

德育學校財團法人德育護理健康學院日間部**四技**餐旅廚藝管理系111學年度學分表

民國111年5月3日110學年度第2學期第2次校課程委員會暨教務會議通過  
 民國112年6月1日111學年度第2學期臨時課程暨教務會議通過  
 民國112年5月10日111學年度第2學期第3次校課程委員會暨教務會議通過  
 民國112年6月1日111學年度第2學期第臨時校課程委員會暨教務會議通過  
 民國113年3月20日112學年度第2學期第2次系課程委員會通過  
 民國113年4月10日112學年度第2學期第1次課程暨教務會議通過

111學年度(一年級)					112學年度(二年級)					113學年度(三年級)					114學年度(四年級)					學分合計	學時合計		
科 目		上學期		下學期	科 目		上學期		下學期	科 目		上學期		下學期	科 目		上學期		下學期				
共同必修	實用中文(一)	2	2		英文會話(一)	1	2		服務學習	0	<1>												
	實用英文(一)	2	2		憲法、人權、政府	2	2		服務學習			0	<1>										
	電腦應用	2	2		現代科技與人類文明	2	2		藝術與人生			2	2										
	實用中文(二)			2	2	體育(一)	1	2		歷史與文化			2	2									
	實用英文(二)			2	2	英文會話(二)			1	2													
	環境與健康			2	2	體育(二)			1	2													
	初級程式設計			2	2																		
	小 計	6	6	8	8	小 計	6	8	2	4	小 計	0	0	0	0	小 計	0	0	4	4	26	30	
專業必修	國際禮儀	2	2		葡萄酒知識與品評	2	2		校外實務實習-餐旅倫理(一)	3	3		餐廳經營實務	4	4								
	餐旅安全與衛生	2	2		西點蛋糕及麵包製作	3	4		校外實務實習-實務技能(一)	3	3		餐旅法規	2	2								
	台灣地方料理	3	4		餐旅英文與會話(一)	2	2		校外實務實習-實習報告(一)	3	3		餐旅人力資源管理	2	2								
	義式特色料理	3	4		餐旅職涯規劃	2	2		校外實務實習-餐旅倫理(二)			3	3	專業證照			0	0					
	餐飲營養學	2	2		餐旅產品行銷	2	2		校外實務實習-實務技能(二)			3	3										
	旅館管理	2	2		餐旅採購			2	2	校外實務實習-實習報告(二)			3	3									
	餐飲服務			3	4	菜單設計與成本控制			2	2													
	創意飲料調製			3	4	餐旅英文與會話(二)			2	2													
	餐飲管理			2	2	餐旅資訊系統			2	2													
	小 計	14	16	8	10	小 計	11	12	8	8	小 計	9	9	9	9	小 計	8	8	0	0	67	72	
專業選修	一下專業選修至少6學分				二上專業選修3學分								四上專業選修4學分								27	31	
	亞洲中式料理			3	3	進階中式點心製作	2選1	3	3					巧克力與宴會茶點製作	4	4							
	傳統歐式料理			3	3	創業飲料調製		<3>	<3>					餐旅財務會計管理	<2>	<2>							
	房務管理與實務			<2>	<2>									咖啡豆烘製與萃取	<2>	<2>							
	客務管理			<2>	<2>									領隊與導遊實務	<2>	<2>							
	旅館優質服務			<2>	<2>									餐旅電子商務與網路行銷	<2>	<2>							
	餐旅會計			<2>	<2>									顧客關係管理	<2>	<2>							
	一下專業選修2學分				二下專業選修3學分												四下專業廚藝選修3學分						
	餐旅日語	2選1		2	2	法式精緻點心製作	4選1			3	4			異國料理				3	4				
	餐旅法語			<2>	<2>	伴手禮點心製作				<3>	<4>			銀髮健康膳食設計與製作				<3>	<4>				
						冷廚房食物製備				<3>	<4>			日本料理				<3>	<4>				
						中式菜系精緻料理				<3>	<4>												
														四下專業管理選修4學分									
														精品咖啡實務				2	3				
														侍酒師實務				2	3				
														餐旅業食品安全管制系統				<2>	<3>				
														市場調查與分析				<2>	<3>				
														會展經營與管理				<2>	<3>				
														宴會與外障管理				<2>	<3>				
														餐飲美學				<2>	<3>				
														餐旅連鎖事業經營與管理				<2>	<3>				
														四下專業選修2學分									
														餐廳籌備與規劃				2	2				
														旅館籌備與規劃				<2>	<2>				
	小 計	0	0	8	8	小 計	3	3	3	4	小 計	0	0	0	0	小 計	4	4	9	12			8
通識選修 通養博雅					語文、性靈	2	2							人際、內省	2	2							
					肢體動覺、藝術	2	2																
					數理、空間			2	2														
	全民國防教育軍事訓練課程(一)			0	<2>	全民國防教育軍事訓練課程(二)	0	<2>						全民國防教育軍事訓練課程(四)	0	<2>							
					全民國防教育軍事訓練課程(三)			0	<2>					全民國防教育軍事訓練課程(五)			0	<2>					
小 計	0	0	0	0	小 計	4	4	2	2	小 計	0	0	0	0	小 計	2	2	0	0	8	8		
合 計	20	22	24	26	合 計	24	27	15	18	合 計	9	9	9	9	合 計	14	14	13	16	128	141		

備註

- 本校四年制餐旅廚藝管理系學生畢業學分至少須修滿128學分。其中校定共同必修：26學分，校定通識選修：8學分，系定專業共同必修：67學分，專業選修：27學分，跨系選修承認15學分。
- 四技學生不得修習國際產學專班課程。
- 博雅涵養通識選修(語文、性靈)、(數理、空間)、(人際、內省)、(肢體動覺、藝術)領域至少各修一門課。超修的博雅涵養之通識學分不得列入最低畢業學分計算。有關博雅涵養之通識選修課程請參照本校「103學年度四年制技術學院日間部通識課程科目表」。
- 全民國防教育軍事訓練課程為選修課程，學分學時另計，修習全民國防教育軍事訓練課程可折減常備兵役役期或軍事訓練期間。
- 校外實務實習課程之相關規定與細則請參閱本系「校外實習實施辦法」。
- 專業參訪課程為本系選修課程，相關規定與細則請參閱本系「學生專業參訪課程實施要點」。
- 學生畢業前須取得2張(含)以上餐旅相關專業證照，相關規定與細則請參閱本系「學生證照實施要點」。
- 本校另訂有學生資訊及英文能力專業門檻，詳細請參照本校提升學生資訊能力實施要點及英語能力檢定實施辦法。
- 本表未盡事宜之處按本校學則及相關選課辦法辦理。
- 三年級全學期為校外實習，實習期間不得返校修課。

Deh Educational Foundation Deh Yu College of Nursing and Health Daytime Division Four-Year Technical Culinary Arts Management Department III Academic Year Credit Table

Passed in the Second Academic Affairs Committee Meeting of the Second Semester of the 110th Academic Year on May 3rd, 111th Year of the Republic of China.
Passed in the Temporary Curriculum and Academic Affairs Committee Meeting of the Second Semester of the 111th Academic Year on June 1st, 112th Year of the Republic of China.
Passed in the Third Academic Affairs Committee Meeting of the Second Semester of the 111th Academic Year on May 10th, 112th Year of the Republic of China.
Passed in the Temporary Curriculum and Academic Affairs Committee Meeting of the Second Semester of the 111th Academic Year on June 1st, 112th Year of the Republic of China.
Passed in the Second Department Curriculum Committee Meeting of the Second Semester of the 112th Academic Year on March 20th, 113th Year of the Republic of China.
Passed in the First Curriculum and Academic Affairs Committee Meeting of the Second Semester of the 112th Academic Year on April 10th, 113th Year of the Republic of China.

Academic Year 111 (Freshman Year)					Academic Year 112 (Sophomore Year)					Academic Year 113 (Junior Year)					Academic Year 114 (Senior Year)										
subject		First Semester Credit Hours		Second Semester Credit Hours		subject		First Semester Credit Hours		Second Semester Credit Hours		subject		First Semester Credit Hours		Second Semester Credit Hours		Total Credits		Total Hours					
Math Business	Practical Chinese I	2	2			English Conversation I	1	2				Service Learning	0	<1>											
	Practical English I	2	2			Constitution・Human Right・Government	2	2				Service Learning			0	<1>									
	Application of Computer	2	2			Modern technology and human civilization	2	2				Arts & Life			2	2									
	Practical Chinese II			2	2	Physical Education I	1	2				History and Culture			2	2									
	Practical English II			2	2	English Conversation II			1	2															
	Environment and Health			2	2	Physical Education II			1	2															
	Fundamental computer programming			2	2																				
	Subtotal	6	6	8	8	Subtotal	6	8	2	4	Subtotal	0	0	0	0	Subtotal	0	0	4	4	26	30			
Math Professional	International Etiquette	2	2			Fundamentals of wine	2	2			Practicum - Food and Beverage Ethics I	3	3			Restaurant Operation and Practice	4	4							
	Hospitality Safety and Sanitation	2	2			Pastry Cake and Bread Making	3	4			Practicum - Skills I	3	3			The law & regulation of restaurant & hotel	2	2							
	Taiwanese local cuisine	3	4			Hospitality English and Conversation I	2	2			Practicum - Report I	3	3			Hospitality Human Resources Management	2	2							
	Western Cooking	3	4			Career planning in the Hospitality Industry	2	2			internship II - Ethics in Hotel and Restaurant			3	3			0	0						
	Nutrition for Foodservice	2	2			Hospitality Marketing	2	2			Practicum - Report II			3	3										
	Hotel Management	2	2			Purchasing in Hotel and Restaurant			2	2	Practicum - Report II			3	3										
	Catering Services			3	4	Menu Design & Cost Control			2	2															
	Creative drink modulation			3	4	Hospitality English and Conversation II			2	2															
Restaurant Management			2	2	Applied Hospitality Information Systems			2	2																
Subtotal	14	16	8	10	Subtotal	11	12	8	8	Subtotal	9	9	9	9	Subtotal	8	8	0	0	67	72				
Pittman Professional	At least 6 credits of electives from the following majors					3 credits of elective courses for the second major					4 credits of elective courses for the fourth major														
	Asian Chinese Cuisine					Chinese-Style PastryII					Chocolate and tea making Banquet														
	Traditional European Cuisine					Entrepreneurial beverage preparation					Food and Beverage Financial Accounting Management														
	Housekeeping Management & Operations										Coffee Bean Roasting and Coffee Brewing Management and Skills														
	Front Office Management & Operations										Tour Leader and Tour Guide Practice														
	Hotel quality service										Food and Travel E-commerce and Internet Marketing														
	hospitality accounting										Customer Relationship Management														
	2 credits of elective courses for the following majors					3 credits of elective courses for second majors					professional visit														
	Hotel&Restaurant Japanese		Choose 1 from 2		2	2	French exquisite dessert making		Choose 1 from 4			3	4	Professional Culinary Arts Elective in the Fourth Semester, worth 3 credits											
	Hospitality French			<2>	<2>	Souvenir dessert making		<3>		<4>	International Cuisine						3	4							
						Preparation of Cold Kitchen		<3>		<4>	Silver Hair Healthy Meal Design and Production						<3>	<4>							
						Fine Chinese Cuisine		<3>		<4>	Japanese Culinary Arts						<3>	<4>							
																Professional Management Elective in the Fourth Semester, worth 4 credits									
																Barista Skill						2	3		
																Sommelier Skill						2	3		
																HACCP Implementation in Restaurant						<2>	<3>		
																Hospitality Market Research and Analysis						<2>	<3>		
																Exhibition operation and management						<2>	<3>		
																Banquet and Catering Management						<2>	<3>		
																Dining Aesthetics						<2>	<3>		
																Franchise operation and management						<2>	<3>		
																2 credits of elective courses for four majors									
																Restaurant preparation and planning							2	2	
															Hotel preparation and planning						<2>	<2>			
Subtotal					0	0	8	8	Subtotal	3	3	3	4	Subtotal	0	0	0	0	Subtotal	4	4	9	12	27	31
Kemonutsuam						Language, Spirit					2	2	interpersonal relations self-examination					2	2						
						Bodily Kinesthesis, Art					2	2													
						Math Space							2	2											
	All-out national defense education military training courses(1)							0	<2>	All-out national defense education military training courses(2)					0	<2>	All-out national defense education military training courses(4)					0	<2>		
						All-out national defense education military training courses(3)							0	<2>	All-out national defense education military training courses(5)						0	<2>			
Subtotal					0	0	0	0	Subtotal	4	4	2	2	Subtotal		0	0	0	Subtotal	2	2	0	0	8	8
Total					20	22	24	26	Total	24	27	15	18	Total	9	9	9	9	Total	14	14	13	16	128	141

Catatan	1.Students majoring in Hospitality and Culinary Arts Management in our university's four-year program must complete a minimum of 128 credits to graduate. This includes university-required common core courses: 26 credits, university-required general education electives: 8 credits, department-specific core courses: 67 credits, professional elective courses: 27 credits, and cross-departmental electives recognized for 15 credits.
	2.Students in the four-year technical program are not allowed to take courses from the International Industry-Academia Collaboration Program.
	3.Students must complete at least one course in each of the following areas: Liberal Arts Education (language, spirituality), (mathematics, spatial reasoning), (interpersonal skills, introspection), (kinesthetic awareness, arts). Additional credits obtained from exceeding the requirements of liberal arts education cannot be counted towards the minimum graduation credit. For specific courses related to liberal arts education, please refer to the university's 'General Education Curriculum for the Four-Year Technical College Day Division, Academic Year 103'.
	4.Military training and national defense education courses are elective courses, and credits and study hours are calculated separately. Completion of these courses can reduce the duration of compulsory military service or military training period.
	5.For regulations and details regarding off-campus practical internships, please refer to the department's 'Implementation Measures for Off-Campus Internships'.
	6.Overseas study programs are mandatory for students in this department. For specific regulations and details, please refer to the department's 'Implementation Guidelines for Student Overseas Study Programs'.
	7.Students must obtain at least two professional certifications related to hospitality and culinary arts before graduation. For specific regulations and details, please refer to the department's 'Implementation Guidelines for Student Certifications'.
	8.The university has additional requirements for student information literacy and English proficiency for graduation. For details, please refer to the university's 'Implementation Guidelines for Improving Student Information Literacy' and 'Implementation Measures for English Language Proficiency Assessment'.
	9.Matters not covered in this table will be handled according to the university regulations and relevant course selection methods.
	10.During the entire third year, students are required to participate in off-campus internships and are not allowed to return to campus for coursework."

