

**中臺科技大學大學部四年制進修部食品科技系112學年度入學課程標準表(烘焙餐飲科技組)**  
**Central Taiwan University of Science and Technology Undergraduate 4-Year Nighttime Program Department of Food Curriculum**  
**Standards for the 112<sup>th</sup> Academic Year**

1120302系課程發展委員會會議修訂通過  
 1120309院課程發展委員會審議通過  
 1120315校課程委員會會議審議通過

學年 Academic Year	科目 Course	學分數 Credits	時數 Teaching hours	上學期 First Semester		下學期 Second Semester		備註 Remarks
				授課 Teaching	實習 Internship	授課 Teaching	實習 Internship	
<b>基本素養(24學分) Basic Competencies (24 Credits)</b>								
第一學年 1 <sup>st</sup> Academic Year	大一英文(一) Freshman English (I)	2	2	2				
	普通化學 General Chemistry	2	2	2				
	普通生物學 General Biology	2	2	2				
第二學年 2 <sup>nd</sup> Academic Year	大一英文(二) Freshman English (II)	2	2			2		
	文化領域 Cultural Studies	2	2			2		
	資訊科技與應用 Information Technology and Application	2	2			2		
第三學年 3 <sup>rd</sup> Academic Year	文學領域 Literature Studies	2	2			2		
	人際關係與溝通 Interpersonal Relationships and Communication	2	2	2				
	法律學概論 Introduction to Law	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		
<b>軍訓與體育(2學分) Military Training and Physical Education (2 Credits)</b>								
第一學年 1 <sup>st</sup> Academic Year	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		
第二學年 2 <sup>nd</sup> Academic Year	體育(三) Physical Education(III)	0	2	2				
<b>專業必修(59學分) Professional Required Courses (XX Credits)</b>								
<b>核心基礎(17學分) Core Foundations (17 Credits)</b>								
第一學年 1 <sup>st</sup> Academic Year	食品與餐飲概論和職業倫理 Introduction of Food and Catering Industry with Occupational Ethics	2	2	2				定錨課程 學術倫理課程
	烘焙學 Baking Science and Technology	2	2	2				
	食物烹調原理與應用 Principle and Application of Food Cooking	2	2			2		
	營養學 Nutrition	2	2			2		
第二學年 2 <sup>nd</sup> Academic Year	營養學實驗 Nutritional Laboratory	1	2				2	
	食物學原理 Fundamentals of Food	2	2	2				
	食品加工學 Food Processing	2	2	2				
第三學年 3 <sup>rd</sup> Academic Year	生物統計 Biostatistics	2	2			2		
	食品化學 Food Chemistry	2	2			2		
<b>核心專業(42學分) Core Professional Courses (42 Credits)</b>								
第一學年 1 <sup>st</sup> Academic Year	食品加工學實驗 Food Processing Laboratory	3	4			2	2	
第二學年 2 <sup>nd</sup> Academic Year	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			
	食品衛生與安全 Sanitation and Safety of Food Industry	2	2	2				
	食品微生物學(含實驗) Food Microbiology with Laboratory	3	4	2	2			
第三學年 3 <sup>rd</sup> Academic Year	麵包實作(二) The Practice of Bread II	3	4			2	2	
	食物製備烹調與實習 Foundation of Food Preparation and Practice	3	4	2	2			
	餅乾實作 The Practice of Cookie	3	4			2	2	
	飲食文化 Dietary Culture	2	2			2		
	食品安全管制系統 Food Safety Control System	2	2			2		
第四學年 4 <sup>th</sup> Academic Year	餐飲設施規劃與管理 Facilities Planning and Management of Restaurant and Food Service	2	2			2		
	西點蛋糕實作(一) The Practice of Cake and Pastries I	3	4	2	2			
	西餐烹調與實習 Western Dishes Cuisine Preparation and Practices	3	4	2	2			
	食品衛生管理法規 Food Sanitation Administrative regulation	2	2	2				
	西點蛋糕實作(二) The Practice of Cake and Pastries II	3	4			2	2	
	食品貯存與保藏技術 Food Storage and Preservation Techniques	2	2			2		
<b>博學涵養(4學分) Liberal Education (4 Credits)</b>								
第二學年 2 <sup>nd</sup> Academic Year	博學涵養 Liberal Education	2	2	2				
	博學涵養 Liberal Education	2	2			2		

專業選修(53學分) Professional Electives Courses (53 Credits)							
食品科技模組(25學分) Food Technology Group (29 Credits)							
第一學年 1 <sup>st</sup> Academic Year	普通化學實驗 General Chemistry Laboratory	1	2		2		
	食品生活化學 Food Life Chemistry	2	2		2		
	微生物學	2	2		2		
	食材檢驗實務 Inspection Practices of Food Materials	2	2		2		
第二學年 2 <sup>nd</sup> Academic Year	生物化學與實驗 Biochemistry with Laboratory	2	3		1	2	
	食品分析(含實驗) Food Analysis with Laboratory	2	3		1	2	
第三學年 3 <sup>rd</sup> Academic Year	飲食品評與科學技術 Food Sensory Evaluation and Scientific Technology	2	2	2			
	食品添加物 Food Additives	2	2		2		
	食品物流與宅配 Food Logistics and Home Delivery	2	2		2		
第四學年 4 <sup>th</sup> Academic Year	保健食品與開發實務 Health Food and Development Practices	2	2	2			
	食品行銷與消費者行為 Food Marketing and Management	2	2	2			
	食品病原菌檢測實務 Foodborne pathogens Inspection and Practices	2	2		2		
	食品安全專題實務討論 Seminar in Food Safety	2	2		2		
餐飲科技模組(27學分) Food Technology Group (27 Credits)							
第一學年 1 <sup>st</sup> Academic Year	調味科學與應用實務 Seasoning Science and Practices	2	2	2			
	菜單規劃與設計 Menu Planning and Design	2	2	2			
第二學年 2 <sup>nd</sup> Academic Year	刀工技術與蔬果切雕 Cutting and Sculpturing Techniques for Vegetables and Fruit	3	4		2	2	
第三學年 3 <sup>rd</sup> Academic Year	即食調理食品理論與實務 Principle and Practices of Instant Cuisine Food	2	2	2			
	餐飲採購與供應管理 Purchasing and Supply Management of Restaurant and Food Service	2	2	2			
	餐飲英文 English for the Catering Industry	2	2		2		
第四學年 4 <sup>th</sup> Academic Year	中式點心實作(二) The Practice of Chinese Pastries II	3	4	2	2		
	創意烘焙實習 Art of Modern Baking and Practice	3	4	2	2		
	台灣料理與地方小吃實作 The Practice of Taiwanese Cuisine and Local Dishes	3	4		2	2	
	飲品加工與製備實務 Processing and Preparation of Beverages with its Additive	2	2		2		
	蔬食多元料理實作 The Practice of Multicultural Vegetable Cuisine	3	4		2	2	
<b>第一學年小計(1) 1<sup>st</sup> Academic Year Credits Subtotal (1)</b>		33	40	18	2	16	4
<b>第二學年小計(2) 2<sup>nd</sup> Academic Year Credits Subtotal (2)</b>		37	46	16	6	16	8
<b>第三學年小計(3) 3<sup>rd</sup> Academic Year Credits Subtotal (3)</b>		36	38	16	2	18	2
<b>第四學年小計(4) 4<sup>th</sup> Academic Year Credits Subtotal (4)</b>		35	42	14	8	14	6
<b>合計 Total = (1)+(2)+(3)+(4)</b>		141	166	64	18	64	20
畢業規定及其他相關說明：							
一	<p>最低畢業學分為128學分，必修85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59學分】，博學涵養4學分，選修至少39學分(其中專業選修至少28學分)。</p> <p>The minimum graduation requirement is 128 credits, including mandatory 85 credits [comprising 24 credits for basic competencies (2 credits each for literature studies and cultural studies), 2 credits for military training and physical education, 59 credits for professional core courses], 4 credits for broad knowledge. Elective credits must be at least 39 credits [with a minimum number of 28 credits for professional electives].</p>						
二	<p>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學分三項健康科學學院院訂共同課程；普通化學、普通生物學需及格、生物統計學(或統計學概論)為選修需有修讀紀錄，始得畢業。</p> <p>Before graduation, students must complete three required courses from the College of Health Sciences: General Chemistry (2 credits), General Biology (2 credits), and Biostatistics (2 credits). Passing grades are required for General Chemistry and General Biology, while completion records are necessary for Biostatistics to fulfill graduation requirements.</p>						
三	電腦課程須繳交電腦實習費。The computer course requires the payment of a computer practicum fee.						
四	大學部學生，需依「中臺科技大學學術倫理教育課程實施要點」完成「學術倫理教育」相關課程修習後，提交任課老師列入成績考核。Undergraduate students are required to complete relevant courses on academic ethics education in accordance with the 'Implementation Guidelines for Academic Ethics Education Courses at the Central Taiwan University of Science and Technology. After completing the courses, students must submit their performance to the respective instructors for grading.						