

110 學年度日間部旅館管理與廚藝創意系課程規劃表(中文版) 注意事項修正對照表

修正後	修正前
	5.須完成 20 跨系學分 (不含校必修(中文閱讀與表達(一)(二)、英文(一)(二)、程式設計(概論)、人工智慧概論、科技英文(一)(二)、應用英文(一)(二))、院必修及本系專業必修與選修)。
5.畢業年級相當於國內高級中等學校二年級之國外或香港、澳門同類同級學校畢業生，以同等學歷修讀本校學士學位者，最低畢業學分：140 學分；必修學分：83 學分；選修學分：57 學分(選修學分含跨系選修學分)，惟於本系專業選修學分不得低於 31 學分，可延長修業年限三年。	6.畢業年級相當於國內高級中等學校二年級之國外或香港、澳門同類同級學校畢業生，以同等學歷修讀本校學士學位者，最低畢業學分：140 學分；必修學分：83 學分；選修學分：57 學分(選修學分含跨系選修學分)，惟於本系專業選修學分不得低於 31 學分，可延長修業年限三年。
6.表列選修課程僅供參考，依實際狀況調整。	7.表列選修課程僅供參考，依實際狀況調整。
7.本系學生須參加校外實習半年(旅館管理與廚藝創意系校外實習教學實施要點另訂之)。	8.本系學生須參加校外實習半年(旅館管理與廚藝創意系校外實習教學實施要點另訂之)。
8.餐旅營運模擬實務、餐飲服務第二學年第一學期開課班級為二甲，第二學期開課班級為二乙。	9.餐旅營運模擬實務、餐飲服務第二學年第一學期開課班級為二甲，第二學期開課班級為二乙。

旅館系課程  
規劃委員會

旅館管理與廚藝創意系  
主任 劉采琳

110 學年度日間部旅館管理與廚藝創意系課程規劃表(英文版) 注意事項修正對照表

修正後	修正前
	5. Must complete the 20 transferable inter-departmental credits (excluding core required courses (Chinese Reading and Expressions(I)(II) → English(I)(II) → Introduction to Programming → Introduction to Artificial Intelligence → Technical English(I)(II) → Applied English(I)(II)) → school professional required courses, department compulsory and department elective courses.)
5. Students having graduated from a foreign country, including Hong Kong and Macau, with the equivalent of the second year of high school study of the ROC's high school sophomore level, or with a high school equivalent degree, need to take 140 credits including 83 compulsory credits, and at least 57 elective credits (including inter-departmental elective credits), while elective professional course credits shall not be fewer than 31. The program can be	6. Students having graduated from a foreign country, including Hong Kong and Macau, with the equivalent of the second year of high school study of the ROC's high school sophomore level, or with a high school equivalent degree, need to take 140 credits including 83 compulsory credits, and at least 57 elective credits (including inter-departmental elective credits), while elective professional course credits shall not be fewer than 31. The program can be extended up

extended up to 3 academic years.	to 3 academic years.
6. Elective courses are subject to change if necessary.	7. Elective courses are subject to change if necessary.
7. Students are required to take half-year internship according to the regulations approved by the Committee of Internship at the department.	8. Students are required to take half-year internship according to the regulations approved by the Committee of Internship at the department.
8. Practice of Hospitality Operation, Food & Beverage Services are offered to Class A in the 1st semester and Class B in the 2nd semester of the 2nd academic year.	9. Practice of Hospitality Operation, Food & Beverage Services are offered to Class A in the 1st semester and Class B in the 2nd semester of the 2nd academic year.

旅館系課程  
規劃委員會

旅館管理與廚藝創意系  
主任 劉采琳

113 學年度日間部旅館管理與廚藝創意系課程規劃表(中文版) 注意事項修正對照表

修正後	修正前
	6.學生尚需於第一學年、上、下學期、各修習一次勞作教育(0學分/2小時)。
6.畢業年級相當於國內高級中等學校二年級之國外或香港、澳門同類同級學校畢業生，以同等學歷修讀本校學士學位者，最低畢業學分：140學分，可延長修業年限三年。	7.畢業年級相當於國內高級中等學校二年級之國外或香港、澳門同類同級學校畢業生，以同等學歷修讀本校學士學位者，最低畢業學分：140學分，可延長修業年限三年。

旅館系課程  
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旅館管理與廚藝創意系  
主任 劉采琳

113 學年度日間部旅館管理與廚藝創意系課程規劃表(英文版) 注意事項修正對照表

修正後	修正前
	6.Students shall take 4 hours Service Education courses (0 credits) in the first and second semester of the first academic year.
6.Students having graduated from a foreign country, including Hong Kong and Macau, with the equivalent of the second year of high school study of the ROC's high school sophomore level, or with a high school equivalent degree, need to take 140 credits. The program can be extended up to 3 academic years.	7.Students having graduated from a foreign country, including Hong Kong and Macau, with the equivalent of the second year of high school study of the ROC's high school sophomore level, or with a high school equivalent degree, need to take 140 credits. The program can be extended up to 3 academic years.

旅館系課程  
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旅館管理與廚藝創意系  
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附件二

110學年度日間部 旅館管理與廚藝創意系課程規劃表

第一學年(110)					第二學年(111)					第三學年(112)							
	科目	上學期		下學期			科目	上學期		下學期			科目	上學期		下學期	
		學分	時數	學分	時數			學分	時數	學分	時數			學分	時數	學分	時數
校必修	體育	0	2	0	2	校必修	應用英文(一)(二)	2	2	2	2	校必修					
	中文閱讀與表達(一)(二)	2	2	2	2												
	英文(一)(二)	2	2	2	2												
	程式設計概論	3	3														
	人工智慧概論			3	3												
	小計	7	9	7	9		小計	2	2	2	2		小計				
院必修	服務產業管理	2	2			院必修	服務創新	2	2			院必修					
	人際溝通			2	2		專業倫理			2	2						
	小計	2	2	2	2		小計	2	2	2	2		小計				
通識教育	分類通識	2	2	2	2	通識教育	分類通識	2	2	2	2	通識教育					
	分類通識	2	2	2	2		分類通識	2	2								
	小計	4	4	4	4		小計	4	4	2	2		小計				
系專業必修	旅館事業概論	2	2			系專業必修	客務管理	2	2			系專業必修	餐旅英語(一)(二)	2	2	2	2
	餐旅安全與衛生管理	2	2				客務模擬實務	2	2				餐旅財務管理	2	2		
	廚藝管理概論	2	2				餐旅營運模擬實務	4	4				實務專題(一)(二)	1	1	1	1
	房務管理			2	2		餐飲經營管理	2	2				餐旅人力資源管理			2	2
	房務模擬實務			2	2		旅館資訊系統			2	2						
	飲料管理概論			2	2		小計	10	10	2	2		小計	5	5	5	5
	小計	6	6	6	6												
系專業選修	餐旅美學	2	2			系專業選修	創意廚藝設計與實務(二)中餐	4	4			系專業選修	健康飲調	2	2		
	觀光產業概論	2	2				餐飲服務	2	2				餐旅採購實務	2	2		
	基礎餐旅英語			2	2		日文(一)(二)	2	2	2	2		創意廚藝設計與實務(四)異國料理	4	4		
	創意廚藝設計與實務(一)烘焙			4	4		國際禮儀			2	2		餐旅服務品質管理	2	2		
							餐旅行銷			2	2		宴會管理與實務	2	2		
							職場英語語練			2	2		餐旅日語(一)(二)	2	2	2	2
							創意廚藝設計與實務(三)西餐			4	4		餐旅電子商務			2	2
					傳播品牌與魅力行銷			2	2	連鎖旅館經營管理			2	2			
第四學年(113)					專業選修課程開課規劃												
	科目	上學期		下學期		學期		時數									
		學分	時數	學分	時數												
校必修						第一學年第一學期		4									
	小計					第一學年第二學期		6									
院必修						第二學年第一學期		8									
	小計					第二學年第二學期		10									
通識教育						第三學年第一學期		10									
	小計					第三學年第二學期		12									
系專業必修	校外實習(一)	9	9			第四學年第一學期		0									
	小計	9	9	0	0	第四學年第二學期		9									
系專業選修	校外實習(二)			9	9	開課時數總計		59									
	餐旅會計學			2	2	注意事項：											
	餐旅英語(三)			2	2	1.本校訂有學生基本能力與畢業門檻實施辦法。											
	餐旅日語(三)			2	2	2.學生需修習勞作教育(0學分4小時)，並於第一學年上下二學期實施。											
	旅館業務銷售實務			2	2	3.一~三年級每學期應修習16~30學分，四年級每學期應修習9~30學分。											
	葡萄酒賞析			2	2	4.最低畢業學分：128學分；必修學分：83學分。 選修學分：45學分（選修學分含跨系選修學分），惟於本系專業選修學分不得低於31學分。											
	綠色餐旅			2	2	5.畢業年級相當於國內高級中等學校二年級之國外或香港、澳門同類同級學校畢業生，以同等學歷修讀本校學士學位者，最低畢業學分：140學分；必修學分：83學分；選修學分：57學分（選修學分含跨系選修學分），惟於本系專業選修學分不得低於31學分，可延長修業年限三年。											
	旅館休閒活動規劃			2	2	6.表列選修課程僅供參考，依實際狀況調整。											
	民宿經營管理實務			2	2	7.本系學生須參加校外實習半年(旅館管理與廚藝創意系校外實習教學實施要點另訂之)。											
	康養膳食			2	2	8.餐旅營運模擬實務、餐飲服務第二學年第一學期開課班級為二甲，第二學期開課班級為二乙。											
	餐旅創業與開發			2	2												
餐旅公共關係與危機處理			2	2													
專業訓練指導			2	2													



旅館管理與廚藝創意系 主任 劉采琳

服務產業學院 院長 張博能

MUST Curriculum Planning for Undergraduate Students for Academic Years 2021-2024  
Department of Hotel Management and Culinary Creativity

1 <sup>st</sup> year(110)					2 <sup>nd</sup> year(111)					3 <sup>rd</sup> year(112)							
	Course	1 <sup>st</sup> semester		2 <sup>nd</sup> semester			Course	1 <sup>st</sup> semester		2 <sup>nd</sup> semester			Course	1 <sup>st</sup> semester		2 <sup>nd</sup> semester	
		Cr.	hr.	Cr.	hr.			Cr.	hr.	Cr.	hr.			Cr.	hr.	Cr.	hr.
MUST Core Required Courses	Physical Education	0	2	0	2	MUST Core Required Courses	Applied English(I)(II)	2	2	2	2	MUST Core Required Courses					
	Chinese Reading and Expressions(I)(II)	2	2	2	2												
	English(I)(II)	2	2	2	2												
	Introduction to Computers and Programming	3	3														
	Introduction to Artificial Intelligence			3	3												
	<b>Subtotal</b>	<b>7</b>	<b>9</b>	<b>7</b>	<b>9</b>		<b>Subtotal</b>	<b>2</b>	<b>2</b>	<b>2</b>	<b>2</b>		<b>Subtotal</b>				
School Professional Required Courses	Service Industry Management	2	2			School Professional Required Courses	Service Innovation	2	2			School Professional Required Courses					
	Interpersonal Communication			2	2		Ethics for Professionals			2	2						
	<b>Subtotal</b>	<b>4</b>	<b>4</b>	<b>4</b>	<b>4</b>		<b>Subtotal</b>	<b>2</b>	<b>2</b>	<b>2</b>	<b>2</b>			<b>Subtotal</b>			
General Education	Classified general Education	2	2	2	2	General Education	Classified general Education	2	2	2	2	General Education					
	Classified general Education	2	2	2	2		Classified general Education	2	2								
	<b>Subtotal</b>	<b>4</b>	<b>4</b>	<b>4</b>	<b>4</b>		<b>Subtotal</b>	<b>4</b>	<b>4</b>	<b>2</b>	<b>2</b>			<b>Subtotal</b>	<b>5</b>	<b>5</b>	<b>5</b>
Department compulsory courses	Introduction to Hotel Management	2	2			Department compulsory courses	Front Office Management	2	2			Department compulsory courses	Hospitality English (I) (II)	2	2	2	2
	Hospitality Safety and Health management	2	2				Practice of Front Office Operation	2	2				Hospitality Financial Management	2	2		
	Introduction to Culinary Management	2	2				Practice of Hospitality Operation	4	4				Applied Project(I) (II)	1	1	1	1
	Housekeeping Management			2	2		Food & Beverage Operation and Management	2	2				Hospitality Human Resources Management			2	2
	Practice of Housekeeping Operation			2	2		Hotel Information System			2	2						
	Introduction to Beverage Management			2	2												
	<b>Subtotal</b>	<b>6</b>	<b>6</b>	<b>6</b>	<b>6</b>		<b>Subtotal</b>	<b>10</b>	<b>10</b>	<b>2</b>	<b>2</b>			<b>Subtotal</b>	<b>5</b>	<b>5</b>	<b>5</b>
Department Elective Courses	Hospitality Aesthetics	2	2			Department Elective Courses	Design & Practice of Culinary Creativity(II) Chinese Cuisine	4	4			Department Elective Courses	Healthy Beverage Modulation	2	2		
	Introduction to Tourism	2	2				Food & Beverage Services	2	2				Hospitality Purchasing	2	2		
	Basic Hospitality English			2	2		Japanese (I)(II)	2	2	2	2		Design & Practice of Culinary Creativity(IV) Exotic Cuisine	4	4		
	Design & Practice of Culinary Creativity(I) Baking			4	4		Etiquette Management			2	2		Management of Hospitality Service Quality	2	2		
							Hospitality Marketing			2	2		Banquet Management & Operation	2	2		
							English Communication in the Workplace			2	2		Hospitality Japanese (I)(II)	2	2	2	2
							Design & Practice of Culinary Creativity(III)Western-Style Cuisine			4	4		Hospitality E-Commerce			2	2
					Communication Brand and Attraction Marketing			2	2	Chain Hotel Management			2	2			
										Hospitality Cost Control & Analysis			2	2			
										World Food & Beverage Culture			2	2			
										Reception of Int'l Guests			2	2			
										Club Management operation			2	2			
										Butler Services			2	2			
										MICE Activity Management			2	2			

4 <sup>th</sup> year(113)					
	Course	1 <sup>st</sup> semester		2 <sup>nd</sup> semester	
		Cr.	hr.	Cr.	hr.
MUST Core Required Courses					
	<b>Subtotal</b>				
School Professional Required Courses					
	<b>Subtotal</b>				
General education					
	<b>Subtotal</b>				
Department compulsory courses	Internship(I)	9	9		
	<b>Subtotal</b>	<b>9</b>	<b>9</b>		
Department Elective Courses	Internship(II)			9	9
	Hospitality Accounting			2	2
	Hospitality English (III)			2	2
	Hospitality Japanese (III)			2	2
	Operation of Hotel Sales			2	2
	Appreciation of Wine			2	2
	Green Hospitality			2	2
	Planning for Hotel Recreational Activities			2	2
	Management of the B & B			2	2
	Healthy foodservice			2	2
	Hospitality Entrepreneurial & Development			2	2
	Hospitality Public Relation & Crisis Management			2	2
Certificate Consultation			2	2	

Cr./hr.=Credit/hour

Remarks:

- According to university regulations, students are required to meet the graduation requirement of basic language proficiency and professional skills.
- Students shall take 4 hours Service Education courses (0 credits) in the first and second semester of the first academic year.
- In the first three years, students must take 16-30 credits per semester, and 9-30 credits per semester in the 4<sup>th</sup> year.
- Minimum credits required for graduation: 128 credits including 83 compulsory credits, and at least 45 elective credits (interdepartmental credits are included), while elective professional course credits shall not be fewer than 31.
- Students having graduated from a foreign country, including Hong Kong and Macau, with the equivalent of the second year of high school study of the ROC's high school sophomore level, or with a high school equivalent degree, need to take 140 credits including 83 compulsory credits, and at least 57 elective credits (including inter-departmental elective credits), while elective professional course credits shall not be fewer than 31. The program can be extended up to 3 academic years.
- Elective courses are subject to change if necessary.
- Students are required to take half-year internship according to the regulations approved by the Committee of Internship at the department.
- Practice of Hospitality Operation, Food & Beverage Services are offered to Class A in the 1st semester and Class B in the 2nd semester of the 2nd academic year.

