112學年度大仁科技大學日間部四技餐旅管理系新南向產學合作國際春季專班課程表

2023 Tajen University Department of Hospitality Management
Curriculum of International Student Industry-Academia Cooperation Program(Spring Semester)

112.08.30系課程委員會會議通過
112.09.06院課程委員會會議通過
112.12.13校課程委員會會議通過

1st Academic Year							2ed Academic Year							3rd Academic Year							4th Academic Year						
	1st			2nd				1st			2nd				1st			2nd				1st			2nd		
Courses	Cs	Le	Lb	Cs	Le	Lb	Courses	Cs	Le	Lb	Cs	Le	Lb	Courses	Cs	Le	Lb	Cs	Le	Lb	Courses	Cs	Le	Lb	Cs	Le	Lb
General Compulsory Courses(Total: 0 Cs)																											
Mandarin Guidance	0	5	0																								
Total	0	5	0	0	0	0	**Total**	0	0	0	0	0	0	**Total**	0	0	0	0	0	0	**Total**	0	0	0	0	0	0
General Selective Courses(Total: 5 Cs)																											
Basic Mandarin	5	10	0																								
Advanced Mandarin	5	10	0																								
Total	5	10	0	0	0	0	**Total**	0	0	0	0	0	0	**Total**	0	0	0	0	0	0	**Total**	0	0	0	0	0	0
Professional Compulsory Courses(Total: 87 Cs)																											
Hospitality Industrial Visit	1	2	0				Management	2	2	0				Menu Design and Planning	2	2	0				Hospitality Supervisor	2	2	0			
Introduction to Hospitality Industry	2	2	0				Food & Beverage Sanitation and Safety	2	2	0				Customer Service Management	2	2	0				Hospitality Internship Ⅱ	6	0	26			
Catering Nutrition	2	2	0				On-campus Internship III	2	2	0				In-school Internship V	2	2	0				Hospitality Internship Ⅲ				6	0	26
On-campus Internship I	2	2	0				Chinese Cuisine I	4	2	2				Baking Food I	4	2	2										
Housekeeping Practice	4	2	2				Hospitality Marketing				2	2	0	Hospitality Procurement and Cost Control				2	2	0							
World Food Culture				2	2	0	Service Quality Management				2	2	0	Western Cuisine				4	2	2							
Workplace Ethics				2	2	0	On-campus Internship IV				2	2	0	Baking Food II				4	2	2							
International Etiquette				2	2	0	Chinese Cuisine II				4	2	2	Hospitality Internship Ⅰ				6	0	26							
On-campus Internship II				2	2	0																					
Catering Services				4	2	2																					
Beverage Preparation Practice				4	2	2																					
Total	11	10	2	16	12	4	**Total**	10	8	2	10	8	2	**Total**	10	8	2	16	6	30	**Total**	8	2	26	6	0	26
Professional Selective Courses(Total: 36 Cs)																											
							Dining Aesthetics	2	2	0				Tea Art Evaluation and Culture	2	2	0				Chinese and Western Dessert Making	4	2	2			
							Taiwanese Snacks Production	4	2	2				Vegetable and Health Cuisine	4	2	2				Art of Cake Making	4	2	2			
							Workplace Internship Ⅰ	6	0	26				Workplace Internship Ⅲ	6	0	26				Coffee Brewing Practice	4	2	2			
							Hospitality Japanese				2	2	0								Creative Foam Beverage Production	4	2	2			
							Fruit and Vegetable Carving				4	2	2								Hospitality Business Planning				2	2	0
							Workplace Internship Ⅱ				6	0	26								Customer Complaints and Crisis Management				2	2	0
																					Exotic Cuisine				4	2	2
																					Chocolate Making				4	2	2
																					Creative Brunch Cooking				4	2	2
																					Plate Dessert and Ice Cream				4	2	2
Compulsory Courses	11	15	2	16	12	4	**Compulsory Courses**	10	8	2	10	8	2	**Compulsory Courses**	10	8	2	16	6	30	**Compulsory Courses**	8	2	26	6	0	26
Selective Courses	5	10	0	0	0	0	**Selective Courses**	6	6	0	6	6	0	**Selective Courses**	6	6	0	0	0	0	**Selective Courses**	8	8	0	10	10	0
Total(Cs-Le-Lb)	**16**	**25**	**2**	**16**	**12**	**4**	**Total(Cs-Le-Lb)**	**16**	**14**	**2**	**16**	**14**	**2**	**Total(Cs-Le-Lb)**	**16**	**14**	**2**	**16**	**6**	**30**	**Total(Cs-Le-Lb)**	**16**	**10**	**26**	**16**	**10**	**26**

Note:

1.(Cs-Le-Lb), Le:Cs: Credits, Lecture hours, Lb: Lab hours 。
課程名稱（學分數-授課時數-實習(驗)時數）

2.The university reserves the right to make changes to the courses offered without prior notice.
本校保留課程調整之權利。

3.Students need to complete 128 credits to graduate,include General Compulsory Courses(0 Cs/ 5 Le),General Selective Courses 5 creadits, Professional Compulsory Courses 87 credits, Professional Selective Courses 36 credits.
總學分說明：最低畢業學分為128學分，包括:通識必修課程0學分/5學時；通識選修課程5學分；專業必修87學分，專業選修至少36學分。

4.Internship Courses: Professional Compulsory Courses 28 credits(Hospitality Internship Ⅰ~Ⅲ,In-school Internship Ⅰ~Ⅴ), Professional Selective Courses 18 credits(Workplace internship Ⅰ~Ⅲ).
實習說明：實習28學分(含餐旅實習必修18學分，校內實習10學分)。

5.Spring Semester Starting Time: February 2024 (the 2nd semester of academic year 2023),Length of Study: 4~6 years.
本專班為春季班，入學時間為113年2月(112學年第2學期)，修業期限為4~6年。