## 吳鳳科技大學 日間部四技 餐旅管理系課程表(114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 2025 Academic Year)

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(왕) es of	第一學年(First Academic Year)						nd Academic Year)	第三學年(Third Academic Year)					第四學年(Fourth Academic Year)									
· 国 徽	上(First Semester)		下(Second Semester)			上(First Semester)			下(Second Semester)	上(First Semester) 下(Second Semeste			r)		上(First Semester)	, ,		r)		subtotal		
⊈ (Cate	科目 Course Title	學分 Credit		學分 Credit		料目 Course Title		時數 t Hour		學分 時數 Credit Hou			時數 t Hour	科目 Course Title		時數 Hour	科目 Course Title	學分 Credi Ho	数 科目 ur Course Title		時數 學 Hour Cre	
	英文(一)/ English (I)	3	3 英文(二)/ English (II)	3	3				安全教育 /Safety Education	1 1												$\top$
_	文學賞析與習作		語文能力表達						專業倫理													+
*	/ Appreciation & Composition of Chinese Literature	2	2 / The ability of Expression in Chinese Language	2	2				李素何理 /Professional Ethics	1 1												
基本素 re Lite	體育(一)	2	2 體育(二)	2	2				創意概論與智財權/Introduction to	1 1												
(S)	/ Physical Education (I)		/ Physical Education (II)						Originality and IPR	ļ . ļ .			1									$\perp$
			券作教育 / Labor Education	1	1																1	
	小計/subtotal	7	7	8	8	公民素養(一)		0	ハロ モギ/ー//	3 3		0	0		0	0		0 (		0	0 18	8 18
がた。 ************************************						公氏条後(一) / Civic Literacy (I)	2		/ Civic Literacy (II)	2 2					_							
© o o o o	小計/subtotal  *電腦實務與程式應用						2	2		2 2		0	0		0	0		0 (		0	0 4	4 4
如 Surse	/ Computer Practice and Program Applications	3	3			管理學 / Management study	3	3													1	
系 (Coursequi the ox	小計/subtotal	3	3	0	0		3	3		0 0		0	0		0	0		0 (		0	0 6	5 6
	餐旅管理概論 / Introduction to Hospitality	2	全 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	2	2	校外實習(一) / Off campus internship(I)	3	3	校外實習(四) / Off campus internship (IV)	3 ;	專題製作 / Thematic production	2	2	
y the	Management				$\vdash$			-			management 校內實務實習(二)											+
ired b			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		1	1	校外實習(二) / Off campus internship (II)	3	3	校外實習(五) / Off campus internship (V)	3 ;			1	
专業必 s requ											()			12 41 obt 49 ( ~ \			12. £1 nht 90 / , \					+
de														校外實習(三) / Off campus internship (III)	3	3	校外實習(六) / Off campus internship (VI)	3 :			1	
ğ -																						#
N. 1/2 .1.	্যু<   ১   / Subtotal ১   / Subtotal   Compulsory	12			4 12		_	9		3 3			3		9	9		9 9			2 36	
少多小。	以 烘焙學	2	2 菜單設計與規劃	2		世界飲食文化	2		此的性士	2 2	餐旅日文會話	2		形象與溝通技巧	2	2	餐旅人力資源管理		消費者行為	2	2 0	, 64
-	/ Baking study	2	/ Menu Design and planning		2	/ World food culture	2		/ Hotel English	2 2	/ Hospitality Japanese Comunication		2 /	/ Image and communication skills	2		/ Hospitality human resources management	2 2	/ Consumer behavior	2		$\bot$
	食材認識 / Food knowledge	2		2	2	服務業品質管理 / Service industry quality management	2	2		2 2	餐旅實務規劃 / Hospitality Practical Planning	2	2	餐旅業領導與管理 / Hospitality Industry Leadership	2	2	統計學 / Statitics Study	2 2	3	2	2	
ent)	餐飲服務技術與實務		production			食品作業場所病媒防治管理			Control #智能咖啡烘豆技術		餐旅業法規		+ - +	and Management 休閒事業管理			民宿經營與管理		planning 海外參訪			+
oartm.	/ Catering Service Technology and Practice	2	/ Beverage Management and Practice	2	2	/ Vector prevention and control in producing food plcae management	2	2	/ Smart coffee roasting technology	2 2	/ Hospitality Industry Regulations	2	2	/ Leisure business management	2	2	/ B&B operation and management	2 2	/ Overseas visits	2	2	$\perp$
® de de	蔬果雕刻與盤飾 / Vegetable Fruit carving and	2	房務作業管理實務 2 / Housekeeping operation	2	2	咖啡調製 / Coffee Brewing	2	2	HACCP稽查實務 / HACCP audit practice	2 2		2	2	地方特色餐飲設計 / Local special catering design	3	3	客務作業管理實務 / Customer service management	2 2	餐旅督導實務 /Hospitality Supervision Practice	2	2	
業 is of t	plating 烘焙實習製作(一)		management practice  烘焙實習製作(二)			創意烘焙實務實習					/ Entrepreneurship Practice 歐式麵包製作實務			巧克力製作實務			practices 旅館設備與維護實務		25 上 1 mgt Abr 本 2ab			+
章	/ Baking internship making(I)	4	/ Baking Internship making(II)	4	4	/ Creative Baking Practical Internship	4	4	/ Taiwan Cuisine	4 4	/ European style bread making practice	3	3	/ Chocalate making practices	3	3	/ Hotel equipment and maintenance practices	2 2	/ French Style desert souvenir	3	3	
ctive o	中餐實務實習(一) / Chinese food practical	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	4	4	創意西餐實務實習 / Creative Western Food Practical	4 4	南洋料理 / Nanyang Cuisine	3	3	競賽料理設計實務 /Competition cuisine design	3	3	無國界料理 / Foreign Country Cuisine	3 ;	異國料理 / Exotic cuisine	3	3	
(Ele	internship(I) 西點蛋糕實習(一)		1 117			Internship 中式米麵食製作			Internship					practice 餐飲創業管理與實務			餐旅個案研討		養生料理設計實務			+
<u> </u>	/ Western pastry cake internship (I)	4	西點蛋糕實習(二) / Western pastry cake internship (II)	4	4	/ Chinese style rice and noodles making	4	4	蛋糕装飾 / Cake decoration	4 4	伴手禮製作 / Souvenir making	3	3	/ Catering Entrepreneurship Management and Practice	3	3	後张個条研码 / Hospitality case study	3 :	奏生料理設計員務 / Healthy food design practices	3	3	
<u> </u>	中式套餐製作	4	中式點心製作	4	4	小吃設計及創作	4	4											特色風味餐創作	3	3	
	/ Chinese style set meal making	7	/ Chinese style dessert making	-	7	/ Fastfood design and creation		Ţ											/ Special flavor meal creation	Ů	<u> </u>	$\bot$
	計開設選修學分/學時 credits required for the semester	, 6	6	6	6		6	6		6 6		5	5		0	0		0 (		5	5 34	4 34
	學分/學時小計												+									+
	btotal, Credits/Hour	18	18	18	18		15	15		14 14		8	8		9	9		9 9		7	7 98	8 98
	<ol> <li>通識護照:最多4學分1. Gene</li> <li>社團發展:最多4學分2.Club E</li> </ol>		•								5. 潛能課程相關課程詳細規定請參求 requirements of Potential Course.	考「吳雁	鳳科技大學	學潛能課程修課要點」辦理。5. Plea	se refe	r to "Key	Points of Potential Course of Wufeng	University	of Science and Technology" for detail	iled		
Potential courses: up to			學分 3. Course and interdepartmental interest e	lectives	: up to c	credits required for this type of courses																
30 credits 4	<ol> <li>校外實習:最多 21 學分 4.Field 能課程學分/學時建議</li> </ol>	d Practice	: Up to 21 credits	Ι			Ι	T	T	<u> </u>	T	1		I			<u> </u>		T	1	$\vdash$	+
Potential	l course credit/credit hour recommendations	2	2	2	2		4	4		3 3		6	6		5	5		4 4		4	4 30	0 30
r.		1	20	<b> </b>	1		19	19		17 17		14	14		14	14		13 1	3	11	11 12	28 128
4	畢業最低學分/學時	20	20	20	20		19	13	1													
Total Numb	er of Required Credits/Hour					IPP 보이 사 .	19	19													$\vdash$	+
Total Numb 共同選修 Common	er of Required Credits/Hour  1. 「全民國防教育軍事訓練」課程	星有五大領	域:(一)國際情勢 (二)國防政策 (三)全民國防 (¤ litary Training " course has five areas: (1) Intern	9)防衛動	<b>)</b> 55員 (五)	國防科技。 n (2) National Defense Policy (3) Nation					2. 各領域均為 0學分/2學時,可折拒 2. 0 credits /2 class hours in all field						semester are subject to the announce		Academic Affairs Office of the curren	nt semes	ter.	

- 、校基本要求/Basic requirements of the university:

1.語文能力門槛:依據「吳鳳科技大學學生英文能力事業門檻實施要點」相關規定辨理。 Language Proficiency Threshold: It shall be handled according to the implementation of "WuFeng University Students' English Proficiency Requirements for Graduation Threshold."

2. 資訊能力門槛: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)至少邁過一種資訊基本能力認證測驗; Information Capability Threshold: According to the implementation of "WuFeng University students' information capability requirements (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:

2.各年級各學期修習學分數規定:(1)—~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.\*表示寫使用電腦課程。Al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. Al courses are represented by #. Practical courses are indicated in "yellow". Logic programming courses are shown in "light green".

業經114.06.23 餐旅管理条113學年度第2學期第3次課程委員會通過;114.07.21數位管理學院113學年度第2學期第3次課程委員會通過;114.07.30 113學年度第2學期第6次校課程委員會通過。
Passed by 114/06/23 Department of Fire Science 113 academic year 2nd semester, adopted by the 3 Curriculum Committee conference. 114/7/21 113 academic year 2nd semester, adopted by the 6 st Curriculum Committee conference.