

中信科技大學 四年制 餐飲與健康養生系 日間部 課程規劃表(適用114學年度入學)
 CTBC University of science and technology Curriculum of Food and Health Management Department for Four-Year Bachelor's Degree Program-Day Division (Effective from Fall 2025)

科目名稱 Subject		第一學年 1st school year				第二學年 2nd school year				第三學年 3rd school year				第四學年 4th school year				
		上學期 1st semester		下學期 2nd semester		上學期 1st semester		下學期 2nd semester		上學期 1st semester		下學期 2nd semester		上學期 1st semester		下學期 2nd semester		
		學分 Credits	時數 Hours	學分 Credits	時數 Hours	學分 Credits	時數 Hours	學分 Credits	時數 Hours	學分 Credits	時數 Hours	學分 Credits	時數 Hours	學分 Credits	時數 Hours	學分 Credits	時數 Hours	
校訂課程 Stipulated Courses	通識基礎必修 Required General Education Courses	中文閱讀與表達(1)(2) Chinese Reading and Expression(1)(2)	2/ 2		2/ 2													
		服務教育與大學社會責任(1)(2) Service Education and University Social Responsibility (1)(2)	1/ 1		1/ 1													
		體育(1)(2)(3) Physical Education(1)(2)(3)	2/ 2		2/ 2		2/ 2											
		多元語言 Multilingual Learning					2/ 2											
		英文聽力與閱讀(1)(2) English Listening and Reading(1)(2)					2/ 2		2/ 2									
		小計 Subtotal	5/ 5		5/ 5		6/ 6		2/ 2		0/ 0		0/ 0		0/ 0		0/ 0	
	通識博雅必修 Required Liberal Arts Courses	健康與生活 Health and Life	2/ 2		2/ 2													
		創意思考與訓練 Creative Thinking and Training			2/ 2													
		博雅與跨域學習(1) Liberal Arts and Interdisciplinary Learning(1)					2/ 2											
		資訊與智慧生活 Information and Smart Life					2/ 2											
		生命與永續 Life and Sustainability							2/ 2	2/ 2								
		人文與社會 Humanities and Social Sciences								2/ 2								
		藝術與美感 Art and Beauty									2/ 2							
	小計 Subtotal	2/ 2		4/ 4		4/ 4		2/ 2		4/ 4		2/ 2		0/ 0		0/ 0		
	一般選修 General Elective Courses	全民國防教育軍事訓練(1)(2)(3)(4) National Defense Education and Military Training (1)(2)(3)(4)	2/ 2		2/ 2		2/ 2		2/ 2									
		博雅與跨域學習(2)(3)(4)(5) Liberal Arts and Interdisciplinary Learning(2)(3)(4)(5)							2/ 2	2/ 2	2/ 2		2/ 2		2/ 2			
		小計 Subtotal	2/ 2		2/ 2		2/ 2		4/ 4		2/ 2		2/ 2		2/ 2		0/ 0	
	院必修課程 Required College Courses	行銷管理 Marketing Management	2/ 2															
職業倫理 Employment Ethics		2/ 2																
健康生活型態 Healthy Lifestyle				2/ 2														
探索教育實務 Explore Educational Practices				2/ 2														
促銷與活動實務 Promotion and Activities Practice						2/ 2												
簡報製作與表達 Presentation and Expression						2/ 2												
創意實作 Innovations and Implementations								2/ 2										
小計 Subtotal		4/ 4		4/ 4		4/ 4		2/ 2		0/ 0		0/ 0		0/ 0		0/ 0		
專業必修課程 Professional		AI餐飲營運模擬分析 AI-Driven Simulation and Analysis of Catering Operations	2/ 2															
	餐飲衛生與安全 Hygiene and Safety of Food and Beverage	2/ 2																

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Professional Required Courses	系必修 課程 Required Department Courses	AI食材辨識與組合實作 Implementation of AI-Based Ingredient Recognition and Combination			2/ 2												
		餐飲英文AI情境訓練平台(1)(2) AI-Assisted English Training Platform for Foodservice Scenarios(1)(2)			2/ 2	2/ 2											
		實務專題(1)(2)(3)(4) Project(1)(2)(3)(4)				2/ 2	2/ 2	2/ 2	2/ 2								
		AI輔助研究資料分析 AI-Supported Research Data Analysis					2/ 2										
		智慧食品安全管制系統實務 Practice of Smart Food Safety Control Systems							2/ 2								
		人力資源管理 Human Resource Management								2/ 2							
		學期校外實習(1) Off-Campus Internship (1)												9/ n*			
		小計 Subtotal	4/ 4	4/ 4	4/ 4	4/ 4	4/ 4	4/ 4	4/ 4	4/ 4	4/ 4	9/ 0	0/ 0				
		健康實務訓練(1)(2)(3)(4)(5)(6)(7) Health Care Practical Training (1)(2)(3)(4)(5)(6)(7)	2/ 2	2/ 2	2/ 2	2/ 2	2/ 2	2/ 2	2/ 2					2/ 2			
		校內實習技術應用(1)(2)(3)(4)(5)(6)(7) On-Campus Practice(1)(2)(3)(4)(5)(6)(7)	2/ 2	2/ 2	2/ 2	2/ 2	2/ 2	2/ 2	2/ 2					2/ 2			
		食物質地與咀嚼促進 Food Texture Modification and Chewing Enhancement	2/ 2														
		食物製備實務 Food Preparation Practice	4/ 4														
		健康飲品與冰品調製 Healthy drinks and ice preparations	2/ 2														
		餐飲採購學 Purchase for Food and Beverage	2/ 2														
		高齡口腔健康管理 Oral Health Management for the Elderly		2/ 2													
		烘焙實作與應用 Baking Practice and Application		4/ 4													
		餐飲服務與實習 Service of Catering Industry		2/ 2													
		綠色餐廳與健康飲食管理 Green Restaurant and Healthy Diet Management		2/ 2													
		高齡口腔肌能增進與照護 Oral Motor Function Improvement and Care for Older Adults			2/ 2												
		養生保健飲料實務與管理 Practice and Management of Functional Health Beverages			2/ 2												
		餐飲成本控制與財務分析 Food and Beverage Cost Control and Financial Analysis			2/ 2												
		營養學概論 Introduction to Nutrition			2/ 2												
		綠色產品開發與菜單設計 Green Product Development and Menu			4/ 4												

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系專業選修課程 Professional Elective Courses	樂齡養生保健飲食 Healthy Diet Planning for Active Aging					4/ 4										
	健康產業管理與行銷 Health Industry Management and Marketing					2/ 2										
	高齡咀嚼健康餐飲開發(1)(2)(3) Development of Chewing-friendly Meals for the Elderly(1)(2)(3)							2/ 2		2/ 2		2/ 2				
	感官品評與分析與AI數據應用分析 Sensory Evaluation and AI-Based Data Analysis							2/ 2								
	團體膳食設計 Group Meal Planning and Design							4/ 4								
	餐飲公關技巧與危機處理 Public Relations and Crisis Management of Food & Beverages							2/ 2								
	養生藥膳療學 Traditional Medicinal Cuisine and Health Preservation							4/ 4								
	健康餐飲產品設計與營養分析 Design and Nutritional Analysis of Healthy Meal Products							2/ 2								
	購物行為解析 Consumer Behavior							2/ 2								
	養生福祉事業經營管理 Management of Wellness-Oriented Enterprises									2/ 2						
	巧克力創意產品AI設計應用 Chocolate creative product design									4/ 4						
	AI服務績效與監督分析 Analysis of AI Service Performance and Monitoring									2/ 2						
	食農養生膳食 Food and Agriculture Health Meals									4/ 4						
	高齡產業創新創意與實作 Analysis of AI Service Performance and Monitoring									2/ 2						
	營養學 Nutrition									2/ 2						
	顧客互動經營 Introduction of Customer Relation Management										2/ 2					
	AI健康養生點心設計 AI-Assisted Healthy Snack Design									4/ 4						
	餐飲智財權整合與應用 Application and Integration of Intellectual Property in Catering									2/ 2						
	食品與健康風險評估管理 Food and Health Risk Assessment and Management									2/ 2						
	智慧化銀髮餐飲產品設計與實作 Smart Meal Product Design and Practice for the Elderly									4/ 4						
	樂齡學習實務 Practice of Active Aging Learning									2/ 2						
	學期校外實習(2) Off-Campus Internship (2)															9/ n*
	網路行銷及社群經營 Internet Marketing and Community															2/ 2

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高齡友善環境AI設計應用 AI Design Application for Age-Friendly Environment																2/ 2
銀髮族健康飲食 Eating Healthy for Seniors																4/ 4
小 計 Subtotal	14/ 14		14/ 14		22/ 22		22/ 22		22/ 22		22/ 22		0/ 0		21/ 12	
擬開最低選修學分 Proposed Minimum Elective Credits	合 計 Total		4/ 4	4/ 4	6/ 6	6/ 6	8/ 8	9/ 9	0/ 0	9/ 9						

114年 月 日 校課程發展委員會會議通過 Amended Date : 2025-00-00

備註
Note

一、畢業總學分至少128學分：
The total number of credits completed to be eligible to graduate shall not be less than 128 credits.

1.校訂必修36學分(含通識基礎必修18學分、通識博雅必修18學分)。
The stipulated compulsory credits shall be 36 credits.(18 credits for required general education courses, and 18 credits for required liberal arts courses.)

2.專業必修46學分(院必修14學分、系必修33學分)。
The professional compulsory credits shall be 46 credits.(14 credits for required college courses, and 33 credits for required department courses.)

3.系專業選修至少33學分。
The professional elective credits shall be not less than 33 credits.

4.跨系選修至多12學分。
The number of inter-department elective credits shall be up to 12 credits.

※「微學分課程」最多採計12學分。
The number of 'Micro-Credit Courses' credits shall be up to 12credits.

二、畢業門檻 Graduation Threshold：
1.學生於修業年限內，應修畢「校訂必修」、「專業必修」、「系專業選修」、「跨系選修」共計128學分。
Students are required to complete a total of 128 credits of " Stipulated Compulsory Course", "Professional Compulsory Course", "Department Professional Elective Course", and "Inter-College Elective Courses " within their academic years.

2.系專業能力門檻(依中信科技大學餐飲與健康養生系畢業門檻實施要點辦理)。
Department Professional Threshold (CTBC University of Technology Regulations of Graduation Threshold of Food and Health Management Department).

3.英文能力門檻(依中信科技大學輔導學生取得英檢證照實施辦法辦理)。
English Proficiency Threshold (Far East University Regulations of Tutoring Students to Get English Proficiency Certificates)

三、校訂課程 Stipulated Courses：
1.校訂課程不須依先後順序修課，不得互抵者，包括「中文閱讀與表達(1)(2)、英文聽力與閱讀(1)(2)、體育(1)(2)(3)」課程。
Stipulated courses are not required to be taken in sequence and the credits shall not be mutually transferred, including 「Chinese Reading and Expression(1)(2), English listening and reading (1)(2), and physical education (1)(2)(3)」 courses.

2.校訂課程不須依先後順序修課，得互抵者，包括「服務教育與大學社會責任(1)(2)」、「博雅與跨域學習(1)(2)(3)(4)(5)」課程。
Stipulated courses are not required to be taken in sequence and those that may be mutually complemented by each other may be only "Service Education and University Social Responsibility (1) (2)" and "Liberal Arts and Interdisciplinary Learning (1)(2)(3)(4)(5)".

3.校訂課程不須依先後順序修課，包括「全民國防教育軍事訓練(1)(2)(3)(4)」課程。
Stipulated courses are not required to be taken in sequence, including National Defense Education (1)(2)(3)(4).

四、專業課程 Professional Courses：
1.「實務專題(1)(2)(3)(4)」課程應依先後順序修課，得互抵。
Project(1)(2)(3)(4) shall be taken in sequence and may complement each other.

2.「校內實習(1)(2)(3)」課程應依先後順序修課，得互抵。
On-Campus Practice(1)(2)(3)shall be taken in sequence and may complement each other.

3.校外實習 n*=1學分*80小時
Off-Campus Internship n*= 1 credit *80 hours

4.「健康實務訓練(1)(2)(3)(4)(5)(6)(7)」課程不需依先後順序修課，得互抵。
Health Care Practical Training (1)(2)(3)(4)(5)(6)(7)may be taken in a non-sequential order and may complement each other.

5.「校內實習技術應用(1)(2)(3)(4)(5)(6)(7)」課程不需依先後順序修課，得互抵。
On-Campus Practice(1)(2)(3)(4)(5)(6)(7) may be taken in a non-sequential order and may complement each other.