

中臺科技大學大學部四年制進修部食品科技系108學年度入學課程標準表(餐飲製備加工與食品安全組)

1071003系課程發展委員會會議通過  
1080327院課程委員會會議通過  
1080410校課程委員會會議通過  
1081001系課程發展委員會會議通過  
1090401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         |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   |  |   |           | 授課       | 實習       | 授課       | 實習       | 授課       | 實習       | 授課       | 實習       |          | 授課        | 實習         | 授課        | 實習       |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 基本素養  | 時間、空間、多元文化 Multi-cultures  | 2   | 2         |          |          |          |          |          |          |          |          | 2        |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 人際關係與溝通 Interpersonal Relationships and Communication                            | 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        |          |          |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 文化領域 Cultural Studies  | 2   | 2         |          | 2        |          |          |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 法律學概論 Introduction to Law  | 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      |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 實用生活美學 Life Aesthetics   | 2   | 2         |          |          |          |          |          | 2        |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 文學領域 Literature Studies  | 2   | 2         |          | 2        |          |          |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 文學與人生 Literature and Life  | 2   | 2         | 2        |          |          |          |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| <b>小計(1)</b>  | <b>24</b>  | <b>24</b>   | <b>8</b>  | <b>0</b> | <b>6</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>  | <b>2</b>   | <b>0</b>  | <b>2</b> | <b>0</b>  |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 軍訓與體育   | 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(2)</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>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)</b>  |  |   |           |          |          |          |          |          |          |          |          |          | <b>26</b> | <b>32</b>  | <b>12</b> | <b>0</b> | <b>8</b>  | <b>0</b> | <b>4</b> | <b>0</b> | <b>0</b>  | <b>0</b> | <b>4</b>  | <b>0</b> | <b>0</b>  | <b>0</b> | <b>2</b> | <b>0</b> | <b>2</b> | <b>0</b> |
| 核心基礎  | 食品與餐飲概論與職業倫理 Introduction of Food and Catering Industry with Occupational Ethics | 2   | 2         | 2        |          |          |          |          |          |          | 2        |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 食品化學 Food Chemistry  | 2   | 2         |          |          |          |          |          |          |          | 2        |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 普通化學實驗 General Chemistry Laboratory  | 1   | 2         |          | 2        |          |          |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 食物烹調原理與應用 Principal and Application of Food Cooking                              | 2   | 2         |          |          |          | 2        |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 食物學原理 Fundamentals of Food   | 2   | 2         | 2        |          |          |          |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 食品加工學 Food Processing  | 2   | 2         |          |          |          | 2        |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 人體生理學 Human Physiology   | 2   | 2         |          |          |          | 2        |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 營養學 Nutrition  | 2   | 2         |          | 2        |          |          |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 營養學實驗 Nutritional Laboratory   | 1   | 2         |          | 2        |          |          |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 統計學概論 Introduction to Statistics   | 2   | 2         |          |          |          |          |          | 2        |          |          |          | 電腦課程      |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
|   | <b>小計(3)</b>   | <b>18</b>   | <b>20</b> | <b>4</b> | <b>0</b> | <b>2</b> | <b>4</b> | <b>0</b> | <b>0</b> | <b>6</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> |          |          |           |          |           |          |           |          |          |          |          |          |
|   | 專業必修   | 中餐烹調製備原理與實驗 Basic Chinese Cuisine Preparation and Practices | 3         | 4        |          |          | 2        | 2        |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 基礎中式點心製備與實習 Advanced Snack Preparation and Practices                        |  | 3   | 4         | 2        | 2        |          |          |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 進階烘培食品製備與實習 Advanced Bakery Preparation and Practices                       |  | 3   | 4         |          |          |          |          |          |          | 2        | 2        |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 食材檢驗實習(含實驗) Inspection Practices of Food Materials with Laboratory          |  | 2   | 2         |          |          |          |          | 1        | 1        |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 西餐烹調實習 Western Dishes Cuisine Preparation and Practices                     |  | 3   | 4         |          |          |          |          | 2        | 2        |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 食品加工學實驗 Food Processing Laboratory  |  | 3   | 4         |          |          |          |          |          |          | 2        | 2        |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 飲食文化 Dietary Culture  |  | 2   | 2         |          |          |          |          |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 飲品加工與製備實務 Processing and Preparation of Beverages with its Additive         |  | 2   | 2         |          |          |          |          |          |          |          | 1        | 1        |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 食品貯存與保藏技術 Food Storage and Preservation Techniques                          |  | 2   | 2         |          |          |          |          |          |          |          |          | 2        |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 食品分析與實驗 Food Analysis with Laboratory                                       |  | 2   | 3         |          |          |          |          |          |          | 1        | 2        |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 食品衛生與安全 Sanitation and Safety of Food Industry                              |  | 2   | 2         |          |          | 2        |          |          |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 食品微生物學與實驗 Food Microbiology with Laboratory                                 |  | 2   | 3         |          |          |          | 1        | 2        |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 食品安全衛生法規 Food Safety and Sanitation Regulation                              |  | 2   | 2         |          |          |          |          |          |          |          |          |          | 2         |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 食品安全管制系統實務 Food Safety Control System and Practices                         |  | 2   | 2         |          |          |          |          |          |          |          |          |          | 2         |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 食品安全專題實務討論 Seminar in Food Safety   |  | 2   | 2         |          |          |          |          |          |          |          |          |          | 2         |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 綠色飲食理論與應用 Principle and Application of Sustainable Food                     |  | 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         |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 餐飲設施規劃與管理 Facilities Planning and Management of Restaurant and Food Service | 2  | 2   |           |          |          |          |          | 2        |          |          |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| 餐飲英文 English for the Catering Industry                                      | 2  | 2   |           |          |          |          |          |          |          | 2        |          |          |           |            |           |          |           |          |          |          |           |          |           |          |           |          |          |          |          |          |
| <b>小計(4)</b>  | <b>45</b>  | <b>52</b>   | <b>2</b>  | <b>2</b> | <b>0</b> | <b>0</b> | <b>4</b> | <b>2</b> | <b>4</b> | <b>5</b> | <b>5</b> | <b>4</b> | <b>11</b> | <b>3</b>   | <b>6</b>  | <b>0</b> | <b>4</b>  | <b>0</b> |          |          |           |          |           |          |           |          |          |          |          |          |
| <b>專業必修小計(二)=小計(3)+(4)</b>  |  |   |           |          |          |          |          |          |          |          |          |          | <b>63</b> | <b>72</b>  | <b>6</b>  | <b>2</b> | <b>2</b>  | <b>4</b> | <b>4</b> | <b>2</b> | <b>10</b> | <b>5</b> | <b>7</b>  | <b>4</b> | <b>13</b> | <b>3</b> | <b>6</b> | <b>0</b> | <b>4</b> | <b>0</b> |
| <b>必修合計(A)=小計(一)+(二)</b>  |  |   |           |          |          |          |          |          |          |          |          |          | <b>89</b> | <b>104</b> | <b>18</b> | <b>2</b> | <b>10</b> | <b>4</b> | <b>8</b> | <b>2</b> | <b>10</b> | <b>5</b> | <b>11</b> | <b>4</b> | <b>13</b> | <b>3</b> | <b>8</b> | <b>0</b> | <b>6</b> | <b>0</b> |

中臺科技大學大學部四年制進修部食品科技系108學年度入學課程標準表(餐飲製備加工與食品安全組)

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1090401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        |           |          |           |           |           |          |           |          |
|   |  |  |            | 統測        | 實習       | 統測        | 實習       | 統測        | 實習       | 統測        | 實習       |           |          |           |           |           |          |           |          |
| 博學涵養  | 發展通識 Advanced General Education  | 2  | 2          |           |          | 2         |          |           |          |           |          |           |          |           |           |           |          |           |          |
|   | 發展通識 Advanced General Education  | 2  | 2          |           |          | 2         |          |           |          |           |          |           |          |           |           |           |          |           |          |
|   | <b>小計(5)</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  | 食用蛋白加工與烹調應用 Edible Protein Processing and Application of Food Cooking  | 2  | 3          |           |          |           |          |           |          |           |          |           |          |           |           |           |          |           |          |
|   | 食用油脂加工與烹調應用 Edible Oil Processing and Application of Food Cooking  | 2  | 3          |           |          |           |          |           |          |           | 1        | 2         |          |           |           |           |          |           |          |
|   | 食品生活化學 Food Life Chemistry   | 2  | 2          |           | 2        |           |          |           |          |           |          |           |          |           |           |           |          |           |          |
|   | 基礎分析檢驗實務 Basic Chemistry Analysis and Practices  | 2  | 3          |           |          |           | 1        | 2         |          |           |          |           |          |           |           |           |          |           |          |
|   | 食品品質控制學 Food Quality Control   | 2  | 2          |           |          |           |          |           |          |           |          | 2         |          |           |           |           |          |           |          |
|   | 食品包裝學 Food Package   | 2  | 2          |           |          |           |          |           |          |           |          | 2         |          |           |           |           |          |           |          |
|   | 產品創新與開發實務 Product Innovation and Development Practices   | 2  | 2          |           |          |           |          |           |          |           |          | 2         |          |           |           |           |          |           |          |
|   | 保健食品與開發實務 Health Food and Development Practices  | 2  | 2          |           |          |           |          |           | 2        |           |          |           |          |           |           |           |          |           |          |
|   | 食品添加物 Food Additives   | 2  | 2          |           |          |           |          |           |          |           |          | 2         |          |           |           |           |          |           |          |
|   | 食品行銷與管理 Food Marketing and Management  | 2  | 2          |           |          |           |          |           | 2        |           |          |           |          |           |           |           |          |           |          |
|   | 食品物流與宅配 Food Logistics and Home Delivery   | 2  | 2          |           |          |           |          |           |          |           |          | 2         |          |           |           |           |          |           |          |
|   | 微生物學與實驗 Microbiology with Laboratory   | 2  | 3          |           |          | 1         | 2        |           |          |           |          |           |          |           |           |           |          |           |          |
|   | 食品病原菌檢測實務 Foodborne pathogens Inspection and Practices   | 2  | 2          |           |          |           |          |           |          |           |          | 2         |          |           |           |           |          |           |          |
|   | 生物化學與實驗 Biochemistry with Laboratory   | 2  | 3          |           |          | 1         | 2        |           |          |           |          |           |          |           |           |           |          |           |          |
|   | <b>小計(6)</b>   | <b>28</b>  | <b>33</b>  | <b>0</b>  | <b>0</b> | <b>2</b>  | <b>4</b> | <b>1</b>  | <b>2</b> | <b>4</b>  | <b>0</b> | <b>0</b>  | <b>2</b> | <b>4</b>  | <b>12</b> | <b>0</b>  |          |           |          |
|   | 餐飲科技類  | 調味科學與應用實務 Seasoning Science and Practices          | 2          | 2         |          |           | 2        |           |          |           |          |           |          |           |           |           |          |           |          |
|   |  | 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         |          |           |          |           |           |           |          |           |          |
| 發酵食品加工與實驗 Fermented Processing with Laboratory                                |  | 2  | 3          |           |          |           |          | 1         | 2        |           |          |           |          |           |           |           |          |           |          |
| 菜單規劃與設計 Menu Planning and Design  |  | 2  | 2          |           |          | 2         |          |           |          |           |          |           |          |           |           |           |          |           |          |
| 即食調理食品理論與實務 Principle and Practices of Instant Cuisine Food                   |  | 2  | 2          |           |          |           |          |           | 2        |           |          |           |          |           |           |           |          |           |          |
| 進階中式點心製備與實習 Advanced Snack 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         |          |           |           |           |          |           |          |
| 餐飲展店規劃實務 Plans and Practices of Restaurant Opening                            |  | 2  | 2          |           |          |           |          |           | 2        |           |          |           |          |           |           |           |          |           |          |
| 創意料理設計與實習 Creative Cuisine Design and Practices                               |  | 3  | 4          |           |          |           |          |           |          |           |          | 2         | 2        |           |           |           |          |           |          |
| 刀工技術與蔬果切雕 Cutting and Sculpturing Techniques for Vegetables and Fruit         | 3  | 4  |            |           | 2        | 2         |          |           |          |           |          |           |          |           |           |           |          |           |          |
| <b>小計(7)</b>  | <b>28</b>  | <b>35</b>  | <b>0</b>   | <b>0</b>  | <b>4</b> | <b>4</b>  | <b>4</b> | <b>0</b>  | <b>0</b> | <b>1</b>  | <b>2</b> | <b>6</b>  | <b>2</b> | <b>4</b>  | <b>4</b>  | <b>2</b>  | <b>2</b> |           |          |
| <b>選修合計(B)=小計(5)+(6)+(7)</b>  |  | <b>60</b>  | <b>72</b>  | <b>0</b>  | <b>0</b> | <b>6</b>  | <b>4</b> | <b>8</b>  | <b>4</b> | <b>3</b>  | <b>2</b> | <b>5</b>  | <b>2</b> | <b>6</b>  | <b>8</b>  | <b>14</b> | <b>2</b> |           |          |
| <b>開課合計=必修(A)+選修(B)</b>   |  | <b>149</b>   | <b>176</b> | <b>18</b> | <b>2</b> | <b>16</b> | <b>8</b> | <b>16</b> | <b>6</b> | <b>13</b> | <b>7</b> | <b>16</b> | <b>6</b> | <b>19</b> | <b>5</b>  | <b>14</b> | <b>8</b> | <b>20</b> | <b>2</b> |
| <b>畢業相關規定說明：</b>  |  |  |            |           |          |           |          |           |          |           |          |           |          |           |           |           |          |           |          |
| 一   | 最低畢業學分為128學分，必修89學分【含基本素養24學分(文學領域與文化領域各2學分)、軍訓與體育2學分、專業必修63學分】，博學涵養4學分，選修至少35學分(其中專業選修至少24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、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。 |  |            |           |          |           |          |           |          |           |          |           |          |           |           |           |          |           |          |
| 三   | 電腦課程須繳電腦實習費。   |  |            |           |          |           |          |           |          |           |          |           |          |           |           |           |          |           |          |