113學年度大仁科技大學四技日間部餐旅管理系新南向產學秋季專班課程表（中英對照版／Chinese-English Bilingual Version）

2024TAJEN UNIVERSITY4-Year Undergraduate ProgramDepartment of Hospitality Management

最後修改日期：2025-12-15 ／ Last Edit Date: 2025-12-15

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	一上選修 Y1-S1 Elective	[D0V000002]基礎華語(5學分) Basic Mandarin		5	10	1	10	0															
	一上選修 Y1-S1 Elective	[D0V000003]進階華語(5學分) Advanced Mandarin		5	10	1	10	0															
(畢業須修學分數：5) 小計 (Required for Graduation: 5 Credits)				10	20	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	[DLV150001]房務實務(4學分) Housekeeping Practice		4	4	1	2	2															
	一上必修 Y1-S1 Required	[DLV150003]餐旅企業參訪研習(1學分) Hospitality Industrial Visit		1	2	1	2	0															
	一上必修 Y1-S1 Required	[DLV150004]餐旅產業導論(2學分) Introduction to Hospitality Industry		2	2	1	2	0															
	一上必修 Y1-S1 Required	[DLV150005]餐飲營養(2學分) Catering Nutrition		2	2	1	2	0															
	一上必修 Y1-S1 Required	[DLV150006]校內實習I(2學分) In-school internship I		2	2	1	2	0															
	一下必修 Y1-S2 Required	[DLV150007]世界飲食文化(2學分) World Food Culture		2	2	1			2	0													
	一下必修 Y1-S2 Required	[DLV150008]職場倫理(2學分) Workplace Ethics		2	2	1			2	0													
	一下必修 Y1-S2 Required	[DLV150009]國際禮儀(2學分) International Etiquette		2	2	1			2	0													
	一下必修 Y1-S2 Required	[DLV150010]校內實習II(2學分) In-school internship II		2	2	1			2	0													
	一下必修 Y1-S2 Required	[DLV150011]餐飲服務(4學分) Catering Services		4	4	1			2	2													
	一下必修 Y1-S2 Required	[DLV150012]飲料調製實務(4學分) Beverage Preparation Practice		4	4	1			2	2													
	二上必修 Y2-S1 Required	[DLV150013]管理學(2學分) Management		2	2	1					2	0											
	二上必修 Y2-S1 Required	[DLV150014]餐飲食品安全衛生(2學分) Food & Beverage Sanitation and Safety		2	2	1					2	0											
	二上必修 Y2-S1 Required	[DLV150015]校內實習III(2學分) In-school internship III		2	2	1					2	0											
	二上必修 Y2-S1 Required	[DLV150016]中餐烹調I(4學分) Chinese Cuisine I		4	4	1					2	2											
	二下必修 Y2-S2 Required	[DLV150017]餐旅行銷(2學分) Hospitality Marketing		2	2	1							2	0									
	二下必修 Y2-S2 Required	[DLV150018]服務品質管理(2學分) Service Quality Management		2	2	1							2	0									
	二下必修 Y2-S2 Required	[DLV150019]校內實習IV(2學分) In-school internship IV		2	2	1							2	0									
	二下必修 Y2-S2 Required	[DLV150020]中餐烹調II(4學分) Chinese Cuisine II		4	4	1							2	2									
	三上必修 Y3-S1 Required	[DLV150021]菜單設計與規劃(2學分) Menu Design and Planning		2	2	1									2	0							
	三上必修 Y3-S1 Required	[DLV150022]客務管理(2學分) Customer Service Management		2	2	1									2	0							
	三上必修 Y3-S1 Required	[DLV150023]校內實習V(2學分) In-school internship V		2	2	1									2	0							
	三上必修 Y3-S1 Required	[DLV150024]烘焙食品I(4學分) Baking Food I		4	4	1									2	2							
	三下必修 Y3-S2 Required	[DLV150025]餐旅採購與成本控制(2學分) Hospitality Procurement and Cost Control		2	2	1											2	0					
	三下必修 Y3-S2 Required	[DLV150026]西餐烹調(4學分) Western Cuisine		4	4	1											2	2					
	三下必修 Y3-S2 Required	[DLV150027]烘焙食品II(4學分) Baking Food II		4	4	1											2	2					
(畢業須修學分數：87) 小計 (Required for Graduation: 87 Credits)				67	68	26	10	2	12	4	8	2	8	2	8	2	6	4	0	0	0	0	
專業選修 Departmental Elective Courses	二上選修 Y2-S1 Elective	[DLV150032]餐飲美學(2學分) Dining Aesthetics		2	2	1					2	0											
	二上選修 Y2-S1 Elective	[DLV150033]台灣小吃製作(4學分) Taiwanese Snacks Production		4	4	1					2	2											
	二上選修 Y2-S1 Elective	[DLV150034]職場體驗I(6學分) Workplace internship I		6	26	1					0	26											
	二下選修 Y2-S2 Elective	[DL4150289]職場體驗II(6學分) Workplace internship II		6	20	1							0	20									
	二下選修 Y2-S2 Elective	[DLV150035]餐旅日語(2學分) Hospitality Japanese		2	2	1							2	0									
	二下選修 Y2-S2 Elective	[DLV150036]蔬果雕刻(4學分) Fruit and Vegetable Carving		4	4	1							2	2									
	三上選修 Y3-S1 Elective	[DL4150290]職場體驗III(6學分) Workplace internship III		6	20	1									0	20							
	三上選修 Y3-S1 Elective	[DLV150038]茶藝品評與文化(2學分) Tea Art Evaluation and Culture		2	2	1									2	0							
	三上選修 Y3-S1 Elective	[DLV150039]蔬食與養生料理製作(4學分) Vegetable and Health Cuisine		4	4	1									2	2							
	三下選修 Y3-S2 Elective	[DL4150081]餐旅督導(2學分) Hospitality Supervisor		2	2	1											2	0					
	三下選修 Y3-S2 Elective	[DL4150287]咖啡調製實務(4學分) Coffee Brewing Practice		4	4	1											2	2					
	三下選修 Y3-S2 Elective	[DL4150291]職場體驗IV(6學分) Workplace internship IV		6	20	1											0	20					
	四上選修 Y4-S1 Elective	[DL4150292]職場體驗V(6學分) Workplace internship V		6	20	1													0	20			

	四上選修 Y4-S1 Elective	[DLV150041]中西式點心製作(4學分) Chinese and Western Dessert Making		4	4	1												2	2			
	四上選修 Y4-S1 Elective	[DLV150042]藝術蛋糕製作(4學分) Art of Cake Making		4	4	1												2	2			
	四上選修 Y4-S1 Elective	[DLV150044]創意泡沫飲品製作(4學分) Creative Foam Beverage Production		4	4	1												2	2			
	四上選修 Y4-S1 Elective	[DLV150045]餐旅創業規劃(2學分) Hospitality Business Planning		2	2	1												2	0			
	四上選修 Y4-S1 Elective	[DLV150046]顧客抱怨與危機處理(2學分) Customer Complaints and Crisis Management		2	2	1												2	0			
	四下選修 Y4-S2 Elective	[DL4150293]職場體驗VI(6學分) Workplace internship VI		6	20	1														0	20	
	四下選修 Y4-S2 Elective	[DLV150047]異國料理製作(4學分) Exotic Cuisine		4	4	1														2	2	
	四下選修 Y4-S2 Elective	[DLV150048]巧克力製作(4學分) Chocolate Making		4	4	1														2	2	
	四下選修 Y4-S2 Elective	[DLV150049]創意早午餐製作(4學分) Creative Brunch Cooking		4	4	1														2	2	
	四下選修 Y4-S2 Elective	[DLV150050]盤飾點心與冰淇淋製作(4學分) Plate Dessert and Ice Cream		4	4	1														2	2	
(畢業須修學分數：36) 小計 (Required for Graduation: 36 Credits)				92	182	23	0	0	0	0	4	28	4	22	4	22	4	22	10	26	8	28	
(畢業須修總學分數：128) 合計 (Required for Graduation: 128 Credits)				169	275	52	35	2	12	4	12	30	12	24	12	24	10	26	10	26	8	28	總學分：169 總時段：111 總實習：164
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：實習選修36學分(含職場體驗I~VI)。。
3.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。
4.1年級第1學期專業選修0學分；1年級第2學期專業選修0學分；2年級第1學期專業選修6學分；2年級第2學期專業選修6學分；3年級第1學期專業選修6學分；3年級第2學期專業選修6學分；4年級第1學期專業選修16學分；4年級第2學期專業選修16學分 合計56學分。

113.04.12系課程委員會會議通過
113.04.25院課程委員會會議通過
113.05.22校課程委員會會議通過
114.04.16系課程委員會會議修訂通過
114.04.30院課程委員會會議修訂通過
114.05.20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 36 elective internship credits are required, including Workplace Experience I–VI.
3.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.
4.Professional Elective Credit Requirements by Semester: First Year, First Semester: 0 credits; First Year, Second Semester: 0 credits; Second Year, First Semester: 6 credits; Second Year, Second Semester: 6 credits; Third Year, First Semester: 6 credits; Third Year, Second Semester: 6 credits; Fourth Year, First Semester: 16 credits; Fourth Year, Second Semester: 16 credits; Total: 56 credits.

Approved by the Department Curriculum Committee on April 12, 2024
Approved by the College Curriculum Committee on April 25, 2024
Approved by the University Curriculum Committee on May 22, 2024
Revised and approved by the Department Curriculum Committee on April 16, 2025
Revised and approved by the College Curriculum Committee on April 30, 2025
Revised and approved by the University Curriculum Committee on May 20, 2025

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