中臺科技大學大學部四年制日間部食品科技系113學年度入學課程標準表(餐飲科技組)

學年 Academic Year	科目 Course	學分數 Credits	時數 Teaching hours	上學期 授課 Teaching	上學期 實習 Internship	下學期 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				
	大一英文(二) Freshman English (II)	2	2			2		
	資訊科技與應用 Information Technology and Application	2	2	2				電腦課程 Computer Course
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	8	8			8		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		
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(63學分) Professional Required Courses (63 Credits)								
核心基礎(13學分) Core Foundations (13 Credits)								
第一學年 1st Academic Year	普通化學 General Chemistry	2	2	2				
	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
	食物學原理 Fundamentals of Food	2	2	2				
	食品衛生與安全 Sanitation and Safety of Food Industry	2	2	2				
	營養學 Nutrition	2	2			2		
	營養學實驗 Nutritional Laboratory	1	2				2	
第二學年 2nd Academic Year	生物統計 Biostatistics	2	2	2				電腦課程 Computer Course
核心專業(50學分) Core Professional Courses (50 Credits)								
第一學年 1st Academic Year	食物烹調原理與應用 Principle and Application of Food Cooking	2	2			2		
	西餐烹調與實習 Western Dishes Cuisine Preparation and Practices	3	4			2	2	
	餐飲服務品質管理 Catering Service Quality Management	2	2			2		
第二學年 2nd Academic Year	食物製備烹調與實習 Principles of Food Preparation and Cooking and Practices	3	4	2	2			
	餐飲英文 English for the Catering Industry	2	2	2				
	飲食文化 Dietary Culture	2	2	2				跨域學習 Interdisciplinard Learning
	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				
	餐飲創意與美學 Creative Cuisine and Aesthetics	2	2			2		
	進階烘焙食品製備與實習 Advanced Bakery Preparation and Practices	3	4			2	2	
	食物科學技術與加工實習 Technology of Food Science and Processing Practices	3	4			2	2	
	食材檢驗實務(含實驗) Inspection Practices of Food Materials with Laboratory	2	3			1	2	含服務實習 Including Service-Learning
第三學年 3th Academic Year	餐飲設施規劃與管理 Facilities Planning and Management of Restaurant and Food Service	2	2	2				
	綠色飲食理論與應用 Principle and Application of Sustainable Food	2	2	2				
	食品貯存與保藏技術 Food Storage and Preservation Techniques	2	2	2				
	餐飲採購與供應管理 Purchasing and Supply Management of Restaurant and Food Service	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 Management of Catering Venture	2	2			2		
	產品創新與開發實務 Product Innovation and Development Practices	2	2			2		
	飲食品評與科學技術 Food Sensory Evaluation and Scientific Technology	2	2			2		跨域學習 Interdisciplinard Learning
	食品物流與宅配 Food Logistics and Home Delivery	2	2			2		
	即食調理食品理論與實務 Principle and Practices of Instant Cuisine Food	2	2			2		
	食品安全衛生管理法規 Food Safety and Sanitation Administrative regulation	2	2			2		

	專業選修(87學分) Professional Electives Courses (87 Credits)						
	餐飲科技類(87學分) Culinary Technology Group (87Credits)						
第一學年 1st Academic Year	基礎中式點心製備與實習 Basic Snack Preparation and Practices	3	4	2	2		
	烘焙學 Baking Science	2	2			2	
	食品生活化學 Food Life Chemistry	2	2			2	
	基礎日文 Japanese in basic level	2	2			2	
第二學年 2nd Academic Year	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			
	飲品加工與製備實務 Processing and Preparation of Beverages with its Additives	2	3			1	2
	團體膳食製備實務 Quantity Food Service System Practices	3	4			2	2
	食用油脂加工與烹調應用 Edible Oil Processing and Application of Food Cooking	2	3			1	2
	基礎中餐烹調與實習 Basic Chinese Cuisine Preparation and Practices	3	4			2	2
第三學年 3th Academic Year	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		
	進階中餐烹調與實習 Advanced Chinese Cuisine Preparation and Practices	3	4	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		
	蔬果切雕與盤飾 Cutting and Sculpturing for Vegetables and Fruit and the Plate Decorating	3	4			2	2
	地方餐飲創新研發實務 Development and Practices of Creative Local Food and Beverages	2	2			2	
	進階中式點心製備與實習 Advanced Snack Preparation and Practices	3	4			2	2
第四學年 4th Academic Year	創意料理設計與實習 Creative Cuisine Design and Practices	3	4	2	2		
	整合型餐飲創業專題製作 Integrated Catering Venture Project Training	2	3	1	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			
	創意烘焙實習 Creative Bakery Processing	3	4	2	2		
	食品行銷與管理 Food Marketing and Management	2	2	2			
	食品快速檢驗技術實務 Rapid Inspection Techniques and Practices of Food	3	3	3			
	發酵學 Fermentation Science	2	2	2			
	食品包裝學 Food Package	2	2			2	
	茶的科學與文化 Science and Culture of Tea	2	2			2	跨域學習 Interdisciplinard Learning
	產業實習(一) Industry internship(I)	9	18		18			產業實習至少720小時 Inudstry Intership (I) at least 720 hrs
	產業實習(二) Industry internship(II)	9	18				18	產業實習至少720小時 Inudstry Intership (II) at least 720 hrs
	專業實習 Practical Training	4	8				8	專業實習至少320小時 Practical Training at least 720 hrs
	專題製作 Project Training	4	8				8	
第一學年小計(1) 1st Academic Year Credits Subtotal (1)		45	50	18	2	26	4
第二學年小計(2) 2nd Academic Year Credits Subtotal (2)		48	58	24	4	18	12
第三學年小計(3) 3th Academic Year Credits Subtotal (3)		38	43	15	6	18	4
第四學年小計(4) 4th Academic Year Credits Subtotal (4)		47	76	14	24	4	34
合計 Total = (1)+(2)+(3)+(4)		178	227	71	36	66	54

畢業規定及其他相關說明：

一　最低畢業學分為128學分，必修93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63學分】，選修至少35學分（其中專業選修至少24學分）。
The minimum graduation requirement is 128 credits, including mandatory 93 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 63 credits]. Elective credits must be at least 35 credits [with a minimum number of 24 credits for professional electives].

二　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。
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.

三　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。
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."

四　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。
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.

五　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.

六　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'.

七　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.

八　大一新生於入學第一學期需修習「銜接課程_"基礎化學與數學"課程(1學分/18學時)」。
Freshmen in their first semester are required to take the "Transition Course_Basic Chemistry and Mathematics" course (1 credits /18 hrs)".

九　畢業前需擇一選修完專業實習4學分或專題製作4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 4 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.

十　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。
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.