

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 課程總表
Nankai University of Technology Course Catalog for the 112th Academic Year, College of Management, Department of Marketing and Logistics Management, Continuing Education Division, 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	6	6	6	6															
分類通識 General Education Requirements	國際視野與永續發展 International Perspective and Sustainable Development	2	2			性別平權與社會關懷 Gender Equality and Social Care	2	2			禮節與倫理 Etiquette and Ethics	2	2							
						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										
	小計 Subtotal	2	2			小計 Subtotal	4	4	4	4	小計 Subtotal	2	2							
系專業必修 Departmental Required Courses	餐飲管理概論 Food and Beverage Management	3	3			餐飲服務 Food & Beverage Service	3	3			餐飲人力資源管理 Catering Human Resources Management	3	3			餐飲業經營管理 Management of Food and Beverage Operations	3	3		
	食材認識 Culinary Material			2	2	餐飲資訊系統 Catering information system	2	2			膳食計畫 Dietary Planning	2	2			銀髮養生料理 Healthy cuisine for the elderly	4	4		
	電腦軟體應用 Applications of Computer Software			2	2	餐飲行銷 Marketing for Food & Beverage			3	3	餐飲衛生與安全 Catering Hygiene and Safety	2	2			職場倫理 Career Ethics			2	2
	食物製備原理 Principles and Applications of Food Preparation			2	2	餐飲服務品質管理 Managing Service Quality in Food and Beverage Operations			3	3	菜單規劃與成本控制 Menu Development and Costing			2	2	餐飲採購管理實務 Practice in Food and Beverages Procurement Management			3	3
	小計 Subtotal	3	3	6	6	小計 Subtotal	5	5	6	6	小計 Subtotal	7	7	2	2	小計 Subtotal	7	7	5	5
系專業選修 Departmental Elective Courses	刀工應用與烹調技術 Knife Application and Cooking Technology	3	3			餐廳規劃與設計 The Planning and Design of Restaurants	3	3			專題製作(一) Thematic production(1)	2	3			餐飲品牌管理 Catering Brand Management	3	3		
	蔬果飲調 Juice, Beverage and Bartending	3	3			西餐實務 Western Cuisine Practice	3	3			餐飲行銷企劃 Marketing and Planning for Food and Beverages	3	3			宴會料理 Banquet Cuisine	3	3		
	中餐實務 Chinese Cuisine Practice			3	3	連鎖餐飲經營管理 Chain catering operations and management	3	3			烘焙實作 Baking Practice	3	3			餐飲美學 Catering aesthetics	3	3		
	餐飲養生概論 Introduction of Health-Preserving Diet			3	3	消費者行為 Consumer Behavior	2	2			市場調查分析 Market research and analysis			3	3	飲食文化 Dietary Culture			3	3
						中式點心 Chinese dim sum			3	3	餐飲業個案研討 Catering Industry Case Study			3	3	餐飲創業管理 Catering Entrepreneurship Management			3	3
						餐飲網路行銷 Food and Beverage Network Marketing			3	3	綠色自然餐飲 Green and natural catering			3	3	台式小吃 Taiwanese Food and Snacks Practice			3	3
						Python與資料分析 Python and ANALYSE information			2	2	異國料理 Exotic Cuisine			3	3	茶藝美學 Tea art aesthetics			3	3
											專題製作(二) Thematic production(2)			2	3					
											宴會管理 Banquet management			3	3					

	小計 Subtotal	6	6	6	6	小計 Subtotal	11	11	8	8	小計 Subtotal	8	9	17	18	小計 Subtotal	9	9	12	12
其他選修 Other Elective Courses	大學社會責任 University Social Responsibility			2	2	運動健康促進課程 Sports Health Promotin Course	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					
						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	17	17	18	18	合計 Total	20	20	18	18	合計 Total	17	18	19	20	合計 Total	16	16	17	17

附註：
Note:
1.本表113學年度進修部四技入學新生適用。
1. This curriculum is applicable to students of Continuing Education 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12學分、分類通識課程必修12學分、專業必修41學分，其餘63學分為選修學分。非本系所開科目之選修學分數，至多承認16學分為畢業學分。
2.The minimum credits for graduation is 128. This includes 24 credits courses required by the university and general education courses, 41 credits for department required courses, and the remaining, 63 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.「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。
3. The subjects 'Management' (2 credits), 'Introduction to Industrial Management' (2 credits), 'Entrepreneurship and Financial Planning' (2 credits), 'Python and Data Analysis' (2 credits), and others are common subjects within this college. Students in this department are required to take all four of these subjects. Some subjects may need to be taken from other departments within the college. Successfully completing and passing these subjects will be counted as elective credits for graduation.
4.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。
4.Taking related courses offered by other departments is subject to approval by the department chair and the chairs of departments whose courses are selected.
5.校外實習類課程，學時為「*」校外實習類課程(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，其超過部分不認列為畢業學分。
5. 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.
6.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。
6. 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.
7.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。
7. 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).