113學年度課程規劃表

旅館管理與廚藝創意系

日間部四技產學合作學士海外青年技術訓練班

第一學年(113)							第二學年(114)					第三學年(115)					
\vdash	上學期 下學期								上學期 下學期		41.7		上學期		下學期		
	科目	學分	時數	學分	_		科目	學分	時數	學分	時數		科目	學分	時數	學分	時數
0.0	體育	2	2	2	2	701						18	台灣生活與法律	2	2		
4	漢語拼音發音練習	2	2									U.F.	台灣社會	2	2		
	華語輔導	0	5								120-101		台灣文化			2	2
校必修	華語聽力練習	2	2			1						校	台灣藝術			2	2
100	華語會話練習	2	2			校必	3					火必					
1 000	華語閱讀與理解	2	2			必修						修					
18	華語寫作練習	2	2			13											
校必修院必修專業必修專業必修專業	華人文學			3	3												
	華人文化			3	3										Constitution	VI. 32 I	
校必修院必修事業必修專業必修專業選	小計	12	17	8	8	H	小計	Market Co.			M. J.		小計	4	4	4	4
	應用英文(一)(二)	2	2	2	2												
						院						院					
						必必						必					
						修						修					
校必修院必修專業必修專業必修專業選						17							Charles of Law April 1945 Star (1950)	- Hills Const	172-025-100		alle see
	小計	2	2	2	2		小計	E E	200				小計	THE SECOND		0	0
	職場英語演練實務(一)(二)	2	2	2	2		產業實務實習(一)(二)	9	18	9	18	1/4	進階餐飲英文(一)(二)	2	2	2	2
	餐飲服務	2	2			1							管理學	2	2		
專	企業文化與餐飲品質			2	2	專							食品安全管制系統	2	2		
業	餐飲行銷概論			2	2	業							餐飲創意料理	4	4		-
	吧台飲務管理實務			4	4	必							餐飲人力資源管理			2	2
修						修						修	餐飲設備認識與維護	-	-	2	2
						-33							餐飲法規		4.0	2	2
校必修院必修專業必修專業選	小計	4	4	10	10		小計	9	18	9	18	71	小計	10	10	8	8
	食物製備理論與實務	2	2										簡報製作與技巧	2	2		
	電腦應用	2	2										內部經營管理	2	2	_	-
1	顧客關係管理	2	2										人際關係與溝通概論	2	2		
100	美姿美儀與形象管理實務	2	2										菜單設計與行銷	2	2		
	公共關係與危機處理			2	2								點心房管理實務	4	4		
專	專業證照輔導			4	4	專						The state of	新產品開發	2	2	0	0
業	餐飲資訊系統			2	2	業							餐飲個案討論			2	2
	餐飲美學與餐飲文化概論			3	3	選						17-62-15	西餐烹調			4	4
修						修						修	餐飲會計學			2	2
													餐飲財務管理			2	2
													宴會料理與實務			4	4
													酒類知識導論			2	2
													世界餐飲文化	-		2	2
													連鎖餐飲品牌經營			7	7

_	第四學年		# No		H Un
	科目	_	- 料		早期
	714	學分	時數	學分	時數
校					
必					
修	小計				
院					
必					
修	小計				
	產業實務實習(三)(四)	9	18	9	18
專业					
業必					
必修					
19	小計	9	18	9	18
專					
業					
選					
修					

【科目類別】

通識科目(分類通識):校必修

共同科目(體育):校必修

專業科目:院必修、專業必修、專業選修

【科目類別】		學分	時數
通識科目、共同科目	校必修	28	33
	院必修	4	4
專業科目	專業必修	68	104
* *********	專業選修	28	28
	合計	128	169

注意事項:

- 1.最低畢業學分:128學分;必修學分:100學分 選修學分:28學分(選修學分含跨系選修學分)
- 2.本系允許跨系選修學分,惟本系專業選修學分不得低於20學分。
- 3.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。
- 4.表列選修課程僅供參考,依實際狀況調整。

旅館系課程規劃委員會

助理蕭淑華

鞋號購酬蘇劉采琳





MUST Curriculum Planning for Undergraduate Students of Academic Year 2024-2027,

1031	Culliculum I laining for Ondergradule Star	
	Department of Hotel Management an	d Culinary Creativity

	1st year(2024)					2nd year(2025	i)					3rd year(2026	5)			
-	1st year(2024		st	2	nd				st	2 ^r	nd			15		21	
	Course		ester	seme	ester		Course	seme	ester	seme	ster		Course	seme	_	seme	_
		Cr.	hr.	Cr.	hr.			Cr.	hr.	Cr.	hr.			Cr.	hr.	Cr.	hı
	Physical Education	2	2	2	2								Taiwanese Life and Laws	2	2		
	Chinese Pinyin &	2	2			Maria de							Taiwanese Society	2	2		
	Pronunciation Practice	0	5	-	-								Taiwanese Culture			2	1
	Chinese Tutoring Chinese Listening	2	2	-	-	MUST Core						MUST	Taiwanese Art			2	1
MUST Core		2	2	-	-	Required						Core					
Required	Chinese Daily Speaking	2	2	-	_	Courses		-				Required					
Courses	Chinese Reading Chinese Writing	2	2	-		Courses						Courses					
			4	3	3												
	Chinese Literature	-	-	3	3	PER STA					2.1						
	Chinese Culture Subtotal	12	17	8	8		Subtotal	and the	HE IN		THE LE		Subtotal	4	4	4	4
F - 2100	Applied English(I)(II)	2	2	2	2	analy cells.	In Addition to the Indicate of										
	Applied Eliglish(1)(11)			-	-	School						School					_
School			-	-	_	Professional						Professiona 1					_
Professional Required		_	-			Required						Required					
Courses						Courses						Courses					
Courses	Subtotal	2	2	2	2		Subtotal	NEW ME		15 NA		Coulos	Subtotal	は設度		E.S.	
	English Practice of Oral English in the Workplace	2	2	2	2		Internship Practical Training	9	18	9	18		Advanced Food and Beverage English(I)(II)	2	2	2	2
	Tood & Beverage		1000	-			(I)(II)		-	-			Management	2	2		
	Camicas	2	2											2	2	_	
	Business Culture & Service Qua	ality		2	2								HACCP Procedure Practice	Z	- 2		-
Compulsory	Food and Beverage Marketin	ıg		2	2	Compulsory						Compulsor	Food & Beverage Creative Cuisine	4	4		
Courses	Practice of Bar Services Manage	ement		4	4	Courses						y Courses	Food and Beverage Human Resource Management			2	2
													Food and Beverage Equipment Maintenance			2	2
					_				-				Food & Beverage Regulation	ıs		2	2
							C. 14-4-1	9	18	9	18		Subtotal	10	10	8	8
	Subtotal	4	4	10	10		Subtotal	9	10	9	10	# E 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Lacron and Carlotte				
	Food preparation theory and practice	2	2										Presentation Skills	2	2	-	-
	Computer Application	2	2										Internal Operation and Management	2	2		L
	Customer Relation Managemer	2	2										Interpersonal Relationships and Communication	2	2		
	Pose Etiquette and Image	2	2										Menu Design and Marketing	2	2		
	Management Practice Public Relationship &		4		-								Pastry Management &	4	4		
	Crisis Management			2	2								Practice	10901	12.10		-
	Certificate Consultation			4	4								New Products Development	2	2		-
Elective Courses	Restaurant Information System			2	2	Elective Courses						Elective Courses	Food & Beverage Industry Casestudy			2	2
Courses	F&B Aesthetics and Introductio Food and Beverage Culture	n to		3	3								Certificate Consultation			4	
	rood and Beverage Culture		-	-	_								Catering Accounting			2	1
													Food and Beverage Financial Management			2	
						The said							Banquet Cuisine and			4	
									-				Practice D: 1			2	
													Introduction to Drink Global Food and Beverage				
													Culture			2	
												Brasile.	F&B Franchising Brand Mar	nageme	nt	2	2590

	4th year(2027)			
	Course	1:	st ster	1987	ster
		Cr.	hr.	Cr.	hr.
MUST Core Required					
Courses	Subtotal		ijidha.	400	
School Professional Required					
Courses	Subtotal		VI TE	ligipa de Historia	TO LO
	Internship Practical Training (III)(IV)	9	18	9	18
Compulsory Courses					
	Subtotal	9	18	9	18

Cr./hr.=Credit/hour

[Course]

Liberal Courses (Classified general Education): MUST Core Required Courses

Common Courses (Physical Education): MUST Core Required Courses

Professional Courses: School Professional Required Courses, Department compulsory courses, Department Elective Courses

Courses				
Liberal Courses, Common	MUST Core Required Courses	28	33	
Courses	School Professional Required Courses	4	4	
Professional Courses	Department compulsory courses	68	104	
Troiceanna Comos	Department Elective Courses	28	28	
	Total	128	169	

1.Minimum graduation credits: 128 credits, including 28 elective credits (at least 20 credits for this major,

the rest can be other departments).

2. Students having graduated from a foreign country, including Hong Kong and Macau, with the equivalent study of the sophomore level of the ROC's high school, or with a high school equivalent degree, who are studying for a bachelor's degree, the minimum graduation credits are 140, and the study period can be extended by 3 academic years.

3. Elective courses are subject to change if necessary.



