

中臺科技大學大學部四年制日間部食品科技系105學年度入學課程標準表(餐飲科技組課程)

1050223系課程發展委員會通過  
 1050311院課程委員會會議通過  
 1050330校課程委員會會議修訂通過  
 1050929系課程發展委員會通過  
 1051007院課程委員會會議通過  
 1051019校課程委員會會議通過

| 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       |             | 授課       | 實習       |          |          |          |          |          |
| 基本素養                              | 人生哲學 Philosophy for Life   | 2         | 2          | 2         |           |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 人物、意象、歷史思維 People, Image, and Historical Thinking                                | 2         | 2          |           |           |           | 2        |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 人際關係與溝通 Interpersonal Relationships & Communication                              | 2         | 2          | 2         |           |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 人體生理學 Human Physiology   | 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         |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 生命關懷 Life Concerns   | 2         | 2          |           | 2         |           | 0        |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 生活與服務 Life and Service   | 0         | 0          |           |           |           | 0        |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 法律學概論 Introduction to Law  | 2         | 2          |           |           |           |          | 2         |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 統計學概論 Introduction to Statistics   | 2         | 2          |           |           | 2         |          |           |          |           |          | 電腦課程        |          |          |          |          |          |          |          |
|                                   | 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        |          |          |          |          |          |          |          |
|                                   | 實用生活美學 Aesthetics for Life   | 2         | 2          | 2         |           |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
| 悅讀與表達 Fun-reading and Expressions | 2  | 2         |            |           |           | 2         |          |           |          |           |          |             |          |          |          |          |          |          |          |
| <b>小計(1)</b>                      | <b>28</b>  | <b>28</b> | <b>12</b>  | <b>0</b>  | <b>4</b>  | <b>0</b>  | <b>4</b> | <b>0</b>  | <b>6</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>0</b> | <b>0</b> |
| 外語進階                              | 大二英文(一) Sophomore English (I)  | 2         | 2          |           |           |           | 2        |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 大二英文(二) Sophomore English (II)   | 2         | 2          |           |           |           |          | 2         |          |           |          |             |          |          |          |          |          |          |          |
|                                   | <b>小計(2)</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>    | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> |
| 軍訓與體育                             | 全民國防教育軍事訓練(一) All-out Defense Education Military Training(I)                     | 0         | 2          | 2         |           |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 全民國防教育軍事訓練(二) All-out Defense Education Military Training (II)                   | 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        |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 體育(四) Physical Education (IV)  | 0         | 2          |           |           |           |          | 2         |          |           |          |             |          |          |          |          |          |          |          |
| <b>小計(3)</b>                      | <b>2</b>   | <b>12</b> | <b>2</b>   | <b>2</b>  | <b>2</b>  | <b>2</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>0</b> | <b>0</b> | <b>0</b> |
| <b>通識教育教育小計(一)=小計(1)+(2)+(3)</b>  |  | <b>34</b> | <b>44</b>  | <b>14</b> | <b>2</b>  | <b>6</b>  | <b>2</b> | <b>6</b>  | <b>2</b> | <b>8</b>  | <b>2</b> | <b>2</b>    | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</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         |           |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 食品衛生與安全 Sanitation and Safety of Food Industry                                   | 2         | 2          | 2         |           |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 食物學原理 Fundamentals of Food   | 2         | 2          | 2         |           |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 營養學 Nutrition  | 2         | 2          |           | 2         |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
| 營養學實驗 Nutritional Laboratory      | 1  | 2         |            |           | 2         |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
| <b>小計(4)</b>                      | <b>9</b>   | <b>10</b> | <b>6</b>   | <b>0</b>  | <b>2</b>  | <b>2</b>  | <b>0</b> | <b>0</b>  | <b>0</b> | <b>0</b>  | <b>0</b> | <b>0</b>    | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> |
| 專業必修                              | 餐飲服務品質管理 Catering Service Quality Management                                     | 2         | 2          |           | 2         |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 餐飲英文 English for the Catering Industry   | 2         | 2          |           | 2         |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 飲食文化 Dietary Culture   | 2         | 2          |           |           | 2         |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 菜單規劃與設計 Menu Planning and Design   | 2         | 2          |           |           | 2         |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 餐飲創意與美學 Creative Cuisine and Aesthetics  | 2         | 2          |           | 2         |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 餐飲設施規劃與管理 Facilities Planning and Management of Restaurant and Food Service      | 2         | 2          |           |           |           |          | 2         |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 綠色飲食理論與應用 Principle and Application of Sustainable Food                          | 2         | 2          |           |           |           |          | 2         |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 餐飲業經營分析與微型創業 Micro-business and Management of Catering Venture                   | 3         | 3          |           |           |           |          |           | 3        |           |          |             |          |          |          |          |          |          |          |
|                                   | 整合型餐飲創業專題製作 Integrated Catering Venture Project Training                         | 2         | 4          |           |           |           |          |           |          | 4         |          |             |          |          |          |          |          |          |          |
|                                   | 基礎中餐烹調與實習 Basic Chinese Cuisine Preparation and Practices                        | 3         | 4          |           | 2         | 2         |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 進階烘焙食品製備與實習 Advanced Bakery Preparation and Practices                            | 3         | 4          |           |           |           | 2        | 2         |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 基礎中式點心製備與實習 Basic Snack Preparation and Practices                                | 3         | 4          |           |           |           |          |           | 2        | 2         |          |             |          |          |          |          |          |          |          |
|                                   | 食物烹調原理與應用 Principal and Application of Food Cooking                              | 2         | 2          |           | 2         |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 調味科學與應用實務 Seasoning Science and Practices  | 2         | 2          |           |           | 2         |          |           |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 食物科學技術與加工實習 Technology of Food Science and Processing Practices                  | 3         | 4          |           |           |           | 2        | 2         |          |           |          |             |          |          |          |          |          |          |          |
|                                   | 食材檢驗實務(含實驗) Inspection Practices of Food Materials with Laboratory               | 2         | 3          |           |           |           | 1        | 2         |          |           |          | 合服務學習       |          |          |          |          |          |          |          |
|                                   | 食品貯存與保藏技術 Food Storage and Preservation Techniques                               | 2         | 2          |           |           |           |          |           | 2        |           |          |             |          |          |          |          |          |          |          |
|                                   | 飲食品評與科學技術 Food Sensory Evaluation and Scientific Technology                      | 2         | 2          |           |           |           |          |           | 2        |           |          |             |          |          |          |          |          |          |          |
|                                   | 餐飲採購與供應管理 Purchasing and Supply Management of Restaurant and Food Service        | 2         | 2          |           |           |           |          |           |          | 2         |          |             |          |          |          |          |          |          |          |
|                                   | 即食調理食品理論與實務 Principle and Practices of Instant Cuisine Food                      | 2         | 2          |           |           |           |          |           |          |           | 2        |             |          |          |          |          |          |          |          |
|                                   | 專題製作 Project Training  | 1         | 2          |           |           |           |          |           |          |           |          |             |          |          |          |          |          |          |          |
| 專業實習 Practical Training           | 2  | 4         |            |           |           |           |          |           |          |           | 4        | 專業實習至少320小時 |          |          |          |          |          |          |          |
| <b>小計(5)</b>                      | <b>48</b>  | <b>58</b> | <b>0</b>   | <b>0</b>  | <b>10</b> | <b>2</b>  | <b>6</b> | <b>0</b>  | <b>5</b> | <b>6</b>  | <b>8</b> | <b>0</b>    | <b>7</b> | <b>6</b> | <b>0</b> | <b>0</b> | <b>2</b> | <b>6</b> |          |
| <b>專業必修小計(二)=小計(4)+(5)</b>        |  | <b>57</b> | <b>68</b>  | <b>6</b>  | <b>0</b>  | <b>12</b> | <b>4</b> | <b>6</b>  | <b>0</b> | <b>5</b>  | <b>6</b> | <b>8</b>    | <b>0</b> | <b>7</b> | <b>6</b> | <b>0</b> | <b>0</b> | <b>2</b> | <b>6</b> |
| <b>必修合計(A)=小計(一)+(二)</b>          |  | <b>91</b> | <b>112</b> | <b>20</b> | <b>2</b>  | <b>18</b> | <b>6</b> | <b>12</b> | <b>2</b> | <b>13</b> | <b>8</b> | <b>10</b>   | <b>0</b> | <b>7</b> | <b>6</b> | <b>0</b> | <b>0</b> | <b>2</b> | <b>6</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 |    | 授課 | 實習 |    |   |    |   |   |
| 博學涵養   | 發展通識Development of General Education  | 2   | 2   |      |    |      |    |      |    |      |    |    |    |    |    |   |    |   |   |
|  | 小計(6)   | 2   | 2   | 0    | 0  | 0    | 0  | 0    | 0  | 0    | 0  | 0  |    |    |    |   |    |   |   |
| 專業選修   | 餐飲日文 Japanese for the Catering Industry   | 2   | 2   |      |    |      |    | 2    |    |      |    |    |    |    |    |   |    |   |   |
|  | 團體膳食製備實務 Quantity Food Service System Practices                                   | 2   | 4   |      |    |      | 4  |      |    |      |    |    |    |    |    |   |    |   |   |
|  | 基礎烘焙食品製備與實習 Basic Bakery Preparation and Practices                                | 3   | 4   |      |    | 2    | 2  |      |    |      |    |    |    |    |    |   |    |   |   |
|  | 進階中餐烹調與實習 Advanced Chinese Cuisine Preparation and Practices                      | 3   | 4   |      |    |      | 2  | 2    |    |      |    |    |    |    |    |   |    |   |   |
|  | 藥膳及養生餐飲設計與製備 Design and Preparations of Medical and Health Food and Beverages     | 3   | 4   |      |    |      |    | 2    | 2  |      |    |    |    |    |    |   |    |   |   |
|  | 西餐烹調與實習 Western Dishes Cuisine Preparation and Practices                          | 3   | 4   |      |    |      |    | 2    | 2  |      |    |    |    |    |    |   |    |   |   |
|  | 飲品加工與製備實務 Processing and Preparation of Beverages with its Additives              | 3   | 4   |      |    |      |    |      | 2  | 2    |    |    |    |    |    |   |    |   |   |
|  | 地方餐飲創新研發實務 Development and Practices of Creative Local Food and Beverages         | 2   | 2   |      |    |      |    | 2    |    |      |    |    |    |    |    |   |    |   |   |
|  | 餐飲業安全管制系統實務 Food Service Safety Control System and Practices                      | 2   | 2   |      |    |      |    | 2    |    |      |    |    |    |    |    |   |    |   |   |
|  | 創意料理設計與實習 Creative Cuisine Design and Practices                                   | 3   | 4   |      |    |      |    |      |    | 2    | 2  |    |    |    |    |   |    |   |   |
|  | 進階中式點心製備與實習 Advanced Snack Preparation and Practices                              | 3   | 4   |      |    |      |    |      |    | 2    | 2  |    |    |    |    |   |    |   |   |
|  | 創意烘焙實習 Creative Bakery Processing   | 3   | 4   |      |    |      |    |      |    |      | 2  | 2  |    |    |    |   |    |   |   |
|  | 蔬果切雕與裝飾 Cutting and Sculpturing for Vegetables and Fruit and the Plate Decorating | 2   | 4   |      |    |      |    |      | 4  |      |    |    |    |    |    |   |    |   |   |
|  | 業界實習報告 Industry Internship Report   | 2   | 2   |      |    |      |    |      |    | 2    |    |    |    |    |    |   |    |   |   |
|  | 業界實習 Industry internship  | 8   | 16  |      |    |      |    |      |    |      | 16 |    |    |    |    |   |    |   |   |
|  | 小計(7)   | 44  | 64  | 0    | 0  | 0    | 0  | 2    | 6  | 4    | 2  | 6  | 4  | 8  | 2  | 6 | 20 | 2 | 2 |
|  | 食品科技類   | 食品添加物 Food Additives  | 2   | 2    |    |      |    | 2    |    |      |    |    |    |    |    |   |    |   |   |
|  |   | 食用蛋白加工與烹調應用 Edible Protein Processing and Application of Food Cooking | 2   | 3    |    |      |    |      |    |      | 1  | 2  |    |    |    |   |    |   |   |
|  |   | 食品包裝學 Food Package  | 2   | 2    |    |      |    |      |    |      | 2  |    |    |    |    |   |    |   |   |
|  |   | 食用油脂加工與烹調應用 Edible Oil Processing and Application of Food Cooking     | 2   | 2    |    |      |    |      |    | 2    |    |    |    |    |    |   |    |   |   |
| 產品創新與開發實務 Product Innovation and Development Practices       |   | 2   | 2   |      |    |      |    |      |    | 2    |    |    |    |    |    |   |    |   |   |
| 食品行銷與管理 Food Marketing and Management                        |   | 2   | 2   |      |    |      |    |      |    |      | 2  |    |    |    |    |   |    |   |   |
| 食品認證制度與衛生法規 Food Certification System and Hygiene Regulation |   | 2   | 2   |      |    |      |    |      |    |      |    | 2  |    |    |    |   |    |   |   |
| 小計(8)  |   | 14  | 15  | 0    | 0  | 0    | 0  | 2    | 0  | 0    | 0  | 2  | 0  | 5  | 2  | 2 | 0  | 2 | 0 |
| 通識選修   | 全民國防教育軍事訓練(三) All-out Defense Education Military Training(III)                    | 1   | 2   |      |    |      | 2  |      |    |      |    |    |    |    |    |   |    |   |   |
|  | 全民國防教育軍事訓練(四) All-out Defense Education Military Training(IV)                     | 1   | 2   |      |    |      |    | 2    |    |      |    |    |    |    |    |   |    |   |   |
| 小計(9)  | 2   | 4   | 0   | 0    | 0  | 0    | 2  | 0    | 2  | 0    | 0  | 0  | 0  | 0  | 0  | 0 | 0  | 0 |   |
| <b>選修合計(B)=小計(6)+(7)+(8)+(9)</b>                             |   | 62  | 85  | 0    | 0  | 0    | 0  | 6    | 6  | 8    | 2  | 8  | 4  | 13 | 4  | 8 | 20 | 4 | 2 |
| <b>開課合計=必修(A)+選修(B)</b>                                      |   | 153   | 197 | 20   | 2  | 18   | 6  | 18   | 8  | 21   | 10 | 18 | 4  | 20 | 10 | 8 | 20 | 6 | 8 |

**畢業相關規定說明：**

- 一 最低畢業學分爲128學分，必修91學分(含基本素養28學分、外語進階4學分、體育與軍訓2學分、專業必修57學分)，博學涵養2學分，選修至少35學分(其中專業選修至少22學分)。
- 二 全民國防教育軍事訓練(三)及全民國防教育軍事訓練(四)爲選修學分，不列入畢業分計算。
- 三 畢業前需取得本校「資訊能力」畢業資格審定暨實施要點所列之資訊相關證照，始得畢業。
- 四 有關英文專業門類之相關規定，依照「中臺科技大學大學部英文專業門類實施要點」之規定辦理。
- 五 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、統計學概論「Introduction to statistics」2學分 三項健康科學院院定共同課程且及格，始得畢業。
- 六 專業實習於寒暑假期間至校外機構或校內教師研究室等地方實習，依本系實習辦法辦理相關事項，實習學分於四年級下學期註冊取得2學分。業界實習實習安排在四年級上學期至校外實習，依本系實習辦法辦理。
- 七 在本校就學期間必須取得心肺復甦術(CPR)畢業門類之相關規定，依照「中臺科技大學健康科學院心肺復甦術(CPR)證照畢業門類實施要點」之規定辦理。
- 八 電腦課程須繳電腦實習費。