

中臺科技大學大學部四年制進修部食品科技系111學年度雙軌旗艦計畫入學課程標準表(餐飲門市經營類)

1110301系課程發展委員會會議通過

1110310院課程發展委員會會議通過

1110316校課程委員會會議修訂通過

| 科目類別   | 科目名稱   | 學分數       | 時數        | 第一學年      |          | 第二學年     |          | 第三學年     |           | 第四學年      |          | 備註        |          |          |           |           |          |          |          |
|--|--|-----------|-----------|-----------|----------|----------|----------|----------|-----------|-----------|----------|-----------|----------|----------|-----------|-----------|----------|----------|----------|
|  |  |           |           | 上         | 下        | 上        | 下        | 上        | 下         | 上         | 下        |           |          |          |           |           |          |          |          |
|  |  |           |           | 授課        | 實習       | 授課       | 實習       | 授課       | 實習        | 授課        | 實習       |           |          |          |           |           |          |          |          |
| 基本素養   | 人際關係與溝通 Interpersonal Relationships and Communication                            | 2         | 2         |           |          | 2        |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 實用生活美學 Life Aesthetics   | 2         | 2         |           |          |          |          | 2        |           |           |          |           |          |          |           |           |          |          |          |
|  | 文學與人生 Literature and Life  | 2         | 2         |           |          |          |          | 2        |           |           |          |           |          |          |           |           |          |          |          |
|  | 時間、空間、多元文化 Multi-cultures  | 2         | 2         |           |          |          |          |          | 2         |           |          |           |          |          |           |           |          |          |          |
|  | 大一英文(一) Freshman English (I)   | 2         | 2         | 2         |          |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 大一英文(二) Freshman English (II)  | 2         | 2         |           | 2        |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 法律學概論 Introduction to Law  | 2         | 2         |           |          |          |          |          |           | 2         |          |           |          |          |           |           |          |          |          |
|  | 文學領域 Literature Studies  | 2         | 2         |           |          |          |          | 2        |           |           |          |           |          |          |           |           |          |          |          |
|  | 文化領域 Cultural Studies  | 2         | 2         |           |          |          | 2        |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 普通化學 General Chemistry   | 2         | 2         | 2         |          |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 普通生物學 General Biology  | 2         | 2         | 2         |          |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 資訊科技與應用 Information Technology and Application                                   | 2         | 2         |           |          |          |          |          |           |           | 2        | 電腦課程      |          |          |           |           |          |          |          |
| <b>小計(1)</b>                                       | <b>24</b>  | <b>24</b> | <b>6</b>  | <b>0</b>  | <b>2</b> | <b>0</b> | <b>2</b> | <b>0</b> | <b>2</b>  | <b>0</b>  | <b>4</b> | <b>0</b>  | <b>0</b> | <b>0</b> |           |           |          |          |          |
| 體育軍訓   | 全民國防教育軍事訓練-國防科技 All-out Defense Education Military Training - Defense Technology | 0         | 2         | 2         |          |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 體育(一) Physical Education (I)   | 1         | 2         | 2         |          |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 體育(二) Physical Education (II)  | 1         | 2         |           | 2        |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 體育(三) Physical Education (III)   | 0         | 2         |           |          | 2        |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | <b>小計(3)</b>   | <b>2</b>  | <b>8</b>  | <b>4</b>  | <b>0</b> | <b>2</b> | <b>0</b> | <b>2</b> | <b>0</b>  | <b>0</b>  | <b>0</b> | <b>0</b>  | <b>0</b> | <b>0</b> |           |           |          |          |          |
| <b>通識教養教育小計(一)=小計(1)+(2)+(3)</b>                   |  |           |           |           |          |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  |  | <b>26</b> | <b>32</b> | <b>10</b> | <b>0</b> | <b>4</b> | <b>0</b> | <b>4</b> | <b>0</b>  | <b>2</b>  | <b>0</b> | <b>6</b>  | <b>0</b> | <b>2</b> | <b>0</b>  | <b>4</b>  | <b>0</b> | <b>0</b> |          |
| 核心基礎   | 食品與餐飲概論和職業倫理 Introduction of Food and Catering Industry with Occupational Ethics | 2         | 2         | 2         |          |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 餐飲創意與美學 Creative Cuisine and Aesthetics  | 2         | 2         |           |          |          | 2        |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 食品衛生與安全 Sanitation and Safety of Food Industry                                   | 2         | 2         |           |          | 2        |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 餐飲設施規劃與設備維護 Catering facility planning and equipment                             | 2         | 2         |           |          |          | 2        |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 菜單設計與成本管控 Cost Control and Net Profit Analysis of Catering Operation             | 2         | 2         |           |          |          |          |          |           |           | 2        |           |          |          |           |           |          |          |          |
|  | 餐飲採購與供應管理 Purchasing and Supply Management of Restaurant and Food Service        | 2         | 2         |           |          |          |          |          | 2         |           |          |           |          |          |           |           |          |          |          |
|  | 餐飲人力規劃與管理 Manpower planning and Management of Catering Industry                  | 2         | 2         |           |          |          |          |          |           |           | 2        |           |          |          |           |           |          |          |          |
| <b>小計(4)</b>                                       | <b>14</b>  | <b>14</b> | <b>2</b>  | <b>0</b>  | <b>0</b> | <b>0</b> | <b>2</b> | <b>0</b> | <b>4</b>  | <b>0</b>  | <b>2</b> | <b>0</b>  | <b>0</b> | <b>0</b> | <b>4</b>  | <b>0</b>  | <b>0</b> |          |          |
| 專業必修   | 烘焙學 Baking Science and Technology  | 2         | 2         | 2         |          |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 西點蛋糕實作(一) The Practice of Cake and Pastries I                                    | 3         | 4         | 2         | 2        |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 食物烹調原理與應用 Principal and Application of Food Cooking                              | 2         | 2         |           |          |          | 2        |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 營養學實驗 General Chemistry Laboratory   | 1         | 2         |           |          | 2        |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 營養學 Nutrition  | 2         | 2         |           | 2        |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 食物學原理 Fundamentals of Food   | 2         | 2         | 2         |          |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 食品衛生法規 Food Hygiene Regulation   | 2         | 2         |           |          |          |          |          |           |           | 2        |           |          |          |           |           |          |          |          |
|  | 餐飲服務品質管理 Quality Management of Catering Services                                 | 2         | 2         |           |          |          |          |          |           |           | 2        |           |          |          |           |           |          |          |          |
|  | 餐飲門市經營危機處理 Crisis Management of Retail Store Services                            | 2         | 2         |           |          |          | 2        |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 食品物流與門市經營分析 Food Logistics and Retail Services Analysis                          | 2         | 2         |           |          |          |          |          |           |           | 2        |           |          |          |           |           |          |          |          |
|  | 即食調理食品理論與實務 Principle and Practices of Instant Cuisine Food                      | 2         | 2         |           |          |          |          | 2        |           |           |          |           |          |          |           |           |          |          |          |
|  | 食品行銷與消費者行為 Food Marketing and Consumer Behaviors                                 | 2         | 2         |           |          |          |          |          |           |           | 2        |           |          |          |           |           |          |          |          |
|  | 餐飲英語會話(一) English for the Catering Industry I                                    | 2         | 2         |           |          |          |          |          | 2         |           |          |           |          |          |           |           |          |          |          |
|  | 餐飲英語會話(二) English for the Catering Industry II                                   | 2         | 2         |           |          |          |          |          |           | 2         |          |           |          |          |           |           |          |          |          |
|  | 食品品評與消費行為 Food Sensory Evaluation and Consumer Behaviors                         | 2         | 2         |           |          |          |          |          |           |           | 2        |           |          |          |           |           |          |          |          |
|  | 麵包實作(一) The Practice of Bread I  | 3         | 4         |           | 2        | 2        |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  | 中式點心實作(一) The Practice of Chinese Pastries I                                     | 3         | 4         |           |          |          | 2        | 2        |           |           |          |           |          |          |           |           |          |          |          |
|  | 餐飲業經營分析 Management of Catering Venture   | 2         | 2         |           |          |          |          |          |           |           | 2        |           |          |          |           |           |          |          |          |
|  | 食品安全專題實務討論 Seminar in Food Safety  | 2         | 2         |           |          |          |          |          |           | 2         |          |           |          |          |           |           |          |          |          |
|  | 勞動法規 Labor Regulation  | 2         | 2         |           |          |          |          | 2        |           |           |          |           |          |          |           |           |          |          |          |
| 食品安全管制系統 Food Safety Control System and Practices  | 2  | 2         |           |           |          |          |          |          | 2         |           |          |           |          |          |           |           |          |          |          |
| 食物製備烹調實作 Principle and Application of Food Cooking | 3  | 4         |           |           |          |          | 2        | 2        |           |           |          |           |          |          |           |           |          |          |          |
| <b>小計(5)</b>                                       | <b>47</b>  | <b>52</b> | <b>6</b>  | <b>2</b>  | <b>4</b> | <b>4</b> | <b>0</b> | <b>0</b> | <b>10</b> | <b>4</b>  | <b>2</b> | <b>0</b>  | <b>6</b> | <b>0</b> | <b>10</b> | <b>0</b>  | <b>4</b> | <b>0</b> |          |
| <b>專業必修小計(二)=小計(4)+(5)</b>                         |  |           |           |           |          |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  |  | <b>61</b> | <b>66</b> | <b>8</b>  | <b>2</b> | <b>4</b> | <b>4</b> | <b>2</b> | <b>0</b>  | <b>14</b> | <b>4</b> | <b>4</b>  | <b>0</b> | <b>6</b> | <b>0</b>  | <b>14</b> | <b>0</b> | <b>4</b> | <b>0</b> |
| <b>必修合計(A)=小計(一)+(二)</b>                           |  |           |           |           |          |          |          |          |           |           |          |           |          |          |           |           |          |          |          |
|  |  | <b>87</b> | <b>98</b> | <b>18</b> | <b>2</b> | <b>8</b> | <b>4</b> | <b>6</b> | <b>0</b>  | <b>16</b> | <b>4</b> | <b>10</b> | <b>0</b> | <b>8</b> | <b>0</b>  | <b>18</b> | <b>0</b> | <b>4</b> | <b>0</b> |

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| 科目類別  | 科目名稱   | 學分數        | 時數         | 第一學年      |          | 第二學年      |          | 第三學年      |          | 第四學年      |          | 備註        |          |           |          |           |          |           |          |
|---|--|------------|------------|-----------|----------|-----------|----------|-----------|----------|-----------|----------|-----------|----------|-----------|----------|-----------|----------|-----------|----------|
|   |  |            |            | 上         | 下        | 上         | 下        | 上         | 下        | 上         | 下        |           |          |           |          |           |          |           |          |
|   |  |            |            | 授課        | 實習       | 授課        | 實習       | 授課        | 實習       | 授課        | 實習       |           |          |           |          |           |          |           |          |
| 博學涵養  | 發展通識Development of General Education                     | 2          | 2          |           |          |           |          | 2         |          |           |          |           |          |           |          |           |          |           |          |
|   | 發展通識Development of General Education                     | 2          | 2          |           |          |           |          |           | 2        |           |          |           |          |           |          |           |          |           |          |
|   | <b>小計(6)</b>   | <b>4</b>   | <b>4</b>   | <b>0</b>  | <b>0</b> | <b>0</b>  | <b>0</b> | <b>2</b>  | <b>0</b> | <b>2</b>  | <b>0</b> | <b>0</b>  |          |           |          |           |          |           |          |
| 專業選修  | 食品加工學 Food Processing                                    | 2          | 2          |           |          | 2         |          |           |          |           |          |           |          |           |          |           |          |           |          |
|   | 食品化學 Food Chemistry                                      | 2          | 2          |           |          |           |          |           | 2        |           |          |           |          |           |          |           |          |           |          |
|   | 食品微生物(含)實驗 Food Microbiology with Laboratory             | 3          | 4          |           |          |           |          | 2         | 2        |           |          |           |          |           |          |           |          |           |          |
|   | 食品加工學實驗 Food Processing Laboratory                       | 3          | 4          |           |          | 2         | 2        |           |          |           |          |           |          |           |          |           |          |           |          |
|   | 麵包實作(二) The Practice of Bread II                         | 3          | 4          |           |          | 2         | 2        |           |          |           |          |           |          |           |          |           |          |           |          |
|   | 產品創新與開發實務 Product Innovation and Development Practices   | 2          | 2          |           |          |           |          |           | 2        |           |          |           |          |           |          |           |          |           |          |
|   | 創意烘焙實習 Art of Modern Baking and Practice                 | 3          | 4          |           |          |           |          |           |          |           | 2        | 2         |          |           |          |           |          |           |          |
|   | 生物統計 Biostatistics                                       | 2          | 2          |           |          |           |          |           |          | 2         |          |           |          |           |          |           |          |           |          |
|   | 西點蛋糕實作(二) The Practice of Cake and Pastries II           | 3          | 4          |           | 2        | 2         |          |           |          |           |          | 電腦課程      |          |           |          |           |          |           |          |
|   | 餅乾實作 The Practice of Cookie                              | 3          | 4          |           |          |           |          |           |          |           | 2        | 2         |          |           |          |           |          |           |          |
|   | 基礎中餐烹調實作 Basic Chinese Cuisine Preparation and Practices | 3          | 4          |           |          | 2         | 2        |           |          |           |          |           |          |           |          |           |          |           |          |
|   | 西餐烹調實作 Western Dishes Cuisine Preparation and Practices  | 3          | 4          |           |          |           |          |           |          |           | 2        | 2         |          |           |          |           |          |           |          |
|   | 食品貯存與保藏技術 Food Storage and Preservation Techniques       | 2          | 2          |           |          |           |          |           | 2        |           |          |           |          |           |          |           |          |           |          |
|   | 食品生活化學 Food Life Chemistry                               | 2          | 2          |           | 2        |           |          |           |          |           |          |           |          |           |          |           |          |           |          |
|   | 綠色飲食理論與應用 Principle and Application of Sustainable Food  | 2          | 2          |           |          |           |          |           |          | 2         |          |           |          |           |          |           |          |           |          |
|   | 茶的科學與文化 Science and Culture of Tea                       | 2          | 2          |           |          |           |          |           | 2        |           |          |           |          |           |          |           |          |           |          |
|   | 飲食文化 Dietary Culture                                     | 2          | 2          |           |          |           |          |           | 2        |           |          |           |          |           |          |           |          |           |          |
|   | 飲品加工實務 Processing and Preparation of Beverages           | 2          | 2          |           |          |           |          |           |          | 2         |          |           |          |           |          |           |          |           |          |
|   | 食材檢驗實務 Inspection Practices of Food Materials            | 2          | 2          |           | 2        |           |          |           |          |           |          |           |          |           |          |           |          |           |          |
|   | 食品病原菌檢測實務 Foodborne pathogens Inspection and Practices   | 2          | 2          |           |          |           |          |           |          | 2         |          |           |          |           |          |           |          |           |          |
| 台灣料理與地方小吃實作 The Practice of Taiwanese Cuisine and Local Dishes  | 2  | 2          |            |           |          |           |          |           |          | 2         | 2        |           |          |           |          |           |          |           |          |
| 中式點心實作(二) The Practice of Chinese Pastries II   | 3  | 4          |            |           |          |           |          | 2         | 2        |           |          |           |          |           |          |           |          |           |          |
| 食品添加物 Food Additives  | 2  | 2          |            |           |          |           |          |           | 2        |           |          |           |          |           |          |           |          |           |          |
|   | <b>選修合計(B)=小計(6)+(7)+(8)+(9)</b>                         | <b>55</b>  | <b>64</b>  | <b>0</b>  | <b>0</b> | <b>6</b>  | <b>2</b> | <b>8</b>  | <b>6</b> | <b>0</b>  | <b>0</b> | <b>6</b>  | <b>4</b> | <b>12</b> | <b>0</b> | <b>6</b>  | <b>0</b> | <b>8</b>  | <b>8</b> |
|   | <b>開課合計=必修(A)+選修(B)</b>                                  | <b>142</b> | <b>162</b> | <b>18</b> | <b>2</b> | <b>14</b> | <b>6</b> | <b>14</b> | <b>6</b> | <b>16</b> | <b>4</b> | <b>16</b> | <b>4</b> | <b>20</b> | <b>0</b> | <b>24</b> | <b>0</b> | <b>12</b> | <b>8</b> |
| <b>畢業相關規定說明：</b>  |  |            |            |           |          |           |          |           |          |           |          |           |          |           |          |           |          |           |          |
| 一 最低畢業學分為128學分，必修90學分(含基本素養24學分、體育與軍訓2學分、專業必修64學分)，博學涵養4學分，選修至少34學分(其中專業選修至少22學分)。                          |  |            |            |           |          |           |          |           |          |           |          |           |          |           |          |           |          |           |          |
| 二 畢業前需修完普通化學「General Chemistry」2學分、普通生物學「General Biology」2學分、生物統計學「Biostatistics」2學分 三項健康科學院院定共同課程且及格，始得畢業。 |  |            |            |           |          |           |          |           |          |           |          |           |          |           |          |           |          |           |          |
| 三 電腦課程須繳電腦實習費。  |  |            |            |           |          |           |          |           |          |           |          |           |          |           |          |           |          |           |          |