

Humanity

Professionalism

Entrepreneurship

Internationalization

KAOHSIUNG UNIVERSITY
OF HOSPITALITY AND TOURISM
國立高雄餐旅大學



NKUHT

NATIONAL KAOHSIUNG UNIVERSITY
OF HOSPITALITY AND TOURISM

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國立高雄餐旅大學

812高雄市小港區松和路一號

No.1, Songhe Rd., Xiaogang Dist., Kaohsiung City 812, Taiwan (R.O.C.)

T 886 7 806-0505 F 886 7 806-1473

www.nkuht.edu.tw



Humanity

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人文化 專業化 企業化 國際化

國立高雄餐旅大學

NATIONAL KAOHSIUNG UNIVERSITY
OF HOSPITALITY AND TOURISM



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設校理念

University Founding Principles

- 推動全人教育 培育餐旅優質人才
- 融合理論實務 提升學生競爭能力
- 強化產學合作 開創餐旅研發平台
- 落實終身學習 增進從業人員素質
- 拓展國際交流 立足台灣放眼世界
- Promote holistic education to cultivate outstanding talents for the hospitality and tourism industries.
- Integrate theory with practice to increase students' competitiveness.
- Strengthen the cooperation between industry and academy to create a platform for hospitality research and development.
- Implement lifelong learning to improve the quality of hospitality and tourism employees.
- Develop international communication to promote a global outlook.

學校定位

Institutional Positioning

- 餐旅菁英的搖籃
- 餐旅企業的關鍵夥伴
- 餐旅教育的新典範
- Cultivate talented leaders for the hospitality industry.
- Act as a key partner for business and industry.
- Promote a new paradigm of hospitality education.

十大特色

Top 10 Features of NKUHT

- 一、全國唯一觀光及餐旅專業大學，在學期間全面實施校外及海外專業實習。
 - 二、建構專業師資、實用課程、先進教學設備及年輕活潑氣息的學習環境。
 - 三、打造生活美學、時尚博雅、蘊涵人文藝術情境的柔性校園。
 - 四、積極推動雙語大學、招收外籍學生並塑造具有國際多元文化融合的親善校園。
 - 五、提供校園網路不受限使用，隨時擷取最新即時資訊及打造科技智能服務。
 - 六、實施晨間打掃勞作教育，養成學生勤勉負責的生活習慣與態度。
 - 七、實施新生住校制度，學習人文關懷與相互包容的群我美德。
 - 八、鼓勵學生赴海外實習及參加國外姊妹學校雙聯交換學程，增進學生國際競爭力與移動力。
 - 九、與法國藍帶廚藝學院(Le Cordon Bleu)進行產學合作，創建全國唯一高餐藍帶國際教育課程。
 - 十、與國際航空運輸協會(IATA)及英國葡萄酒與烈酒教育基金會(WSET)等進行課程共構，使在校學生得以選修國際知名專業認證課程。
- I. The only public university specializing in tourism and hospitality education in Taiwan: Off-campus and overseas internship opportunities are provided during NKUHT bachelor's degree programs.
 - II. A positive learning Environment: A refreshing atmosphere is integrated with professional instructors, practical labs, and state-of-the-art teaching facilities.
 - III. A holistic approach to education: The curriculum is combined with rich liberal arts, humanity, and contemporary aesthetics. Cross-disciplinary learning is integrated with teaching approaches.
 - IV. A friendly multicultural campus: An open and tolerant campus is built to promote bilingual education and diverse international students' enrollment.
 - V. A high-tech community: Free Wi-Fi and technology service with intelligence and creative learning spaces are provided for acquiring the most updated information.
 - VI. Learning through experiential education: Students are more aware of issues in the community and develop a sense of responsibility through service-learning programs.
 - VII. Expanding friendships and networks: A requirement for first-year students living on campus is to learn humanistic care and mutual tolerance among themselves and the community.
 - VIII. Encouraging international mobility: Various overseas internship and exchange programs are available to enhance the international experience.
 - IX. Collaboration with Le Cordon Bleu: The only Le Cordon Bleu-NKUHT international education program in Taiwan brings distinguished credentials in culinary arts, which support graduates to reach the top of their profession.
 - X. Fitting certificate programs into the curriculum: Establishing an Authorized Training Center (ATC) of International Air Transport Association (IATA) and an authorized program provider for Wine and Spirit Education Trust (WSET) enable students to supplement their departmental concentrations in their academic career.



餐旅學院

School of
Hospitality Management





餐旅管理研究所

Graduate Institute of Hospitality Management



旅館管理系

Department of Hotel Management



本所秉持學校「人文化養成」、「專業化教育」、「企業化經營」及「國際化交流」之治學理念，將「餐旅管理能力」、「行銷管理能力」、「領導統御能力」、「研發創新能力」與「財務管理能力」等五大核心能力指標融入課程設計，配合「餐旅高階領導管理」與「餐旅創業經營管理」的培育目標，使本所成為國際餐旅管理學術教育的最佳品牌。

In alignment with its mission of Professionalism, Entrepreneurship, Globalization, and Humanity; Graduate Institution of Hospitality Management will fit “hospitality management”, “marketing management”, “leadership”, “innovation and creativity” and “financial management” into curriculum. It aims to prepare students to become management and innovative professionals in the hospitality industry and academy. Graduate Institution of Hospitality Management is the best brand of hospitality management education in the world.



本系旨在培養具專業職能、服務道德、敬業樂群並擁有國際視野之基層及具優秀潛力旅館管理專業人才。

核心課程包括：旅館管理、客務實務、房務實務、餐飲實務、旅館安全與衛生、旅館人力資源管理、旅館財務管理、旅館行銷管理、旅館資訊系統等旅館管理專業知識。

The department aims to cultivate professional knowledge and essential skills, as well as to instill positive work attitudes, and an international perspective in the future of hotel management.

The core curriculum include: Introduction to Hotel Management, Front Office Operations, Housekeeping Operations, Food & Beverage Operations, Hotel Security, Safety and Sanitation, Hotel Human Resources Management, Hotel Financial Management, Hotel Sales & Marketing and Hotel Information System.





餐飲管理系

Department of Food and Beverage Management



餐旅暨會展行銷管理系

Dept. of Hospitality and M.I.C.E Marketing Management



餐飲管理系主要以培養餐飲業中、高階管理人才為目標，課程設計著重在餐廳內、外場專業態度、知能與實務操作能力的培養，特別在四年學制中，規畫一年校外實習，提供可搭配海外實習或國外雙聯學制進修，強化實務操作與外語能力。



本系擁有各項專業場地設備，支援實務操作的核心課程學習，例如：中西式宴會廳提供餐飲服務、餐廳營運及宴會管理課程使用，調酒教室、葡萄酒品評教室及芳香辨識訓練教室提供飲料調製、咖啡茶飲以及葡萄酒知識、品評與研究等相關課程使用，落實理論與實務並重的教學理念。

The Department of Food and Beverage Management aims at cultivating professional supervisory personnel in the hospitality industry. Our courses focused on training students to develop a competent attitude, knowledge and technical skills in restaurant service. In the four-year educational system, we especially offer a one-year off-campus internship, which provides students numerous opportunities to work or study overseas that enhance their abilities in language. We as well possess a wide range of professional facilities to support our students. For example, eastern and western style banquet rooms that can be operated in lectures 'F&B Service', 'Restaurant Operation' and 'Banquet & Function Management'; also, cocktail room, wine-tasting room and aroma-training room which provides students to practice making types of beverage, to learn relevant knowledge of wine and to develop their sensibility to wine tasting. We believe that we can implement our goal to value both theoretical and practical education.



本系設立之宗旨係因應國內外會展、觀光及旅遊業之日漸發展，為提供健康、正確、迅速之餐旅新知，以餐旅產業為核心，導入行銷知識與專業技能，以帶動國內餐旅事業之發展。

本系教學的設置目標為：①培養會展、旅館、餐飲、觀光及旅遊等未來休閒相關產業之人力需求。②配合推展精緻產業，培植專業餐旅行銷企劃人才。③迎接網際網路時代，培植餐旅業資訊行銷人才。

The department was established in response to the booming development of domestic and international meetings, incentives, conferences, and exhibitions (MICE) as well as tourism and travel industries. In order to provide students with updated information on hospitality and tourism that is robust, accurate and immediate, the department incorporates marketing knowledge and professional skills into its focus on the hospitality and tourism industry to drive the development of this industry in Taiwan.

Our teaching goals are:

- ① To cultivate professionals in leisure-related industries such as MICE, hotel, hospitality, tourism and travel in order to meet future demand.
- ② To develop hospitality marketing experts in order to keep up with the Delicate Business and Tourist Increasing Promotion Projects.
- ③ To develop hospitality marketing information experts in order to catch up with the internet era.





觀光學院

School of
Tourism





觀光研究所

Graduate Institute of Tourism Management



旅運管理系

Department of Travel Management



本所設有碩士班、博士班及碩士在職專班，以產業接軌及跨域應用為導向，強調以產業創新知識與職能發展為本，應用在宏觀全球觀光產業經營能力以及關鍵人才培育的基礎上。本所之發展定位係以優先



配合學校發展特色，策略整合觀光餐旅與運輸服務等專業領域，將人才、技能與學識經驗串連成產業跨領域技術的人力資本，致力創造才識學養俱佳的優質人才。碩士班課程規劃有「休閒旅遊」與「運輸服務」二個模組，博士班課程發展以「觀光暨遊憩」與「餐飲暨旅館」為主軸，培養專業理論與實務創新兼備的觀光服務業專才。學生畢業後可進入觀光旅遊及休閒相關產業界、政府觀光行政機構、非營利組織、顧問公司或職業學校餐旅群專業教師，或繼續升學深造等趨向。

This Institute consists of the Master's Program, Doctoral Program and In-service Master's Program, all of which are practical research-oriented. The master's program has two course modules, "Leisure & Tourism" and "Transportation Service." The doctoral program focuses primarily on "Tourism & Leisure" and "Hospitality Management", with an emphasis on applying management knowledge and technique to study the practical operation issues of the travel and tourism industry. In addition, based on the industry-academia development strategy, the Institute applies information technology and integrates professionalism into tourism, leisure and transportation services. The Institute enables students to become tourism professionals with both theoretical and practical skills. Students who graduate from the Institute can work in the tourism and tourism-related industries, the government tourism authority, teach in vocational schools, or pursue higher level of education.



本系發展目標配合國家發展觀光政策與產業需求，培育全球化旅遊管理專業人才為目標，遵循本校擬定「餐旅精英的搖籃、企業的關鍵夥伴、餐旅教育的新典範」之定位，藉本土紮根，國際拓伸策略，落實「人文化」、「專業化」、「企業化」與「國際化」的教育宗旨，期許所培育的學生具備專業技能、職場倫理、人文素養、管理能力及國際視野之旅遊專業人才，開創成為培育旅遊菁英的搖籃、旅遊企業的關鍵伙伴及旅遊教育的新典範。

本系規劃核心課程包括：觀光學、管理學、觀光資源、旅行業經營與管理、觀光導覽解說、觀光行政與法規、全球旅遊配銷系統、領隊導遊實務、行銷學、遊程規劃與設計、人力資源管理、國內旅遊經營管理、校外參訪研習等專業知識。

Department of Travel Management, with the national tourism policies as well as industrial demands coincidentally in Taiwan, globally recognized for excellence in education and research of talented professionals in tourism management as the main target. The department follows the orientation of "becoming an incubator for cultivating hospitality and tourism elites, a key partner to industry and a new exemplar of hospitality and tourism education." Furthermore, it implements the educational guidelines of "humanity, professionalism, entrepreneurship and internationalization" by adopting the strategy of "locally based and internationally expanding", in the hope of cultivating talented individuals who possess professional skills, career ethics, humanistic literacy, management abilities and international perspectives. With this perspective, it can cultivate tourism elites, become a key partner to the tourism industry and serve as a new exemplar of tourism education.

The core subjects of this department include: Tourism Management, Principles Of Management, Tourism Resource, Travel Agency Management, Tourism Guiding Interpretation, Tourism Administration and Laws, Global Distribution System, Principles and Practices of Tour Manager and Tour Guide, Marketing, Tour Planning and Design, Travel Service Industry Human Resource Management, Domestic Tour Operation and Management, Overseas Visiting, etc.



本系隸屬高餐大觀光學院，為「亞太旅行協會（Pacific Asia Travel Association, PATA）」會員，是全國首創之航空管理、服務專業科系。自1997年成立「航空服務科」，2000年擴展為「航空管理系」以來，一直以肩負培育空勤服務、地勤服務（運務、票務、訂位、貨運）、航務事務等基層服務人員及管理儲備人才為職志。2008年調整系名為「航空暨運輸服務管理系」，主動擴大層面，除了以往航空領域外，更逐步跨足軌道運輸服務領域（含傳統鐵路、高速鐵路及捷運系統）。本系航空專業已獲得IATA/UFTAA認證設立授權訓練中心，軌道專業則由台灣高鐵公司協助開發「站務管理」、「票務管理」、「車務管理」、「行控管理」及「運轉安全管理」等服勤技術。

本系課程以「前場服務模組」（包含站務服務與客艙服務）與「後場服務模組」（包含航務服務與空運海運物流服務）為二大主軸。課程設計強調理論與實務並重，學習成就目標設定在航空暨運輸服務領域基層從業人員與儲備幹部之養成。

本系教學設備計有：Boeing747-400頭等商務服務訓練客艙／商務經濟服務訓練客艙、MD90艙門訓練器暨逃生滑梯、MD11豪華經濟訓練客艙、地勤模擬報到櫃台、B777-300情境客艙/航務暨地勤訓練教室、波音B737-NG航務訓練模擬機、星宇航空特色教室、機場跑道走廊等，提供學生仿真的學習環境。

本系專業師資除了具備學術職能、教學服務熱忱及航空運輸職場實務經歷豐富外，獲得國際航空運輸協會（IATA）專業認證的比例在全台航運科系中領先群倫，且教學設施及航運領域建教合作機構的質與量，亦為全台最優。

畢業出路：

一、升學

本系畢業生的升學領域包含「航空暨運輸」、「餐旅觀光」及「餐旅教育」等三大方向。此外，校方亦與加拿大多倫多漢堡大學（Humber College）、澳洲Griffith大學、日本城西國際大學、日本德山大學、英國University College Birmingham等分別簽立國際課程共構、雙聯學位合作及交換學生計畫。

二、就業

可分為「航空運輸業」、「軌道運輸業」、「政府部門」及「餐旅暨觀光產業」等四大面向。(1)「航空運輸業」包括空服員、機場運務員、訂位員、票務員、貨運OP、營運業務員、航空器駕駛員及航務簽派員。(2)「軌道運輸業」包括站務員、列車服勤員、行車控制員及列車駕駛員。(3)「政府部門」包括航務管理員、飛航諮詢員及飛航管制員。(4)「餐旅暨觀光產業」包括導遊及領隊、旅行社OP、飯店接待與服勤、行銷企劃及營業規劃等職務。

Being subordinate to the School of Tourism of National Kaohsiung University of Hospitality and Tourism and also a member of the Pacific Asia Travel Association (PATA), the department was the first established in Taiwan specializing in the profession of airline management and services. Built as the Department of Airline Services at the junior college level in 1997 and then expanded to the Department of Airline Management at the university level in 2000, the department has always been aiming at training essential service personnel and reserve management staff for flight service, ground service (airline passenger service, ticketing service, flight reservation and cargo service), flight operations, and so on. With its name modification to the Department of Airline & Transport Service Management in 2008, the department expanded its teaching scope step by step; in addition to its original airline courses, it now covers most of the fields related to rail transport services (conventional rail, high speed rail and mass rapid transit). The aviation major of this department has been verified by IATA (International Air Transport Association)/UFTAA (Universal Federation of Travel Agents Associations) certification and established an Authorized Training Centre; moreover, it received the assistance of Taiwan High Speed Rail Corporation in developing its specialty in rail transport services such as “station management”, “ticketing management”, “rail operation management”, “traffic control management”, and “operation safety management”.

Based on two major modules of “Front Office Service Module” (including station service category and cabin service category) and “Back Office Service Module”, the curriculum is accordingly designed to equally focus on theories and hand-on practices, while targeting the training of essential service personnel and reserve management staff of airline and transport services as the learning goal.

In terms of instructional facilities, the department is equipped with a Boeing 747-400 first-class/business service training cabin, Boeing 747-400 business/economy service training cabin, MD90 cabin door trainer and escape slide, MD-11 premium economy service training cabin, ground handling/check-in service training counter, B777-300 situational simulation cabin, Boeing 737-NG fixed flight training simulator, STARLUX airline multifunction classroom, simulated airport runway, etc. to provide students with a complete learning environment.

In addition to professional teachers with academic functions, enthusiasm for teaching services, and rich experience in air transport management, the proportion of professional certified by IATA is the leading group among the air transport departments in Taiwan. The teaching facilities, the quality and quantity of air transport management fields educational cooperation institutions are also the best in Taiwan.

After graduation:

1. Further study

Graduates can seek further study in the fields of “airline and rail transport”, “hospitality and tourism” and “hospitality education”. The university also has a contract with international universities such as Humber College in Toronto, Canada; Griffith University in Australia; Josai International University in Japan; Tokuyama University in Japan; University College Birmingham in the UK; and so on, to offer graduates international curriculums, dual degree programs and exchange student programs.

2. Employment

Graduates can work in four fields: “airline transport industry”, “railway transport industry”, “government agencies” and “hospitality and tourism industry”.

(1) Airline transport industry: Includes positions such as flight attendants, airline ground service personnel, flight reservation personnel, ticketing personnel, cargo operation personnel, business operation personnel, airline pilot, and flight dispatch personnel. (2) Railway transport industry: Staff for station operation, train service personnel, traffic controllers and train drivers. (3) Government agencies: flight operations personnel, flight information service personnel, and air traffic controllers. (4) Hospitality and tourism industry: Tour guides and group leaders, OP of travel agencies, hotel receptionists and servers, marketing planning, business planning, and so on.



休閒暨遊憩管理系

Department of Leisure and Recreation Management



本系於民國92年成立，以培養休閒遊憩活動規劃、渡假與博奕服務管理專業人才為宗旨。學生在校學習一方面充實休閒遊憩與觀光理論之基礎知識與實務技能，另一方面協助安排學生至國內外休閒遊憩相關產業進行實務實習，以培養學生具備休閒遊憩產業服務、遊憩資源規劃與休閒活動設計與帶領等管理所需的能力。



本系課程特色為配合國際觀光渡假結合博奕事業發展趨勢，首創於國內大專院校之「博奕管理」課程模組；以博奕服務基礎理論至實務操作之課程設計，配合本系設置之博奕教學與研究中心設備，以增進學生未來國際就業機會與競爭優勢。

學生畢業後除可選擇國內外研究所繼續升學外，亦可選擇之就業方向為從事渡假村、飯店休閒活動部、俱樂部、休閒民宿、休閒農場、觀光旅遊風景區、國家公園、森林遊樂區、活動創意行銷公司、遊憩事業規劃公司、生態旅遊業、主題樂園、博奕娛樂場等休閒遊憩相關產業服務與管理工作。

Department of Leisure and Recreation Management (LRM) was found in 2003. The objective of the Department is to cultivate managerial personnel in the field of leisure, recreation, resort and casino industries. In accordance with the school developmental goals, the department offers extensive career plans to help students launch their resort and casino industry career.

The course design incorporates theoretical instruction with industry practical training in two major training fields, such as recreational event, activity plan and exposition, resort and casino service. Students also have the opportunity to gain invaluable insights and experiences toward developing their future career through a year long domestic or overseas internship training on their junior days. Following the gaming development trend, the first Taiwan university casino management program was started in this department in 2008. This casino course training coordinates the basic dealer's service and the casino operating and managing system.

Therefore, the program will stimulate more international job competition for LRM graduate students. In the long term, the purpose of LRM is to educate students not only in how to enjoy leisure and recreation, but also to create a high quality of leading, practicing and managing the new trend of the leisure, recreation and resort industries.



Humanity
Professionalism
Entrepreneurship
Internationalization





廚藝學院

School of
Culinary Arts





具學術研究能力與產業應用導向之「飲食文化暨餐飲創新研究所」，重點發展為「餐飲產業文化化與創新研發」及「餐飲文化產業化與文化傳播」，主要目標為培育出具有餐飲廚藝創新研發、飲食文化傳播及專案管理能力之跨領域專業碩士人才。本所研究生核心能力包含飲食文化及廚藝研究能力、廚藝創新研發能力、飲食文化整合傳播能力及餐飲產業專案管理能力。

本所研究生未來就業進路包含：廚藝總監、行政主廚、餐廳主廚（副主廚）、研發廚師、飲品研發人員、食品研發人員、餐飲創意顧問、新聞採訪寫作、餐飲評論人員、文化商品開發設計、餐飲專案設計規劃、文化創意行銷人員、文化傳播人員、文化觀光推廣人才、創業、職訓單位訓練師資、餐飲相關教育工作或國內外相關博士修讀深造等。

本研究所之發展特色如下：

一、餐飲產業文化化與創新研發

台灣餐飲業歷來在多元文化融合之下，孕育了非常多樣化的飲食特色，而台灣美食未來邁向國際化更須優異的廚藝美食創新研發能力，故本所發展以飲食文化為內涵，廚藝科技為核心，推動餐飲創新研發，發展重點如下：

- (1)在地特色文化盤點調查：如食材故事、文化地理、傳統飲食文化、族群飲食文化、世界飲食文化等。
- (2)廚藝研發專業知識創新：如食材生產履歷建置、食材品質研究、烹調科學研究、保健營養融入、衛生安全研究、檢驗分析技術等。
- (3)新興廚藝技術開發研究：如分子廚藝、真空烹調技術、微波加熱應用技術等。
- (4)健康餐飲研究：如養生餐飲開發、銀髮餐飲及特殊飲食開發。
- (5)低溫、即食調理食品及宅配商品開發研究：如鮮食業、冷凍食品業、物流宅配業或餐飲連鎖業之廚藝美食開發專案管理、製程標準化及量產問題解決。
- (6)創意餐具及廚房設備開發研究：創意餐具研究、廚房規劃研究等。

二、餐飲文化產業化與文化傳播

本所研究生須修習餐旅產業相關數位內容媒體技術、文化行銷企劃及專案管理等課程，以培育研究生具備開發文化商品，並具備文化服務所需之創意、撰寫、企劃、採訪與傳播等實務研究能力，未來將餐飲創新研發商品及文化創意商品推動整合文化傳播，以品牌提升餐飲業促進台灣美食國際化。就此特色，發展重點為：

- (1)餐飲實體及虛擬開店創業品牌建立、視覺設計、軟硬體資源整合管理應用。
- (2)飲食文化數位典藏及餐飲數位知識管理及電子商務應用。
- (3)觀光工廠、博物館等文化商品開發設計及活動企劃執行等文化創意產業應用。
- (4)餐飲採訪寫作、文化行銷、故事行銷及品牌行銷等文化傳播實務研究。

Established in 2008 as the only graduate institute specializing in food culture and innovation in Taiwan, we pride ourselves on how multiple outlooks and opportunities on food to offer for you. About us, we hope the following will at least help you to capture a preliminary picture. Otherwise, our web (<http://fci.nkuht.edu.tw/main.php>) is always at your service for more details.

Objective

The main objective is to cultivate talents for the hospitality industry, equipping them with the abilities to conduct research on culinary culture and communication studies, as well as on creative food product development and academia-industry project management.

Future Students

Not only students with backgrounds in hospitality management and/or culinary arts, but also those with multiple disciplines, such as design, humanities, arts, and social sciences, are encouraged to enroll in FCI to develop the best competencies to meet future hospitality industry's needs in Taiwan and abroad.

Course Structure

FCI offers a 2-year program with thesis that is divided into two modules: Food Innovation, and Food Culture and Communication, as follows:

• Food Innovation:

Product development, bakery technology, sensory evaluation, culinary arts technology, market research, beverage technology, home delivery products, fresh food development, health food and beverage, brewing technology, green food and beverage, kitchen planning, and kitchenware development.

• Food Culture and Communication:

Food aesthetics, world food cultures, cultural geography, brand design, entrepreneurship management, digital technology applications, hospitality marketing, food writing, and food tourism.

Admission

International students can apply for the Master's program before the deadlines in January and March, respectively. Please apply online and mail your documents to us upon completion. Documents to be submitted include:

1. Application form
2. Educational qualifications
3. Financial statements and financial guarantee
4. Photocopies of passport, study plan, and proof of Chinese proficiency
5. Scholarship application form and others if requested

Cost: (each semester)

Basic tuition and miscellaneous fees approx. NT\$40,000 (US\$1,300); each academic credit (hour) NT\$1,400 (approx. US\$ 48)

Scholarship:

Various scholarships are available for applying.

Please refer to the admission websites listed below:

International students: <http://foreign.nkuht.edu.tw/main.php>

Overseas Chinese students: <http://www.overseas.ncnu.edu.tw/index/news>

Graduation Requirements

To qualify for the final graduation oral exam, students are required to complete the following:

1. Attendance at at least two research-related academic conferences
2. Publishing a research-related journal or conference paper.
3. Earn 37 credits (22 from required courses and 15 from elective courses)

Future Careers

Due to FCI graduates' competences in theoretical and industrial applications, their future careers are varied and promising, just to name a few, as follows: chef, culinary arts teacher or demonstrator, R&D practitioner, food journalist and critic, self-owned food and restaurant businesses, food design practitioner, and other non-profit food specialist.



西餐廚藝系

Department of Western Culinary Arts



烘焙管理系

Department of Baking Technology & Management



西餐廚藝系秉持著李創校長福登先生的創校理念，以培育「現代化西餐廚藝經營者」為本系的創系真諦，本系以此目標、理念而籌備成立。沿襲本校「實務為先」的辦學理念，本系特別在專業證照、餐飲專業知識及相關技藝培訓課程，多所建樹。

本系創始於1995年的餐飲廚藝科西餐組，獨立成科於1997年，於2000年升格成系，現為全國西餐廚藝專業最高學府。回顧過去，我們已在西餐專業廚藝、餐廳經營管理領域之教育與研究擁有豐富卓著的成果，系所發展已達成國內一流廚藝專業科系的階段性目標。本系畢業生也一直為國內餐飲界與餐飲教育界之中流砥柱，提攜國內西餐廚藝界之展枝茁壯。

展望未來，我們有著更遠大的目標與嚴苛的挑戰，後續為了進一步邁向國際頂尖系所，在本系主任與全體師生努力下，將推動新的發展策略計畫，我們將因應與掌握全球化與環境快速變遷的機會，持續檢討修正我們的核心專業與重點研究領域，持續引進高度熱誠、卓越的師資，活用與整合國內外知名餐飲名校、名師和本校的各種學術資源，大幅提升系所教學與廚藝培訓之環境水準，推動國際化教學及研究合作，滿足學生求知的企圖心，並增強畢業生在國際職場及廚藝專業領域之競爭力。

The Department is the first professional education unit in the field of Western culinary arts to obtain approval for establishment in Taiwan. It was established in 1995 as the Western culinary program affiliated with the Department of Culinary Arts, then became an independent program in 1997, and developed into a department in 2000. The Department has set the development of "professional skills in Western culinary arts" and abilities in "Western culinary operations and management" as the two major goals of talent cultivation. With this, it is hoped that the Department can lead the way in Western culinary education, contributing to the cultivation of future professionals in Western culinary arts, who possess both the skills and the management capabilities required to meet the challenge of the future workplace. To achieve its goals, the Department emphasizes the planning of courses that integrate culinary skills, operations and management in its curriculum design. To date, the Department has developed the following six features handled by its excellent faculty, who are professionals in the field, along with its comprehensive hospitality equipment. The alliance between NKUHT and the Institut Paul Bocuse in France, along with the establishment of the NKUHT branch of Le Cordon Bleu, enhances the internationalization of culinary arts education in the Department. The Department is the top choice for excellent students majoring in hospitality and tourism.



烘焙管理系旨在培育具有烘焙基礎理論、烘焙產品製作能力、烘焙產品研究與開發知能和現代化經營管理理念的烘焙專業人才。學生將會學習到技術、科學、管理和設計等四大領域的專業知能。核心課程主要包括麵包製作、西點與蛋糕製作、巧克力製作、烘焙原料與製作原理、食物學、行銷學、生產管理、採購與成本控制及店面經營管理等。

為提升學生素質與強化未來競爭力，本系依據烘焙從業人才專業核心知能，訂定所需具備之核心能力為：(一)烘焙產品製作能力；(二)烘焙廚藝學理知能；(三)經營管理學理知能；(四)創新設計研發知能；(五)積極服務敬業態度；及(六)主動溝通學習能力。

本系發展目標將強化系國際教育品牌識別力，未來發展願景將朝向「培育烘焙產業精英的搖籃」及「烘焙產業的關鍵夥伴」邁進，期待能成為「亞太地區專業烘焙教育之領航者」。

The Department of Baking Technology and Management aims to cultivate young talents with concepts of the basic fundamentals of baking, the production of baked goods, research and development of baked goods and modern business management. Students will gain sound practical skills and knowledge in the four major areas of baking, including technique, science, management and design. The core curriculum includes: bread, cake and pastry baking, chocolate making, ingredients and production principles of baking, food science, marketing, production management, procurement cost control and store operation and management.

To enhance the quality and future competitiveness of students, the Department identifies the following as the required core skills, according to the core knowledge and skills of baking professionals: (i) production capability of baked goods, (ii) knowledge, skills and theory of baking and cooking, (iii) knowledge, skills and theory of operation and management, (iv) knowledge and skills of innovation, design, research and development, (v) service-oriented and professional attitudes, and (vi) active communication and learning capabilities.

The development objective of the Department is to strengthen its international recognition and the outlook is striving to become "the incubator for cultivating elites in the baking industry" and "the essential partner in the baking industry", in the hope of becoming "the leading institution of professional baking education in the Asia-Pacific region."





中餐廚藝系

Department of Chinese Culinary Arts



餐飲廚藝科（五專菁英班）

Department of Culinary Arts



中餐廚藝系是一門融合了華人飲食文化與藝術創造精神的專業學門。教育目標旨在培養中華烹飪的最佳詮釋者與實踐者。所以專業技能的訓練、學習能力的培養、職業道德和美藝涵養是主要教學重點；而交叉進行的校內課程與校外實習的教學設計，更是理論與實際的最佳結合。本系課程設計著重於培養中餐廚藝幹部人才，故除專業技術課程外，課程設計亦包涵食物烹調與營養科學、人文美學、經營管理等相關學程規劃。核心與特色課程包括中餐烹調、中式點心製作、台菜烹調與小吃、健康烹調、素食烹調、飲食文化、亞洲菜、食品衛生安全、菜單規劃與設計、燒臘滷燻焗、餐飲成本控制、餐飲行銷學等。

The Chinese Culinary Arts departments in NKUHT have set the standard for education excellence in culinary arts at Taiwan. It features both modern and traditional regional Chinese cuisine. The program is instructed in Chinese. Course work is reinforced through immediate application of knowledge in practical settings. In addition to its extensive hands-on cooking classes, we also provide broad range of liberal arts and culinary arts management courses. We aim to prepare students for leaderships positions such as executive chef, restaurateur, or foodservice director.

The core courses are offered as follows:

- Chinese Cuisine
- Chinese Dim-sum and Dessert
- Food Hygiene and Safety
- Traditional Chinese medicine cooking
- Principle of Food Processing
- Food Culture
- Taiwanese cooking and snacks
- Chinese Barbeque
- Menu Planning and Design
- Asian cooking
- Healthy cooking
- Vegetarian cooking
- Menu Planning and Design
- Food & Beverage Marketing



『餐飲廚藝科』以技藝為根本、文化為內涵、藝術為運用，以培養具實務技能與智慧內涵並重的「餐飲廚藝實務人才」。沿襲本校「實務為先」的治學理念，本科在課程設計融入人文美學及產業教材，重視中餐、西餐、烘焙、餐飲服務、飲品調製等廚藝技能及美食品味能力，加強生產管理、成本控制、餐旅行銷創業及創新能力，更著重職場道德、人際溝通、服務品質、外語能力及資訊E化能力的養成，期能健全學生全人格的養成教育，並強化將來就業或深造的本職學能需求。

本科注重外語〔英文、法文、日文〕能力的加強，國際觀的養成，融入三明治教學設計，校外實習、聘請五星級業界名廚來校示範教學、畢業前海外參訪與多元化、整合性的校內餐宴實習等，均為培養本科主動、積極、創新及國際化的未來餐飲廚藝尖兵。

It is the foundation of the Department of Culinary Arts to cultivate young talents with both practical skills and intellectual connotations. Inheriting NKUHT's "practical first" philosophy, the program integrates humanistic aesthetics and industrial practical knowledge into the curriculum design, attaches great importance to Chinese cuisine, Western cuisine, baking, food and beverage services, beverage preparation, and other culinary skills and gourmet taste capabilities. The curriculum also strengthens kitchen management, cost control, hospitality marketing, entrepreneurship, and innovation capabilities. Other than that, it also focuses on the development of workplace ethics, interpersonal communication, service quality, foreign language skills, and information technology capabilities to improve students' employability and career development.

The department emphasizes the enhancement of foreign language (English, French, Japanese) proficiency to develop students' global views. It also places students in the industry in their fourth year for an off-campus internship, and invites famous visiting chefs for guest lecturing and teaching, and holds an overseas trip to enrich students' learning as young talents with a global vision. Students also have plenty of on-campus banquet internships experience to practice their professional skills. To sum up, we educate students to become active, enthusiastic, creative, and internationalized culinary professionals.



國際學院

International
College





國際觀光餐旅全英文碩士學位學程

The International Master's Program of Tourism and Hospitality



應用英語系

Department of Applied English



國際觀光餐旅全英文碩士學位學程奉准設立於108年8月，秉持本校高餐大人文化、專業化、企業化、國際化之經營理念，提供全英授課並透過本校與國際觀光餐旅大師共構之課程，由具備實務經驗、國際教學能力與創新教學力的專業師資群規劃，培養學生具備最新國際觀光餐旅知識、國際趨勢發展與管理知能及移動世界的專業能力為目標，進而將本校優質的觀光餐旅人才教育輸出至全世界，並成為培育東南亞地區國家觀光餐旅專業人才的搖籃。本碩士學位學程以全英授課、多元情境、餐旅品牌及國際大師課程為特色發展四大核心能力，培育學生具備餐旅專業知識、多元文化覺醒、外語溝通技巧及深層思辨能力，希冀學生開拓觀光餐旅產業新知能並掌握全球觀光餐旅新趨勢。

The International Master's Program of Tourism and Hospitality (IMTH), embracing NKUHT's motto of humanity, professionalism, entrepreneurship, and internationalization, together with its foundational concept of internationalized management, aims to become the cradle of future leaders in the tourism and hospitality industry.

IMTH delivers its courses through various teaching approaches to empower graduates with proficient language skills and professional domain knowledge that helps to equip them with global employability and mobility.

The courses are developed and designed by the joint effort of world-class scholars as well as our teaching faculty who have profound industrial and innovative teaching experiences. It is our hope that choosing IMTH will allow you to connect to the global hospitality and tourism industries.



本系前身為應用外語系英語組，成立於九十五年八月，招收四技學生，因應餐旅英語人才需求日益殷切，於九十八年八月更名為應用英語系，以英語能力佳之高中職畢業生為招生對象。目的為透過嚴格之英語基本能力、餐旅專業英語知能與實務訓練，培養多元餐旅英語專業人才，使其於畢業後即能投入職場發揮所學，領導國內餐旅業及帶動餐旅觀光休閒產業。

本系課程除強化英語基本能力課程（聽、說、讀、寫、譯）外，並規畫有旅遊模組及餐旅模組相關課程，國內、外實習以及校外參訪研習等課程。本校於110學年度起新增了外語群師資培訓課程，本系學生於畢業前修畢42學分（包含應英系開設之英語相關能力等學分），且於相關產業界實習18小時，參加教師資格考通過者即可至高中級以下之學校擔任英語教師。本系學生於畢業前必須考取第二專長專業證照2張及1張等同多益785分以上之語言能力。本系各項設備完善，中外籍教師陣容堅強，歡迎英語程度佳，有志於餐旅服務業同學踴躍報考。

The Department of Applied English (DAE) was formerly a section within the Applied Foreign Languages Department, which was established in August 2006. As a result of increasing demand for hospitality professionals with strong English language skills, the DAE was founded as an independent department (along with the Department of Applied Japanese) in August 2009. The major goal of the DAE is to cultivate language ability with special attention paid to the particular needs of the hospitality industry. To achieve this goal, the courses in this four-year university program, are carefully designed to cover language training in both general and hospitality contexts.

More specifically, a tourism module and a hospitality module are included in the curriculum of the DAE. In addition, the one-year domestic or overseas internship is a crucial step in preparing students for their future careers and insuring their competitive viability. Furthermore, procuring relevant licenses and certificates in tourism and/or hospitality is strongly encouraged. As for exit criteria, students are required to obtain a minimum TOEIC score of 785 (or its equivalent on standardized language tests of equal standing). This will ensure that students have the requisite language proficiency to help them in their professional development. In terms of resources, the department has state-of-the-art facilities, as well as domestic and foreign faculty who are well-experienced in hospitality education. This department is proudly and uniquely positioned to nurture those who wish to engage themselves in the hospitality industry with a level of English proficiency befitting the demands of life in the global village of today.



應用日語系

Department of Applied Japanese



本系為四技學制，成立於民國九十五年八月，前身為應用外語系日語組，招收對象為具有日語基礎之高中職畢業生。為培養專業之餐旅日語人才，奉教育部核定自民國九十八年八月起獨立成為應用日語系。本系透過嚴格之日語能力與專業餐旅日語及餐旅知能之訓練，培養專精且多元之餐旅日語人才，使學生於畢業後能立即投入職場，發揮所學，並期許學生將來能領導國內外餐旅行業，帶動餐旅觀光與休閒產業。

本系訂定之畢業門檻為通過日語能力檢定考試N1，課程內容有：強化日語能力課程（聽、說、讀、寫、譯）、餐旅專業日語會話課程、第二外語課程、餐旅實務課程、為期一年之日本或國內餐旅業實習等。

本系各項軟硬體設備完善，台日籍師資陣容堅強，歡迎日語程度佳，有志於餐旅服務業的同學踴躍報考。

The Department of Applied Japanese was established in August 2006, offering four-year programs. Formerly known as the Japanese Division of the Department of Applied Foreign Languages, it recruits senior high school and vocational high school graduates, who have a basic knowledge of Japanese. In order to cultivate Japanese-language professionals in hospitality, it has become an independent department

in August 2009 with the approval from the Ministry of Education. The department cultivates specialized and all-around Japanese-language professionals in hospitality via rigorous training in Japanese language proficiency and professional hospitality focused Japanese, as well as hospitality knowledge and skills. With this training, the department's students are able to enter the workforce immediately after they graduate and bring what they have learnt into full play. It is hoped that the department's students can become leaders in the hospitality industry in Taiwan and abroad to drive the development of hospitality and tourism as well as leisure industries.

The department has set the graduation benchmark as passing the level N1 of the Japanese Language Proficiency Test. Courses include those that enhance Japanese language proficiency (listening, speaking, reading, writing and translation/interpreting), professional hospitality Japanese conversation, second foreign language, hospitality practice and one-year internship in the hospitality industry in Japan or Taiwan.

The department has comprehensive software and hardware facilities and proficient faculty members who are Taiwanese and Japanese nationals. We welcome applications from students with a higher level of proficiency in Japanese, who are interested in the hospitality industry.





國際觀光學士學位學程

International Bachelor Program in Tourism Management



國際觀光學士學位學程的教育理念--培養具有堅厚的實務基礎、高尚品格內涵和恢宏國際觀之觀光餐旅專業管理與實務人才為目標，秉承學校「人文化」、「專業化」、「企業化」、「國際化」之教育理念，融入國際學院設立理念「外語頂尖、實務為本、國際視野、國際人才」，學程發展特色將持續強調專業化、實務性、國際觀並具國際移動力，並重視培養學生主動積極、敬業樂群之態度。

未來發展重點之方向，以培育具有「全球移動能力」之人才，其中包括觀光餐旅產業經營管理人才、航空暨運輸服務人才、旅行業經營管理、外語領隊與外語導遊、郵輪專業、會展專業、旅館以及餐飲管理人才。

學程課程設計不但包含理論與實作，也提供學生國內外的實習經驗，例如一年制有給薪的業界實習，徹底落實理論與實務相輔相成。國際觀光學士學位學程四年課程結業後，將授予管理學士學位。

學程特色：

- (一)專業課程採用全英授課
- (二)外籍教師
- (三)國外姊妹校學生交換機會
- (四)優質校外教學及業界專家名人講座
- (五)一年海內外實習機會
- (六)與國際學生共學之小班菁英式教學
- (七)課程國際化並與產業趨勢和國際證照結合，修完課同時取得國際證照
- (八)多元之學生組織與社團

The International Bachelor Program in Tourism Management (ITM) at National Kaohsiung University of Hospitality and Tourism (NKUHT) is the first government founded educational institution specializing in international hospitality and tourism related fields. The establishment of ITM is based on the four principle mottoes of NKUHT: Professionalism, Entrepreneurship, Globalization, and Humanity. The program aims to cultivate professionalism knowledge and essential skills, as well as to instill positive work attitudes and an international perspective in the future of tourism management. It is designed to combine both theory and international experience, including a one-year “paid industrial internship”, one of the unique features of our program.

The Features of ITM Program include:

- 1.All the professional courses are taught in English (Excluding General Education)
- 2.Overseas teaching faculty
- 3.Overseas exchange opportunities from partnership schools
- 4.Off-campus field trips and guest speakers from the industry
- 5.One-year overseas / domestic internship opportunity
- 6.Small-size classes with diverse international students population
- 7.Internationalized curriculum combining with professional certificates
- 8.Diverse students organizations and clubs

The four-year program leads to the degree of bachelor in Business Administration. International students at this program are required to take Mandarin as their required language course.





國際廚藝學士學位學程乃是以於全英環境培養學生之專業廚業與國際觀為宗旨。配合本校「本土紮根、國際拓伸」以及「教育國際化」之教育理念所設置之國際廚藝學士學位學程，為中、外學子以廚藝學習為職志者多元化學習之最佳進修管道。本學程的課程設計以就業應用為導向，以技藝為根本、文化為內涵、藝術為運用，培養具實務技能與智識內涵並重的「國際廚藝人才」。國際廚藝學士學位學程的成立可提供本國籍學生藉外語溝通能力提升來培養國際化能力；外籍生可在無語言障礙下學習到正統中西餐廚藝。本學程課程特色如下：

- 注重實作能力的訓練。
- 專業之教學廚房與教室，如：中式廚房、中式點心教室、實習餐廳、燒臘教室、品酒教室、飲調教室等。
- 結合中菜、台菜、麵食、點心等中式烹飪領域之特色課程。
- 學習理論與管理課程，如營養概論、菜單設計、食品衛生安全、成本控制、餐飲行銷、餐飲管理、人力資源管理等。
- 至海內外企業實習一年以加強學生實務能力。
- 提供本地學生與外國學生交流的機會。

本學程專業課程採取全英語教學模式，以期培育具全方位廚藝技術能力的國際人才。課程設計是藉由「做中學、學中做」教學理念，讓學生在中餐廚藝課程與校外實習中應用並強化所學之理論知識。除了技藝與管理的課程外，本學程亦提供人文及藝術等課程，期能健全學生職業的養成教育，並強化將來深造或擔任管理階層的學能需求。

The International Bachelor's Program of Culinary Arts (ICA) at the National Kaohsiung University of Hospitality and Tourism (NKUHT) is tailored towards the development of students' professional culinary skills and global vision in an English learning environment. In this program students will be encouraged to develop a broad base of knowledge and confidence in culinary skills, allowing them to transition successfully into their foodservice-related career. The program was developed to empower students with various culinary related skills. The program offers the students the opportunity to:

- Learn culinary skills and techniques with supporting hands-on training.
- Develop proficiency in both Chinese and western culinary techniques, through the application of cooking methods in a professional kitchen setting.
- Cultivate baking and pastry skills.
- Study the theory and application of management courses, such as nutrition, menu development, food safety, cost control, marketing, food and beverage management, and human resource management.
- Gain practical experience in a one-year overseas or domestic internship placement.
- Learn the Chinese language and explore its cuisines, culture and long history.

The core subjects in the program are delivered in English. Course work is reinforced through supporting application of knowledge in a practical setting. In addition to extensive hands-on cooking classes, we also provide a broad range of liberal arts courses. The focus of the program is to prepare students for leadership positions in the food and beverage industry.





共同教育委員會

Committee for General Education





通識教育中心

General Education Center

通識教育之中心理念旨在實踐本校校訓「精誠勤樸」，落實本校辦學理念，培育具有職業道德、文化素養與終身學習能力之高級技術、經營及服務人才，以服務社會，造福人群。據此，本校通識教育以人為中心，以學習者為起點，以全人教育為基石，通過「本土

拓深」涵養文化內涵，藉由「國際拓展」啟迪全球視野。結合專業課程與通識課程，以收橫向整合之效；蘊育基礎能力，提昇博雅素養。其總體目標旨在深化文化內涵，啟蒙全球視野，創造「知識統整」與「人格統整」的全人學習環境，以培育具有文化內涵、專業倫理、人文素養、圓融互動及終身學習發展的專業人才。準此，通識教育之主要目標為：

- 一、促進本土文化內涵的瞭解，並能夠統整應用於餐旅志業。
- 二、培養成熟人際關係，具備表達、溝通、批判思考及解決問題的能力。
- 三、孕育職業倫理道德，孕育服務利他的人生觀。
- 四、涵養人文關懷，養成當代公民與世界公民的特質。
- 五、強化終身學習、生涯發展，適應國際環境變遷及開闊的視野。

The principle idea of the General Education Center aims at realizing NKUHT's motto, namely "excellence, sincerity, diligence, and simplicity," by cultivating highly skillful management and service professionals who possess professional ethics, cultural literacy, and lifelong learning capabilities so that they can serve and confer benefits on society. Hence, NKUHT's general education, based on human-centered holistic education and student-centered development, offers courses aimed at deepening local cultural understanding and expanding global vision. The integration of general education courses with students' professional courses helps students develop foundational capabilities and liberal arts literacy. Through its curriculum, the General Education Center helps students acquire knowledge and develop character so that they will graduate ready to be elite hospitality professionals. In sum, the main objectives of the General Education Center for students include:

- ① Enhancing understanding of local culture and having the ability to apply it while working in the hospitality industry,
- ② Developing interpersonal relationship and communication skills and the ability to think critically and problem solve,
- ③ Cultivating professional ethics and altruism,
- ④ Nurturing concern for humanity and contemporary world issues, and
- ⑤ Strengthening lifelong learning and career development, cultivating adaptability to international environment changes, and developing a broad world vision.



師資培育中心

Teacher Education Center



師資培育中心以培育中等學校觀光事業科、餐飲管理科師資為宗旨。

凡本校研究所、二技及四技二年級以上學生，無論日間部或進修部都可依甄選規定參加甄選，通過後修習師資職前教育專業課程，修業年限至少兩年。學生修滿教育專業課程科目學分，及觀光事業科、餐飲管理科其中一科的專門科目及學分，由本校發給修畢師資職前教育證明，以憑參加教育部舉辦之教師資格考試，通過後經特約高中職校教育實習半年，成績及格，即取得合格中等學校教師證書。

The Teacher Education Center (TEC) is aimed at cultivating hospitality and tourism teachers for secondary school levels. You, as a NKUHT student, whether at the graduate program, at the two-year undergraduate technical program or the four-year undergraduate technical program (in the second year or above), are welcome to take our pre-service teacher education program for at least two years. To be TEC students, you will want to pass a selection process that includes interviews. The program includes educational courses as well as professional hospitality or/and tourism courses. After completing the program, you are eligible to take the teacher qualification examination organized by the Ministry of Education. Once passing the exam, you start a six-month school internship. Afterwards, you get your secondary school teacher certificate proving your qualifications. For more detail you are welcome to our office or contact us (07-8060505#1951).





語文中心

Language Center

產學營運總中心

Industry-Academia Cooperation Center



本中心正式成立於2016年，下設置兩組：外語組及華語組。其主要之任務在培養具有優異外語能力的餐旅業界人才，及推廣華語學習與傳揚台灣文化。中心負責的業務除了開設正規英語、外語及華語文的博雅課程外，亦定期辦理多元之語言學習活動、講座和競賽，以提升本校學生語言學習動機，並充實職場語言運用能力。本中心亦協助提升教師全英語授課之教學量能，以提昇全英語授課之教學品質。本中心未來將結合餐旅專業與語文學習，建立專責的華語文學習機構，成為外國人學習華語之首選，並逐步提升全英語授課教學品質，邁向世界一流之餐旅雙語大學。

The Center was established in 2016 with two divisions: the Foreign Language Division and the Chinese Language Division. The Center is mainly responsible for training tourism and hospitality talents with excellent foreign language ability and promoting the learning of Mandarin and Taiwanese culture. Apart from general education courses in English, Mandarin, and second foreign languages, the Center also offers various extracurricular activities, including non-credit language training courses, workshops, and competitions to enhance students' motivation for language learning and strengthen their professional language ability use in the workplace. In addition, the Center also involves in faculty training for improving their EMI teaching skills. Ultimately, the Center's objective is to become the first choice for foreigners' Chinese learning institution by integrating

tourism and hospitality content into its unique curriculum. In addition, to improve the EMI teaching quality, the University will become a global top bilingual institution.



國立高雄餐旅大學產學營運總中心整合餐旅產業關鍵技術與能力，並設置兩中心：餐旅創新育成中心、推廣教育中心，以創意、創新及創業輔導餐旅企業及學生創業，以在地化、人文化、企業化、品牌化及國際化追求餐旅產業之卓越領航，並以『臺灣特色商品研發、品牌開店創業、餐旅資訊整合、休閒農業文創再造及餐旅品牌行銷推廣』推動產業創價、形塑高餐品牌至國際接軌。

服務項目：

感質商品開發、餐飲衛生規劃
品牌餐旅設計、開店創業輔導
資訊整合輔導、農業文化再造
品牌行銷推廣、餐旅人才培育
相關服務與專業領域

餐旅創新育成中心

餐旅創新育成中心的主要任務在於運用本校餐旅技術研發能量，並結合產官學資源，輔導新創中小企業，推展創新創業事務。藉由育成平台，提供培育空間、人才培育、協尋資金、經營管理、技術支援、產品開發及商品化等多元服務，以降低創業與創新研發的成本與風險，建構友善的培育環境，提高事業成功的機會。

推廣教育中心

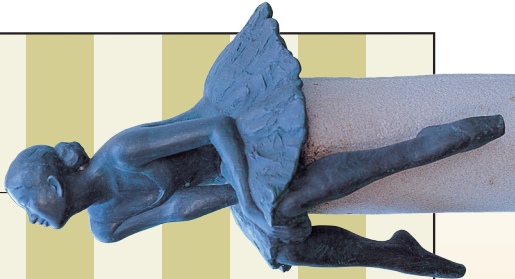
推廣教育中心為校外人士到本校短期進修課程之業務單位，整合本校各系所資源、師資與設備，規劃適合各界人士進修之多元培訓課程，強化學校與社會的連結與合作關係。本中心之業務範圍設有一般短期進修課程，社會大眾可以透過電話或本中心網站報名繳費參加各類專業餐旅課程，廣受歡迎的課程有中餐、西餐、烘焙、調飲、異國料理、創業課程等。

除此外，亦承辦台灣海內外企業、政府機關與團體委託辦理各類餐旅訓練交流課程，並與不同產業合作提供教育訓練，以客製化方式提供訓練服務，頗獲佳評，為產業界成長之關鍵夥伴。

The Industry-Academia Cooperation Center of National Kaohsiung University of Hospitality and Tourism integrates pivotal skills and abilities of hospitality and tourism.

Two sub-centers had been set up to consolidate the operation of the main center, including the Hospitality Innovation Incubator Center and Benchmarking Training Unit of the Hospitality and Tourism Industry. The front focuses on integrating the resources of government-industry-university to cultivate and coach some new ventures. In addition, the latter works to integrate and arrange the resources of departments, professors, and equipment of the school to set up some courses for enhancing the cooperation and relationship between the school and society. Additionally, the main center also undertakes the training and communicating courses of the Taiwan government and the firms overseas. Finally, the main center creates a bridge to link cross-industries and then serves some customize training sessions for providing us with growth and development.

系所別 Department or Graduate school	日間部 Day School				進修推廣學院 Night School			
	研究所博士班 Ph.D. program	研究所碩士班 Master program	四技部 Four-Year Program for Bachelor Degree	二技部 Two-Year Program for Bachelor Degree	五專部 Five-Year Program for Associate Degree	四技部 Four-Year Program for Bachelor Degree	二技部 Two-Year Program for Bachelor Degree	碩士在職專班 Master program
餐旅管理研究所 Graduate Institute of Hospitality Management		◎						◎
觀光研究所 Graduate Institute of Tourism Management	◎	◎						◎
飲食文化暨餐飲創新研究所 Graduate Institute of Food Culture and Innovation		◎						
國際觀光餐旅全英文碩士學位學程 The International Master's Program of Tourism and Hospitality		◎						
旅館管理系 Department of Hotel Management			◎			◎	◎	
餐飲管理系 Department of Food and Beverage Management			◎	◎		◎	◎	
餐旅暨會展行銷管理系 Dept. of Hospitality and M.I.C.E Marketing Management			◎			◎		
旅運管理系 Department of Travel Management			◎			◎	◎	
航空暨運輸服務管理系 Department of Airline and Transport Service Management			◎			◎	◎	
休閒暨遊憩管理系 Department of Leisure and Recreation Management			◎					
西餐廚藝系 Department of Western Culinary Arts			◎					
烘焙管理系 Department of Baking Technology and Management			◎					
中餐廚藝系 Department of Chinese Culinary Arts			◎					
應用英語系 Department of Applied English			◎					
應用日語系 Department of Applied Japanese			◎					
國際觀光學士學位學程 International Bachelor Program in Tourism Management			◎					
國際廚藝學士學位學程 International Bachelor's Program of Culinary Arts			◎					
餐飲廚藝科（辦理五專菁英班） Department of Culinary Arts					◎			



註：本表僅供參考，最新招生資訊，請至<http://exam.nkuht.edu.tw> 查詢。

交通資訊

Traffic Information



如何到達國立高雄餐旅大學？

◎搭火車：從高雄火車站轉搭69號公車，由火車站出發約50分，可達本校大門邊博學路口，約30分一班車次。

◎搭飛機：從高雄小港機場搭計程車，車程約8分鐘抵達本校。

◎搭捷運：至終點小港站下，至4號出口(二苓國小)，搭乘接駁車R1(紅1)路，至高雄餐旅大學正門口下。

◎自行開車

• 路線A：從高速公路

高速公路→88快速道路→由小港出口→鳳頂路→過碑路→高鳳路→營口路→至博學路口→(左轉)松和路→本校(下88快速道路至本校約10分鐘)

• 路線B：從火車站

由火車站中山路→宏平路→高松路→營口路→至博學路口→(左轉)松和路→本校(至本校約50分鐘)

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