

黎明技術學院日間部四年制技術系餐飲管理系 標準課程表

LEE-MING Institute of Technology, Day Division, Four-Year Technical Program, Department of Food and Beverage Management, Standard Curriculum Framework

112學年度入學學生適用

Applicable to Students Enrolled in the Academic Year 112

經1111228_111學年度第一學期第3次校課程委員會通過

最後修改日期：

LastUpdateDate:

112學年度(一年級)					113學年度(二年級)					114學年度(三年級)					115學年度(四年級)					累計 Subtotal		畢業 Graduation		
Academic Year 112(1st Academic Year)					Academic Year 113(2nd Academic Year)					Academic Year 114(3rd Academic Year)					Academic Year 115(4th Academic Year)									
類別 Category	科目 Subject	上學期 1st Sem.		下學期 2nd Sem.		科目 Subject	上學期 1st Sem.		下學期 2nd Sem.		科目 Subject	上學期 1st Sem.		下學期 2nd Sem.		科目 Subject	上學期 1st Sem.		下學期 2nd Sem.		學分 Credits	時數 Hours	學分 Credits	時數 Hours
		學分 Credits	時數 Hours	學分 Credits	時數 Hours		學分 Credits	時數 Hours	學分 Credits	時數 Hours		學分 Credits	時數 Hours	學分 Credits	時數 Hours		學分 Credits	時數 Hours						
共同科目 必修 Required General Courses	[00001485]體育一 Physical Education I	2	2			[00017754]實用英文 Practical English	2	2																
	[00017842]中文溝通表達 Chinese Communication and Expression	2	2			[00001414]英語會話 English Conversation	2	2																
	[00014042]邏輯運算思維 Logic and Computational Thinking	2	2			[00017753]職場英文 workplace english			2	2														
	[00001487]體育二 Physical Education II			2	2																			
	[00017843]中文閱讀賞析 Chinese Reading and Appreciation			2	2																			
	[00018259]電腦軟體應用 computer software application			2	2																			
小計 / Subtotal		6	6	6	6	小計 / Subtotal	4	4	2	2	小計 / Subtotal					小計 / Subtotal					18	18	18	18
院訂(專業必修) College-Specific Required Professional Courses	[00014605]產業論壇 Industry Forum	2	2																					
	[00014604]職場倫理 Workplace Ethics	2	2																					
小計 / Subtotal		4	4			小計 / Subtotal					小計 / Subtotal					小計 / Subtotal					4	4	4	4
專業必修 Professional Required Courses	[00016133]校內實習(一)* On-Campus Practical Training(1)	1	1			[00016138]餐飲管理 Food And Beverage Manage	2	2			[00016119]專題研討(一) Special Topics (1)	1	1			[00014232]校外實習(一) Off-campus Internship (1)	9	9						
	[00006846]食品衛生與餐飲安全HACCP Food Hygiene and Catering Safety (HACCP)	2	2			[00016136]飲料與調酒實務* Beverage and Mixology Theory and Practice	2	2			[00006879]法式桌邊服務* French-Style Table Service	3	3			[00014233]校外實習(二) Off-campus Internship (2)		9	9					
	[00006851]餐飲服務技能* Hospitality Service Skill			3	3	[00016110]餐飲英文 Culinary Professional English And Conversation	2	2			[00016124]人力資源管理 Human Resource Management			2	2									
	[00016134]校內實習(二)* On-Campus Practical Training(2)			1	1	[00016116]菜單設計與產品規劃 Menu Design And Product planning			2	2	[00016121]專題研討(二) Special Topics (2)			1	1									
	[00014241]行銷實務 Marketing practice			2	2	[00006955]葡萄酒品評* Wine Assessment			2	2	[00016118]宴會實務 Banquet Practice			2	2									

	[00006849]營養學 Nutrition			2	2	[00016109]成本控制與分析 Cost Control And Analysis			2	2	□				□									
小計 / Subtotal		3	3	8	8	小計 / Subtotal	6	6	6	6	小計 / Subtotal	4	4	5	5	小計 / Subtotal	9	9	9	9	50	50	50	50
專業選修 Professional Elective Courses	[00016101]食材認識與採購 Understanding and Procurement of Ingredients	2	2			[00012451]進階中餐烹調 (一)* Advanced Chinese Cuisine(I)	4	4			[00006868]餐飲日文 Food and Beverage Japanese	2	2			□								
	[00016128]烹調概論與實務* Introduction and practice of Culinary	4	4			[00014699]伴手禮製作* Souvenir making	4	4			[00012453]異國點心製作* Exotic snack production	4	4			□								
	[00016126]基礎烘焙製作實務* Basic Baking Production Practice	4	4			[00019123]異國特色行銷與跨域實務專題 Exotic Marketing and Cross-domestic Practices	2	2			[00012546]咖啡烘豆與調製拉花* Coffee Roasted Beans and Modulation Pull Flowers	2	2			□								
	[00016104]中餐烹調* Chinese Culinary	4	4			[00016111]西點蛋糕裝飾藝術* Pastry And Cake Decoration Art	4	4			[00016143]異國食材烹飪料理設計* Culinary Design With Exotic Ingredients	4	4			□								
	[00013018]麵包製作* Bread-Making	4	4			[00016140]台灣特色料理小吃* Taiwanese Specialties	4	4			[00012545]餐飲媒體設計 Catering Media Design	2	2			□								
	[00016105]西餐基礎烹調與香料應用* Basic Western Culinary And Spice Application	4	4			[00016115]義法經典料理* Italian and French classic cuisine	4	4			[00012987]廣式點心* Cantonese Dim Sum	4	4			□								
	[00016108]餐飲美學設計 Dining Esthetics Design			2	2	[00016113]進階西餐烹調技法應用 Application of advanced western Culinary methods	4	4			[00006830]顧客關係管理 Consumer Relationship Management			2	2	□								
	[00016129]醬汁與高湯烹飪應用* Sauces and stocks Production and application			4	4	[00016141]肉品科學與風味解構* Meat Science And Flavor Deconstruction			4	4	[00006877]餐飲創業規劃設計 Design of Culinary Enterprise Planning			2	2	□								
	[00016106]烘焙原料與製作原理 Baking ingredients and production principles			2	2	[00012448]歐點製作* European Point Production			4	4	[00016123]西餐宴會製備* Western-style Banquet Preparation			4	4	□								
	[00016131]西點與蛋糕製作* Pastry cake making			4	4	[00016117]美食拍攝實務 Foods Delicacy Photo Skills			2	2	[00006867]雞尾酒調製* Cocktail Making			2	2	□								
	[00006854]調味料科學* Condiment Science			4	4	[00012458]燒臘滷燻焗* Roasted Wax Fumigation Baked			4	4	[00006892]團體膳食規劃製作* Group Meal Planning Production			4	4	□								
	[00016112]點心製作* Chinese And Pastry-Making			4	4	[00012454]進階中餐烹調 (二)* Advanced Chinese Cuisine(II)			4	4	[00016125]巧克力工藝與拉糖藝術* Chocolate Making And Pull sugar art			4	4	□								
	□					[00012989]宴會點心製作*			4	4	□					□								

						Banquet snack making																		
小計 / Subtotal		22	22	20	20	小計 / Subtotal	26	26	22	22	小計 / Subtotal	18	18	18	18	小計 / Subtotal					126	126	46	46
通識科目 選修 General Education Elective Courses	[00001382]生命教育類 Life Studies Field	2	2			[00001382]生命教育類 Life Studies Field	2	2			[00001369]人文藝術類 Literature and Art Studies	2	2			[00001391]自然科學類 Natural Sciences Field	2	2						
	[00001369]人文藝術類 Literature and Art Studies	2	2			[00001369]人文藝術類 Literature and Art Studies	2	2			[00001406]社會科學類 Sociology Studies	2	2			[00001382]生命教育類 Life Studies Field	2	2						
	[00001406]社會科學類 Sociology Studies	2	2			[00001406]社會科學類 Sociology Studies	2	2			[00001391]自然科學類 Natural Sciences Field	2	2			[00001406]社會科學類 Sociology Studies	2	2						
	[00001391]自然科學類 Natural Sciences Field	2	2			[00001391]自然科學類 Natural Sciences Field	2	2			[00001382]生命教育類 Life Studies Field	2	2			[00001369]人文藝術類 Literature and Art Studies	2	2						
	[00001369]人文藝術類 Literature and Art Studies			2	2	[00001406]社會科學類 Sociology Studies			2	2	[00001369]人文藝術類 Literature and Art Studies			2	2	[00001369]人文藝術類 Literature and Art Studies			2	2				
	[00001406]社會科學類 Sociology Studies			2	2	[00001382]生命教育類 Life Studies Field			2	2	[00001382]生命教育類 Life Studies Field			2	2	[00001406]社會科學類 Sociology Studies			2	2				
	[00001391]自然科學類 Natural Sciences Field			2	2	[00001369]人文藝術類 Literature and Art Studies			2	2	[00001406]社會科學類 Sociology Studies			2	2	[00001382]生命教育類 Life Studies Field			2	2				
	[00001382]生命教育類 Life Studies Field			2	2	[00001391]自然科學類 Natural Sciences Field			2	2	[00001391]自然科學類 Natural Sciences Field			2	2	[00001391]自然科學類 Natural Sciences Field			2	2				
小計 / Subtotal		8	8	8	8	小計 / Subtotal	8	8	8	8	小計 / Subtotal	8	8	8	8	小計 / Subtotal	8	8	8	8	64	64	10	10
合計 / Total		43	43	42	42	合計 / Total	44	44	38	38	合計 / Total	30	30	31	31	合計 / Total	17	17	17	17	262	262	128	128
畢業門檻 / Graduation Requirements		1. 通過「校外英語文能力測驗」或「校內英語文能力檢定」。 1. Pass the "External English Proficiency Test" or the "Institutional English Proficiency Assessment". 2. 通識選修課程修滿10學分 2.Completion of 10 credits in General Education Elective Courses. 3. 專業能力-B類證照(2張)或C類證照(1張) Professional Competency - Category B Certification (2 certificates) or Category C Certification (1 certificate). 4. 符合餐飲管理系校外實習辦法規定 In compliance with the Culinary Management Department's Off-Campus Internship Regulations. 5. 服務學習80小時 Service Learning: 80 hours.																						
備註 / Remarks																								