

吳鳳科技大學 日間部四技 餐旅管理系課程表 (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)系課程委員會通過
The Curriculum Framework for the Four-Year Bachelor Program of Hospitality Management for at WuFeng University for the 112 Academic Year

科目類別 (Categories of Courses)	第一學年(First Academic Year)						第二學年(Second Academic Year)						第三學年(Third Academic Year)						第四學年(Fourth Academic Year)						小計 subtotal																											
	上(First Semester)			下(Second Semester)			上(First Semester)			下(Second Semester)			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	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																												
基本素養 (Basic Literacy)	英文(一)/English(I)	3	3	英文(二)/English(II)	3	3	安全教育/Safety Education	1	1																																											
	文學賞析與寫作 /Appreciation & Composition of Chinese Literature	2	2	華文能力表達/The ability of Expression in Chinese Language	2	2	專業倫理 /Professional Ethics	1	1																																											
	體育(一)/Physical Education(I)	2	2	體育(二)/Physical Education(II)	2	2	創意概論與智財權 /Introduction to Originality and IPR	1	1																																											
				勞作教育/Labor Education	1	1																																														
小計/subtotal	7	7	8	8	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	18	18																											
公民素養 (Civic Literacy)					公民素養(一)/Civic Literacy(I)	2	2	公民素養(二)/Civic Literacy(II)	2	2																																										
	小計/subtotal	0	0	0	0	2	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	4	4																										
院共同必修 (Courses Required by the College)	*電腦實務/Computer Practice	3	3			管理學/Management	3	3																																												
	小計/subtotal	3	3	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6	6																										
系專業必修 (Courses required by the department)	餐旅管理概論 /Introduction to Hospitality Management	2	2	食物營養與健康 /Food Nutrition and Health	2	2	餐旅英文會話 /Hospitality English Conversation	2	2	餐旅媒體設計 /Hospitality media design	2	2	餐旅數位行銷管理 /Hospitality Digital Marketing Management	2	2	校外實習(一)/In-school Practical Training	3	3	校外實習(四)/External Internship(IV)	3	3	專題製作/Case Study	2	2																												
				餐旅安全衛生管理 /Hospitality Health and Safety Management	2	2	國際禮儀 /International Etiquette	2	2	校內實習(一)/On-campus practical internship (I)	1	1	校內實習(二)/Advanced In-school Practical Training II	1	1	校外實習(二)/Advanced In-school Practical Training II	3	3	校外實習(五)/External Internship(V)	3	3																															
													餐旅採購與成本控制 /Hospitality Purchasing Management and Cost Control	2	2	校外實習(三)/External Internship(III)	3	3	校外實習(六)/External Internship(VI)	3	3																															
	小計/subtotal	2	2	4	4	4	4	3	3	5	5	9	9	9	9	9	9	9	9	9	2	2	2	2	38	38																										
必修小計/Subtotal, Compulsory																										12	12	12	12	9	9	8	8	5	5	9	9	9	9	9	9	9	9	9	2	2	2	2	66	66		
選修 (Elective Courses)	烘焙學Introduction of Baking	2	2	房務作業管理實務 /Housekeeping Management and Practice	2	2	食品作業場所病媒防治管理 /Management of vector control in food workplaces	2	2	旅館英文/hotel management	2	2	餐旅日文會話 /Hospitality Japanese Conversation	2	2	伴手禮製作 /souvenir fabrication	3	3	無國界料理 /cooking without borders	3	3	消費者行為 /Consumer Behaviors	2	2																												
	餐飲服務技術與實務 /Food Service Technology and Practice	2	2	菜單設計與規劃 /Menu Design and Planning	2	2	世界飲食文化/Food and Culture	2	2	服務業品質管理 /Service industry quality control	2	2	職場創業實務 /Workplace Entrepreneurship Practice	2	2	地方特色餐飲設計 /Locality features and catering design	3	3	餐旅個案研討 /Culinary Arts case discuss	3	3	主題餐廳設計規劃 /Theme Restaurant Design Planning	2	2																												
	蔬果雕刻與裝飾 /ruits and vegetables sculpture and dish decoration	2	2	飲料管理與實務 /Theory and practice of Beverage Management	2	2	咖啡調製/Coffee making and brewing	2	2	餐旅人力資源管理 /Hospitality Human Resource and Training	2	2	民宿經營與管理 /Bed and Breakfast management and practice	2	2	巧克力製作實務 /chocolate making practice	3	3	餐旅創業管理與實務 /catering enterprising management and practice	3	3	海外參訪 /Overseas Field Trip	2	2																												
	食材認識/Food awareness	2	2	行動裝置APP設計與製作/mobile device application design and make	2	2	休閒事業管理 /Leisure and Recreation Management	2	2	HACCP稽查實務 /HACCP Inspection Practice	2	2	餐旅實務規劃 /Hospitality planning and practice	2	2	餐旅業領導與管理 /Hospitality Leadership and Management	2	2	統計學 /Statistics	2	2	餐旅管理實務 /Supervision in the Hospitality Industry	2	2																												
													餐旅業法規 /Hospitality Regulation and Law	2	2	餐旅財務管理 /Hospitality Financial Management	2	2	客務作業管理實務 /Hospitality Financial Management	2	2																															
	烘焙實習製作(一)/Baking Internship	4	4	烘焙實習製作(二)/Baking Internship	4	4	進階烘焙實習(一)/Internship of Advanced baking (I)	4	4	進階烘焙實習(二)/Internship of Advanced baking (II)	4	4	蛋糕裝飾/Cake decoration	4	4	形象與溝通技巧/Image and Communication Skills	2	2	旅館設備與維護實務 /Hotel equipment and maintenance practices	2	2	法式小點伴手禮 /French cuisine souvenirs	3	3																												
	中餐實習(一)/Chinese food Internship(I)	4	4	中餐實習(二)/Chinese food Internship(II)	4	4	進階中餐實習(一)/Advanced Chinese Cuisine Internship(I)	4	4	進階中餐實習(二)/Internship of Advanced baking (II)	4	4	西餐實習 /Internship of Western Food Culinary	4	4							異國料理 /Exotic dishes	3	3																												
	西點實習(一)/Internship of western bakery training(I)	4	4	西點實習(二)/Internship of western bakery training(II)	4	4	中式麵食製作 /Chinese Bakery Practice	4	4	競賽料理 /Competition cuisine	4	4	進階歐式麵包 /Advanced European bread	4	4							養生料理 /Healthy cuisine	3	3																												
	中式套餐製作/Chinese set meal production	4	4	中式點心製作 /Chinese dim sum making	4	4	小吃設計及創作 /Snack design and creation	4	4	台灣料理 /Taiwanese Cuisine	4	4	南洋料理 /Southeast Asia Cuisine	4	4							特色風味創作 /Special flavor creation	3	3																												
該學期至少需選修學分/學時 minimum of required elective credits/hours for this semester																										6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	
學分/學時小計 Subtotal of credits/ hours																										18	18	18	18	15	15	14	14	11	11	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9
潛能課程: 至多25學分 Potential courses: up to 25 credits	1. 通識選修: 最多4學分 1. General Education Learning Passport: Up to 4 credits 2. 社團發展: 最多6學分 2. Club Development: Up to 6 credits 3. 證照專利: 最多6學分 3. Certificate and Patent: up to 6 credits 4. 競賽展演: 最多6學分 4. Competition and Performance: up to 6 credits																																																			
潛能課程學分/學時建議 Potential course credit/credit hour recommendations	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4																										
畢業最低學分/學時 Total Number of Required Credit/Hour	22	22	22	22	19	19	18	18	14	14	14	14	14	14	14	14	14	14	14	14	14	14	14	14	14	14																										
共同選修 Common Elective	1. 「全民國防教育軍事訓練」課程有五大領域：(一)國際情勢 (二)國防政策 (三)全民國防 (四)防衛動員 (五)國防科技。 1. The "National Defense Education and Military Training" course has five areas: (1) International Situation (2) National Defense Policy (3) National Defense (4) Defense Mobilization (5) National Defense Science and Technology. 2. 各領域均為0學分/2學時，可折抵役期。各領域每學期開設情況，均依當學期教務處公告為準。 2. 0 credits/2 class hours in all fields, which can be deducted for service period. The courses of each semester are subject to the announcement of the Academic Affairs Office of the current semester.																																																			
備註/Notes:	一、校基本素養/Basic requirements of the university: 1. 語文能力門檻: 依據「吳鳳科技大學學生英文能力專業門檻實施要點」相關規定辦理。 Language Proficiency Threshold: It shall be handled according to the implementation of "WuFeng University Students' English Proficiency Requirements for Graduation Threshold." 2. 資訊能力門檻: 依據「吳鳳科技大學學生資訊能力專業門檻實施要點」, 非資訊系(科)至少通過一種資訊系基本能力認證測驗; 資訊系(科)至少需通過兩種資訊能力認證測驗。 Information Capability Threshold: According to the implementation of "WuFeng University students' information capability requirements for graduation threshold." Students of non-information departments (sections) must pass at least one basic information proficiency certification test. Students of the information department must pass at least two information proficiency certification tests. 3. 學程、跨系與選修與潛能課程規定: 相關課程規定參考「學程、跨系與選修與潛能課程修課要點」辦理。 3.Regulations on academic programs, cross-department interest electives and potential courses: For relevant course regulations, please refer to the "Essentials for Academic Programs, Cross-Department Interest Electives and Potential Courses".																																																			
二、院基本素養/Basic requirements of the college:	1. 學院必修科目為: *電腦實務、管理學、學生必須修習及及格。 The compulsory subjects of the colleges: Computer Practice, Management. Students must pass these courses.																																																			
三、系所基本素養/Basic requirements of the department:	1. 畢業學分數要求: 至少需取得128學分方可畢業, 其中包括(1)基本素養科目18學分(2)公民素養科目4學分(3)學院共同必修6學分(4)專業必修科目38學分(5)專業選修科目37學分(6)學程、跨系與選修與潛能課程25學分。 Graduation credit requirements: At least 128 credits, including (1) Basic Literacy Courses:18 credits (2) Civic Literacy Courses: 4 credits (3) The common compulsory subjects of the colleges: 6 credits (4) Professional compulsory courses:38credits (5) Professional elective courses: 37 credits (6) A maximum of 25 credits are recognized for courses, interdepartmental interest electives and potential courses (excluding off-campus internships). 2. 各年級各學期修習學分數規定: (1)一、二年級: 16-25學分。(2)三年級: 14-25學分。(3)四年級: 9-25學分。 2. Regulations on the number of credits for each grade and semester: (1) From first to second year: 16-25 credits. (2) Third year: 14-25 credits. (3) Fourth year: 9-25 credits. 3. 修習校外實習課程須符合本校相關法規, 據以認定實習成績, 課程名稱為: 校外實習(一)、校外實習(二)、校外實習(三)、校外實習(四)、校外實習(五)、校外實習(六)。 3.The Practical Training must meet the "Implementation of WuFeng University Students' Practical Training, Course" to determine the internship results. The course name is:Off-campus Internship(I) - Off-campus Internship(II) - Off-campus Internship(III) - Off-campus Internship(IV) - Off-campus Internship (V) - Off-campus Internship(VI). 4. 二、三、四上必須修學校內實習課程, 始可進行三下校外實習; 校內實習課程請參考「吳鳳科技大學餐旅管理系校內實習課程設置要點」相關規定實施。 4.Second-level students and third-level students must complete the on-campus internship course before they can carry out off-campus internships for the third-level students.For on-campus internship courses, please refer to the relevant regulations of "Key Points for On-campus Internship Courses of the Department of Hospitality and Hospitality Management of Wu Feng University of Science and Technology" for implementation. 5. 三下、四上校外實習課程請參考「吳鳳科技大學餐旅管理系校外實習課程設置要點」相關規定實施。 5.For the third and fourth off-campus internship courses, please refer to the relevant regulations of the "Key Points for Off-Campus Internship Courses of the Department of Hospitality and Hospitality Management of Wufeng University of Science and Technology". 6. 專業能力要求: 請參考「吳鳳科技大學餐旅管理系學生畢業門檻條件實施要點」相關規定實施。 6. Professional ability requirements:Please refer to the implementation of the relevant regulations of "Implementation Key Points for Graduation Threshold Conditions for Students of the Department of Hospitality and Tourism Management, Wufeng University of Science and Technology". 7. 本系於四下必須完成專題製作課程始得畢業。 7.The department must complete the special production course in order to graduate.																																																			
四、其他說明/Other remarks	1.*表示需使用電腦課程。 Indicates that a computer course is required. 2.本系可因應計劃和產業需求修改選修課。 The department may modify elective courses according to the needs of the program and industry. 五、訂(修)定歷程: modification process 1. 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; 1. 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; 1. 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 second 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 second 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																																																			