

中臺科技大學大學部四年制日間部食品科技系112學年度入學課程標準表(食品科技組課程)

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

| 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 | | 統測 | 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 | | | | | | | | | | | | | | | | | | | | |
| 小計(1) | | 24 | 24 | 10 | 0 | 4 | 0 | 4 | 0 | 2 | 0 | 4 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | |
| 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 | | | | | | | | | | | | | | | | | |
| 小計(2) | | 2 | 8 | 4 | 0 | 2 | 0 | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | |
| 通識教養教育小計(一)=小計(1)+(2) | | | | 26 | 32 | 14 | 0 | 6 | 0 | 6 | 0 | 2 | 0 | 4 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | |
| 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 | | | | | | | | | | | | | | | | | | 定錨課程 學術倫理課程 | |
| | 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 | | | | | | | | | | | | | | | | | |
| | 生物統計 Biostatistics | 2 | 2 | | | 2 | | | | | | | | | | | | | | | | 電腦課程 | |
| | 小計(3) | | 11 | 12 | 6 | 0 | 2 | 2 | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | |
| | 專業必修 | 普通化學實驗 General Chemistry Laboratory | 1 | 2 | | | 2 | | | | | | | | | | | | | | | | |
| | | 有機化學 Organic Chemistry | 2 | 2 | | 2 | | | | | | | | | | | | | | | | | |
| | | 微生物學 Microbiology | 2 | 2 | | 2 | | | | | | | | | | | | | | | | | |
| | | 食品微生物學(含實驗) Food Microbiology with Laboratory | 3 | 4 | | | 2 | 2 | | | | | | | | | | | | | | | |
| 生物化學(一) Biochemistry (I) | | 2 | 2 | | | 2 | | | | | | | | | | | | | | | | | |
| 生物化學實驗(一) Biochemistry Laboratory (I) | | 1 | 2 | | | | 2 | | | | | | | | | | | | | | | | |
| 生物化學(二) Biochemistry (II) | | 2 | 2 | | | | 2 | | | | | | | | | | | | | | | | |
| 生物化學實驗(二) Biochemistry Laboratory (II) | | 1 | 2 | | | | | 2 | | | | | | | | | | | | | | | |
| 食品加工學 Food Processing | | 2 | 2 | | | | | | 2 | | | | | | | | | | | | | | |
| 食品加工學實驗 Food Processing Laboratory | | 2 | 4 | | | | | | | 4 | | | | | | | | | | | | | |
| 食品加工技術應用與實務 Techniques and Practices of Food Processing | | 2 | 2 | | | | | | | | 2 | | | | | | | | | | | | |
| 食品化學(一) Food Chemistry (I) | | 2 | 2 | | | | | | 2 | | | | | | | | | | | | | | |
| 食品化學(二) Food Chemistry (II) | | 2 | 2 | | | | | | | 2 | | | | | | | | | | | | | |
| 基礎分析檢驗實務 Basic Chemistry Analysis and Practices | | 2 | 3 | | | 1 | 2 | | | | | | | | | | | | | | | | |
| 食品分析(一) Food Analysis (I) | | 2 | 2 | | | | | 2 | | | | | | | | | | | | | | | |
| 食品分析實驗(一) Food Analysis Laboratory (I) | | 2 | 4 | | | | | | 4 | | | | | | | | | | | | | | |
| 食品分析(二) Food Analysis (II) | | 2 | 2 | | | | | | | 2 | | | | | | | | | | | | | |
| 食品分析實驗(二) Food Analysis Laboratory (II) | | 2 | 4 | | | | | | | | 4 | | | | | | | | | | | | |
| 食品儀器分析(含實驗) Food Instrumental Analysis with Laboratory | 3 | 4 | | | | | | | | 2 | 2 | | | | | | | | | | | | |
| 食品生物技術(含實驗) Biotechnology with Laboratory | 3 | 4 | | | | | | | | 2 | 2 | | | | | | | | | | | | |
| 食材檢驗實務(含實驗) Inspection Practices of Food Materials with Laboratory | 2 | 3 | | | | | 1 | 2 | | | | | | | | | | | | | 內含「服務學習」 | | |
| 食品安全衛生管理法規 Food Safety and Sanitation Administrative regulation | 2 | 2 | | | | | | | | 2 | | | | | | | | | | | | | |
| 專題討論(一) Seminar (I) | 1 | 2 | | | | | | | | | 2 | | | | | | | | | | | | |
| 專題討論(二) Seminar (II) | 1 | 2 | | | | | | | | | | | | | | | | | | | 2 | | |
| 食品安全管制系統 Food Safety Control System | 2 | 2 | | | | | | | | 2 | | | | | | | | | | | | | |
| 小計(4) | | 48 | 64 | 0 | 0 | 4 | 2 | 5 | 6 | 5 | 8 | 10 | 10 | 8 | 4 | 0 | 0 | 0 | 0 | 0 | 2 | | |
| 專業必修小計(二)=小計(3)+(4) | | | | 59 | 76 | 6 | 0 | 6 | 4 | 7 | 6 | 5 | 8 | 10 | 10 | 8 | 4 | 0 | 0 | 0 | 0 | 2 | |
| 必修合計(A)=小計(一)+(二) | | | | 85 | 108 | 20 | 0 | 12 | 4 | 13 | 6 | 7 | 8 | 14 | 10 | 8 | 4 | 0 | 0 | 0 | 0 | 2 | |

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|------------------------------|-----------------------------------------------------------------------|------------|------------|-----------|----------|-----------|----------|-----------|----------|-----------|---------------|-------------|-----------|-----------|----------|-----------|-----------|-----------|-----------|
| | | | | 上 | 下 | 上 | 下 | 上 | 下 | 上 | 下 | | | | | | | | |
| | | | | 統測 | 實習 | 統測 | 實習 | 統測 | 實習 | 統測 | 實習 | | 統測 | 實習 | | | | | |
| 博學涵養 | 博學涵養Liberal Education | 2 | 2 | | | 2 | | | | | | | | | | | | | |
| | 博學涵養Liberal Education | 2 | 2 | | | | 2 | | | | | | | | | | | | |
| | 小計(5) | 4 | 4 | 0 | 0 | 0 | 0 | 2 | 0 | 0 | 0 | 0 | | | | | | | |
| 專業選修 | 食品添加物 Food Additives | 2 | 2 | | | | | | | | 2 | | | | | | | | |
| | 食品工程學 Food Engineering | 2 | 2 | | | | | | 2 | | | | | | | | | | |
| | 保健食品與開發實務 Health Food and Development Practices | 2 | 2 | | | | | 2 | | | | | | | | | | | |
| | 飲食品評與科學技術 Food Sensory Evaluation and Scientific Technology | 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 | | | | | | | | | | |
| | 食用油脂加工與烹調應用 Edible Oil Processing and Application of Food Cooking | 2 | 3 | | | | 1 | 2 | | | | | | | | | | | |
| | 產品創新與開發實務 Product Innovation and Development Practices | 2 | 2 | | | | | | 2 | | | | | | | | | | |
| | 食品包裝學 Food Package | 2 | 2 | | | | | | 2 | | | | | | | | | | |
| | 食品快速檢驗技術實務 Rapid Inspection Techniques and Practices of Food | 3 | 3 | | | | | | | 3 | | | | | | | | | |
| | 食品物流與宅配 Food Logistics and Home Delivery | 2 | 2 | | | | | | 2 | | | | | | | | | | |
| | 食品行銷與管理 Food Marketing and Management | 2 | 2 | | | | | | | 2 | | | | | | | | | |
| | 發酵學 Fermentation Science | 2 | 2 | | | | | | | 2 | | | | | | | | | |
| | 即食調理食品理論與實務 Principle and Practices of Instant Cuisine Food | 2 | 2 | | | | | | | | 2 | | | | | | | | |
| | 食品病原菌檢測實務 Foodborne Pathogens Inspection and Practices | 2 | 2 | | | | | | 2 | | | | | | | | | | |
| | 茶的科學與文化 Science and Culture of Tea | 2 | 2 | | | | | | | | 2 | | | | | | | | |
| | 專題製作 Project Training | 2 | 4 | | | | | | | | | 4 | | | | | | | |
| | 產業實習 Industry Internship | 9 | 18 | | | | | | | | 18 | 產業實習至少720小時 | | | | | | | |
| 專業實習 Practical Training | 4 | 8 | | | | | | | | | 8 專業實習至少320小時 | | | | | | | | |
| | 小計(6) | 46 | 63 | 0 | 0 | 0 | 0 | 0 | 1 | 2 | 3 | 2 | 12 | 0 | 9 | 18 | 4 | 12 | |
| 餐飲科技類 | 飲食文化 Dietary Culture | 2 | 2 | | 2 | | | | | | | | | | | | | | |
| | 基礎烘焙食品製備與實習 Basic 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 | | | | | | | | | | | | | | |
| | 進階烘焙食品製備與實習 Advanced Bakery Preparation 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 | | | | | | | | |
| | 小計(7) | 14 | 18 | 2 | 2 | 2 | 0 | 2 | 2 | 2 | 0 | 0 | 2 | 0 | 0 | 0 | 0 | | |
| 選修合計(B)=小計(5)+(6)+(7) | | 64 | 85 | 2 | 2 | 0 | 4 | 2 | 5 | 4 | 3 | 2 | 14 | 2 | 9 | 18 | 4 | 12 | |
| 開課合計=必修(A)+選修(B) | | 149 | 193 | 22 | 2 | 14 | 4 | 17 | 8 | 12 | 12 | 17 | 12 | 22 | 6 | 9 | 18 | 4 | 14 |

畢業相關規定說明：

- 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)。
- 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。
- 有關英文畢業門檻之相關規定，依照「中臺科技大學大學部英(日)文畢業門檻實施要點」之規定辦理。
- 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「Biostatistics」2學分 三項健康科學院院定共同課程且及格，始得畢業。日間部學生入學前參與本系所開設之銜接課程(1學分)且及格，可視為專業選修之學分。
- 在本校就學期間必須取得本系認定的食品相關丙級證照兩張或乙級證照乙張畢業門檻之相關規定，依照「中臺科技大學食品科技系食品證照畢業門檻實施要點」之規定辦理。
- 畢業前需擇一選修完專業實習「Practical Training」4學分或專題製作「Project Training」2學分且及格，始得畢業，依照本系學生實習辦法及專題製作實施辦法辦理相關事項。
- 在本校就學期間必須取得心肺復甦術(CPR)畢業門檻之相關規定，依照「中臺科技大學健康科學院心肺復甦術(CPR)證照畢業門檻實施要點」之規定辦理。
- 電腦課程須繳電腦實習費。
- 有關「生活與服務」畢業門檻之相關規定，依照中臺科技大學「生活與服務」畢業門檻施行細則之規定辦理。
- 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。

