

吳鳳科技大學 112學年度日間部 四技 餐旅管理系食品安全國際學生產學合作專班課程標準表(112秋季班)

WuFeng University - Curriculum of Department of Hospitality Management for 2023 Four-Year Degree International Programs of Industry-Academia Collaboration.

| Categories | 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 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 | 科目 /Subject | 學分 Credit | 學時 Hour | 科目 /Subject | 學分 Credit | 學時 Hour | 學分 Credit | 學時 Hour |
| University General Education 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 | | | | | | | | | | | | | | |
| | 生活華語 / Life Chinese | 3 | 3 | 臺灣歷史與文化/ History and Culture of Taiwan | 3 | 3 | | | | | | | | | | | | | | | | | | | | |
| | | | | 人文素養/ Humanistic quality | 2 | 2 | | | | | | | | | | | | | | | | | | | | |
| Totals of General Education Courses | | 8 | 13 | | 8 | 8 | | 2 | 2 | | 2 | 2 | | 0 | 0 | | 0 | 0 | | 0 | 0 | | 0 | 0 | 20 | 25 |
| Restricted Electives | 食品加工實習(一) / Food Processing Internship | 4 | 4 | 食品加工實習(二) / Food Processing Internship | 4 | 4 | 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(五) / Off-campus Internship (V) | 3 | 3 | 校外實習(七) / Off-campus Internship(VII) | 3 | 3 | 校外實習(九) / Off-campus Internship(IX) | 3 | 3 | 中餐實務實習(二) / Chinese Cooking and Practice(II) | 4 | 4 | | |
| | *電腦實務 /Practice of Computer | 2 | 2 | 食物營養與保健 /Food Nutrition and Health | 2 | 2 | 管理學 / Management | 2 | 2 | 安全教育 / Safe education | 1 | 1 | 校外實習(六) /Off-campus Internship(VI) | 3 | 3 | 校外實習(八) / Off-campus Internship(VIII) | 3 | 3 | 校外實習(十) / Off-campus Internship(X) | 3 | 3 | 食品安全風險評估 / Food Safety Risk Assessment | 2 | 2 | | |
| | 餐旅管理概論 /Introduction to Hospitality Management | 2 | 2 | 國際禮儀 /International Etiquette | 2 | 2 | | | | 專業倫理 / Professional Ethics | 1 | 1 | 食品加工 / Food Processing | 2 | 2 | | | 中餐實務實習(一) / Chinese Cooking and Practice(I) | 4 | 4 | | | | | | |
| | | | | 餐旅安全衛生管理 / Hospitality Safety and Hygiene Management | 2 | 2 | | | | | | | | | | | | | | | | | | | | |
| Totals for Restricted Elective Courses | | 8 | 8 | | 10 | 10 | | 6 | 6 | | 6 | 6 | | 8 | 8 | | 6 | 6 | | 10 | 10 | | 6 | 6 | 60 | 60 |
| Unrestricted Electives | 餐旅服務 /Restaurant Hotel Service | 4 | 4 | 房務作業管理實務 /Housekeeping Management and Practice | 2 | 2 | 校外實習(一) /Off-campus Internship(I) | 3 | 3 | 校外實習(三) / Off-campus Internship(III) | 3 | 3 | 食品製程原理與應用 / Principles and applications of food processing | 2 | 2 | 中式米麵食製作 / Chinese rice noodle making | 4 | 4 | 台灣料理 / Taiwanese Cuisine | 4 | 4 | 校外實習(十一) / Off-campus Internship(XI) | 3 | 3 | | |
| | 食品原料學 / Food materials | 2 | 2 | 飲料調製 /Beverage Preparation | 2 | 2 | 校外實習(二) / Off-campus Internship(II) | 3 | 3 | 校外實習(四) /Off-campus Internship(IV) | 3 | 3 | 咖啡調製 / Coffee Brewing | 2 | 2 | 食品微生物快篩檢測 / Fast screening of food microorganisms | 2 | 2 | 專業證照輔導(三) /Professional License Counseling (III) | 4 | 4 | 校外實習(十二) / Off-campus Internship(XII) | 3 | 3 | | |
| | 食品微生物 / Food Microorganisms | 2 | 2 | 食品添加物 / Food Additives | 2 | 2 | 餐旅英文會話 / Hospitality English Conversation | 2 | 2 | 餐旅日文會話 /Japanese Conservation for Hospitality Industry | 2 | 2 | 特色風味餐 / Characteristic style meals Practice | 3 | 3 | 蔬果雕刻 /Fruits and vegetables sculpture | 2 | 2 | 消費者行為 / Consumer Behaviors | 2 | 2 | HACCP稽查實務 / HACCP Inspection Practice | 2 | 2 | | |
| | 華語輔導課 / Chinese tutoing | 5 | | 專業證照輔導(一) /Professional License Counseling | 4 | 4 | 世界飲食文化 / Dietary Culture | 2 | 2 | 菜單設計與規劃 / Menu Design and Planning | 2 | 2 | 食品中毒 /Food poisoning | 2 | 2 | 食品發酵學 /Food fermentation | 2 | 2 | 餐旅人力資源管理 /Hospitality Human Resource Management | 2 | 2 | 異國料理 / Exotic cuisine | 3 | 3 | | |
| | 進階中餐實習 (一)Advanced Chinese Cuisine Internship(I) | 4 | 4 | 進階中餐實習 (二)Internship of Advanced baking (II) | 4 | 4 | 專業證照輔導(二) /Professional License Counseling (II) | 4 | 4 | 餐旅行銷 / Hospitality Marketing | 2 | 2 | 餐旅採購與成本控制 / Hospitality Purchasing Management and Cost Control | 2 | 2 | 休閒事業管理 /Leisure Business Management | 2 | 2 | 企業管理 / Business management | 2 | 2 | 人際關係與溝通技巧 /Interpersonal and Communication Skills | 2 | 2 | | |
| | | | | | | | 進階烘焙實習 (一)Internship of Advanced baking (I) | 4 | 4 | 進階烘焙實習 (二)Internship of Advanced baking (II) | 4 | 4 | | | | | | | | | | | | | | |
| | | | | | | | | | | 特色風味餐創作 /Special flavor creation | 3 | 3 | | | | | | | | | | | | | | |
| Unrestricted Elective credits/hours to be delivered | | 4 | 4 | | 6 | 6 | | 6 | 6 | | 6 | 6 | | 6 | 6 | | 8 | 8 | | 4 | 4 | | 8 | 8 | 48 | 48 |
| credit/hour Totals | | 20 | 25 | | 24 | 24 | | 14 | 14 | | 14 | 14 | | 14 | 14 | | 14 | 14 | | 14 | 14 | | 14 | 14 | 128 | 133 |
| Credits Required for Graduation | | | | | | | | | | | | | | | | | | | | | | | | | 128 | |

註：
一、華語課根據教育部規範開設，1. 第一學年第一學期至少5學分10學時。
2 第一學年第1學期另開設不具學分輔導課至少每週5學時。
3. 第一學年第二學期結束前須取得華語能力聽力與閱讀證照A2(基礎級)。
Note: The Chinese language course is offered in accordance with the regulations formulated by the Ministry of Education:
1. In the first semester of the first academic year, at least 5 credits and 10 hours of Chinese language courses must be offered.
2. In the first semester of the first academic year, an additional non-credit counseling course in the Chinese language must be offered for at least 5 hours per week.
3. By the end of the second semester of the first academic year, students must obtain the Chinese language proficiency certificate for listening and reading at level A2 (basic level).

1. 學業要求：

學生必須完成至少128學分，其中包含通識課程20學分，必修課程60學分，選修課程48學分。
Academic Requirements: Student must complete at least 128 credits, which includes (1)20 credits of general eduation courses, (2)60 credits of restricted electives, and (3)48 credits of unrestricted electives.

2. 華語能力要求：學生必須通過華語證照考試A2(含)等級以上。
Communication Requirement:Student must pass TOCFL Band A2 (inclusive) or above 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