

第一學年(115)					第二學年(116)					第三學年(117)									
	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	學分	時數
校必修	分類通識	2	2	2	2	校必修	分類通識	2	2	2	2	校必修	分類通識	2	2	2	2		
	體育	2	2	2	2		應用英文(三)(四)	2	2	2	2								
	應用中文(一)(二)	2	2	2	2		體育	2	2										
	應用英文(一)(二)	2	2	2	2														
	小計	8	8	8	8		小計	6	6	4	4		小計	2	2	2	2		
院必修	程式設計概論	2	2			院必修	服務創新	2	2			院必修							
	健康促進	2	2				專業倫理			2	2								
	民生產業管理	2	2																
	人工智慧概論			2	2														
	人際溝通			2	2														
電腦應用與實務			2	2	小計	2	2	4	4	小計	0	0	0	0					
小計	6	6	6	6	專業必修	日文(一)(二)	2	2	2	2	專業必修	餐旅英語(一)(二)	2	2	2	2			
專業必修	旅館事業概論	2	2				客房管理	2	2				餐旅財務管理	2	2				
	餐旅安全與法規	2	2				客房模擬實務	2	2				實務專題(一)(二)	1	1	1	1		
	餐飲廚藝概論	2	2				餐旅營運模擬實務	4	4				餐旅人力資源管理			2	2		
	房務管理			2		2	餐飲經營管理	2	2										
	房務模擬實務			2		2	旅館資訊系統			2		2							
	酒類與調酒概論			2		2	小計	12	12	4		4	小計	5	5	5	5		
小計	6	6	6	6	專業選修	創意廚藝設計與實務(二)中餐	4	4			專業選修	餐旅日語(一)(二)	2	2	2	2			
專業選修	餐旅美學	2	2				創意廚藝設計與實務(三)中點	4	4				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				
	食品衛生與安全	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				
	基礎餐旅英語			2		2	國際禮儀			2		2	創意廚藝設計與實務(七)異國甜點	4	4				
	創意廚藝設計與實務(一)烘焙	4	4				餐旅行銷			2		2	餐旅服務品質管理	2	2				
	菜單設計與說菜技巧			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(118)					
	科目	上學期		下學期	
		學分	時數	學分	時數
校必修					
	小計	0	0	0	0
院必修					
	小計	0	0	0	0
專業必修	校外實習(一)	9	9		
	小計	9	9	0	0
專業選修	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】	學分	時數
通識科目、共同科目	30	30
專業科目	院必修	18
	專業必修	47
	專業選修	33
合計	128	128

【注意事項】

1. 最低畢業學分：128 學分，必修學分：93學分，專業選35學分(本系至少23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。
7. 本表建立於115年3月10日。

旅館系課程
規劃委員會

助理教授 王申長

旅館管理與廚藝創意系
主任 劉采琳

民生學院 院長 陳儒晰



MUST Curriculum Planning for Undergraduate Students for Academic Years 2026-2029
Department of Hotel Management and Culinary Creativity

1 st year(2026)					2 nd year(2027)					3 rd year(2028)									
	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	Classified general Education	2	2	2	2	MUST Core Required Courses	Classified general Education	2	2	2	2	MUST Core Required Courses	Classified general Education	2	2	2	2		
	Physical Education	2	2	2	2		Applied English(III & IV)	2	2	2	2								
	Applied Chinese(I & II)	2	2	2	2		Physical Education	2	2										
	Applied English(I & II)	2	2	2	2														
	Subtotal	8	8	8	8		Subtotal	6	6	4	4		Subtotal	2	2	2	2		
School Professional Required Courses	Introduction to Computers and Programming	2	2			School Professional Required Courses	Service Innovation	2	2			School Professional Required Courses							
	Human Ecology Industry Management	2	2				Ethics for Professionals			2	2								
	Health and Promotion	2	2																
	Computer Application & Practice			2	2														
	Introduction to Artificial Intelligence			2	2														
	Interpersonal Communication			2	2														
	Subtotal	6	6	6	6		Subtotal	2	2	2	2		Subtotal	0	0	0	0		
compulsory courses	Introduction to Hotel Management	2	2			compulsory courses	Japanese (I)(II)	2	2	2	2	compulsory courses	Hospitality English (I)(II)	2	2	2	2		
	Hospitality Safety and Regulation	2	2				Front Office Management	2	2				Hospitality Financial Management	2	2				
	Introduction to Culinary Arts	2	2				Practice of Front Office Operation	2	2				Applied Project(I)(II)	1	1	1	1		
	Housekeeping Management			2	2		Practice of Hospitality Operation	4	4				Hospitality Human Resources Management	2	2				
	Practice of Housekeeping Operation			2	2		Food & Beverage Operation and Management	2	2										
	Introduction to Drink and Mixology			2	2		Hotel Information System			2	2								
		Subtotal	6	6	6		6		Subtotal	12	12		4	4		Subtotal	5	5	5
Elective Courses	Hospitality Aesthetics	2	2			Elective Courses	Design & Practice of Culinary Creativity(II) Chinese Cuisine	4	4			Elective Courses	Hospitality Japanese (I)(II)	2	2	2	2		
	Introduction to Tourism	2	2				Design & Practice of Culinary Creativity(III) Chinese Dessert	4	4				Healthy Beverage Modulation	2	2				
	Food Sanitation and Safety	2	2				Food & Beverage Services	2	2				Hospitality Purchasing	2	2				
	Basic Hospitality English			2	2		Nutrition and Health Care	2	2				Design & Practice of Culinary Creativity (VI) Exotic Cuisine	4	4				
	Design & Practice of Culinary Creativity(I) Baking			4	4		Etiquette Management			2	2		Design & Practice of Culinary Creativity (VII) Exotic Dessert	4	4				
	Menu Design and Story-Narration of Dishes			2	2		Hospitality Marketing			2	2		Management of Hospitality Service Quality	2	2				
							English Communication in the Workplace	2	2				Banquet Management & Operation	2	2				
							Design & Practice of Culinary Creativity(IV)Western-Style Cuisine	4	4				Hospitality E-Commerce			2	2		
							Design & Practice of Culinary Creativity(V) Western Dessert	4	4				Chain Hotel Management			2	2		
							Communication Brand and Attraction Marketing	2	2				Hospitality Cost Control & Analysis	2	2				
							Beverage and Coffee Modulation			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(2029)					
	Course	1 st semester		2 nd semester	
		Cr.	hr.	Cr.	hr.
MUST Core Required Courses					
	Subtotal	0	0	0	0
School Professional Required Courses					
	Subtotal	0	0	0	0
compulsory courses	Internship(I)	9	9		
	Subtotal	9	9	0	0
Elective Courses	Internship(II)			9	9
	Hospitality Accounting			2	2
	Hospitality English (III)			2	2
	Hospitality Japanese (III)			2	2
	Operation of Hotel Sales			3	3
	Wine Appreciation and Practice			2	2
	Healthy Food Service			2	2
	Green Hospitality			2	2
	Planning for Hotel Recreational Activities			2	2
	Management of the B & B			2	2
	Hospitality Entrepreneurial & Development			2	2
	Hospitality Public Relation & Crisis Management			2	2
Certificate Consultation			2	2	

Cr./hr.=Credit/hour

Remarks:

1. Minimum graduation credits: 128 credits; Compulsory credits: 93 credits. Elective credits: 35 credits (elective credits include inter-departmental elective credits); the elective credits for majors in the department must not be lower than 23 credits.
2. In the first three years, students must take 16-30 credits per semester, and 9-30 credits per semester in the 4th year.
3. Elective courses are subject to change if necessary.
4. Please implement according to the school's "Implementation Measures for Students' Basic Graduation Thresholds".
5. Students should take off-campus internship courses, and the relevant measures are handled in accordance with the Implementation of Off-campus Internship Teaching for Students in the Department of Hotel Management and Culinary Creativity".
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 87 compulsory credits, and at least 53 elective credits (including inter-departmental elective credits), while elective professional course credits shall not be fewer than 29____. The program can be extended up to 3 academic years.
7. This form created in MARCH, 10th, 2026.

助理王申長
教授王申長

旅館管理與廚藝創意系
主任劉采琳

民生學院
院長陳儒晰

旅館管理與廚藝創意系
課程委員會

