115學年度大仁科技大學四技日間部餐旅管理系餐飲技術國際專班課程表（中英對照版／Chinese-English Bilingual Version）

2026TAJEN UNIVERSITY4-Year Undergraduate ProgramDepartment of Hospitality ManagementInternational Program in Culinary Arts

最後修改日期：2026-04-21 ／ Last Edit Date: 2026-04-21

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	一上必修(2選1)	[D04000547]基礎華語輔導(0學分) Elementary Mandarin Chinese Support Class		0	5	1	5	0															
		[D04000549]進階華語輔導(0學分) Intermediate Mandarin Chinese Support Class					5	0															
	一上必修(2選1)	[D04000548]進階華語(5學分) Intermediate Mandarin Chinese		5	10	1	10	0															
		[D04000546]基礎華語(5學分) Elementary Mandarin Chinese					10	0															
	一上必修 Y1-S1 Required	[D04000550]體育I(2學分) Physical Education I		2	2	1	2	0															
	一下必修(2選1)	[D04000548]進階華語(5學分) Intermediate Mandarin Chinese		5	10	1			10	0													
		[D04000552]高階華語(5學分) Advanced Mandarin Chinese							10	0													
	一下必修(2選1)	[D04000549]進階華語輔導(0學分) Intermedeate Mandarin Chinese Support Class		0	5	1			5	0													
		[D04000553]高階華語輔導(0學分) Advanced Mandarin Chinese Support Class							5	0													
	一下必修 Y1-S2 Required	[D04000551]華語基礎級證照輔導(0學分) Test Preparation for Basic Level Mandarin Proficiency Certification		0	2	1			2	0													
	一下必修 Y1-S2 Required	[D04000554]體育II(2學分) Physical Education II		2	2	1			2	0													
	二上必修 Y2-S1 Required	[D04000555]生活情境英文I(2學分) English for Daily Conversation I		2	2	1					2	0											
	二上必修 Y2-S1 Required	[D04000556]台灣社會與文化(2學分) Taiwanese Society and Culture		2	2	1					2	0											
	二下必修 Y2-S2 Required	[D04000557]生活情境英文II(2學分) English for Daily Conversation II		2	2	1							2	0									
	二下必修 Y2-S2 Required	[D04000558]資訊科技與應用(2學分) Information Technology and Applications		2	2	1							2	0									
(畢業須修學分數：22) 小計 (Required for Graduation: 22 Credits)				22	44	11	32	0	34	0	4	0	4	0	0	0	0	0	0	0	0	0	
專業必修 Departmental Required Courses	一上必修 Y1-S1 Required	[0L0150014]餐旅企業參訪研習I(1學分) Hospitality Enterprise Site Visit and Workshop I		1	2	1	2	0															
	一上必修 Y1-S1 Required	[DL4150280]餐飲營養(2學分) Catering Nutrition		2	2	1	2	0															
	一上必修 Y1-S1 Required	[DL4150281]餐飲服務(4學分) F&B Service Skill		4	4	1	2	2															
	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	[0L0150015]餐旅企業參訪研習II(1學分) Hospitality Enterprise Site Visit and Workshop II		1	2	1			2	0													
	一下必修 Y1-S2 Required	[DLV150002]中餐烹調(4學分) Chinese Cuisine		4	4	1			2	2													
	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	[DLV150010]校內實習II(2學分) In-school internship II		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	[DLV150026]西餐烹調(4學分) Western Cuisine		4	4	1					2	2											
	二下必修 Y2-S2 Required	[DL4150282]烘焙食品(4學分) Baking Practice		4	4	1							2	2									
	二下必修 Y2-S2 Required	[DLV150009]國際禮儀(2學分) International Etiquette		2	2	1							2	0									
	三上必修 Y3-S1 Required	[DLV150007]世界飲食文化(2學分) World Food Culture		2	2	1									2	0							
	三上必修 Y3-S1 Required	[DLV150012]飲料調製實務(4學分) Beverage Preparation Practice		4	4	1									2	2							
	三上必修 Y3-S1 Required	[DLV150013]管理學(2學分) Management		2	2	1									2	0							
	三上必修 Y3-S1 Required	[DLV150017]餐旅行銷(2學分) Hospitality Marketing		2	2	1									2	0							
	三下必修 Y3-S2 Required	[DLV150018]服務品質管理(2學分) Service Quality Management		2	2	1											2	0					
	三下必修 Y3-S2 Required	[DLV150021]菜單設計與規劃(2學分) Menu Design and Planning		2	2	1											2	0					
	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	[DLV150033]台灣小吃製作(4學分) Taiwanese Snacks Production		4	4	1											2	2					
	四上必修 Y4-S1 Required	[DL4150178]餐旅人力資源管理(2學分) Hospitality Human Resources Management		2	2	1													2	0			
	四上必修 Y4-S1 Required	[DL4150294]餐旅實習I(6學分) Hospitality Internship I		6	20	1													0	20			
	四上必修 Y4-S1 Required	[DLV150045]餐旅創業規劃(2學分) Hospitality Business Planning		2	2	1													2	0			
	四下必修 Y4-S2 Required	[DL4150295]餐旅實習II(6學分) Hospitality Internship II		6	20	1															0	20	
(畢業須修學分數：66) 小計 (Required for Graduation: 66 Credits)				66	96	24	8	2	8	2	4	2	4	2	8	2	8	2	4	20	0	20	
專業選修 Departmental Elective Courses	二上選修 Y2-S1 Elective	[DL4150288]職場體驗I(6學分) Workplace internship I		6	20	1					0	20											
	二上選修 Y2-S1 Elective	[DLV150035]餐旅日語(2學分) Hospitality Japanese		2	2	1					2	0											
	二上選修 Y2-S1 Elective	[DLV150036]蔬果雕刻(4學分) Fruit and Vegetable Carving		4	4	1					2	2											
	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	[DLV150032]餐飲美學(2學分) Dining Aesthetics		2	2	1							2	0												
二下選修 Y2-S2 Elective	[DLV150049]創意早午餐製作(4學分) Creative Brunch Cooking		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	[DL4150291]職場體驗IV(6學分) Workplace internship IV		6	20	1											0	20								
三下選修 Y3-S2 Elective	[DLV150044]創意泡沫飲品製作(4學分) Creative Foam Beverage Production		4	4	1											2	2								
三下選修 Y3-S2 Elective	[DLV150046]顧客抱怨與危機處理(2學分) Customer Complaints and Crisis Management		2	2	1											2	0								
四上選修 Y4-S1 Elective	[DL4150222]餐旅個案研討(2學分) Hospitality Case Studies		2	2	1													2	0						
四上選修 Y4-S1 Elective	[DL4150266]營業報表分析(2學分) Analysis of Business Statements		2	2	1													2	0						
四上選修 Y4-S1 Elective	[DL4150283]飲品設計(4學分) Beverage Design		4	4	1													2	2						
四上選修 Y4-S1 Elective	[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		3	4	1													2	2						
四上選修 Y4-S1 Elective	[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		3	4	1													2	2						
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						
四下選修 Y4-S2 Elective	[DL4150076]餐旅成本控制(2學分) Hospitality Cost Control		2	2	1															2	0				
四下選修 Y4-S2 Elective	[DL4150081]餐旅督導(2學分) Hospitality Supervisor		2	2	1															2	0				
四下選修 Y4-S2 Elective	[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		3	4	1															2	2				
四下選修 Y4-S2 Elective	[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		3	4	1															2	2				
四下選修 Y4-S2 Elective	[DLV150042]藝術蛋糕製作(4學分) Art of Cake Making		4	4	1															2	2				
四下選修 Y4-S2 Elective	[DLV150043]咖啡調製實務(4學分) Coffee Brewing Practice		4	4	1															2	2				
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	[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：40) 小計 (Required for Graduation: 40 Credits)			96	156	27	0	0	0	0	4	22	4	22	4	22	4	22	12	8	18	14				
(畢業須修總學分數：128) 合計 (Required for Graduation: 128 Credits)			184	296	62	40	2	42	2	12	24	12	24	12	24	12	24	16	28	18	34	總學分：194 總時段：164 總實習：162			
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22學分學時(含:一年級上學期：基礎華語與進階華語二選一，基礎華語輔導與進階華語輔導二選一；一年級下學期：進階華語與高階華語二選一，進階華語輔導與高階華語輔導二選一，華語證照輔導，體育I、II，生活情境英文I、II，台灣社會與文化，資訊科技與應用)；專業必修66學分，專業選修至少40學分。
2.實習說明：實習36學分(含職場體驗I~IV選修24學分，餐旅實習I~II必修12學分)。
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.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。
5.1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6學分；4年級第2學期專業選修10學分 合計40學分。

115.04.13系課程會議通過
115.04.22院課程會議通過
115.05.27校課程會議通過

1.Total Credit Requirements: The minimum number of credits required for graduation is 128 credits, including 22 credits/class hours of required General Education courses (including: First Year, First Semester: students choose one of Basic Chinese and Intermediate Chinese, and one of Basic Chinese Tutorial and Intermediate Chinese Tutorial; First Year, Second Semester: students choose one of Intermediate Chinese and Advanced Chinese, and one of Intermediate Chinese Tutorial and Advanced Chinese Tutorial, as well as Chinese Language Certificate Preparation, Physical Education I and II, Practical English I and II, Taiwanese Society and Culture, and Information Technology and Applications); 66 credits of required Professional courses; and at least 40 credits of elective Professional courses.
2.Internship Requirements: A total of 36 internship credits are required, including 24 elective credits of Workplace Experience I–IV and 12 required credits of Hospitality Internship I–II.
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.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.
5.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: 6 credits; Fourth Year, Second Semester: 10 credits; Total: 40 credits.

Approved by the Department Curriculum Committee on April 13, 2026
Approved by the College Curriculum Committee on April 22, 2026
Approved by the University Curriculum Committee on May 27, 2026

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