

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 產學攜手僑生專班)
 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)

		第一學年				第二學年				第三學年				第四學年					
		1st school year				2nd school year				3rd school year				4th school year					
		上學期		下學期		上學期		下學期		上學期		下學期		上學期		下學期			
		1st semester		2nd semester		1st semester		2nd semester		1st semester		2nd semester		1st semester		2nd semester			
學分		時數		學分		時數		學分		時數		學分		時數		學分		時數	
Credits		Hours		Credits		Hours		Credits		Hours		Credits		Hours		Credits		Hours	
校訂必修 課程 Stipulated Required Course	華語溝通與表達(1)(2)(3) Chinese Communication Skills(1)(2)(3)	2/ 2	2/ 2	2/ 2															
	華語閱讀與寫作(1)(2)(3) Chinese Reading and Composition(1)(2)(3)	2/ 2	2/ 2	2/ 2															
	體育(1)(2)(3)(4) Physical Education(1)(2)(3)(4)	2/ 2	2/ 2	2/ 2	2/ 2														
	台灣歷史與文化 Taiwan history and culture	2/ 2																	
	華語文能力檢定輔導 Chinese ability certificate			3/ 3															
	進階華語聽力與閱讀 Advanced Chinese Listening and Reading							3/ 3											
	小計 Subtotal	8/ 8	6/ 6	9/ 9	2/ 2	3/ 3	0/ 0	0/ 0	0/ 0										
	基礎課程	餐飲管理 Food & Beverage Management	2/ 2																
餐飲衛生與安全 Hygiene and Safety of Food and		2/ 2																	
國際禮儀 International Etiquette		2/ 2																	
校外實習(1)(2)(3)(4) Off-Campus Internship(1)(2)(3)(4)		4/ 4	4/ 4	4/ 4	4/ 4														
食物學原理 Food Preparation Theory			2/ 2																
職業倫理 Employment Ethics			2/ 2																
食品安全管制系統實務 Practice of HACCP			2/ 2																
餐飲英文(1)(2) Food and Beverage English(1)(2)			2/ 2	2/ 2															
營養學 Nutrition				2/ 2															
溝通技巧 Communication Skills				2/ 2															
消費者行為 Consumer Behavior					3/ 3														
研究方法 Research Method						2/ 2													
創業管理 Entrepreneurship Management													2/ 2						
人力資源管理 Human Resource Management													3/ 3						
門市營運管理 Store Operation Management																	2/ 2		
服務品質管理 Service Quality Management																		3/ 3	
小計 Subtotal		10/ 10	12/ 12	10/ 10	7/ 7	2/ 2	0/ 0	5/ 5	5/ 5										
		18/ 18	18/ 18	19/ 19	9/ 9	5/ 5	0/ 0	5/ 5	5/ 5										
	世界餐飲文化 Global Dining Culture	2/ 2																	
	中餐烹調與實習 Practice of Chinese Cuisine	3/ 3																	
	咖啡學 Coffeology	2/ 2																	
	捏塑造型藝術 Art of Food Kneading and Modeling	2/ 2																	
	餐飲服務與實習 Service of Catering Industry	2/ 2																	
	西餐烹調與實習 Practice of Western Cuisine		3/ 3																

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	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
烘焙學與實習 Baking and 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										
門市服務管理 Store Services Management					2	2										
綠色產品開發與菜單設計 Green Product Development and Menu Design					2	2										
蛋糕製作 Cake Making					4	4										
低糖產品設計 Low Sugar Product Design					3	3										
日語聽說會話(1)(2)(3) Japanese Conversation(1)(2)(3)					2	2	2	2	2	2						
餐飲英文(3) Food and Beverage English(3)							2	2								
餐飲資訊管理與實習 Information Management of Food & Beverage and Practice							2	2								
餐飲文獻導讀與專題應用 Catering Literature Reading and Topic							2	2								
感官品評與分析 Sensory Evaluation and Analysis							2	2								
宴會茶點製作 Banquet Refreshment Making							3	3								
食農養生膳食 Food and Agriculture Health Meals							3	3								
餐飲成本控制與財務分析 Food and Beverage Cost Control and Financial Analysis									2	2						
餐飲公關技巧與危機處理 Public Relations and Crisis Management of Food & Beverages									2	2						
顧客關係管理 Customer Relationship Management									2	2						
進階餐飲英文 Advanced Food and Beverage English									2	2						
校外實習(5)(6)(7)(8) Off-Campus Internship(5)(6)(7)(8)									4	4	4	4	4	4	4	4
餐飲日文 Food and Beverage Japanese										2	2					
巧克力創意產品設計 Chocolate creative product design										3	3					
餐飲智財權整合與應用 Integration and Application of Catering Intellectual Property										2	2					
網路行銷及社群經營 Internet Marketing and Community Management													2	2		
綠色餐廳與健康飲食管理 Green Restaurant and Healthy Diet Management													2	2		
增肌減脂健康運動餐盤 Healthy and Exercise Eating plate for Muscle Gain and Fat Loss													3	3		
餐飲服務業督導 Supervision of Food & Beverage															2	2

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	學分	時數	學分	時數	學分	時數	學分	時數	學分	時數	學分	時數	學分	時數	學分	時數
	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours	Credits	Hours
美食節活動規劃與行銷 Food Festival Planning and Marketing																2/ 2
餐飲業經營分析 Analysis of Food and Beverage Management																2/ 2
連鎖餐飲業管理 Chain Restaurant Management																2/ 2
宴會料理實務 Feast Cuisine																2/ 2
葡萄酒認識與品評 Understanding and Tasting of Wine																2/ 2
銀髮族健康飲食 Eating Healthy for Seniors																3/ 3
小 計 Subtotal	11/ 11		9/ 9		15/ 15		16/ 16		14/ 14		11/ 11		11/ 11		19/ 19	
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

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28學分

The stipulated compulsory credits shall be 28 credits.

2.基礎課程55學分。

The professional compulsory credits shall be 46 credits.(14 credits for required college courses, and 55 credits for required department courses.)

※「微學分課程」最多採計12學分。

The number of 'Micro-Credit Courses' credits shall be up to 12 credits.

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.