

吳鳳科技大學 日間部 餐旅管理與餐飲安全研究所 課程表（114學年度入學學生適用）  
 Wu Feng University of Science and TechnologyDay Division Graduate Institute of Hospitality Management and Food Safety Course Schedule  
 (Applicable to Students Admitted in the 2025 Academic Year)

科目類別 (Categories of Courses)		第一學年/ First Academic year						第二學年/ Second Academic year						小計/Totals		
		上/ First Semester			下 /Second Semester			上/ First Semester			下 /Second Semester					
		科目 / Subject	學分 /Credit	時數 /Hours	科目 / Subject	學分 /Credit	時數 /Hours	科目 / Subject	學分 /Credit	時數 /Hours	科目 / Subject	學分 /Credit	時數 /Hours	學分 /Credit	時數/Hours	
專業與共同必修 Majors and common compulsory courses		專題討論(一) / Topic discussion (I)	1	2	專題討論(二) / Topic discussion (II)	1	2	畢業論文或技術報告(一) / Thesis or Technical Report (I)	3	3	畢業論文或技術報告(二) / Thesis or Technical Report (II)	3	3			
		研究方法 / Research Methods	2	2	統計分析技術(一) / Statistic Analysis Techniques (II)	2	2	統計分析技術(二) / Statistic Analysis Techniques (II)	3	3						
		餐旅管理與餐飲安全特論 / Hospitality Management and Catering Safety Topic Discussion	3	3												
		小計/Totals	6	7		3	4		6	6		3	3	18	20	
		必修小計/Compulsory subtotal	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 / World food culture research	3	3	顧客關係管理研究 / Customer relationship management research	3	3		
			旅館管理研究 / Catering Management Research	3	3	餐旅人力資源管理研究 / Hospitality Human Resources Management research	3	3	餐旅財務管理研究 / Hospitality financial management research	3	3	餐旅策略管理研究 / Hospitality strategic management research	3	3		
			#餐旅管理智慧化應用/Intelligent application of hotel and restaurant management	3	3	餐旅服務業品質管理研究 / Hospitality quality service management research	3	3	餐旅資訊管理研究 / Hospitality information management research	3	3	餐旅行銷管理研究 / Hospitality marketing management research	3	3		
		餐飲安全組 Hospitality Safety Group	餐飲安全技術研究 / Catering safety technology research	3	3	食品安全風險評估與管理 / Food safety risk assessment and management	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 / Healthy catering research	3	3		
			餐飲添加物特論 / Special discussion on catering additives	3	3	餐飲業食品安全管制系統研究 / Hospitality Food safety system control research	3	3	綠色餐飲研究 / Green catering research	3	3	餐旅專案管理研究 / Hospitality project management research	3	3		
			該學期至少需選修學分/學時 / At least elective credits/hours are required for this semester	3	3		6	6		3	3		6	6	18	18
該學期預計開課學分/學時 / Estimated credits/credit hours for this semester		9	10		9	10		9	9		9	9	36	38		

備註/ Notes :  
 一、畢業學分/ Major 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 they can graduate.  
 二、領域分類：餐旅管理組與餐飲安全組兩大主軸  
 Major classification: 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 in the same Major may be adjusted based on industry trends and manpower needs.  
 四、訂(修)定歷程：  
 業經114.06.23 餐旅管理系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 3 College of DigitalManagement Curriculum Committee; 114/07/30 113 academic year 2st semester, adopted by the 6 st Curriculum Committee conference.