

黎明技術學院進修部四年制技術系餐飲管理系 標準課程表																									
LEE-MING Institute of Technology, Night Division, Four-Year Technical Program, Department of Food and Beverage Management, Standard Curriculum Framework																									
114學年度入學學生適用																									
Applicable to Students Enrolled in the Academic Year 114																									
113學年度第1學期第3次校課程發展委員會通過(113.12.26)																									
最後修改日期：LastUpdateDate:																									
114學年度(一年級) Academic Year 114(1st Academic Year)					115學年度(二年級) Academic Year 115(2nd Academic Year)					116學年度(三年級) Academic Year 116(3rd Academic Year)					117學年度(四年級) Academic Year 117(4th Academic Year)					累計 Subtotal		畢業 Graduation			
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	[00017842]中文溝通表達 Chinese Communication and Expression	2	2			[00017754]實用英文 Practical English	2	2			[00017845]人文藝術賞析 Humanities and Art Appreciation	2	2			0									
	[00001464]運動與生活 Sports and Life	2	2			[00014042]邏輯運算思維 Logic and Computational Thinking	2	2			[00017846]社會科學概論 Social Science Introduction	2	2			0									
	[00017843]中文閱讀賞析 Chinese Reading and Appreciation			2	2	[00017753]職場英文 workplace english			2	2	[00017848]自然科學導論 Natural Science Introduction			2	2	0									
	[00001465]運動與休閒 Sports and Leisure			2	2	[00017844]現代公民與法治 Contemporary Citizenship and Law			2	2	[00017847]生命教育 Life Education			2	2	0									
小計 / Subtotal		4	4	4	4	小計 / Subtotal	4	4	4	4	小計 / Subtotal	4	4	4	4	小計 / Subtotal					24	24	24	24	
院訂(專業必修) College-Specific Required Professional Courses	[00014605]產業論壇 Industry Forum	2	2			0					0					0									
	[00014604]職場倫理 Workplace Ethics	2	2			0					0					0									
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	[00007190]食品衛生與餐飲安全HACCP HACCP	2	2			[00016142]菜單設計與產品規劃 Menu Design And Product planning	2	2			[00007140]成本控制與分析 Control Control and Analysis	2	2			[00016150]法式桌邊服務 French-Style Table Service	3	3							
	[00016135]餐飲服務技能 Hospitality Service Skil			3	3	[00016127]餐飲英文 Culinary Professional English And Conversation	2	2			[00011731]咖啡烘豆與調製拉花 Coffee modulation and pull flowers	2	2			[00016151]餐飲創業規劃設計 Planning a Catering Business	2	2							
	[00007192]營養學 Nutrition			2	2	[00007112]餐飲管理 Food Service Management	2	2			[00016146]美食拍攝實務 Foods Delicacy Photo Skills			2	2	[00016158]專題研討(一) Special Topics (1)	1	1							
	[00016139]餐飲美學設計 Dining Esthetics Design			2	2	[00018896]餐飲媒體銷售與經營管理 Catering media sales and operations management			2	2	[00011734]雞尾酒調製 Cocktail modulation			2	2	[00007149]顧客關係管理 Customer Relations Management			2	2					
	[00016164]行銷實務 Marketing Practice			2	2	[00007137]酒類知識導論 Introduction of Wine Knowledge			2	2	[00006977]人力資源管理 Human Resource Management			2	2	[00016152]服務品質管理 Service Quality Management			2	2					
	0					[00016148]葡萄酒品評 Wine Assessment			2	2	0					[00016159]專題研討(二) Special Topics (2)			1	1					

																Special Topics (2)									
小計 / Subtotal		2	2	9	9	小計 / Subtotal	6	6	6	6	小計 / Subtotal	4	4	6	6	小計 / Subtotal	6	6	5	5	44	44	44	44	
專業選修 Elective Courses	[00016122]中餐烹調 Chinese Culinary	4	4			[00007079]飲食文化 Food Culture	2	2			[00016145]台灣特色料理小吃 Taiwanese Specialties Snacks	4	4			[00019104]餐旅專題實務研究A	2	2							
	[00007114]食材認識與採購 Understanding and Procurement of Ingredients	2	2			[00016132]烘焙製作實務 Baking Production Practice	4	4			[00006984]連鎖經營管理 Chain Enterprise Management	2	2			[00007199]宴會管理實務 Banquet Management Practice	2	2							
	[00016153]點心製作* Chinese And Pastry-Making			4	4	[00016162]餐旅會計學 Hospitality Accounting			2	2	[00007200]茶飲文化與茶湯品評 Tea Culture and Tea Tasting	2	2			[00013036]廣式點心 Cantonese Dessert	4	4							
	[00016154]醬汁與高湯烹飪應用 Sauces and stocks Production and application			4	4	[00016144]義法經典料理 Italian and French classic cuisine			4	4	[00016157]消費者行為 Consumer Behavior			2	2	[00019105]影視美食學A	2	2							
	[00016130]烘焙原料與製作原理 Baking ingredients and production principles			2	2					[00016163]歐式點心 European-style Pastry			4	4	[00019106]專題報告與分享 Special reports and sharing			2	2						
										[00007151]婚宴與展場規劃 Wedding and exhibition planning			2	2	[00016149]異國食材烹飪料理設計 Culinary Design With Exotic Ingredients			4	4						
															[00011837]品牌定位與經營 Brand positioning and management			2	2						
															[00006999]國際禮儀 International Etiquette			2	2						
小計 / Subtotal		6	6	10	10	小計 / Subtotal	6	6	6	6	小計 / Subtotal	8	8	8	8	小計 / Subtotal	10	10	10	10	64	64	56	56	
合計 / Total		16	16	23	23	合計 / Total	16	16	16	16	合計 / Total	16	16	18	18	合計 / Total	16	16	15	15	136	136	128	128	
畢業門檻 / Graduation Requirements																									
備註 / Remarks																									