

中信科技大學 四年制 餐飲管理系 進修部 課程規劃表(適用113學年度入學)
 CTBC University of Technology Curriculum of Food and Beverage Management Department
 for Four-Year Bachelor's Degree Program -Night 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 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												
		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
	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	0/	0	0/	0
	一般 選修 General Elective Courses	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	0/	0	0/	0	0/	0	2/	2	2/	2	2/	2	2/	2	0/	0
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
		餐飲管理 Food & Beverage Management	2/	2														
		餐飲衛生與安全 Hygiene and Safety of Food and Beverage	2/	2														
		食物學原理 Food Preparation Theory			2/	2												

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系必修 課程 Required Department Courses		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											
		實務專題(1)(2)(3)(4) Project(1)(2)(3)(4)					2/ 2	2/ 2	2/ 2	2/ 2								
		人力資源管理 Human Resource Management						2/ 2										
		綠色餐廳與健康飲食管理 Green Restaurant and Healthy Diet Management						2/ 2										
		健康促進實務應用 Health Promotion Practicum Application						2/ 2										
		創業管理 Entrepreneurship Management													2/ 2			
		門市營運管理 Store Operation Management															2/ 2	
		小 計 Subtotal	4/ 4		6/ 6		6/ 6		8/ 8		2/ 2		2/ 2		2/ 2		2/ 2	
系專業選修課程 Professional Elective Courses		中餐烹調與實習 Practice of Chinese Cuisine	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															
		餐飲服務與實習 Service of Catering Industry	2/ 2															
		西餐烹調與實習 Practice of Western Cuisine			4/ 4													
		餐飲採購學 Purchase for Food and Beverage			2/ 2													
		烘焙學與實習 Baking and Practice					4/ 4											
		低糖產品設計 Low Sugar Product Design					2/ 2											
		網紅行銷 Internet Celebrity Marketing					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										
		門市服務管理 Store Services Management								2/ 2								
		食農養生膳食 Food and Agriculture Health Meals								2/ 2								
		餐飲公關技巧與危機處理 Public Relations and Crisis Management of Food & Beverages								2/ 2								
		宴會茶點製作 Banquet Refreshment Making								4/ 4								
		創業管理 Entrepreneurship Management										2/ 2						

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	歐式麵包 European Bread											4/ 4					
	餐飲服務業督導 Supervision of Food & Beverage Industry											2/ 2					
	網路行銷及社群經營 Internet Marketing and Community Management											2/ 2					
	巧克力創意產品設計 Chocolate creative product design													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			
	綠色產品開發與菜單設計 Green Product Development and Menu Design													2/ 2			
	餐飲業經營分析 Analysis of Food and Beverage															2/ 2	
	連鎖餐飲業管理 Chain Restaurant Management															2/ 2	
	宴會料理實務 Feast Cuisine															2/ 2	
	銀髮族健康飲食 Eating Healthy for Seniors															2/ 2	
	健康實務訓練(健康飲品實務) Health Care Practical Training	2/ 2															
	健康實務訓練(健康餐點實務) Health Care Practical Training			2/ 2													
	健康實務訓練(健康烘焙實務) Health Care Practical Training					2/ 2											
	健康實務訓練(健康養生實務) Health Care Practical Training							2/ 2									
	小 計 Subtotal	12/ 12		8/ 8		12/ 12		8/ 8		10/ 10		10/ 10		8/ 8		8/ 8	
擬開最低選修學分 Proposed Minimum Elective Credits	合 計 Total	2/ 2		2/ 2		2/ 2		4/ 4		10/ 10		10/ 10		8/ 8		8/ 8	
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

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32學分)。
 The professional compulsory credits shall be 46 credits.(14 credits for required college courses, and 32 credits for required department courses.)
 3.系專業選修至少34學分。
 The professional elective credits shall be not less than 34 credits.
 4.跨系選修至多12學分。
 The number of inter-department elective credits shall be not less than 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.
 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 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)".
 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) shall be taken in sequence and may complement each other.
 2.在學期間需通過勞委會專業證照丙級(或其他系上認可之證照)，至少一張。
 Students are required to get at least one Level C Certified Technician's Certificate from The Council of Labor Affairs Executive Yuan within their academic years.