

中臺科技大學大學部二年制進修部食品科技系115學年度入學課程標準表

Curriculum Standards of the 115th Academic Year in Undergraduate 2-Year Daytime Program for Department of Food Science and Technology at Central Taiwan University of Science and Technology

1150311系課程委員會會議通過
1150317院課程委員會會議通過
1150401校課程委員會會議通過

學年 Academic Year	科目 Course	學分數 Credits	時數 Teaching hours	上學期		下學期		備註 Remarks	
				授課 Teaching	實習 Internship	授課 Teaching	實習 Internship		
核心素養(4學分) Core Competencies (4 Credits)									
第一學年 1 st Academic Year	進階英文(一) Advanced English(I)	2	2	2					
	進階英文(二) Advanced English(II)	2	2			2			
領域涵養(8學分) Domain-Specific Learning (8 Credits)									
第一學年 1 st Academic Year	領域涵養 Domain-Specific Learning	4	4			4			
第二學年 2 nd Academic Year	領域涵養 Domain-Specific Learning	4	4	4					
專業必修(40學分) Professional Required Courses (40Credits)									
第一學年 1 st Academic Year	食品衛生與安全 Sanitation and Safety of Food Industry	2	2	2				定錨課程 Anchoring Course	
	永續食品發展概論 Introduction to Sustainable Food Development	2	2	2				學術倫理課程 Academic Ethics Course	
	營養學(含實驗) Nutrition with Laboratory	3	3	2	1				
	食品衛生法規 Sanitation and Safety of Food Industry	2	2	2					
	食材簡易與快速檢測發展實務	2	2	2					
	食品微生物學(含實驗) Food Microbiology with Laboratory	3	3			2	1		
	食品化學 Food Chemistry	2	2			2			
	食品加工學 Food Processing	3	3			3			
	食品加工學實驗(一) Food Processing Laboratory I	2	2			2			
	食品加工學實驗(二) Food Processing Laboratory II	2	2			2			
第二學年 2 nd Academic Year	食品儀器分析 Instrumental Analysis of Foods	2	2	2					
	食品安全風險評估概論 Introduction to Food Safety Risk Assessment	2	2	2					
	食品生物技術 Food Biotechnology	2	2	2					
	食品添加物 Food Additives	2	2	2					
	食品安全管制系統 Food Safety Control Systems	2	2			2			
	食品分析(含實驗) Food Analysis with Laboratory	3	3			2	1		
	食品工廠管理 Food Factory Management	2	2			2			
	生物統計 Biostatistics	2	2			2		AI 專業課程	
	專業選修(44學分) Professional Electives Courses (44 Credits)								
	第一學年 1 st Academic Year	微生物學 Microbiology	2	2	2				
普通化學 General Chemistry		2	2	2					
烘焙食品加工實習(一) Bakery Product Processing Laboratory I		2	2		2				
烘焙食品加工實習(二) Bakery Product Processing Laboratory II		2	2		2				
食物製備烹調與實習 Principles of Food Preparation and Cooking and Practices		3	3	2	1				
米食加工實務 Rice Product Processing Practices		2	2		2				
米食創新加工實務 Innovative Rice Product Processing Practices		2	2		2				
生物化學 Biochemistry		3	3			3			
飲品加工實習 Beverage Processing Laboratory		3	3			2	1		
有機化學 Organic Chemistry		2	2			2			
第二學年 2 nd Academic Year	烘焙學 Baking Science	2	2			2			
	發酵食品製備實務 Practical Production of Fermented Foods	2	2			2			
	食材採購與供應管理 Food Ingredient Procurement and Supply Management	2	2		2				
	餐飲設施規劃與管理 Foodservice Facility Planning and Management	2	2		2				
	保健食品生產實作技術 Practical Techniques in Health Food Production	2	2	2					
	3D列印技術之食品科技應用 Applications of 3D Printing Technology in Food Science	2	2	2					
	即食調理食品實務 Ready-to-Eat Food Processing Practices	2	2	2					
	食品數位行銷 Digital Marketing for Food Products	3	3			3		跨域學習 Interdisciplinary Learning	
	食品感官品評學 Food Sensory Evaluation	2	2	2				跨域學習 Interdisciplinary Learning	
	生機飲食與有機食品 Living Foods and Organic Foods	2	2			2			
第一學年小計(1) 1st Academic Year Credits Subtotal (1)		56	56	18	10	26	2		
第二學年小計(2) 2nd Academic Year Credits Subtotal (2)		42	42	20	4	17	1		
合計 Total = (1)+(2)		98	98	38	14	43	3		
畢業規定及其他相關說明：									
一	最低畢業學分為72學分，必修52學分【含核心素養4學分、領域涵養8學分、專業必修40學分】，選修至少20學分（其中專業選修至少14學分）。 The minimum graduation requirement is 72 credits, including mandatory 52 credits [comprising 8 credits for core competencies, 4 credits for interdisciplinary learning, and mandatory professional 40 credits]. Elective credits must be at least 20 credits [with a minimum number of 14 credits for professional electives].								
二	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								
三	畢業前須修習健康科學院院定共同課程：生物統計「Biostatistics」2學分，需有修讀紀錄，始得畢業。 Prior to graduation, students must complete the core course "Biostatistics" designated by the College of Health Science, which is worth 2 credits. A transcript of this course is required for graduation.								