

黎明技術學院日間部四年制技術系(僑專班)餐飲管理系 標準課程表

LEE-MING Institute of Technology, Day Division, Four-Year Technical Program (Special Program for Overseas Chinese Students), 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

111.04.12 112學年度第2學期第2次校課程委員會通過

114.04.24 113學年度第2學期第2次校課程委員會修正

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	[00010517] 運動與休閒一 Sports and leisure I	2	2			[00010411] 運動與健康一 Sports and Health I	2	2			[00010516]運動與生活一 Exercise and life I	2	2			[00018237]休閒健康與體適能 A	2	2									
	[00010514] 運動與休閒二 Sports and leisure(II)			2	2	[00010412] 運動與健康二 Sports and Health II			2	2	[00010515]運動與生活二 Exercise and life(II)			2	2	[00018238]運動與競技 A		2	2								
	小計 / Subtotal	2	2	2	2	小計 / Subtotal	2	2	2	2	小計 / Subtotal	2	2	2	2	小計 / Subtotal	2	2	2	2	16	16	16	16			
專業必修 Professional Required Courses	[00006846] 食品衛生與餐飲安全 HACCP Food Hygiene and Catering Safety (HACCP)	2	2			[00016109] 成本控制與分析 Cost Control And Analysis	2	2			[00020986]進階西餐烹調技法應用 Advanced Western cooking techniques application	4	4			[00018225]校外實習(七) off-campus internship VII	5	5									
	[00018219] 校外實習(一) off-campus internship I	5	5			[00018221] 校外實習(三) off-campus internship III	5	5			[00018223]校外實習(五) off-campus internship V	5	5			[00006879]法式桌邊服務* French-Style Table Service	3	3									
	[00018220] 校外實習(二) off-campus internship II			5	5	[00006949] 餐飲媒體設計 Catering Media Design			2	2	[00020985]進階中餐烹調I Advanced Chinese Cooking I			4	4	[00018226]校外實習(八) off-campus internship VIII		5	5								
	[00014241] 行銷實務 Marketing practice			2	2	[00018222] 校外實習(四) off-campus internship IV			5	5	[00018224]校外實習(六) off-campus internship VI			5	5	[]											
	[]					[00006851] 餐飲服務技能* Hospitality Service Skill			3	3	[]					[]											
	[]					[00006849] 營養學 Nutrition			2	2	[]					[]											
	小計 / Subtotal	7	7	7	7	小計 / Subtotal	7	7	12	12	小計 / Subtotal	9	9	9	9	小計 / Subtotal	8	8	5	5	64	64	56	56			
專業選修 Professional Elective Courses	[00018229] 西餐烹調與香料應用 Western food cooking and spice application	4	4			[00006860] 酒類知識導論 Introduction of Alcoholic Beverages	2	2			[00006896]葡萄酒品評 Wine Assessment	2	2			[00018232]巧克力與拉糖工藝 Chocolate and Pulled Candy Craft	4	4									
	[00018228] 食材解析與採購 Ingredients Analysis and Purchasing	2	2			[00018230] 歐式點心製作 European dessert making	4	4			[00006678]人力資源管理 Human Resource Management	2	2			[00012449]廣式點心 Cantonese Dessert	4	4									
	[00014700] 產業論壇 Industry Forum	2	2			[00006706] 美姿美儀 Beautiful posture America meter	2	2			[00012453]異國點心製作* Exotic snack production	4	4			[00012458]燒臘油燻焗* Roasted Wax Fumigation Baked	4	4									
	[00016132] 烘焙製作實務	4	4			[00016111] 西點蛋糕裝飾藝術*			4	4	[00016143]異國食材烹飪料理設計*	4	4			[00012546]咖啡烘豆與調製拉花*	2	2									

	Baking Production Practice					Pastry And Cake Decoration Art					Culinary Design With Exotic Ingredients					Coffee Roasted Beans and Modulation Pull Flowers								
	[00018227]烹調實務及理論應用 Cooking Practice and Theory Application	4	4			[00006859]餐飲美學設計 Dining Esthetics Design		2	2		[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						
	[00016129]醬汁與高湯烹飪應用* Sauces and stocks Production and application			4	4	[00018236]義法料理實務 French cooking practice		4	4		[00006892]團體膳食規劃製作* Group Meal Planning Production			4	4	[00007324]飲食文化 Dietary Culture		2	2					
	[00018235]進階中餐烹調II Advanced Chinese Cooking II			4	4	□					[00018231]飲料與調酒實務 Beverage and Bartending Practice			2	2	[00011837]品牌定位與經營 Brand positioning and management		2	2					
	[00016106]烘焙原料與製作原理 Baking ingredients and production principles			2	2	□					[00015584]消費者行為 Consumer Behavior			2	2	[00016123]西餐宴會製備* Western-style Banquet Preparation			4	4				
	[00014701]職場倫理 Workplace Ethics			2	2	□					[00014699]伴手禮製作* Souvenir making			4	4	[00012457]宴會點心製作 Banquet Dessert Making			4	4				
	[00006854]調味料科學* Condiment Science			4	4	□					[00021045]美食拍攝實務 Practical Food Photography			2	2	[00006830]顧客關係管理 Consumer Relationship Management			2	2				
	[00016112]點心製作* Chinese And Pastry-Making			4	4	□					[00016140]台灣特色料理小吃* Taiwanese Specialties			4	4	[00018233]中式宴會製作實務 Chinese banquet production practice			4	4				
小計 / Subtotal		16	16	20	20	小計 / Subtotal	8	8	10	10	小計 / Subtotal	16	16	18	18	小計 / Subtotal	16	16	18	18	122	122	56	56
合計 / Total		25	25	29	29	合計 / Total	17	17	24	24	合計 / Total	27	27	29	29	合計 / Total	26	26	25	25	202	202	128	128
畢業門檻 / Graduation Requirements																								
備註 / Remarks																								
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