南開科技大學113學年度入學 管理學院 餐飲管理系 日間部四技 課程總表

Nankai University of Technology Course Catalog for the113th Academic Year, College of Management, Department of Marketing and Logistics Management, Daytime Division, Four-Year Program

類別 Class		一年級(113) First Year 科目 Subjects	一上 Fall 學分 Credits	一上 Fall 時數 Hours	一下 Spring 學分 Credits	一下 Spring 時數 Hours	二年級(114) Second Year 科目 Subjects	二上 Fall 學分 Credits	二上 Fall 時數 Hours	二下 Spring 學分 Credits	二下 Spring 時數 Hours	三年級(115) Third Year 科目 Subjects	三上 Fall 學分 Credits	三上 Fall 時數 Hours	三下 Spring 學分 Credits	三下 Spring 時數 Hours	四年級(116) Fourth year 科目 Subjects	四上 Fall 學分 Credits	四上 Fall 時數 Hours	四下 Spring 學分 Credits	四下 Spring 時數 Hours
基本能力課程 Core Capabilities Courses		英文(一)(二) English(1)(2)	2	2	2	2	職場英語 Workplace English			2	2										
		中國文學欣賞與習作(一)(二) Appreciation and Practice of Chinese Literature(1)(2)	2	2	2	2															
		體育(一)(二) Physical Education (1)(2)	2	2	2	2															
		永續環境與勞作教育(一)(二) Sustainable Environment and Labor Education(1)(2)	0	1	0	1															
		小計 Subtotal	6	7	6	7	小計 Subtotal			2	2										
分類通識 General Education Requirements		資訊科技 Information Technology	2	2			性別平權與社會關懷 Gender Equality and Social Care	2	2			分類通識微學分(一)(二) General Education (1)(2)	1	*	1	*					
		禮節與倫理 Etiquette and Ethics	2	2			身心健康 Physical and Mental Health			2	2										
		國際視野與永續發展 International Perspective and Sustainable Development			2	2															
		人文素養 Humanities Literacy			2	2															
		小計 Subtotal	4	4	4	4	小計 Subtotal	2	2	2	2	小計 Subtotal	1	0	1	0					
系專業必修 Departmental Required Courses		餐飲服務 Food & Beverage Service	3	3			餐飲行銷 Marketing for Food & Beverage	3	3			專題製作(一) Thematic production(1)	2	3			學期實習(一) Semester internship(1)	9	*		
		餐飲管理概論 Food and Beverage Management	3	3			餐點製作與銷售(一) Meal Making and Marketing(1)			1	2	餐點製作與銷售(二) Meal Making and Marketing(2)	1	2			學期實習(二) Semester internship(2)			9	*
		餐飲衛生與安全 Catering Hygiene and Safety			2	2						銀髮養生料理 Health Creative Cuisine	4	4							
		餐飲資訊系統 Catering information system			2	2						專題製作(二) Thematic production(2)			2	3					
												職場倫理 Career Ethics			2	2					
												餐飲人力資源管理 Catering Human Resources			3	3					
		小計 Subtotal	6	6	4	4	小計 Subtotal	3	3	1	2	小計 Subtotal	7	9	7	8	小計 Subtotal	9	0	9	0
	智慧餐營模組 Smart meal tube modules	電腦軟體運用 Applications of Computer Software	2	2			智慧餐廳 Smart restaurant	3	3			電商平台實務 E-commerce platform practice	3	3							
		輕食營養學 Science of Light Diet Nutrition			3	3	餐飲服務品質管理 Catering service quality management			3	3	餐飲創業管理 Catering Entrepreneurship Management			3	3					
							數位行銷實務 Digital Marketing Practice			3	3										
							餐廳規劃與設計 The Planning and Design of Restaurants			3	3										
	養生輕食料理模組 Healthy light food cooking modules	中式蔬食健康料理 Chinese vegetarian healthy cuisine	3	3			西餐烹調 Western food cooking	3	3			烘焙實作 Baking Practice	3	3							
		蔬果養生調製 Fruit and vegetable health preparation			3	3	養生點心研發 Research and development of healthy snacks			3	3	銀髮真空輕食餐點製作 Vacuum light meal preparation for the elderly			3	3					
		食物製備原理 Principles and Applications of Food Preparation	2	2																	
		果雕與盤飾 Fruit Carving and Plate Decoration	3	3			門市服務管理 Store service management	3	3			餐飲品牌管理 Catering Brand Management	3	3			餐飲證照實務 Catering license practice	0	2	0	2
		刀工應用與烹調技術 Knife Application and Cooking Technology	3	3			市場調分析 Market research analysis	3	3			宴會管理 banquet management	3	3							
		多媒體概論 Introduction to multimedia	2	2			膳食計畫 Dietary Planning	2	2			餐飲個案研討 Case Study for the Food and Beverage Industry	3	3							
		食材認識 Culinary Material	2	2			餐飲英文 Catering in English	2	2			餐飲日文 Catering Japanese	3	3							
		消費者行為 Consumer Behavior			2	2	HACCP	2	2			飲食文化 Dietary Culture	2	2							
		Python與資料分析 Python and data analysis			2	2	菜單規劃與成本控制 Menu Development and Costing			2	2	咖啡廳管理 Cafe management	3	3							

專業選修 Departmental Elective Courses						餐飲行銷企劃 Marketing and Planning for Food and Beverages			3	3	餐飲美學 Catering aesthetics	3	3		
						中式點心 Chinese dim sum			3	3	餐飲講座 Catering lecture	2	2		
						店鋪管理 store management			3	3	實用餐飲英文(一) Practical catering in English(1)	3	3		
											餐飲業經營管理 Management of Food and Beverage Operations			3	3
											連鎖餐飲經營管理 Chain catering operations and management			3	3
											宴會膳食 banquet meals			3	3
											日式料理 Japanese cuisine			3	3
											綠色自然餐飲 Green and natural catering			3	3
											糕點製作 pastry making			3	3
											異國料理 Exotic Cuisine			3	3
											宴會料理 Banquet cuisine			3	3
											拉糖藝術 candy art			3	3
											實用餐飲英文(二) Practical catering in English(2)			3	3
											茶藝美學 Tea art aesthetics			3	3
	小計 Subtotal	6	6	6	6	小計 Subtotal	6	6	6	6	小計 Subtotal	9	9	9	9	小計 Subtotal	0	2	0	2

其他選修 Other Elective Courses	全民國防教育軍事訓練(一)(二) National Defense Education (1)(2)	2	2	2	2	全民國防教育軍事訓練(三)(五) National Defense Educaiton (3)(5)	2	2	2	2	英檢證照實務 English Proficiency Test Preparation	0	2	0	2				
	服務學習(一)(二) Service Learning(1)(2)	0	1	0	1	運動健康促進課程 Sports Health Promotin Course	2	2	2	2	生命教育 Life Education	2	2						
	基礎華語 Based Mandarin	2	2			智慧財產權 Intellectual Property Rights	2	2			實用日語 Practical Japanese	2	2						
	進階華語(一)(二) Advanced Mandarin(1)(2)	2	2	2	2	實用英語 Practical English			2	2	職涯分析與發展 Analysis of Career Development	1	1						
	大學社會責任 University Social Responsibility			2	2	人工智慧與物聯網概論 Introduction of AI and IoT			2	2									
	小計 Subtotal	6	7	6	7	小計 Subtotal	6	6	8	8	小計 Subtotal	5	7	0	2				

	合計 Total	22	23	20	21	合計 Total	11	11	11	12	合計 Total	17	18	17	17	合計 Total	9	2	9	2

附註：
Note:

1.表113學年度日間部四技入學新生適用。
1.This curriculum is applicable to students of Daytime Division of the four-year technical program admitted for the academic year 2024.

2.最低畢業總學分為128學分，其中基本能力課程必修14學分、分類通識課程必修12學分、專業必修48學分力、其餘54學分為選修學分。非本系所開科目及跨院共同選修科目之選修學分數，至多承認16學分為畢業學分。
2.The minimum credits for graduation is 128. This includes 26 credits courses required by the university courses, 𝄐" credits for department required courses, and the remaining "○" credits for elective credits. A maximum of 16 credits of elective credits from non-departmental and non-college elective courses will be recognized as graduation credits.

3.分類通識課程只需修習12學分，超出學分可認列為其他選修。分類通識微學分(一)(二)，學時為「*」詳見本校微學分課程實施要點。修讀微學分課程累計達20小時，列計為1學分。
3.A total of 12 credits must be taken for credits of categorized general education courses are required, and any excess credits may be recognized as other electives. For categorized general education micro-credits (I)(II), the instruction hours are denoted by '*'. Please refer to the specific guidelines for micro-credits courses at the university. For every accumulation of 20 instruction hours in micro-credits courses, it will be counted as 1 credit.

4.「管理學」(2學分)、「產業經營概論」(2學分)、「創業與財務規劃」(2學分)、「Python與資料分析」(2學分)等4個科目為本學院共同科目，本系學生上述4個科目均為必選修，部分科目須至院內他系修課，修習及格之科目，列計為畢業選修學分。
4. The subjects 'Management' (2 credits), 'Introduction to Industrial Management' (2 credits), 'Entrepreneurship and Financial Planning' (2 credits), and 'Python and Data Analysis' (2 credits) are common subjects within the college. Students in this department are required to take all four of these subjects. Some subjects may need to be taken in other departments within the college. Successfully completing and passing these subjects will be counted as elective credits for graduation."

5.可至外系修讀相關課程，選讀外系課程需經本系主任與修讀外系課程主任同意。
5.Taking related courses offered by other departments is subject to approval by the department chair and the chairs of departments whose courses are selected.

6.校外實習類課程，學時為「*」(暑期實習、產業實習、學期實習、海外實習及其他校外實習型態)詳見本校學生校外實習辦法。校外實習類課程學分總學分數至多採認18學分為畢業學分，超過18學分時，其超過部分不認列為畢業學分。
6.Off-Campus Internship-Related Courses (Summer Internship, Enterprise Internship, Semester-Based Internship, Overseas Internship, and other off-campus internship types) will be counted as 18 graduation credits. The excess will not be recognized.

7. IEEE：I(Information)-資訊應用能力(系科)；E(Expertise)-專業應用能力(系科)；E(English)-英語應用能力(外語中心)；E(Ethics)-倫理素養(系科)。畢業前必須符合本系訂定IEEE學生基本能力指標之要求。
7.IEEE includes I (Information) - Information Application Competence (Department); E (Expertise) - Professional Application Competence (Department); E (English) - English Language Application Competence (Foreign Language Center); E (Ethics) - Ethical Competence (Department). Before graduation, students must meet the requirements of the IEEE Student Competence Index set by the department.

8.學生選修全民國防軍事訓練為其他選修的學分數，系科最多採計4學分為畢業學分。
8. Students who choose to take National Defense Military Training course as other elective credits can count a maximum of 4 credits for graduation in their department.

9.學生選修運動(項目)為其他選修的學分數，系科最多採計2學分為畢業學分。
9. Students who choose to take sports (specific items) course as other elective credits can count a maximum of 2 credits for graduation in their department.

10.本表業經系課程委員會(113.03.13)、學院課程委員會(113.04.01)、校課程委員會(113.06.24)審議通過。
10. This curriculum list has been reviewed and approved by the Department Curriculum Committee (2024.03.13), College Curriculum Committee (2024.04.01), and University Curriculum Committee (2024.06.24).