112學年度大仁科技大學四技新南向產學國際專班日間部餐旅管理系新南向產學春季班課程表（中英對照版／Chinese-English Bilingual Version）

2023TAJEN UNIVERSITY4-Year Undergraduate ProgramDepartment of Hospitality Management

最後修改日期：2026-03-13 ／ Last Edit Date: 2026-03-

科目類別 Course Type	條件群組 Recommended Year of Study	科目名稱 Course Title	模組名稱 Module Name	開課學分 Cs	開課時數 Hr	開課項目 Rs	第1學年 Academic Year				第2學年 Academic Year				第3學年 Academic Year				第4學年 Academic Year				備註 Memo
							第一學期 1st Semester		第二學期 2nd Semester		第一學期 1st Semester		第二學期 2nd Semester		第一學期 1st Semester		第二學期 2nd Semester		第一學期 1st Semester		第二學期 2nd Semester		
							授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb	
通識必修 General Courses	必修科目	[D0V000001]華語輔導(0學分) Mandarin Guidance		0	5	1	5	0															
(畢業須修學分數：0) 小計 (Required for Graduation: 0 Credits)				0	5	1	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
通識選修 General Elective Courses	選修科目	[D0V000002]基礎華語(5學分) Basic Mandarin		5	10	2	10	0															
		[D0V000003]進階華語(5學分) Advanced Mandarin					10	0															
(畢業須修學分數：5) 小計 (Required for Graduation: 5 Credits)				5	10	2	20	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
專業必修 Departmental Required Courses	一上必修 Y1-S1 Required	[DLV150003]餐旅企業參訪研習(1學分) Hospitality Industrial Visit		11	11	5	2	0															
		[DLV150004]餐旅產業導論(2學分) Introduction to Hospitality Industry					2	0															
		[DLV150001]房務實務(4學分) Housekeeping Practice					2	2															
		[DLV150005]餐飲營養(2學分) Catering Nutrition					2	0															
		[DLV150006]校內實習I(2學分) In-school internship I					2	0															
	一下必修 Y1-S2 Required	[DLV150012]飲料調製實務(4學分) Beverage Preparation Practice		16	16	6			2	2													
		[DLV150007]世界飲食文化(2學分) World Food Culture							2	0													
		[DLV150010]校內實習II(2學分) In-school internship II							2	0													
		[DLV150011]餐飲服務(4學分) Catering Services							2	2													
		[DLV150008]職場倫理(2學分) Workplace Ethics							2	0													
		[DLV150009]國際禮儀(2學分) International Etiquette							2	0													
	二上必修 Y2-S1 Required	[DLV150013]管理學(2學分) Management		10	10	4					2	0											
		[DLV150015]校內實習III(2學分) In-school internship III									2	0											
		[DLV150016]中餐烹調I(4學分) Chinese Cuisine I									2	2											
		[DLV150014]餐飲食品安全衛生(2學分) Food & Beverage Sanitation and Safety									2	0											
	二下必修 Y2-S2 Required	[DLV150017]餐旅行銷(2學分) Hospitality Marketing		10	10	4							2	0									
		[DLV150018]服務品質管理(2學分) Service Quality Management											2	0									
		[DLV150019]校內實習IV(2學分) In-school internship IV											2	0									
		[DLV150020]中餐烹調II(4學分) Chinese Cuisine II											2	2									
	三上必修 Y3-S1 Required	[DLV150022]客務管理(2學分) Customer Service Management		10	10	4									2	0							
		[DLV150024]烘焙食品I(4學分) Baking Food I													2	2							
		[DLV150023]校內實習V(2學分) In-school internship V													2	0							
		[DLV150021]菜單設計與規劃(2學分) Menu Design and Planning													2	0							
	三下必修 Y3-S2 Required	[DLV150027]烘焙食品II(4學分) Baking Food II		16	30	4											2	2					
		[DL4150294]餐旅實習I(6學分) Hospitality Internship I															0	20					
		[DLV150026]西餐烹調(4學分) Western Cuisine															2	2					
		[DL4150236]餐旅採購與成本控制(2學分) Hospitality Procurement and Cost Control															2	0					
	四上必修 Y4-S1 Required	[DLV150029]餐旅督導(2學分) Hospitality Supervisor		8	22	2													2	0			
		[DL4150295]餐旅實習II(6學分) Hospitality Internship II																	0	20			
	四下必修 Y4-S2 Required	[DL4150296]餐旅實習III(6學分) Hospitality Internship III		6	20	1															0	20	
(畢業須修學分數：87) 小計 (Required for Graduation: 87 Credits)				87	129	30	10	2	12	4	8	2	8	2	8	2	6	24	2	20	0	20	
專業選修 Departmental Elective Courses	專業選修科目	[DLV150033]台灣小吃製作(4學分) Taiwanese Snacks Production		36	36	18					2	2											
		[DLV150034]職場體驗I(6學分) Workplace internship I									0	26											
		[DLV150032]餐飲美學(2學分) Dining Aesthetics									2	0											
		[DLV150037]職場體驗II(6學分) Workplace internship II											0	26									
		[DLV150036]蔬果雕刻(4學分) Fruit and Vegetable Carving											2	2									
		[DLV150035]餐旅日語(2學分) Hospitality Japanese											2	0									
		[DLV150038]茶藝品評與文化(2學分) Tea Art Evaluation and Culture													2	0							
		[DL4150290]職場體驗III(6學分) Workplace internship III													0	20							

		[DLV150039]蔬食與養生料理製作(4學分) Vegetable and Health Cuisine														2	2							
		[DL4150297]中西廚藝與烘焙整合實作(3學分) Integrated Practice of Chinese and Western Culinary Arts and Baking																2	2					
		[DL4150298]餐飲服務技術與顧客體驗設計(3學分) Food and Beverage Service Technology and Customer Experience Design																2	2					
		[DLV150044]創意泡沫飲品製作(4學分) Creative Foam Beverage Production																		2	2			
		[DL4150300]餐旅業數位行銷與社群經營(3學分) Digital Marketing and Community Management for the Hospitality Industry																		2	2			
		[DLV150043]咖啡調製實務(4學分) Coffee Brewing Practice																		2	2			
		[DLV150041]中西式點心製作(4學分) Chinese and Western Dessert Making																		2	2			
		[DL4150299]餐飲開發與跨文化風味設計(3學分) Food and Beverage Product Development and Cross-Cultural Flavor Design																		2	2			
		[DLV150042]藝術蛋糕製作(4學分) Art of Cake Making																		2	2			
		[DL4150301]跨域餐旅實務與創新應用(3學分) Cross-Disciplinary Hospitality Practice and Innovation Application																				2	2	
		[DL4150302]餐旅營運管理與專案實作(3學分) Hospitality Operations Management and Project Implementation																				2	2	
		[DLV150049]創意早午餐製作(4學分) Creative Brunch Cooking																				2	2	
		[DLV150048]巧克力製作(4學分) Chocolate Making																				2	2	
		[DLV150046]顧客抱怨與危機處理(2學分) Customer Complaints and Crisis Management																				2	0	
		[DLV150047]異國料理製作(4學分) Exotic Cuisine																				2	2	
		[DLV150050]盤飾點心與冰淇淋製作(4學分) Plate Dessert and Ice Cream																				2	2	
		[DLV150045]餐旅創業規劃(2學分) Hospitality Business Planning																				2	0	
(畢業須修學分數：36) 小計 (Required for Graduation: 36 Credits)				36	36	18	0	0	0	0	4	28	4	28	4	22	4	4	12	12	16	12		
(畢業須修總學分數：128) 合計 (Required for Graduation: 128 Credits)				128	180	51	35	2	12	4	12	30	12	30	12	24	10	28	14	32	16	32	總學分：187 總時段：123 總實習：182	
科目類別 Course Type	條件群組 Recommended Year of Study	科目名稱 Course Title	模組名稱 Module Name	開課學分 Cs	開課時數 Hr	開課項目 Rs	授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb	授課 Le	實習 Lb		備註 Memo
							第一學期 1st Semester		第二學期 2nd Semester		第一學期 1st Semester		第二學期 2nd Semester		第一學期 1st Semester		第二學期 2nd Semester		第一學期 1st Semester		第二學期 2nd Semester			
							第1學年 Academic Year				第2學年 Academic Year				第3學年 Academic Year				第4學年 Academic Year					

1.總學分說明：最低畢業學分為128學分，包括:通識必修課程0學分/5學時；通識選修課程5學分；專業必修87學分，專業選修至少36學分。
2.實習說明：實習28學分(含餐旅實習必修18學分，校內實習10學分)。
3.實習必修替代課程說明：學生因個人因素或機構因素需中止實習時，必修實習學分以當學期之轉銜課程替代。餐旅實習I替代課程:中西廚藝與烘焙整合實作、餐飲服務技術與顧客體驗設計；餐旅實習II替代課程:餐飲開發與跨文化風味設計、餐旅業數位行銷與社群經營；餐旅實習III替代課程:跨域餐旅實務與創新應用、餐旅營運管理與專案實作。
4.各年級學分說明：一至四年級每學期至少修16學分，最多修25學分。
5.本專班為春季班，入學時間為113年2月(112學年第2學期)，修業期限為4~6年。

112.08.30系課程委員會會議通過
112.09.06院課程委員會會議通過
112.12.13校課程委員會會議通過
114.11.19系課程委員會會議修訂通過
114.11.25院課程委員會會議修訂通過
114.12.10校課程委員會會議修訂通過

1.Total Credit Requirements: The minimum number of credits required for graduation is 128 credits, including 0 credits/5 class hours of required General Education courses, 5 credits of elective General Education courses, 87 credits of required Professional courses, and at least 36 credits of elective Professional courses.
2.Internship Requirements: A total of 28 internship credits are required, including 18 required credits of Hospitality Internship and 10 credits of on-campus internship.
3.Substitute Courses for Required Internship Courses: If students need to terminate their internship due to personal or institutional reasons, the required internship credits may be replaced by designated transition courses offered during the corresponding semester. The substitute courses for Hospitality Internship I are Integrated Practical Training in Chinese and Western Culinary Arts and Baking and Food and Beverage Service Techniques and Customer Experience Design; the substitute courses for Hospitality Internship II are Food and Beverage Development and Cross-Cultural Flavor Design and Digital Marketing and Social Media Management in the Hospitality Industry; the substitute courses for Hospitality Internship III are Cross-Disciplinary Hospitality Practice and Innovative Applications and Hospitality Operations Management and Project Practice.
4.Credit Requirements by Year: Students in the first through fourth years are required to take at least 16 credits and no more than 25 credits per semester.
5.Program Information: This program is a spring-entry program, with admission in February 2024 (the second semester of the 2023 academic year). The period of study is 4 to 6 years.

Approved by the Department Curriculum Committee on August 30, 2023
Approved by the College Curriculum Committee on September 6, 2023
Approved by the University Curriculum Committee on December 13, 2023
Revised and approved by the Department Curriculum Committee on November 19, 2025
Revised and approved by the College Curriculum Committee on November 25, 2025
Revised and approved by the University Curriculum Committee on December 10, 2025

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