中臺科技大學大學部四年制進修部食品科技系114學年度入學課程標準表(烘焙餐飲科技組)

Curriculum Standards of the 113th Academic Year in Undergraduate 4-Year Nighttime Program for Department of Food Scince and Technology (Baking and Culinary Technology Group) at Central Taiwan University of Science and Technology

學年 Academic Year	科目 Course	學分數 Credits	時數 Teaching hours	上學期 First Semester 授課 Teaching	上學期 實習 Internship	下學期 Second Semester 授課 Teaching	下學期 實習 Internship	備註 Remarks
核心素養(8學分) Core Competencies (8 Credits)								
第一學年 1st Academic Year	中文閱讀與表達 Chinese Reading and Expressing	2	2	2				
	大一英文(一) Freshman English (I)	2	2	2				
	資訊科技與AI應用 Information Technology and AI Application	2	2	2				電腦課程 Computer Course
	大一英文(二) Freshman English (II)	2	2			2		
體育(2學分) Physical Education (2 Credits)								
第一學年 1st Academic Year	體育(一) Physical Education (I)	1	2	2				
	體育(二) Physical Education(II)	1	2			2		
第二學年 2nd Academic Year	體育(三) Physical Education(III)	0	2			2		
領域涵養(16學分) Domain-Specific Learning (16 Credits)								
第一學年 1st Academic Year	領域涵養 Domain-Specific Learning	4	4			4		人文、自然、社會、博學至少各選修一門 humanities, natural sciences, social sciences, and cultivation of broad knowledge -with at least one elective course from each category
第二學年 2nd Academic Year	領域涵養 Domain-Specific Learning	8	8	4		4		
第三學年 3rd Academic Year	領域涵養 Domain-Specific Learning	4	4	4				
跨域學習(4學分) Interdisciplinary Learning (4 Credits)								
第二學年 2nd Academic Year	跨域學習 Interdisciplinary Learning	4	4	2		2		
專業必修(58學分) Professional Required Courses (59 Credits)								
核心基礎(15學分) Core Foundations (15 Credits)								
第一學年 1st 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 學術倫理課程 Academic Ethics Course
	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		
	營養學實驗 Nutritional Laboratory	1	2				2	
	普通化學 General Chemistry	2	2	2				
第二學年 2nd Academic Year	食物學原理 Fundamentals of Food	2	2	2				
第三學年 3rd Academic Year	生物統計 Biostatistics	2	2			2		電腦課程 Computer Course
核心專業(43學分) Core Professional Courses (43 Credits)								
第一學年 1st Academic Year	食品衛生與安全 Sanitation and Safety of Food Industry	2	2	2				
	餅乾實作 The Practice of Cookie	3	4	2	2			
	飲食文化 Dietary Culture	2	2	2				跨域學習 Interdisciplinard Learning
第二學年 2nd Academic Year	麵包實作(一) The Practice of Bread I	3	4			2	2	
	麵包實作(二) The Practice of Bread II	3	4	2	2			
	中式點心實作(一) The Practice of Chinese Pastries I	3	4	2	2			
	食品加工學 Food Processing	2	2			2		
	食品微生物學(含實驗) Food Microbiology with Laboratory	3	4			2	2	
	西餐烹調與實習 Western Dishes Cuisine Preparation and Practices	3	4			2	2	
第三學年 3rd Academic Year	西點蛋糕實作(一) The Practice of Cake and Pastries I	3	4	2	2			
	食品化學 Food Chemistry	2	2	2				
	食品加工學實驗 Food Processing Laboratory	3	4	2	2			
	食品貯存與保藏技術 Food Storage and Preservation Techniques	2	2	2				
	西點蛋糕實作(二) The Practice of Cake and Pastries II	3	4			2	2	
第四學年 4th Academic Year	食品衛生管理法規 Food Sanitation Administrative regulation	2	2	2				
	食品安全管制系統 Food Safety Control System	2	2	2				
	餐飲設施規劃與管理 Facilities Planning and Management of Restaurant and Food Service	2	2			2		
專業選修(53學分) Professional Electives Courses (53 Credits)								
食品科技模組(29學分) Food Technology Group (29 Credits)								
第二學年 2nd Academic Year	微生物學 Microbiology	2	2	2				
	食品生活化學 Food Life Chemistry	2	2	2				
	普通化學實驗 General Chemistry Laboratory	1	2				2	
第三學年 3rd 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			
	食材檢驗實務 Inspection Practices of Food Materials	2	2			2		
第四學年 4th Academic Year	飲食品評與科學技術 Food Sensory Evaluation and Scientific Technology	2	2			2		跨域學習 Interdisciplinard Learning
	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				
	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		
	食品科技之物聯網與智慧化技術 Internet of Things and Smart Technology in Food Science	2	2			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		
餐飲科技模組(24學分) Food Technology Group (24 Credits)								
第三學年 3rd Academic Year	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				
	中式點心實作(二) The Practice of Chinese Pastries II	3	4			2	2	
	餐飲英文 English for the Catering Industry	2	2			2		
	餐飲採購與供應管理 Purchasing and Supply Management of Restaurant and Food Service	2	2			2		
第四學年 4th Academic Year	創意烘焙實習 Art of Modern Baking and Practice	3	4	2				
	刀工技術與蔬果切雕 Cutting and Sculpturing Techniques for Vegetables and Fruit	3	4	2	2			
	即食調理食品理論與實務 Principle and Practices of Instant Cuisine Food	2	2	2	2			
	飲品加工與製備實務 Processing and Preparation of Beverages with its Additive	2	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	
第一學年小計(1) 1st Academic Year Credits Subtotal (1)		35	40	18	2	16	4	
第二學年小計(2) 2nd Academic Year Credits Subtotal (2)		33	40	16	4	14	6	
第三學年小計(3) 3rd Academic Year Credits Subtotal (3)		36	42	14	8	16	4	
第四學年小計(4) 4th Academic Year Credits Subtotal (4)		37	40	16	4	18	2	
合計 Total = (1)+(2)+(3)+(4)		141	162	64	18	64	16	

畢業規定及其他相關說明：

一　最低畢業學分為128學分，必修88學分【含核心素養8學分、體育2學分、領域涵養16學分(人文、自然、社會、博學至少各選修一門)、跨域學習4學分、專業必修58學分】，選修至少40 學分（其中專業選修至少28學分）。
The minimum graduation requirement is 128 credits, including mandatory 88 credits [comprising 8 credits for core competencies, 2 credits for physical education, 16 credits for domain enrichment (including humanities, natural sciences, social sciences, and cultivation of broad knowledge -with at least one elective course from each category), 4 credits for interdisciplinary learning, and mandatory professional 40 credits]. Elective credits must be at least__credits [with a minimum number of 28 credits for professional electives].

二　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.

三　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.