Curriculum - BA Program, 115Academic Year

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
						First 上	Second 下	First 上	Second 下	First 上	Second 下	First 上	Second 下			
University Required 校訂必修		Time for Advisor 導師時間	02795	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 USnalies 土物人門	00155	R 必	2	2								32	10	
		Philosophy of Life 人生哲學	00007	R 必	4			2	2							
		Professional Ethics 專業倫理	08453	R 必	2							2				
		Physical Education 體育		R 必	2	0	0	1	1							
	Fundamental Skills Courses 基本能力課程	Chinese 國文		R 必	4	2	2								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者以2者，得免修
		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，但以學生需通過本校資訊基本能力檢定為畢業條件
	General Education Courses 通識教養課程	Humanities & Arts 人文藝術		G 通	2~									32	10	Students must complete 4 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. 學生需修習4學分，共8學分。另2學分為自由選修學分，可從四大領域中自由選擇。但學生本系、本學程或本學院指定為通識排除之課程，不得用於此項要求。
		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 courses 必修科目		Introduction to Hospitality Industry 餐旅產業概論	18287	R 必	2	2								72	72	
		Food Service Management Practicum 餐飲服務實務	36857	R 必	1	1										
		Introduction to Tourism and Recreation 觀光遊憩概論	11753	R 必	2	2										
		Principle of Food Preparation & Lab 食物製備原理與實習	07180	R 必	2	2										
		Accounting 會計學	02412	R 必	3		3									
		Hotel Management 旅館管理	05710	R 必	2		2									
		Food and Beverage Management 餐飲管理	04314	R 必	2		2									
		Hospitality Food Safety and Sanitation 餐飲衛生與安全	18698	R 必	2		2									
		Principle of Chinese Culinary & Lab 中餐製備原理與實習	35649	R 必	2		2									
		Service Skills for Food and Beverage Operations 餐飲服務	07811	R 必	2			2								
		Hospitality Organization Behavior 餐旅組織行為	11543	R 必	2			2								
		Economics 經濟學	02457	R 必	3			3								
		Front Office Operations and Housekeeping Management 旅館客務與房務管理	14126	R 必	3				3							
		Cost Control in Food & Beverage 餐飲成本控制	17234	R 必	2				2							
		Research Methodology 研究方法	01799	R 必	2				2							
		Nutrition and Meal Planning 營養與膳食設計	34079	R 必	3				3							
		Hospitality Digital Technology 餐旅數位科技	35186	R 必	2					2						
		Financial Management in Hospitality 餐旅財務管理	13654	R 必	3					3						
		餐飲宴會服務實務 Internship in Food and Beverage Banquet Services	37478	R 必	1					1						
		Advanced Foodservice Management and Practice 餐飲經營管理與實習	30093	R 必	2					2						
		Consumer Behavior in Hospitality 餐旅消費者行為	18696	R 必	3					3						
		Statistics 統計學	02222	R 必	3						3					
		旅館客務與房務實習 Internship in Front Office Operations and Housekeeping	37479	R 必	1						1					
		English Conversations for the Hospitality Industry 餐旅英文會話	34861	R 必	2						2					
		Human Resource Management in Hospitality 餐旅人力資源管理	15416	R 必	3						3					
		Hospitality Marketing Management 餐旅行銷管理	14142	R 必	3						3					
		Seminar I 專題研究一	32658	R 必	1						1					
		餐旅產業專業實習 Internship in the hospitality industry	37480	R 必	3							3				
		Hotel Planning & Management 旅館規劃經營管理	14443	R 必	2							2				
		Seminar II 專題研究二	32686	R 必	1							1				
		Information Management in Hospitality 餐旅資訊管理	14864	R 必	3								3			
		Strategic Management in Hospitality 餐旅策略管理	16651	R 必	2								2			
Dept Elective Courses 系選修課程	Advanced Elective courses 專業進修	In addition to the aforementioned 70 credits of required courses, students must also complete 10 credits from the professional elective courses offered by the department. 除上述70學分的必修課外，學生還須從系所開設的專業選修課中還修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) 院系必修必應學分數	Required 必修	70		70	Elective (C) 選修學分數	Advanced Elective in department 專業選修	10		26	Credits for Graduation A+B+C 畢業學分數		128
				Advanced Elective 進修	0				Other Election 其他選修	16						

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				First 上	Second 下	First 上	Second 下	First 上	Second 下	First 上	Second 下			
Occupational Psychology 餐旅人際學	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 餐旅採購驗證與倉儲管理	12328	E 選	2			2								
Butler Service 管家服務	24143	E 選	2			2								
Topics Study in Coffee 咖啡專論	17496	E 選	2			2								
Introduction to Hospitality Data Analysis and Programming Concepts 餐旅數據分析與程式語言概論	35048	E 選	2			2								
China Dessert 中式點心	37423	E 選	2			2								
Beverage Management 飲料管理	07851	E 選	2			2								
Service Management in Hospitality 餐旅服務管理	18695	E 選	2			2								
Western Culinary Lab 西餐製備實習	12744	E 選	2				2							
Baking Technology and Lab 烘焙製作實習	15075	E 選	2				2							
Introduction of Airline and Travel Industry 航空旅運產業概論	23781	E 選	2				2							
Green hospitality and sustainable development 綠色餐旅與永續發展	19244	E 選	2				2							
Color Theory and Harmony 色彩學	01473	E 選	2				2							
Smart Hospitality and Metaverse 智慧餐旅與虛宇宙概念	35532	E 選	2				2							
Conference and Exhibition Planning Management 會展規劃與管理	24022	E 選	2				2							
Introduction to Human Ecology 生命科技概論	00800	E 選	2				2							
Cross-cultural Learning Program in Hospitality 跨文化餐旅專題	19873	E 選	2				2							
American Culture in Human Ecology 美國民生文化	16452	E 選	2				2							
Operational Practice in Hospitality 餐旅經營實務	23780	E 選	2				1							
Cross-cultural Program in Gastronomy 跨文化飲食專題	36175	E 選	2					2						
Bar Operation 吧檯實務	18903	E 選	2					2						
Integrated Resort Management 綜合渡假村管理	18976	E 選	2					2						
Private Club Management 俱樂部管理	12264	E 選	2					2						
Japan culinary arts 日本料理	04000	E 選	2					2						
Hospitality Career Planning 餐旅職涯規畫	37415	E 選	2					2						
Hospitality Industry Purchasing 餐飲採購學	37128	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					
Chinese Culture in Human Ecology 中華民生文化	16605	E 選	2						2					
International Etiquette 國際禮儀	02107	E 選	2						2					
Foreign Cuisine 異國料理	14662	E 選	2						2					
Human Relations in Hospitality 餐旅人際關運練技巧	18288	E 選	2						2					