

112學年度大仁科技大學日間部四技餐旅管理系新南向產學合作國際春季專班課程表

2023 Tajen University Department of Hospitality Management
Curriculum of International Student Industry-Academia Cooperation Program(Spring Semester)

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

	1st Academic Year							2ed Academic Year							3rd Academic Year							4th Academic Year											
	Courses	1 st			2 nd				Courses	1 st			2 nd				Courses	1 st			2 nd				Courses	1 st			2 nd				
		Cs	Le	Lb	Cs	Le	Lb	Cs		Le	Lb	Cs	Le	Lb	Cs	Le		Lb	Cs	Le	Lb	Cs	Le	Lb		Cs	Le	Lb	Cs	Le	Lb		
	General Compulsory Courses(Total: 0 Cs)																																
	Mandarin Guidance	0	5	0																													
	Total	0	5	0	0	0	0		Total	0	0	0	0	0	0		Total	0	0	0	0	0	0		Total	0	0	0	0	0	0	0	
	General Selective Courses(Total: 5 Cs)																																
	Basic Mandarin	5	10	0																													
	Advanced Mandarin	5	10	0																													
	Total	5	10	0	0	0	0		Total	0	0	0	0	0	0		Total	0	0	0	0	0	0		Total	0	0	0	0	0	0	0	
	Professional Compulsory Courses(Total: 87 Cs)																																
	Hospitality Industrial Visit	1	2	0				Management	2	2	0			Menu Design and Planning	2	2	0			Hospitality Supervisor	2	2	0										
	Introduction to Hospitality Industry	2	2	0				Food & Beverage Sanitation and Safety	2	2	0			Customer Service Management	2	2	0			Hospitality Internship II	6	0	20										
	Catering Nutrition	2	2	0				On-campus Internship III	2	2	0			In-school Internship V	2	2	0			Hospitality Internship III									6	0	20		
	On-campus Internship I	2	2	0				Chinese Cuisine I	4	2	2			Baking Food I	4	2	2																
	Housekeeping Practice	4	2	2				Hospitality Marketing				2	2	0	Hospitality Procurement and Cost Control				2	2	0												
	World Food Culture				2	2	0	Service Quality Management				2	2	0	Western Cuisine				4	2	2												
	Workplace Ethics				2	2	0	On-campus Internship IV				2	2	0	Baking Food II				4	2	2												
	International Etiquette				2	2	0	Chinese Cuisine II				4	2	2	Hospitality Internship I				6	0	20												
	On-campus Internship II				2	2	0																										
	Catering Services				4	2	2																										
	Beverage Preparation Practice				4	2	2																										
	Total	11	10	2	16	12	4	Total	10	8	2	10	8	2	Total	10	8	2	16	6	24	Total	8	2	20	6	0	20					
	Professional Selective Courses(Total: 36 Cs)																																
								Dining Aesthetics	2	2	0			Tea Art Evaluation and Culture	2	2	0			Chinese and Western Dessert Making	4	2	2										
								Taiwanese Snacks Production	4	2	2			Vegetable and Health Cuisine	4	2	2			Art of Cake Making	4	2	2										
								Workplace Internship I	6	0	26			Workplace Internship III	6	0	20			Coffee Brewing Practice	4	2	2										
								Hospitality Japanese				2	2	0	Integrated Practice ofChinese and Western Culinary Arts andBaking				3	2	2	Creative Foam Beverage Production	4	2	2								
								Fruit and Vegetable Carving				4	2	2	Food and Beverage ServiceTechnology and Customer ExperienceDesign				3	2	2	Hospitality Business Planning					2	2	0				
								Workplace Internship II				6	0	26						Customer Complaints and Crisis Management								2	2	0			
																				Exotic Cuisine								4	2	2			
																				Chocolate Making								4	2	2			
																				Creative Brunch Cooking								4	2	2			
																				Plate Dessert and Ice Cream								4	2	2			
																				Food and BeverageProduct Development and Cross-Cultural Flavor Design	3	2	2										
																				Digital Marketing and Community Management for the Hospitality Industry	3	2	2										
																				Cross-Disciplinary Hospitality Practice and Innovation Application								3	2	2			
																				Hospitality Operations Management and Project Implementation								3	2	2			
	Compulsory Courses	11	15	2	16	12	4	Compulsory Courses	10	8	2	10	8	2	Compulsory Courses	10	8	2	16	6	24	Compulsory Courses	8	2	20	6	0	20					
	Selective Courses	5	10	0	0	0	0	Selective Courses	6	6	0	6	6	0	Selective Courses	6	6	0	0	0	0	Selective Courses	8	8	0	10	10	0					
	Total(Cs-Le-Lb)	16	25	2	16	12	4	Total(Cs-Le-Lb)	16	14	2	16	14	2	Total(Cs-Le-Lb)	16	14	2	16	6	24	Total(Cs-Le-Lb)	16	10	20	16	10	20					
	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。 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.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)。 2.Internship Requirements:A total of 28 internship credits are required, including 18 credits of required Hospitality Internship courses and 10 credits of on-campus internship. 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。 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.Hospitality Internship I: Substitute courses include Integrated Practical Training in Chinese and Western Culinary Arts and Baking and Food and Beverage Service Techniques and Customer Experience Design.Hospitality Internship II: Substitute courses include Food and Beverage Development and Cross-Cultural Flavor Design and Digital Marketing and Social Media Management in the Hospitality Industry.Hospitality Internship III: Substitute courses include Cross-Disciplinary Hospitality Practice and Innovative Applications and Hospitality Operations Management and Project Practice. 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。 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.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。 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.																																