

113學年度課程規劃表

旅館管理與廚藝創意系

日間部四技

第一學年(113)					第二學年(114)					第三學年(115)							
校必修	科目	上學期		下學期		校必修	科目	上學期		下學期		校必修	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
	分類通識	2	2	2	2		分類通識	2	2	2	2						
	分類通識	2	2	2	2												
	體育	2	2	2	2												
	小計	6	6	6	6		小計	2	2	2	2		小計	0			
	應用中文(一)(二)	2	2	2	2		應用英文(三)(四)	2	2	2	2						
	應用英文(一)(二)	2	2	2	2		服務創新	2	2								
	程式設計概論	2	2				專業倫理			2	2						
	休閒產業管理	2	2														
	人工智慧概論			2	2												
	人際溝通			2	2												
	小計	8	8	8	8		小計	4	4	4	4		小計	0			
	旅館事業概論	2	2				日文(一)(二)	2	2	2	2		餐旅英語(一)(二)	2	2	2	2
	餐旅安全與法規	2	2				客房管理	2	2				餐旅財務管理	2	2		
	餐飲服務概論	2	2				客房模擬實務	2	2				實務專題(一)(二)	1	1	1	1
	房務管理			2	2		餐旅營運模擬實務	4	4				餐旅人力資源管理			2	2
	房務模擬實務			2	2		餐飲經營管理	2	2								
	酒類與調酒概論			2	2		旅館資訊系統			2	2						
	小計	6	6	6	6		小計	12	12	4	4		小計	5	5	5	5
	餐旅美學	2	2				創意廚藝設計與實務(二)中餐	4	4				餐旅日語(一)(二)	2	2	2	2
	觀光產業概論	2	2				創意廚藝設計與實務(三)中點	4	4				健康飲調	2	2		
	食品衛生與安全	2	2				餐飲服務	2	2				餐旅採購實務	2	2		
	基礎餐旅英語			2	2		營養與保健	2	2				創意廚藝設計與實務(六)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		創意廚藝設計與實務(七)異國甜點	4	4		
	菜單設計與視察技巧			2	2		餐旅行銷			2	2		餐旅服務品質管理	2	2		
							職場英語語練			2	2		宴會管理與實務	2	2		
							創意廚藝設計與實務(四)西餐			4	4		餐旅電子商務			2	2
							創意廚藝設計與實務(五)西點			4	4		連鎖旅館經營管理			2	2
							傳播品牌與魅力行銷			2	2		餐旅成本控制與分析			2	2
							飲料與咖啡調製			2	2		世界飲食文化			2	2
													國際旅客接待			2	2
													俱樂部管理與實務			2	2
													管家服務			2	2
													會展活動管理			2	2

第四學年(116)					
校必修	科目	上學期		下學期	
		學分	時數	學分	時數
	小計				
	院必修				
	小計				
	專業必修				
	校外實習(一)	9	9		
	小計	9	9	0	0
	校外實習(二)			9	9
	餐旅會計學			2	2
	餐旅英語(三)			2	2
	餐旅日語(三)			2	2
	旅館業務銷售實務			3	3
	葡萄酒品評與實務			2	2
	康養膳食			2	2
	綠色餐旅			2	2
	旅館休閒活動規劃			2	2
	民宿經營管理實務			2	2
	餐旅創業與開發			2	2
	餐旅公共關係與危機處理			2	2
	專業證照輔導			2	2

【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	16	16
	院必修	24	24
專業科目	專業必修	47	47
	專業選修	41	41
合計		128	128

【注意事項】

- 1.最低畢業學分:128學分,其中專業選修11學分(本系至少29學分,其餘可跨系)。
- 2.一、二、三年級每學期修課16-30學分,四年級每學期修課9-30學分。
- 3.表列專業選修課程,得依實際情況進行調整。
- 4.請依本校「學生基本能力與畢業門檻實施辦法」實施。
- 5.校外實習課程,請依相關實施要點辦理。
- 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。

助理蕭淑華

旅館系課程
 規劃委員會

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 st year(110)					2 nd year(111)					3 rd year(112)							
	Course	1 st semester		2 nd semester		Course	1 st semester		2 nd semester		Course	1 st semester		2 nd 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												
	Subtotal	7	9	7	9		2	2	2	2							
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						
	Subtotal	2	2	2	2		Subtotal	2	2	2	2						
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								
	Subtotal	4	4	4	4		Subtotal	4	4	2	2						
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		Subtotal	10	10	2	2						
	Subtotal	6	6	6	6								Subtotal	5	5	5	5
Department Elective Courses	Hospitality Aesthetics	2	2			Department Elective Courses	Design & Practice of Culinary Creativity(I) 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 th year(113)					
	Course	1 st semester		2 nd semester	
		Cr.	hr.	Cr.	hr.
MUST Core Required Courses	Subtotal				
School Professional Required Courses	Subtotal				
General education	Subtotal				
Department compulsory courses	Internship(I)	9	9		
	Subtotal	9	9		
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 4th 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.
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.

助理蕭淑華
教授

旅館系課程
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服務產業學院
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院長張博能

