

Curriculum - CEBA Program, 114 Academic Year

進修學士班課程規劃表

College : Human Ecology Department : Restaurant, Hotel and Institutional Management

民生學院 餐旅管理學系

Category 類別	Module 模組	Course Title 課程名稱	Course code 科目代碼	R/E 選別	Credits 學分	Freshmen 一年級		Sophomore 二年級		Junior 三年級		Senior 四年級		minimum credits for this category 類別最低 應修	minimum credits for this module 模組最低 應修	Remarks 備註
University Required 校訂必修		Time for Advisor 導師時間		R 必	0	0	0	0	0	0	0	0	0	0	0	
Holistic Education Program of Study 全人教育 課程	core courses 核心課程	Intro. to U.Studies 大學入門		R 必	2	2								32	10	
		Philosophy of Life 人生哲學		R 必	4			2	2							
		Professional Ethics 專業倫理		R 必	2							2				
		Physical Education 體育		R 必	2	0	0	1	1							
	Fundamen tal Skills Courses 基本能力 課程	Chinese 國文		R 必	4	2	2							32	12	
		Foreign Language 外國語文		R 必	8	2	2	2	2							At least 4 credits of English. If the English language ability is reach CEFR B2 level, student can apply to take 2nd Foreign languages instead of English. 英文至少4學分，但通過全民英檢中高級複試者，得免修英文，選選修讀第二外語課程。
		Information Literacy 資訊能力素養		R 必	0											There will be no school-wide compulsory courses. Students need to take related courses or pass the school's basic information ability test as a graduation condition. 不開設全校性必修課程，改以學生需通過本校資訊基本能力檢定為畢業條件，檢定方式另詳說明。(另詳說明檢定方式及檢定科目)
	General Education Courses 通識涵養 課程	Humanities & Arts 人文藝術		G 通	2~									32	10	Each domain requires 2 credits, for a total of 8 credits. An additional 2 credits, defined as free elective credits, may be freely chosen from any of the four domains. However, general education courses designated as exclusions by the student's own department, program, or college are not eligible for this requirement. 每一領域各2學分，共計8學分。另2學分可於四個領域中擇一修讀(定義為自由選修)，但須排除所屬系(學程)院之通識排除科目。
		Nature & Technology 自然科技		G 通	2~											
		Social Sciences 社會科學		G 通	2~											
		Sustainability Literacy 永續素養		G 通	2~											
Department Required		Accounting 會計學	02412	R 必	4	2	2							32	10	
		Food and Beverage Management 餐飲管理	04314	R 必	2	2										
		Introduction to Hospitality Industry 餐旅產業概論	18287	R 必	2	2										
		Principle of Food Preparation & Lab 食物製備原理與實習	07180	R 必	2	2										
		Hospitality Food Safety and Sanitation 餐飲衛生與安全	18698	R 必	2	2										
		Service Management in Hospitality 餐旅服務業管理	18695	R 必	2		2									
		Hotel Management 旅館管理	05710	R 必	2		2									
		Introduction to Tourism and Recreation 觀光遊憩概論	11753	R 必	2		2									
		Service Skills for Food and Beverage Operations 餐飲服務	07811	R 必	2		2									
		Principle of Chinese Culinary & Lab 中餐製備原理與實習	35649	R 必	2		2									
		Statistics 統計學	02222	R 必	2			2								
		Economics 經濟學	02457	R 必	4			2	2							
		Nutrition 營養學	02875	R 必	2			2								
		Hospitality Organization Behavior 餐旅組織行為	11543	R 必	2			2								
		Hospitality Digital Technology 餐旅數位科技	35186	R 必	2			2								

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Required courses 必修科目		Front Office Operations and Housekeeping Management 旅館客務與房務管理	14126	R 必	2				2					65	65	
		Meal Planning 膳食設計	14124	R 必	2				2							
		Meal Planning Lab 膳食設計實習	14125	R 必	1				1							
		Cost Control in Food & Beverage 餐飲成本控制	17234	R 必	2				2							
		Beverage Management 飲料管理	07851	R 必	2				2							
		Financial Management in Hospitality 餐旅財務管理	13654	R 必	2					2						
		Information Management in Hospitality 餐旅資訊管理	14864	R 必	2					2						
		English Conversations for the Hospitality Industry 餐旅英文會話	34861	R 必	2					2						
		Consumer Behavior in Hospitality 餐旅消費者行為	18696	R 必	2						2					
		Human Resource Management in Hospitality 餐旅人力資源管理	15416	R 必	2						2					
		Hospitality Marketing Management 餐旅行銷管理	14142	R 必	2						2					
		Special-Topical Lecture Series on RHIM 餐旅專題講座	15653	R 必	2							2				
		Strategic Management in Hospitality 餐旅策略管理	16651	R 必	2							2				
		Internship in Hospitality 餐旅專業實習	18697	R 必	4								4			
		Hotel Planning & Management 旅館規劃與管理	14443	R 必	2								2			
Dept Elective Courses 系選修課程	Advanced Elective courses 專業選修	In addition to the aforementioned 65 credits of required courses, students must also complete 10 credits from the professional elective courses offered by the department. 除上述65學分的必修課外，學生還須從系所開設的專業選修課中選修10學分。												10	10	
Holistic Education Program of Study (A) 全人教育課程 學分數		32	Department Required courses (B) 院系必修必選 學分數	Required 必修 Advanced Elective 必選	65 0	65		Electi on (C) 選修 學分 數	Advanced Election in department 專業選修 Other Election 其他選修	10 21	31		Credits for Graduation A + B + C 畢業學分數		128	

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Elective	Occupational Psychology 職場心理學	21532	E 選	2			2							
	World Food Culture 世界飲食文化	16111	E 選	2			2							
	Purchasing & Storage Management in the Hospitality Industry 餐旅採購與物料管理	12328	E 選	2			2							
	Butler Service 管家服務	24143	E 選	2			2							
	Conference and Exhibition Planning Management 會展規劃與管理	24022	E 選	2			2							
	Green hospitality and sustainable development 綠色餐旅與永續發展	19244	E 選	2			2							

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						First 上	Second 下	First 上	Second 下	First 上	Second 下	First 上	Second 下			
Courses 選修課程		China Dessert 中國點心	05375	E 選	2					2						
		Baking Technology and Lab 烘焙學與實習	15075	E 選	2					2						
		Bar Operation 吧檯實務	18903	E 選	2					2						
		Foreign Cuisine 異國料理	14662	E 選	2						2					
		Hospitality Appearance Etiquette 餐旅形象禮儀	19376	E 選	2						2					
		Public Relations Management in Hospitality 餐飲公共關係管理	23131	E 選	2						2					
		Japan culinary arts 日本料理	04000	E 選	2					2						
		Western Culinary Lab 西餐製備實習	12744	E 選	2						2					
		Elementary Level of English Proficiency Test 初級英文能力檢定	24034	E 選	2								2			