

中信科技大學 四年制 餐飲管理系 日間部 日料組 課程規劃表(適用113學年度入學)
 CTBC University of Technology Curriculum of Food and Beverage Management-Japanese Cuisine Department
 for Four-Year Bachelor's Degree Program -Day Division (Effective from Fall 2024)

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		上學期 1st semester		下學期 2nd		上學期 1st semester		下學期 2nd		上學期 1st semester		下學期 2nd		
		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														
		英文聽力與閱讀(1)(2) English Listening and Reading(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													
		小 計 Subtotal	7/ 7	7/ 7	4/ 4	0/ 0	0/ 0	0/ 0	0/ 0	0/ 0	0/ 0	0/ 0	0/ 0	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 Aesthetics									2/ 2								
	小 計 Subtotal	2/ 2	4/ 4	4/ 4	2/ 2	4/ 4	2/ 2	4/ 4	2/ 2	0/ 0	0/ 0	0/ 0	0/ 0	0/ 0	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	2/ 2	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	2/ 2	2/ 2	2/ 2	2/ 2	2/ 2	2/ 2	2/ 2	2/ 2	
	專業必修 課程 Professional Required Courses	院必修 課程 Required College Courses	行銷管理 Marketing Management	2/ 2														
			職業倫理 Professional 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	0/ 0	0/ 0	0/ 0	0/ 0	0/ 0	0/ 0	0/ 0	
餐飲衛生與安全 Hygiene and Safety of Food and			2/ 2															

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系必修 課程 Required Department Courses	日文語(1)(2) Japanese coveration(1)(2)	2/	2/														
	食品安全管制系統實務 Practice of HACCP			2/	2/												
	餐飲採購學 Purchase for Food and Beverage					2/	2/										
	校內實習(1)(2)(3) On-Campus Practice(1)(2)(3)			2/	2/	2/	2/										
	實務專題(1)(2)(3)(4) Project(1)(2)(3)(4)					2/	2/	2/	2/								
	學期校外實習(1) Off-Campus Internship (1)													8/	n*		
	小計 Subtotal	4/	4/	6/	6/	6/	6/	4/	4/	2/	2/	2/	2/	8/	0/	0/	
	系專業選修課程 Professional Elective Courses	日本職場應對禮儀 Japanese Workplace Basic Etiquette	2/	2/													
日式料理技術 Japanese Cuisine Technique	4/	4/															
健康飲品與冰品調製 Healthy drinks and ice preparations	2/	2/															
捏塑造型藝術 Art of Food Kneading and Modeling	2/	2/															
管理學 Management	2/	2/															
進階中餐烹調與實習 Advanced Chinese Cooking and Practice			4/	4/													
食物學原理 Food Preparation Theory			2/	2/													
茶藝與茶道 Tea Art and Tea Ceremony			2/	2/													
基礎會計學 Basic Accounting			2/	2/													
綠色產品開發與菜單設計 Green Product Development and Menu Design					2/	2/											
進階西餐烹調與實習 Advanced Practice of Western Cuisine					4/	4/											
烘焙學與實習 Baking and Practice					4/	4/											
網紅行銷 Internet Celebrity Marketing					2/	2/											
財務管理 Financial Management					2/	2/											
日語聽說會話(1)(2) Japanese Conversation(1)(2)					2/	2/	2/	2/									
蛋糕製作 Cake Making							4/	4/									
食農養生膳食 Food and Agriculture Health Meals							2/	2/									
鐵板燒料理 Teppanyak							4/	4/									
健康促進實務應用 Health Promotion Practicum Application							2/	2/									
購物行為解析 Consumer Behavior							2/	2/									

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	學分 Credits	時數 Hours	學分 Credits	時數 Hours												
宴會茶點製作 Banquet Refreshment Making										4/ 4						
增肌減脂健康運動餐盤 Healthy and Exercise Eating plate for Muscle Gain and Fat Loss										2/ 2						
網路行銷及社群經營 Internet Marketing and Community Management										2/ 2						
顧客互動經營 Introduction of Customer Relation Management										2/ 2						
日本和菓子 Japanese Wagashi											4/ 4					
地中海飲食 Mediterranean diet											2/ 2					
歐式麵包 European Bread											4/ 4					
養生飲食與實務 Regimen Diet											2/ 2					
學期校外實習(2) Off-Campus Internship (2)															8/ n*	
綠色餐廳與健康飲食管理 Green Restaurant and Healthy Diet Management															2/ 2	
美食節活動規劃與行銷 Food Festival Planning and Marketing															2/ 2	
宴會料理實務 Feast Cuisine															2/ 2	
銀髮族健康飲食 Eating Healthy for Seniors															4/ 4	
健康實務訓練(健康飲品實務) Health Care Practical Training (Healthy Beverage Practice)	2/ 2															
健康實務訓練(健康餐點實務) Health Care Practical Training (Healthy Meal Practice)				2/ 2												
健康實務訓練(健康烘焙實務) Health Care Practical Training (Healthy Baking Practice)						2/ 2										
健康實務訓練(健康養生實務) Health Care Practical Training (Healthy Wellness Practice)								2/ 2								
小 計 Subtotal	14/ 14		12/ 12		18/ 18		18/ 18		10/ 10		12/ 12		0/ 0		18/ 10	
擬開最低選修學分 Proposed Minimum Elective Credits	合 計 Total		4/ 4		2/ 2		4/ 4		8/ 8		8/ 8		10/ 10		0/ 0	10/ 10

113年07月30日 校課程發展委員會會議通過 Amended Date : 2024-07-30

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備註 Note	<p>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.</p> <p>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.)</p> <p>2.專業必修46學分(院必修14學分、系必修32學分)。 The professional compulsory credits shall be 46 credits.(14 credits for required college courses, and 32 credits for required department courses.)</p> <p>3.系專業選修至少34學分。 The professional elective credits shall be not less than 34 credits.</p> <p>4.跨系選修至多12學分。 The number of inter-department elective credits shall be up to 12 credits.</p> <p>※「微學分課程」最多採計12學分。 The number of 'Micro-Credit Courses' credits shall be up to 12credits.</p> <p>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.</p> <p>2.系專業能力門檻(中信科技大學餐飲管理系專業核心能力畢業門檻實施要點辦理)。 Department Professional Threshold (CTBC University of Technology Regulations of Graduation Threshold of Food and Beverage Management Department)</p> <p>3.英文能力門檻(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 (CTBC University of Technology Regulations of Tutoring Students to Get English Proficiency Certificates)</p> <p>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.</p> <p>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 the credits shall be mutually transferred, including "Service Education and University Social Responsibility (1) (2)" and "Liberal Arts and Interdisciplinary Learning (1)(2)(3)(4)(5)".</p> <p>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).</p> <p>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.</p> <p>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.</p> <p>3.校外實習n*=1學分*80小時 Off-Campus Internship n*= 1 credit *80 hours</p>															