

南開科技大學 113學年度入學 管理學院餐飲管理系 進修部四技 餐飲服務管理產學攜手專班 課程總表

Nankai University of Technology Course Catalog for the 113th Academic Year, College of Management, Department of Catering Management, Catering Service Management Industry-Academic Cooperation Special Class, Four-Year Program

類別 Class	一年級(113) First Year					二年級(114) Second Year					三年級(115) Third Year					四年級(116) Fourth year				
	科目 Subjects	一上 Fall		一下 Spring		科目 Subjects	二上 Fall		二下 Spring		科目 Subjects	三上 Fall		三下 Spring		科目 Subjects	四上 Fall		四下 Spring	
		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		
基本能力課程 Core Capabilities Courses	中國文學欣賞與習作(一)(二) Appreciation and Practice of Chinese Literature (1) (2)	2	2	2	2	英文(一)(二) English (1)(2)	2	2	2	2										
	體育(一)(二) Physical Education (1)(2)	2	2	2	2															
	小計 Subtotal	4	4	4	4	小計 Subtotal	2	2	2	2										
分類通識 General Education Requirements						資訊科技 Information Technology	2	2			人文素養 Humanities Literacy	2	2			身心健康 Physical and Mental Health	2	2		
						禮節與倫理 Etiquette and Ethics			2	2	性別平權與社會關懷 Gender Equality and Social Care			2	2	國際視野與永續發展 International perspective			2	2
						小計 Subtotal	2	2	2	2	小計 Subtotal	2	2	2	2	小計 Subtotal	2	2	2	2
專業通識 Professional knowledge	產業經營概論 Introduction to Industrial Management	2	2								創業與財務規劃 Entrepreneurship and Financial Planning			2	2					
	小計 Subtotal	2	2								小計 Subtotal			2	2					
系專業必修 Departmental Required Courses	產業實務實習(一) Industrial Practice Internship (1)	4	4			產業實務實習(三) Industrial Practice Internship (3)	4	4			產業實務實習(五) Industrial Practice Internship (5)	4	4			產業實務實習(七) Industrial Practice Internship (7)	4	4		
	產業實務實習(二) Industrial Practice Internship (2)			4	4	產業實務實習(四) Industrial Practice Internship (4)			4	4	產業實務實習(六) Industrial Practice Internship (6)			4	4	產業實務實習(八) Industrial Practice Internship (8)			4	4
	小計 Subtotal	4	4	4	4	小計 Subtotal	4	4	4	4	小計 Subtotal	4	4	4	4	小計 Subtotal	4	4	4	4
專業選修 Departmental Elective Courses	刀工運用與烹調技術 Knife skills and cooking techniques	4	4			中餐實作 Chinese food practice	4	4			烘焙實作 Baking practice	4	4			餐飲人力資源管理 Catering Human Resources Management	3	3		
	食材認識 Food knowledge	2	2			職場倫理 Workplace ethics	2	2			餐飲行銷管理 Catering Marketing Management	3	3			餐飲業經營管理 Catering Industry Operations and Management	2	2		
	果雕與盤飾 Fruit carvings and plate decorations	3	3			餐廳規劃與設計 Restaurant planning and design	3	3			電腦軟體應用 Computer software applications	2	2			餐點製作與銷售(一) Meal production and sales (1)	1	2		
	菜單規劃與成本控制 Menu planning and cost control			2	2	西餐實作 Western food practice			4	4	餐飲採購管理實務 Catering Procurement Management Practice	2	2			餐點製作與銷售(二) Meal production and sales (2)			1	2
	餐飲衛生與安全 Catering hygiene and safety			2	2	餐飲服務 Catering Services			3	3	餐飲資訊系統 Catering information system			2	2	餐飲創業管理 Catering Entrepreneurship Management			3	3
	食物製備原理 Food preparation principles			2	2						中式點心 Chinese dim sum			3	3					
	餐飲管理概論 Introduction to Catering Management			3	3															
	小計 Subtotal	9	9	9	9	小計 Subtotal	9	9	7	7	小計 Subtotal	11	11	5	5	小計 Subtotal	6	7	4	5
其他選修	大學社會責任 University Social Responsibility			2	2	運動(項目) Sports (items)	2	2	2	2	生命教育 Life education	2	2							
						職場英文 Workplace English	2	2			智慧財產權 Intellectual Property Rights			2	2					

Other Elective Courses					人工智慧與物聯網概論 Introduction of AI and IoT			2	2											
	小計 Subtotal			2	2	小計 Subtotal	4	4	4	4	小計 Subtotal	2	2	2	2					
	合計 Total	19	19	17	17	合計 Total	17	17	15	15	合計 Total	17	17	13	13	合計 Total	12	13	10	11

附註：
Note:

1.本表113學年度進修部四技 餐飲服務管理產學攜手專班入學新生適用。
1. This table is applicable to freshmen admitted to the four-technical Catering Service Management industry-university joint special class in the 112th academic year.

2.最低畢業總學分為128學分，其中基本能力課程必修12學分、通識課程必修18學分、系專業必修32學分、其餘58學分為選修學分。非本系所開科目及非本學院共同科目之選修學分，至多承認16學分為畢業學分。
2. The minimum total credits required for graduation is 128 credits, including 12 credits for basic ability courses, 18 credits for general education courses, 32 credits for department majors, and the remaining 58 credits are elective credits. A maximum of 16 credits of elective credits from subjects other than those offered by the department and common subjects of the college will be recognized as graduation credits.

3.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。
3.Taking related courses offered by other departments is subject to approval by the department chair and the chairs of departments whose courses are selected.

4.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，其超過部分不認為畢業學分。
4. For off-campus internship courses, the credit hours are "*" (summer internship, industrial internship, semester internship, overseas internship and other off-campus internship types). For details, please refer to the off-campus internship regulations for students of our school. A maximum of 18 credits in total for off-campus internship courses will be recognized as graduation credits. If the total number of credits exceeds 18 credits, the excess will not be recognized as graduation credits.

5.學生選修運動(項目)列為其他選修學分，本系最多採計2學分為畢業學分。
5.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.

6.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 (113.04.09)審議通過。
6.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 (2024.04.09).