

中信科技大學 四年制 餐飲與健康養生系 進修部 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-Night 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
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
		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							
	通識博雅必修 Required Liberal Arts Courses	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	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		
	小計 Subtotal	0/ 0	0/ 0	0/ 0	2/ 2	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 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	
	專業必修課程	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							
國際禮儀 International Etiquette		2/ 2								

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Professional Required Courses	系必修 課程 Required Department Courses	餐飲採購學 Purchase for Food and Beverage		2/ 2													
		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								
		營養學 Nutrition				2/ 2											
		AI輔助研究資料分析 AI-Supported Research Data Analysis					2/ 2										
		服務品質管理 Service Quality Management					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						
		小計 Subtotal	6/ 6	6/ 6	6/ 6	6/ 6	6/ 6	4/ 4	4/ 4	0/ 0	0/ 0						
				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														
		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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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						
顧客互動經營 Introduction of Customer Relation											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				
門市服務管理 Store Services Management													2	2		

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歐式麵包 European Bread														4	4	
宴會料理實務 Feast Cuisine														2	2	
溝通技巧 Communication Skills														2	2	
消費者行為 Consumer Behavior														2	2	
創業管理 Entrepreneurship Management																2
連鎖餐飲管理 Chain Restaurant Management																2
網路行銷及社群經營 Internet Marketing and Community																2
高齡友善環境AI設計應用 AI Design Application for Age-Friendly Environment																2
銀髮族健康飲食 Eating Healthy for Seniors																4
小計 Subtotal	8	8	10	10	18	18	18	18	16	16	18	18	12	12	12	12
擬開最低選修學分 Proposed Minimum Elective Credits	合計 Total		2	2	2	2	6	6	8	8	10	10	8	8	8	8

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.

備註

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Note	<p>三、校訂課程 Stipulated Courses：</p> <p>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 「xxxxxx(1)(2), English listening and reading (1)(2), and physical education (1)(2)(3)」 courses.</p> <p>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 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)".</p> <p>四、專業課程 Professional Courses：</p> <p>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.</p> <p>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.</p>															