.

2. On Jan 09, 2025, it was approved by the Curriculum Department for the five time in the first semester of 2024 to enter digital management.

3. On Jan 15, 2025, five time pass of the curriculum committee of the first semester of 2024