

**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(餐飲科技組)**  
**Central Taiwan University of Science and Technology Undergraduate 4-Year Daytime 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  
 1130306系課程發展委員會會議修訂通過

學年 Academic Year	科目 Course	學分數 Credits	時數 Teaching hours	上學期		下學期		備註 Remarks
				First Semester		Second Semester		
				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				電腦課程 Computer Course
	普通生物學 General Biology	2	2	2				
	文學與人生 Literature and Life	2	2	2				
	實用生活美學 Life Aesthetics	2	2	2				
	大一英文(二) Freshman English (II)	2	2			2		
第二學年 2 <sup>nd</sup> Academic Year	文學領域 Literature Studies	2	2			2		
	時間、空間、多元文化 Multi-cultures	2	2			2		
	人際關係與溝通 Interpersonal Relationships and	2	2	2				
第三學年 3 <sup>th</sup> Academic Year	資訊科技與應用 Information Technology and Application	2	2	2				
	文化領域 Cultural Studies	2	2	2				
	法律學概論 Introduction to Law	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(XX學分) Professional Required Courses (XX Credits)</b>								
<b>核心基礎(11學分) Core Foundations (11 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 Anchoring Course
	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	
第二學年 2 <sup>nd</sup> Academic Year	生物統計 Biostatistics	2	2	2				學術倫理課程 Academic Ethics Course
<b>核心專業(48學分) Core Professional Courses (48 Credits)</b>								
第一學年 1 <sup>st</sup> Academic Year	餐飲服務品質管理 Catering Service Quality Management	2	2			2		內含「服務學習」 Includes Service Learning
	餐飲英文 English for the Catering Industry	2	2			2		
	餐飲創意與美學 Creative Cuisine and Aesthetics	2	2			2		
	食物製備烹調與實習 Foundation of Food Preparation and	3	4			2	2	
	西餐烹調與實習 Western Dishes Cuisine Preparation and	3	4			2	2	
第二學年 2 <sup>nd</sup> Academic Year	食物烹調原理與應用 Principle and Application of Food	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				
	調味科學與應用實務 Seasoning Science and Practices	2	2	2				
	進階烘焙食品製備與實習 Advanced Bakery Preparation	3	4			2	2	
	食物科學技術與加工實習 Technology of Food Science	3	4			2	2	
第三學年 3 <sup>th</sup> Academic Year	食材檢驗實務(含實驗) Inspection Practices of Food	2	3			1	2	
	餐飲設施規劃與管理 Facilities Planning and Management	2	2	2				
	綠色飲食理論與應用 Principle and Application of	2	2	2				
	食品貯存與保藏技術 Food Storage and Preservation	2	2	2				
	飲食品評與科學技術 Food Sensory Evaluation and	2	2	2				
	食品安全管制系統 Food Safety Control System	2	2	2				
	餐飲業經營分析與微型創業 Micro-business and	2	2			2		
	產品創新與開發實務 Product Innovation and Development	2	2			2		
	餐飲採購與供應管理 Purchasing and Supply Management	2	2			2		
	食品安全衛生管理法規 Food Safety and Sanitation Administrative regulation	2	2			2		
第四學年 4 <sup>th</sup> Academic Year	即食調理食品理論與實務 Principle and Practices of Instant Cuisine Food	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(60學分) Professional Electives Courses (60 Credits)							
餐飲科技類(48學分) Name (48 Credits)							
第一學年 1 <sup>st</sup> Academic Year	基礎中式點心製備與實習 Basic Snack Preparation and Practices	3	4	2	2		
第二學年 2 <sup>nd</sup> Academic Year	團體膳食製備實務 Quantity Food Service System Practices	3	4	2	2		
	基礎烘焙食品製備與實習 Basic Bakery Preparation and Practices	3	4	2	2		
	餐飲日文 Japanese for the Catering Industry	2	2			2	
	進階中餐烹調與實習 Advanced Chinese 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	2	3			1	2
第三學年 3 <sup>rd</sup> Academic Year	蔬果切雕與盤飾 Cutting and Sculpturing for Vegetables and Fruit and the Plate Decorating	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		
	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
第四學年 4 <sup>th</sup> Academic Year	整合型餐飲創業專題製作 Integrated Catering Venture Project Training	2	3			1	2
	創意料理設計與實習 Creative Cuisine Design and Practices	3	4	2	2		
	產業實習 Industry internship	9	18		18		產業實習至少720小時 Industry Internship (I) at least 720 hrs
	專題製作 Project Training	2	4				4
	專業實習 Practical Training	4	8			8	專業實習至少320小時 Practical Training at least 720 hrs
食品科技類(12學分) Name (12Credits)							
第一學年 1 <sup>st</sup> Academic Year	食品生活化學 Food Life Chemistry	2	2			2	
第二學年 2 <sup>nd</sup> Academic Year	食用油脂加工與烹調應用 Edible Oil Processing and Application of Food Cooking	2	3			1	2
第三學年 3 <sup>rd</sup> Academic Year	茶的科學與文化 Science and Culture of Tea	2	2			2	
第四學年 4 <sup>th</sup> Academic Year	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		
	食品行銷與管理 Food Marketing and Management	2	2	2			
<b>第一學年小計(1) 1<sup>st</sup> Academic Year Credits Subtotal (1)</b>		44	52	22	2	22	6
<b>第二學年小計(2) 2<sup>nd</sup> Academic Year Credits Subtotal (2)</b>		44	55	20	4	17	14
<b>第三學年小計(3) 3<sup>rd</sup> Academic Year Credits Subtotal (3)</b>		35	39	16	2	15	6
<b>第四學年小計(4) 4<sup>th</sup> Academic Year Credits Subtotal (4)</b>		26	43	7	22	2	12
<b>合計 Total = (1)+(2)+(3)+(4)</b>		149	189	65	30	56	38
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。</p> <p>Before graduation, students must obtain the qualifications as stipulated in the "Regulations for the Assessment and Implementation of Information Literacy Graduation Qualifications" of our university, which includes obtaining the information-related certifications listed therein, in order to graduate.</p>						
三	<p>有關英文能力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。</p> <p>The regulations regarding the graduation requirements for English proficiency are implemented in accordance with the "Implementation Guidelines for the English (Japanese) Graduation Thresholds for Undergraduate Programs at CTUST."</p>						
四	<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「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。Prior to graduation, Students must complete and pass three required courses from the College of Health Science, General Chemistry (2 credits), General Biology (2 credits), and Biostatistics (2 credits)." Daytime students who participate in and pass the bridging course offered by the department before admission may count it as elective credits (1 credit) for their major."</p>						
五	<p>在本校就學期間必須取得本系認定的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，每張證照僅能擇一辦理不得重覆。</p> <p>During the period of study, students must obtain two third-class certificates recognized by the department, or one second-class certificate, in accordance with the relevant regulations for graduation requirements. This is in accordance with the "Implementation Guidelines for Graduation Requirements for Food Technology Department Certificates" at Central Taiwan University of Science and Technology. Each certificate can only be applied for once and cannot be duplicated.</p>						
六	<p>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。Before graduation, students must choose to complete either "Practical Training" for 4 credits or "Project Training" for 2 credits and pass it, in order to graduate. This is in accordance with the regulations of the department regarding student internships and the implementation of project work.</p>						
七	<p>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。During the period of study, it is required to fulfill the graduation threshold for CPR in accordance with the 'Implementation Guidelines for Graduation Threshold of CPR Certification' at the College of Health Science, Central Taiwan University of Science and Technology'.</p>						
八	<p>電腦課程須繳交電腦實習費。The computer course requires the payment of a computer practicum fee.</p>						
九	<p>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。</p> <p>In accordance with the regulations outlined in the Implementation Rules for the Graduation Threshold of 'Life and Service' at the Central Taiwan University of Science and Technology, all requirements related to 'Life and Service' graduation threshold shall be adhered to.</p>						

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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.