

**中臺科技大學大學部四年制日間部食品科技系115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 Science and Technology (Industry–Academia Collaboration Program for Overseas Chinese Students Group) at Central Taiwan University of Science and Technology

1150311系課程委員會會議通過  
1150317院課程委員會會議通過  
1150401校課程委員會會議通過

學年 Academic Year	科目 Course	學分數 Credits	時數 Teaching hours	上學期		下學期		備註 Remarks
				授課 Teaching	實習 Internship	授課 Teaching	實習 Internship	
<b>基本素養(24學分) Core Competencies (24 Credits)</b>								
第一學年 1 <sup>st</sup> Academic Year	社會領域(一) Soical Studies (I)	2	2				2	
	華語課程(一) Chinese Language (I)	2	2	2				
	華語課程(二) Chinese Language (II)	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	
	亞太文化之旅 Introduction to Asia Pacific Culture	2	2				2	
第二學年 2 <sup>nd</sup> Academic Year	普通化學 General Chemistry	2	2	2				
	普通生物學 General Biology	2	2				2	
	社會領域(二) Soical Studies (II)	2	2				2	
第三學年 3 <sup>rd</sup> 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	
第一學年 1 <sup>st</sup> Academic Year	資訊科技與AI應用 Information Technology and AI Application	2	2				2	電腦課程 Computer Course
	<b>體育(4學分) Physical Education (4 Credits)</b>							
第一學年 1 <sup>st</sup> Academic Year	體育(一) Physical Education (I)	2	2	2				
第二學年 2 <sup>nd</sup> Academic Year	體育(二) Physical Education(II)	2	2				2	
<b>專業必修(69學分) Professional Required Courses (69 Credits)</b>								
<b>核心基礎(13學分) Core Foundations (13 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 學術倫理課程
	普通化學實驗 General Chemistry Laboratory	1	2				2	
	食物學原理 Fundamentals of Food	2	2				2	
第二學年 2 <sup>nd</sup> Academic Year	有機化學 Organic Chemistry	2	2	2				
	微生物學 Microbiology	2	2	2				
第三學年 3 <sup>rd</sup> Academic Year	營養學 Nutrition	2	2				2	
	生物統計 Biostatistics	2	2				2	電腦課程 Computer Course
<b>核心專業(56學分) Core Professional Courses (56 Credits)</b>								
第一學年 1 <sup>st</sup> Academic Year	企業實習(I) Industry Internship (I)	10	20		20			
第二學年 2 <sup>nd</sup> 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	
	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
第三學年 3 <sup>rd</sup> Academic Year	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			
	食品貯存與保藏技術 Food Storage and Preservation Techniques	2	2	2				
	中式點心製作(一) The Practice of Chinese Pastries I	3	4					4
	食品化學 Food Chemistry	2	2				2	
第四學年 4 <sup>th</sup> Academic Year	食品安全管制系統實務 Food Safety Control System and Practices	2	2				2	
	食品衛生法規 Food Hygiene Regulation	2	2				2	
	餐飲採購與供應管理 Purchasing and Supply Management of Restaurant and Food Service	2	2				2	
企業實習成果發表 Industry Internship Report	2	2					2	
<b>博學涵養(4學分) General Knowledge Enrichment (4 credits)</b>								
第二學年 2 <sup>nd</sup> Academic Year	博學涵養 Liberal Education	2	2				2	
第三學年 3 <sup>rd</sup> Academic Year	博學涵養 Liberal Education	2	2				2	

專業選修(50學分) Professional Electives Courses (50 Credits)							
第一學年 1 <sup>st</sup> Academic Year	基礎烘焙食品製備與實習 Basic Bakery Preparation and Practices	3	4			4	
	烘焙學 Baking Science and Technology	2	2		2		
	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 2 <sup>nd</sup> Academic Year	進階烘焙食品製備與實習 Advanced Bakery Preparation and Practices	3	4			4	
	食物烹調原理與應用 Principal and Application of Food Cooking	2	2		2		
	食品微生物學與實驗 Food Microbiology with Laboratory	3	4		2	2	
第三學年 3 <sup>rd</sup> Academic Year	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	
第四學年 4 <sup>th</sup> Academic Year	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	
	飲食品評與科學技術 Food Sensory Evaluation and Scientific Technology	2	2		2		
	中式點心製作(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		
<b>第一學年小計(1) 1<sup>st</sup> Academic Year Credits Subtotal (1)</b>		37	48	8	20	16	4
<b>第二學年小計(2) 2<sup>nd</sup> Academic Year Credits Subtotal (2)</b>		42	56	6	20	23	7
<b>第三學年小計(3) 3<sup>rd</sup> Academic Year Credits Subtotal (3)</b>		40	56	2	20	20	14
<b>第四學年小計(4) 4<sup>th</sup> Academic Year Credits Subtotal (4)</b>		27	39	0	20	15	4
<b>合計 Total = (1)+(2)+(3)+(4)</b>		146	199	16	80	74	29
<b>畢業規定及其他相關說明：</b>							
一	最低畢業學分為128學分，必修111學分(含基本素養24學分、體育4學分、專業必修69學分)，博學涵養4學分，選修至少17學分(其中專業選修至少10學分)。 The minimum graduation requirement is 128 credits, including 111 mandatory credits (comprising 24 credits for core competencies, 4 credits for physical education and military training, and 69 credits for mandatory professional courses), 4 credits for general knowledge enrichment, and at least 17 elective credits (with a minimum of 10 credits from professional electives).						
二	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.						
三	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.						
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.						