中臺科技大學大學部四年制日間部食品科技系114學年度入學課程標準表(產學攜手僑生專班) Curriculum Standards of the 113th Academic Year in Undergraduate 4-Year Daytime Program for Department of Food Scince and Technology (Food Technology Group) at Central Taiwan University of Science and Technology

1140303系課程發展委員會會議通過 1140311院課程委員會會議通過 1140319校課程委員會會議通過

學年	料目	學分數	時數		學期	下學期		備註
Academic Year	Course	Credits	Teaching	授課	實習	授課	實習	Remarks
	基本素養(24學分) (	Como Commo	hours	Teaching Credite	Internship	Teaching	Internship	
		2	2	Credits)	1	2	ı	I
	社會領域(一) Soical Studies (I) 華語課程(一) Chinese Language (I)	2	2	2				
	華語課程(二) Chinese Language (I) 華語課程(二) Chinese Language (II)	2	2			2		
第一學年	事 語 課 程 (二) Cninese Language (II) 大一英文(一) Freshman English (I)	2	2	2				
		2	2			2		
st Academic Year		2	2			2		
	亞太文化之旅 Introduction to Asia Pacific Culture			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	社會領域(二) Soical Studies (II)	2	2			2		
Academic Year	進階華語 Advanced Chinese Language	2	2	2				
	台灣人文之旅 Introduction to Taiwanese Humanities	2	2			2		
第三學年	資訊科技與AI應用 Information Technology and AI Application	2	2			2		電腦課程 Computer Course
Academic Year	頁 航行权 與和應用 Information reciniology and Ar Application	2	2			2		电脑球柱 Computer Course
	體育(0學分) Phy	sical Educa	ation (0 Cre	dits)				
第一學年	機本( ) Dissoirs I Education (D	0	2	2				
st Academic Year	體育(一) Physical Education (I)	U	2	2				
第二學年								
nd Academic Year	體育(二) Physical Education(II)	0	2			2		
	專業必修(69學分) Profess	sional Requ	ired Course	es (69 Cred	ite)			L
	核心基礎(13學分)				163)			
		Core round	ations (15	l cuits)	1	1	1	定錯課程
	食品與餐飲概論和職業倫理 Introduction of Food and Catering Industry with	2	2			2		Anchoring Course
第一學年	Occupational Ethics							學術倫理課程
1st Academic Year	普通化學實驗 General Chemsity Laboratory	1	2				2	
	食物學原理 Fundemntals of Food	2	2			2		
ht 110 to	有機化學 Organic Chemistry	2	2	2				
第二學年	Did M. St. A.C. and L. L. L	2	2	2				
d Academic Year	營養學 Nutrition	2	2			2		
第三學年		<u> </u>						電腦課程
d Academic Year	生物統計 Biostatistics	2	2			2		世,加京木注 Computer Course
7 tettderine 7 etti	核心專業(56 學分) Core	Profession	al Courses	(56 Credits	(3	<u>I</u>		
第一學年	12 - 4 x (co + y) con	- TOTOSOIOI	LII COUIDED	(co crear	1			
	企業實習(I) Industry Internship (I)	10	20		20			
t Academic Year	* * * * * * * * * * * * * * * * * * * *							
	企業實習(II) Industry Internship (II)	10	20		20			
	食品衛生與安全 Santiation and Safety of Food Industry	2	2			2		
第二學年 2 <sup>nd</sup> Academic Year	食品加工學 Food Processing	2	2			2		
	食品加工學實驗 Food Processing Laboratory	3	4			4		
	基礎分析檢驗實務 Basic Chemistry Analysis and Practices	2	3			1	2	
	食材檢驗實務(含實驗) Food Biotechnology with Laboratory	2	3			2	1	
	企業實習(III) Industry Internship (III)	10	20		20			
第三學年	食品貯存與保藏技術Food Storage and Preservation Techniques	2	2	2				
第二学年 3 <sup>rd</sup> Academic Year	b b m to the last the	3	4				4	
	食品化學 Food Chemistry	2	2			2		
	食品安全管制系統實務 Food Safety Conttrol System and Practices	2	2			2		
	食品衛生法規 Food Hygiene Regulation	2	2			2		
第四學年	餐飲採購與供應管理 Purchasing and Supply Managament of Restaurant and Food	1						
h Academic Year	餐飲休期與供應客達 Purchasing and Supply Managament of Restaurant and Food Service	2	2			2		
	企業實習成果發表 Industry Internship Report	2	2	<b> </b>		-	2	1
		LV no-1-1		mt (4 3*	ta)			
	博學涵養(4學分)Genera	Knowledg	e Enrichme	nt (4 credi	ts)			_
			i	ı	1	l .		1
第二學年	博學涵養Liberal Education	2	2			2		
	博學涵養Liberal Education	2	2			2		
第二學年 Academic Year 第三學年	博學涵養Liberal Education 博學涵養Liberal Education	2	2			2		

	專業選修(50學分) Professio	nal Elect	ives Course	es (50 Cred	its)					
	基礎烘焙食品製備與實習 Basic Bakery Preparation and Practices	3	4				4			
第一學年	烘焙學 Baking Science and Technology	2	2			2				
1st Academic Year	茶的科學與文化 Science and Culture of Tea (與飲食文化對開)	2	2			2				
	飲食文化 Dietary Culture (與茶科學與文化對開)	2	2			2				
第二學年	進階烘焙食品製備與實習 Advanced Bakery Preparation and Practices	3	4				4			
2 <sup>nd</sup> Academic Year	食物烹調原理與應用Principal and Application of Food Cooking	2	2			2				
第三學年 3 <sup>rd</sup> Academic Year	食品微生物學與實驗 Food Microbiology with Laboratory	3	4			2	2			
	食品分析與實驗 Food Analysis with Laboratory	3	4			2	2			
	生物化學與實驗 Biochemistry with Laboratory	3	4			2	2			
	基礎中餐烹調與實習 Basic Chinese Cuisine Preparation and Practices (與西餐烹調與實習對開)	3	4			4				
	西餐烹調與實習 Western Dishes Cuisine Preparation and Practices (與基礎中餐烹調與實習對開)	3	4				4			
	企業實習(IV) Industry Internship (IV)	10	20		20					
	飲品加工實務 Processing and Preparation of Beverages	2	3			1	2			
第四學年	飲食品評與科學技術 Food Sensory Evaluation and Scientific Technology	2	2			2				
4 <sup>th</sup> Academic Year	中式點心實作(二)The Practice of Chinese Pastries II	3	4			4				
	食品添加物 Food Additives	2	2			2				
	即食調理食品理論與實務 Principle and Practices of Instant Cuisine Food	2	2			2				
	第一學年小計(1) 1 <sup>st</sup> Academic Year Credits Subtotal (1)	35	48	8	20	16	4			
第二學年小計(2) 2 <sup>nd</sup> Academic Year Credits Subtotal (2)			56	6	20	23	7			
第三學年小計(3) 3 <sup>rd</sup> Academic Year Credits Subtotal (3)			56	2	20	20	14			
第四學年小計(4) 4 <sup>th</sup> Academic Year Credits Subtotal (4)			39	0	20	15	4			
	合計 Total = (1)+(2)+(3)+(4)	142	199	16	80	74	29			
畢業規定及其	他相關說明:		•		•			•		
-	最低畢業學分為128學分,必修93學分(含基本素養24學分、體育與單訓0學分、專業必修69學分),博學涵養4學分,遷修至少31學分(其中專業遷修至少22學分)。。 The minimum graduation requirement is 128 credits, including 93 mandatory credits (comprising 24 credits for core competencies, 0 credits for physical education and military training, and 69 credits for mandatory professional courses), 4 credits for general knowledge enrichment, and at least 31 elective credits (with a minimum of 22 credits from professional electives).									
=	僑生專班企業實習採輪調制且四個學期皆為同一個學期,本課程標準以企業實習上學期為例;若企業學期為下學期,本課程標準當學年度上下學期課程標準互換。 The overseas student program adopts a rotational system for corporate internships, with all four semesters considered as the same semester. The course standard is based on the corporate internship for the first semester as an example. If the corporate internship takes place in the second semester, the course standards for the first and second semesters of that academic year will be interchanged.									
Ξ	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.									
四	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」之相關規定辨理。 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'.									
五	大學都學生,當依「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.									