吳鳳科技大學 日間部四技 餐旅管理系課程表（113學年度入學學生適用）

Wu Feng University of Science and Technology Day Division, Four-Year Degree Program Department of Hospitality Management Course Schedule
(Applicable to Students Admitted in the 2024 Academic Year)

科目類別 (Categories of Courses)	第一學年 (First Academic Year) 上(First Semester) 科目 Course Title	學分 Credit	時數 Hour	下(Second Semester) 科目 Course Title	學分 Credit	時數 Hour	第二學年 (Second Academic Year) 上(First Semester) 科目 Course Title	學分 Credit	時數 Hour	下(Second Semester) 科目 Course Title	學分 Credit	時數 Hour	第三學年 (Third Academic Year) 上(First Semester) 科目 Course Title	學分 Credit	時數 Hour	下(Second Semester) 科目 Course Title	學分 Credit	時數 Hour	第四學年 (Fourth Academic Year) 上(First Semester) 科目 Course Title	學分 Credit	時數 Hour	下(Second Semester) 科目 Course Title	學分 Credit	時數 Hour	小計 subtotal 學分 Credit	時數 Hour
基本素養 (Core Literacy)	英文(一)/ English (I)	3	3	英文(二)/ English (II)	3	3				安全教育 /Safety Education	1	1															
	文學賞析與習作 / Appreciation & Composition of Chinese Literature	2	2	語文能力表達 / 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		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								2	2		2	2		0	0		0	0		0	0		0	0		4	4
院共同必修 (Courses required by the college)	*電腦實務與程式應用 / Computer Practice and Program Applications	3	3	管理學 / Management study	3	3																					
小計/subtotal		3	3		0	0		3	3		0	0		0	0		0	0		0	0		0	0		6	6
專業必修 (Courses required by the department)	餐旅管理概論 / Introduction to Hospitality Management	2	2	食物營養與保健 / Food nutrition and health	2	2	餐飲英文會話 / Catering 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) / Off campus internship (I)	3	3	校外實習(四) / Off campus internship (IV)	3	3	專題製作 / Thematic production	2	2		
				餐旅安全衛生管理 / Hotel safety and health management	2	2	國際禮儀 / International etiquette	2	2	校內實務實習(一) // On-campus practical internship (I)	1	1	校內實務實習(二) / On-campus practical internship (II)	1	1	校外實習(二) / Off campus internship (II)	3	3	校外實習(五) / Off campus internship (V)	3	3					
																校外實習(三) / Off campus internship (III)	3	3	校外實習(六) / Off campus internship (VI)	3	3					
小計/subtotal		2	2		4	4		4	4		3	3		3	3		9	9		9	9		2	2		36	36
必修小計/Subtotal, Compulsory		12	12		12	12		9	9		8	8		3	3		9	9		9	9		2	2		64	64
專業選修 (Elective courses of the department)	烘焙學 / Baking study	2	2	菜單設計與規劃 / Menu Design and planning	2	2	世界飲食文化 / World food culture	2	2	旅館英文 / Hotel English	2	2	餐旅日文會話 / Hospitality Japanese Comunication	2	2	形象與溝通技巧 / Image and communication skills	2	2	餐旅人力資源管理 / Hospitality human resources management	2	2	消費者行為 / Consumer behavior	2	2		
	食材認識 / Food knowledge	2	2	行動裝置APP設計與製作 / Mobile device APP design and production	2	2	服務業品質管理 / Service industry quality management	2	2	餐旅採購與成本控制 /Hospitality Procurement and Cost Control	2	2	餐旅實務規劃 / Hospitality Practical Planning	2	2	餐旅產業領導與管理 / Hospitality Industry Leadership and Management	2	2	統計學 / Statitics Study	2	2	主題餐廳設計規劃 / Theme restaurant design planning	2	2		
	餐飲服務技術與實務 / Catering Service Technology and Practice	2	2	飲料管理與實務 / Beverage Management and Practice	2	2	食品作業場所病媒防治管理 / Vector prevention and control in producing food plcae management	2	2	#智能咖啡烘豆技術 / Smart coffee roasting technology	2	2	餐旅業法規 / Hospitality Industry Regulations	2	2	休閒事業管理 / Leisure business management	2	2	民宿經營與管理 / B&B operation and management	2	2	海外參訪 / Overseas visits	2	2		
	蔬果雕刻與盤飾 / Vegetable Fruit carving and plating	2	2	房務作業管理實務 / Housekeeping operation management practice	2	2	咖啡調製 / Coffee Brewing	2	2	HACCP稽查實務 / HACCP audit practice	2	2	職場創業實務 Workplace / Entrepreneurship Practice	2	2	地方特色餐飲設計 / Local special catering design	3	3	客房作業管理實務 / Customer service management practices	2	2	餐旅督導實務 /Hospitality Supervision Practice	2	2		
	烘焙實習製作(一) / Baking internship making(I)	4	4	烘焙實習製作(二) / Baking Internship making(II)	4	4	創意烘焙實務實習 / Creative Baking Practical Internship	4	4	台灣料理 / Taiwan Cuisine	4	4	歐式麵包製作實務 / European style bread making practice	3	3	巧克力製作實務 / Chocalate making practices	3	3	旅館設備與維護實務 / Hotel equipment and maintenance practices	2	2	法式小點伴手禮 / French Style desert souvenir	3	3		
	中餐實務實習(一) / Chinese food practical internship(I)	4	4	中餐實務實習(二) / Chinese food practical internship (II)	4	4	創意中餐實務實習 / Creative Chinese Food Practical Internship	4	4	創意西餐實務實習 / Creative Western Food Practical Internship	4	4	南洋料理 / Nanyang Cuisine	3	3	競賽料理設計實務 /Competition cuisine design practice	3	3	無國界料理 / Foreign Country Cuisine	3	3	異國料理 / Exotic cuisine	3	3		
	西點蛋糕實習(一) / Western pastry cake internship (I)	4	4	西點蛋糕實習(二) / Western pastry cake internship (II)	4	4	中式米麵食製作 / Chinese style rice and noodles making	4	4	蛋糕裝飾 / Cake decoration	4	4	伴手禮製作 / Souvenir making	3	3	餐飲創業管理與實務 / Catering Entrepreneurship Management and	3	3	餐旅個案研討 / Hospitality case study	3	3	養生料理設計實務 / Healthy food design practices	3	3		
	中式套餐製作 / Chinese style set meal making	4	4	中式點心製作 / Chinese style dessert making	4	4	小吃設計及創作 / Fastfood design and creation	4	4													特色風味餐創作 / Special flavor meal creation	3	3		
系預計開設選修學分/學時 minimum elective credits required for the semester		6	6		6	6		6	6		6	6		5	5		0	0		0	0		5	5	34	34
學分/學時小計 Subtotal, Credits/Hour		18	18		18	18		15	15		14	14		8	8		9	9		9	9		7	7	98	98

程能潛 至多30學分 1. 通識護照：最多 4 學分 1. General Passport: Up to 4 credits
2. 社團發展：最多4學分 2.Club Development: Up to 4 credits

5. 潛能課程相關課程詳細規定請參考「吳鳳科技大學潛能課修課要點」辦理。5. Please refer to "Key Points of Potential Course of Wufeng University of Science and Technology" for detailed requirements of Potential Course.

Potential courses: up to 30 credits	3.學程與跨領域選修：最多為本類課程應修學分 3. Course and interdepartmental interest electives: up to credits required for this type of courses 4. 校外實習：最多 21 學分 4.Field Practice: Up to 21 credits																								
潛能課程學分/學時建議 Potential course credit/credit hour recommendations	2	2			2	2			4	4			3	3			6	6			5	5			4
畢業最低學分/學時 Total Number of Required Credits/Hour	20	20			20	20			19	19			17	17			14	14			14	14			13

(Table continued — remaining columns: ... 4 | | | 4 | 4 | 30 | 30 and ... 13 | | | 11 | 11 | 128 | 128)

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、校基本要求/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畢業門檻實施要點」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畢業門檻實施要點」，非資訊系(科)至少通過一種資訊基本能力認證測驗；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.

二、院基本要求/Basic requirements of the college：

　1.學院必修科目為：電腦實務與程式應用、管理學，學生必須修習及格。
　The compulsory subjects of the college: Computer Practice and Program Applications,　Management. Students must pass the courses.

三、系所基本要求/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)核心素養科目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36學分 (5)專業選修科目34學分 (6)學程、跨系興趣選修與潛能課程30學分。
　Graduation credit requirements: At least 128 credits, including (1) Core Literacy Courses:18 credits (2) Civic Literacy Courses: 4 credits (3) The common compulsory subjects of the colleges: 6 credits (4) Professional compulsory courses:36credits (5) Professional elective courses: 34 credits (6) A maximum of 30 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。
　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) Forth year: 9~25 credits.

　3.校外實習須符合「吳鳳科技大學學生校外實習課程實施要點」據以認定實習成績。
　The Practical Training must meet the "Implementation of WuFeng University Students' Practical Training Course" to determine the internship results.

四、其他說明/Other remarks

　1.*表示需使用電腦課程。AI相關課程，請以#表示。實務課程，請以「黃色」填滿色彩表示。邏輯程式設計，請以「淺綠色」填滿色彩表示。
　* Indicates that a computer course is required. AI courses are represented by #. Practical courses are indicated in "yellow". Logic programming courses are shown in "light green".

五、訂 (修) 定歷程/Booking (Revised) History：