

大仁科技大學 115學年 第一學期 直式課表

四技餐旅管理系(新南向產學合作國際專班)3-1

節次	時間	星期一	星期二	星期三	星期四	星期五
1	08:20 09:10	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01171] [西餐烹調] [陳國勝][(J405)西餐烹飪教室]	
2	09:15 10:05	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01171] [西餐烹調] [陳國勝][(J405)西餐烹飪教室]	
3	10:15 11:05	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01171] [西餐烹調] [陳國勝][(J405)西餐烹飪教室]	
4	11:10 12:00	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01171] [西餐烹調] [陳國勝][(J405)西餐烹飪教室]	
5	13:10 14:00	[01175] [餐飲服務技術與顧客體驗設計] [龐麗琴,龐麗如][(JB01)餐服教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01170] [餐旅採購與成本控制] [李劍華][(J403)教室]	[01174] [中西廚藝與烘焙整合實作] [李享周,陳國勝][(J405)西餐烹飪教室] [01174] [中西廚藝與烘焙整合實作] [李享周,陳國勝][(RB11)烘焙教室]
6	14:05 14:55	[01175] [餐飲服務技術與顧客體驗設計] [龐麗琴,龐麗如][(JB01)餐服教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01170] [餐旅採購與成本控制] [李劍華][(J403)教室]	[01174] [中西廚藝與烘焙整合實作] [李享周,陳國勝][(J405)西餐烹飪教室] [01174] [中西廚藝與烘焙整合實作] [李享周,陳國勝][(RB11)烘焙教室]
7	15:05 15:55	[01175] [餐飲服務技術與顧客體驗設計] [龐麗琴,龐麗如][(JB01)餐服教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01172] [烘焙食品II] [陳國旋][(J106)烘焙教室(二)]	[01174] [中西廚藝與烘焙整合實作] [李享周,陳國勝][(J405)西餐烹飪教室] [01174] [中西廚藝與烘焙整合實作] [李享周,陳國勝][(RB11)烘焙教室]
8	16:00 16:50	[01175] [餐飲服務技術與顧客體驗設計] [龐麗琴,龐麗如][(JB01)餐服教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01173] [餐旅實習I] [龐麗琴][各教室]	[01172] [烘焙食品II] [陳國旋][(J106)烘焙教室(二)]	[01174] [中西廚藝與烘焙整合實作] [李享周,陳國勝][(J405)西餐烹飪教室] [01174] [中西廚藝與烘焙整合實作] [李享周,陳國勝][(RB11)烘焙教室]
9	16:55 17:45				[01172] [烘焙食品II] [陳國旋][(J106)烘焙教室(二)]	
10	17:50 18:40				[01172] [烘焙食品II] [陳國旋][(J106)烘焙教室(二)]	
11	18:40 19:25					
12	19:30 20:15					
13	20:25 21:10					