Curriculum - BA Program, 111 Academic 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 First 上	Freshmen 一年級 Second 下	Sophomore 二年級 First 上	Sophomore 二年級 Second 下	Junior 三年級 First 上	Junior 三年級 Second 下	Senior 四年級 First 上	Senior 四年級 Second 下	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	02795	R 必	0	0	0	0	0	0	0	0	0	0	0	
		All-out Defense Education Military Training 全民國防教育軍事訓練	221020	R 必	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	00155	R 必	2	2								32	8	
		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	0	0	0	0	0							
	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，若通過全民英檢中高級複試者，得
		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，檢定方式與認證或修讀
	General Education Courses 通識涵養課程	Humanities & Arts 人文藝術		G 通	4										12	
		Nature & Technology 自然科技		G 通	4											
		Social Sciences 社會科學		G 通	4											
Department Required courses 必修科目		Introduction to Hospitality Industry 餐旅產業概論	18287	R 必	2	2								72	72	
		Service Skills for Food and Beverage Operations 餐飲實務	07811	R 必	3	3										
		Accounting 會計學	02412	R 必	3	3										
		Hospitality Food Safety and Sanitation 餐飲衛生與安全	18698	R 必	2	2										
		Principle of Food Preparation & Lab. I Principle of Food Preparation & Lab. I	31304	R 必	2	2										
		Principle of Food Preparation & Lab. II Principle of Food Preparation & Lab. II	31304	R 必	2		2									
		Hotel Management-Course in English 旅館管理-英	31306	R 必	2		2									
		Service Management in Hospitality 餐旅服務管理	18695	R 必	2		2									
		Food and Beverage Management-Course in English 餐飲管理-英	31307	R 必	2		2									
		Introduction to Tourism and Recreation Introduction to Tourism and Recreation	11753	R 必	2			2								
		Hospitality Organization Behavior 餐旅組織行為	11543	R 必	2			2								
		Front Office Operations and Housekeeping Management 旅館客務與房務管理	14126	R 必	3			3								
		Economics 經濟學	02457	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							
		Financial Management in Hospitality 餐旅財務管理	13654	R 必	3					3						
		Internship in Hospitality (I) 餐旅專業實習(一)	12677	R 必	2					2						
		Advanced Foodservice Management and Practice 餐廳經營管理與實習	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					
		Internship in Hospitality (II) 餐旅專業實習(二)	14628	R 必	1						1					
		English Conversations for the Hospitality Industry -Course in English English Conversations for the Hospitality Industry -Course in English	34716	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					
		Internship in Hospitality (III) 餐旅專業實習(一)	17553	R 必	3							3				
		Hotel Planning & Management 旅館規劃與管理	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 餐旅業策略管理	16651	R 必	2								2			
		Special-Topical Lecture Serieson HRM Special-Topical Lecture Serieson HRM	15653	R 必	1								1			
Dept Elective Courses 系選修課程	Advanced Election courses 專業選修	In addition to the aforementioned 72 credits of required courses, students must also complete 10 credits from the professional elective courses offered by the department. 除上述72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	72	72	Election (C) 選修學分數	Advanced Election in department 專業選修	10	24	Credits for Graduation A+B+C 畢業學分數	128
			Advanced Election 必選	0			Other Election 其他選修	14			

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Elective Courses 選修課程	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 餐旅採購與物流管理	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 中國點心	05375	E 選	2			2								
	Beverage Management 飲料管理	07851	E 選	2			2								
	Hospitality Digital Technology 餐旅數位科技	35186	E 選	2			2								
	Western Culinary Lab 西餐製備實習	12744	E 選	2				2							
	Baking Technology and Lab 烘焙領航實習	15075	E 選	2				2							
	Introduction of Airline and Travel Industry 航空旅遊業概論	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 智慧餐旅與元宇宙	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							
	Introduction to Hospitality Accounting 餐旅會計學製步驟簿	31318	E 選	2				2							
	Conference Management 宴會管理	12263	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 Cross-cultural Program in Gastronomy	36175	E 選	2					2						
	Bar Operation 酒吧實務	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						
	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 中國民生文化	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 餐旅人際關係與技巧	18288	E 選	2						2					