南開科技大學 113學年度入學 新南向餐飲管理系國際學生產學合作專班 課程總表

Nankai University of Technology Course Catalog for the 113th Academic Year, College of Management, Department of Electrical and Information Technology, International Bachelor Program of Industry-Academia Collaboration, Four-Year Program

	一年級(113)					二年級(114)					三年級(115)					四年級(116)		
類別	First Year	-	·上		·下	Second Year	ر ــــــــــــــــــــــــــــــــــــ	<u> </u>	二下	r	Third Year	3	上上	Ξ,		Fourth year	四上	四下
Class	科目		Fall 時數		ring 時數	科目	Fal 學分		Spring 學分		科目		Fall 時數	Spri 學分		科目	Fall 學分 時數	Spring 學分 時數
	Subjects		Hours (Subjects			Credits I		Subjects		Hours C			Subjects		Credits Hours
基本能力課程 Core Capabilities Courses	華語聽力會話練習(一)(二) Mandarin Listening and Speaking Practice (1)(2)	2	4	2	3	華語閱讀與理解(一)(二) Mandarin Reading Comprehension (1)(2)	1	2	1	- 2	英文(一)(二) English (1) (2)	2	2	2	2			
	微育(一)(二)					華文主題式讀寫(一)(二)					English (1) (2)							
	Physical Education (1) (2)	2	2	2		Chinese Topical Reading and Writing	1	2	1	2								
	小計	4	6	4	3	小計	2	4	2	4	小計	2	2	2	2			
	Subtotal 產業概論(一)(二)					Subtotal					Subtotal							
	Introduction to Industries(1)(2)	3	3	3	3													
專業基礎課程 Specialized Basic																		
Courses	Lab																	
	小計 Subtotal	3	3	3	3													
	法治教育	2	2															
通識課程 General Courses	Legal Education								+									
	台灣社會與生活 Society and Life in Taiwan	2	2															
	職場倫理			2	2													
	Workplace Ethics								-									
	生涯規劃 Career Planning			2	2													
	小計	4	4	4	4													
	Subtotal	7	7	7														
						企業實習(一) Corporate internship(1)	4	17.7			企業實習(三) Corporate internship(3)	5	22					
						餐飲管理概論	3	3			餐點製作與銷售(一)	3	3					
						Introduction to Food and Beverage Management	,		-		Meal Making and Marketing(1)	,						
						餐飲衛生安全 Dining Hygiene and Safety	2	2			菜單規劃與成本控制 Menu Development and Costing	2	2					
						餐飲養生概論	2	2			餐飲資訊系統	2	2					
						Introduction of Health-Preserving Diet	2	2			Catering information system	2	2					
系專業必修						企業實習(二) Corporate internship(2)			4	1 /./	企業實習(四) Corporate internship(4)			5	22			
Departmental						e材認識					餐點製作與銷售(二)			2				
Required Courses						Culinary Material			2	2	Meal Making and Marketing(2)			3	3			
						餐飲服務			3	3	餐飲創業管理			3	3			
						catering english conversation 餐飲行銷					Catering Entrepreneurship Management							
						Marketing for Food & Beverage			3	3								
						小計					小計							
						Subtotal	11	24.7	12	25.7	Subtotal	12	29	11	28			
	初級華語測驗練習 David Chinasa Laurence Text Description	3	6															
	Basic Chinese Language Test Practice 初級華語讀寫								+++									
	初級等語頭為 Basic Chinese Reading and Writing			3	5													
•										1		•		1		-	1	1

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語言能力必選修	中級華語測驗練習	2										
(4必選2)	Intermediate Chinese Language Test Practice	3	6									
Language	中級華語讀寫											
Compulsory Courses	Intermediate Chinese Reading and Writing			3	5							
(2 out of 4)	Intermediate Chinese reading and Writing											
	小計											
	Subtotal	3	6	3	5							
	中餐實作	3	3			烘焙實作 3	3		2	企業實習(五) 9	40	
	Chinese food practice				<u> </u>	Baking Practice		Dietary Planning		Corporate internship (5)		
	電腦軟體應用	2	2			飲食文化 2	2	2 餐飲個案研討 2	2	中式點心 3	3	
	Computer software applications	2		-		Dietary Culture	2	Case Study for the Food and Beverage Industry		Chinese dim sum	,	
	西餐實作					蔬果調飲		2 宴會管理		2 綠色自然餐飲 2		
				3	3				2	2		
	Western food practice					Juice, Beverage and Bartending		banquet management		Healthy and natural catering		
	食物製備原理			2	2	餐飲英文		2 2 消費者行為	2	2 餐廳規劃與設計 3	3	
	Principles and Applications of Food Preparation					Catering in English		Consumer Behavior		Restaurant planning and design		
						餐飲網路行銷				企業實習(六)		
						Catering Internet Marketing		2 2		Corporate internship (6)		9 40
					+							
系專業選修										宴會料理		3 3
Departmental										Banquet cuisine		
Elective Courses										餐飲活動設計		3 3
Elective courses										catering event design		
										銀髮創意養生料理		
										放文的 & 安土竹井 Creative health dishes for the elderly	3	3 3
										Creative health dishes for the elderly		
	小計					小計		\understand		. 小計		
		5	5	5	5	Subtotal 5	5	5 7 7 Subtotal 4	4 4	4 Subtotal 18	49	18 49
	Subtotal				1	Suptotal		Subtotal				
	승화	19	24	19	22	合計 18	33.7	3.7 21 36.7 合計 18	35.2 17	34.2 合計 18	49	18 49
	Total					Total		Total	702	Total		

附註:

1.本表適用113學年度 新南向餐飲管理系國際學生產學合作專班入學學生。

1. This curriculum is applicable to students of International Programs of Industry-Academia Collaboration admitted for the academic year 2024.

2.最低畢業總學分為128學分,其中全校基本能力課程必修16學分、專業基礎必修6學分、通識課程必修8學分、專業必修46學分、語言能力必選修為6學分,合計82學分,專業選修學分數至少為46學分。

2. The minimum credits for graduation is 128. This includes 16 credits for collegiate compulsory subjects, 46 credits for department required courses, 6 credits for compulsory subjects, 8 credits for department required courses will be recognized as graduation credits.

3.可至外条修讀相關課程,選請外条課程需經本条主任與修讀外条課程主任同意。 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.跨系學程証明之核發依本校學程設置辦法規定辦理。

4. The issuance of a certificate for completing an interdisciplinary program shall be conducted in accordance with the regulations stipulated by the NKUT Interdisciplinary Establishment.

5.專班校外實習課程學分數最多18學分,與學習時數之對應基準為1學分實習80小時,校外實習依本校學生校外實習要點辦理。

5. The maximum credit for off-campus internship courses in specialized programs is 18 credits. The corresponding standard is 1 credit for 80 hours of internship. Off-campus internships shall be conducted in accordance with the NKUT Guidelines for Off-campus Internships.

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).