

吳鳳科技大學 日間部 餐旅管理與餐飲安全研究所 課程表 (112學年度入學學生適用) 業經111.2-6(112.06.29)系務會議、111.2-4(112.07.17)系課程委員會議通過  
 Wu Feng University of Science and Technology Daytime Department Institute of Hospitality Management and Catering Safety Course Schedule (Draft) (Applicable to students admitted in the 112th academic year)  
 Passed by the Department Affairs Meeting 111.2-6 (2023.06.29) and the Department Curriculum Committee Meeting 111.2-4 (2023.07.17)

科目類別 (Categories of Courses)	第一學年(First Academic Year)						第二學年(Second Academic Year)						小計 subtotal		
	上(First Semester)			下(Second Semester)			上(First Semester)			下(Second Semester)			學分 Credit	時數 Hour	
	科目 Course Title	學分 Credit	時數 Hour	科目 Course Title	學分 Credit	時數 Hour	科目 Course Title	學分 Credit	時數 Hour	科目 Course Title	學分 Credit	時數 Hour			
專業與共同必修 Common majors and compulsory courses	專題討論(一)/Seminar (一)	1	2	專題討論(二)/Seminar (二)	1	2	畢業論文或技術報告(一)/graduation desstation and technology report(I)	3	3	畢業論文或技術報告(二)/graduation desstation and technology report(II)	3	3			
	研究方法/Research Methods	2	2	統計分析技術(一)/Statistical Techniques	2	2	統計分析技術(二)/Statistical Techniques	3	3						
	餐旅管理與餐飲安全特論/Special Topic on Hospitality Management and Food Safety	3	3												
	小計	6	7		3	4		6	6		3	3	18	20	
	必修小計	6	7		3	4		6	6		3	3	18	20	
專業選修 Professional electives	餐旅管理組 Hospitality Management Group	餐飲管理研究/Catering Management Research	3	3	質性研究/Qualitative Research	3	3	世界飲食文化研究/Study of World food culture	3	3	顧客關係管理研究/Customer relationship management research	3	3		
		旅館管理研究/Hotel Management Studies	3	3	餐旅人力資源管理研究/Human Resource of Hospitality Management	3	3	餐旅財務管理研究/Research on hotel financial management	3	3	餐旅策略管理研究/Hospitality strategic management research	3	3		
					餐旅服務業品質管理研究/Research on quality management in catering and hotel service industry	3	3	餐旅資訊管理研究/Research on hotel and hotel information management	3	3	餐旅行銷管理研究/Research on catering marketing management	3	3		
	餐飲安全組 Catering Safety Group	餐飲安全技術研究/hospitaliarty safty techology research	3	3	食品安全風險評估與管理/Food safety risk assessment and managemen	3	3	餐飲衛生安全檢驗實務/Catering hygiene and safety inspection practice	3	3	養生餐飲研究/Study on Healthful Food and Beverage	3	3		
		餐飲添加物特論/Rearch of the Safety Control in Food & Beverage	3	3	餐飲業食品安全管制系統研究/Rearch of the Safety Control in Food & Beverage	3	3	綠色餐飲研究/Green catering research	3	3	餐旅專案管理研究/Research on hotel project management	3	3		
		該學期至少需選修學分/學時	3	3		6	6		3	3		6	6	18	18
<b>該學期預計開課學分/學時</b>		<b>9</b>	<b>10</b>		<b>9</b>	<b>10</b>		<b>9</b>	<b>9</b>		<b>9</b>	<b>9</b>	<b>36</b>	<b>38</b>	

備註 / Notes :

一、畢業學分/ Graduate credits :

本所碩士班學生應取得至少 36 學分 (含 專業與共同必修: 18學分, 專業選修: 18 學分) 以上方可畢業。  
 Students in our master's program should obtain at least 36 credits (including majors and common compulsory courses: 18 credits, major electives: 18 credits) before may graduate

二、領域分類: 餐旅管理組與餐飲安全組兩大主軸  
 Field classification include two main axes: catering and hotel management group and catering safety group

三、同領域各選修科目得視產業趨勢與人力需求調整。  
 Elective subjects of the same field may be adjusted based on industry trends and manpower needs.

四、訂(修)定歷程/ modification process :

- 112年07月17日 餐旅管理系111學年度第2學期第4次系課程委員會通過
- 112年07月20日 數位管理學院111學年度第2學期第6次課程委員會通過
- 112年09月05日 112學年度第1學期第 1 次校課程委員會通過。
1. July 17, 2023 approved by Department of Curriculum Committee for the 4th times in the seconds semester on 2022 to the Department of Hospitality Management
2. July 20, 2023 Approved by Department of Curriculum Committee for the 6th times in the seconds Semester on 2022 to the department of Digital Management.
3. September 5, 2023 Approved by Department of curriculum committee for the first times in the first semester on 2023