

國立高雄餐旅大學 餐飲管理系 日間部四年制技術系課程標準表
National Kaohsiung University of Hospitality and Tourism Department Of Food And Beverage Management
The Curriculum of Four-Year Technical (Daytime Division Students)
114學年度第1學期實施
For 2025 1st Academic Year

113學年度第2學期第2次系課程委員會議(114. 4. 8)修訂通過
113學年度第2學期院課程委員會議(114. 4. 24)修訂通過
113學年度第2學期校課程委員會會議(114. 5. 14)修訂通過
113學年度第2學期教務會議(114. 5. 28)修訂通過

| 第一學年 | | | | | 第二學年 | | | | | 第三學年 | | | | | 第四學年 | | | | | 總計 | | | | | | | | |
|------|--|------|------|------|------|--|------|-----|------|------|----|------|----|------|-------------------------------------|-------------------------------|------|----|------|----|----|--|--|--|--|--|--|--|
| 類別 | 科目 | 第一學期 | | 第二學期 | | 科目 | 第一學期 | | 第二學期 | | 科目 | 第一學期 | | 第二學期 | | 科目 | 第一學期 | | 第二學期 | | | | | | | | | |
| | | 學分 | 時數 | 學分 | 時數 | | 學分 | 時數 | 學分 | 時數 | | 學分 | 時數 | 學分 | 時數 | | 學分 | 時數 | 學分 | | 時數 | | | | | | | |
| 校訂必修 | 語文-英文（讀/寫）（一）（二） English (Reading & Writing (1)(2) | 2 | 2 | 2 | 2 | 語文-職場英文 Workplace English | 2 | 2 | | | | | | | | 通識領域 Social Science Course | 2 | 2 | 2 | 2 | | | | | | | | |
| | 語文-英文（聽/說）（一）（二） English (Listening & Speaking)(1)(2) | 2 | 2 | 2 | 2 | 語文-第二外語 Second Foreign Language | 2* | 2 | | | | | | | | | | | | | | | | | | | | |
| | 人文-中國語文能力訓練 Chinese Speech & Writing | 2 | 2 | 2 | 2 | 人文-歷史與文化* History and Culture | 2* | 2 | | | | | | | | | | | | | | | | | | | | |
| | 人文-中國文學欣賞 Chinese Literature Appreciation | | | | | 藝術-美學導論* Appreciation of Aesthetics | 2* | 2 | | | | | | | | | | | | | | | | | | | | |
| | 人文-餐旅文學 Culinary and Travel Literature | | | | | 藝術-世界音樂* The Music of World | | | 2* | 2 | | | | | | | | | | | | | | | | | | |
| | 人文-生命閱讀與書寫 Life Education in Reading and Writing | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 人文-網路文學與創意書寫 Cyber Literature and Creative writing | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 體育分項 Physical Education | 0 | 2 | 0 | 2 | | | | | | | | | | | | | | | | | | | | | | | |
| | 社會-經濟與生活 Economics and Life | 2 | 2 | 2 | 2 | | | | | | | | | | | | | | | | | | | | | | | |
| | 社會-社會科學概論 Introduction to Social Sciences | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 社會-法學緒論 Introduction to Law | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 社會-心理學 Psychology | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 社會-媒體識讀 News Interpretation and Analysis | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 社會-法學與生活 Law and life | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 自然-邏輯思維與資料管理 Logic Thinking and Data Management | | | | | 1 | 2 | | | | | | | | | | | | | | | | | | | | | |
| | 自然-影像處理與AI應用 Multimedia Design and AI Applications | | | | | | | 1 | 2 | | | | | | | | | | | | | | | | | | | |
| | 自然-統計思維與生活* Statistical Thinking and Daily Life | 2* | 2 | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 全民國防教育軍事訓練（一）（二） A11-out Defense Education Military Training (1)(2) | 0 | 2 | 0 | 2 | | | | | | | | | | | | | | | | | | | | | | | |
| | 體育（一）（二） Physical Education(1)(2) | 0 | 2 | 0 | 2 | | | | | | | | | | | | | | | | | | | | | | | |
| | 永續環境與勞作教育(一)(二) Sustainable Environment and Labor Education I II | 1 | 1 | 1 | 1 | | | | | | | | | | | | | | | | | | | | | | | |
| 小計 | (12) | (17) | (10) | (15) | 小計 | (8) | (10) | (2) | (4) | 小計 | | | | | 小計 | 2 | 2 | 2 | 2 | | | | | | | | | |
| 院訂必修 | 餐旅管理 Introduction of Hospitality Management | 3 | 3 | | | 管理學 Management | 3 | 3 | | | | | | | 服務管理 Service Industry Management | 3 | 3 | | | | | | | | | | | |
| | | | | | | 服務設計與創新 Service Design and Innovation | | | 3 | 3 | | | | | | | | | | | | | | | | | | |
| | 小計 | 3 | 3 | | | 小計 | 3 | 3 | 3 | 3 | 小計 | | | | 小計 | 3 | 3 | | | | | | | | | | | |

| 類別 | 第一學年 | | | | | 第二學年 | | | | | 第三學年 | | | | | 第四學年 | | | | | 總計 |
|--------|--|------|----|------|----|---|------|----|------|----|---------------------------------|------|----|------|---|-------------------------------------|------|-----|------|------------------|----------|
| | 科目 | 第一學期 | | 第二學期 | | 科目 | 第一學期 | | 第二學期 | | 科目 | 第一學期 | | 第二學期 | | 科目 | 第一學期 | | 第二學期 | | |
| | | 學分 | 時數 | 學分 | 時數 | | 學分 | 時數 | 學分 | 時數 | | 學分 | 時數 | 學分 | 時數 | | 學分 | 時數 | 學分 | 時數 | |
| 系訂必修 | 食材認識 Knowledge of Introduction to Food Ingredients | 2 | 2 | | | 餐飲科技管理與應用 Restaurant Technology Management and Application | 3 | 3 | | | 校外實習(一)(二) Internship (1)(2) | 10 | | 10 | | 宴會實務 Banquet Operations Practice | 2 | 2 | | | 59 學分 |
| | 酒類知識導論 Introduction to Win and Spirits Knowledge | 2 | 3 | | | 成本控制與分析 Cost Control and Analysis | 2 | 2 | | | | | | | 人力資源管理 Human Resources Management | 3 | 3 | | | | |
| | 西式烹調 Western Cuisine | 2 | 4 | | | 葡萄酒知識與品評 Wine Knowledge and Tasting | 2 | 3 | | | | | | | 營收管理 Revenue Management | | | 3 | 3 | | |
| | 餐飲英語 Food & Beverage English | 2 | 2 | | | 餐旅專題講座 Visiting Speeches on Hospitality Topics | 1 | 2 | | | | | | | 餐飲管理個案研究 Food and Beverage Management Case Study | | | 2 | 2 | | |
| | 餐飲服務 Food & Beverage Service Operation | | | 2 | 4 | 服務實習(一) Service training (1) | | | 0.5 | 1 | | | | | 服務實習(二) Service training (2) | | | 0.5 | 1 | | |
| | 咖啡沖煮實務 Coffee Brewing Practice | | | 2 | 3 | 餐廳營運實務 Restaurant Operations Practice | | | 3 | 6 | | | | | | | | | | | |
| | 行銷管理 Marketing Management | | | 3 | 3 | 雞尾酒調製 Cocktail Making | | | 2 | 3 | | | | | | | | | | | |
| | 小計 | 8 | 11 | 7 | 10 | 小計 | 8 | 10 | 5.5 | 10 | 小計 | 10 | | 10 | | 小計 | 5 | 5 | 5.5 | 6 | |
| 選院修訂 | 雲端商業軟體應用 Cloud Business Software Application (2學分/2時數) 數位多媒體設計實務 Applications of Digital Media Content Design (2學分/2時數) 餐旅自媒體行銷 Hospitality Self-Media Marketing (2學分/2時數) | | | | | | | | | | | | | | | | | | | | |
| 共同選修 | 食品衛生與安全 Food Sanitation and Safety | 2 | 2 | | | 顧客關係管理 Customer Relationship Management | 2 | 2 | | | | | | | 餐旅業督導 Supervision in the Hospitality Industry | 2 | 2 | | | 最少應修 21 學分 | |
| | 餐旅法規 Hospitality and Tourism Law | 2 | 2 | | | 綠色餐飲 Green Food | 2 | 2 | | | | | | | 企業永續發展 Sustainable development for enterprises (SDGs) | 2 | 2 | | | | |
| | 餐飲管理 Food & Beverage Management | | | 2 | 2 | 餐飲法語 French for Food and Beverage | | | 2 | 2 | | | | | 餐旅職涯規劃 Hospitality career planning | 2 | 2 | | | | |
| | 談判與溝通技巧 Negotiation and Communication Skill | | | 2 | 2 | 餐飲日語 Japanese for Food and Beverage | | | 2 | 2 | | | | | 產業實務(幹部實習計畫) Industry Practice (Management Internship Program) | | | 2 | 2 | | |
| | 世界飲食文化 Food & Beverage Cultures of The World | | | 2 | 2 | 餐飲會計 Food and Beverage Accounting | | | 2 | 2 | | | | | 財務管理 Financial Management | | | 2 | 2 | | |
| | | | | | | | | | | | | | | | 餐廳籌備與規劃 Restaurant Preparation and Planning | | | 2 | 2 | | |
| 營運實務模組 | | | | | | | | | | | | | | | 校外參訪研習 Field Study | | | 1 | 1 | | |
| | 中式烹調 Chinese Cuisine | 2 | 4 | | | 異國料理 World Cuisine | 2 | 4 | | | | | | | 西式點心 Western - Style Pastry | 2 | 4 | | | | |
| | 菜單規劃 Menu planning | | | 2 | 2 | 桌邊服務 Tablesides Service | | | 2 | 2 | | | | | 創意廚藝 Creative Culinary Arts | | | 2 | 4 | | |
| 飲調實務模組 | 當代廚藝 Contemporary Culinary Arts | | | 2 | 4 | 婚宴規劃 Wedding Banquet Planning | | | 2 | 2 | | | | | | | | | | | |
| | 台灣地酒飲品文化產業 Taiwan Jisake and Drinks Cultural Business | | | 2 | 2 | 咖啡烘焙與品評 Coffee Roasting & Sensory Evaluation | 2 | 3 | | | | | | | 世界烈酒知識與品評 Knowledge and Tasting of World Spirits | 2 | 2 | | | | |
| | | | | | | 茶葉感官品評 Tea Sensory Evaluation | 2 | 2 | | | | | | | 日本酒知識與品評 Knowledge and Tasting of Japanese Sake | 2 | 3 | | | | |
| | | | | | | 侍酒師理論與實務 Sommelier Theory and Practice | | | 2 | 3 | | | | | 亞洲與台灣咖啡 Asian & Taiwanese Coffee | | | 2 | 3 | | |
| | | | | | | | | | | | | | | | 酒類釀造技術 Winemaking | | | 3 | 3 | | |
| | | | | | | | | | | | | | | | | | | | | 128 | |

- 備註：
- 畢業學分數為128學分，含校訂必修36學分、院訂必修12學分、系訂必修59學分，選修至少達21學分，跨系選修至多承認12學分(其中含跨校6學分、跨領域微學分課程及各類學程課程，院訂選修承認為本系選修)。
 - 校外實習成績需提據廠商實習證明並檢附該實習成果，作為成績評定標準。
 - 每學期修習學分數：依照日間部學生選課辦法規定辦理。
 - 畢業前須符合本系訂定之畢業條件標準。
 - *代表通識課程排課將考量班級數調整開課學期；（）代表至少學分數或時數。
 - 體育為分項選課。
 - 通識領域係指由通識教育中心所開設之選修課程。
 - 境外生校訂必修課程除軍訓與體育外，參照「華語課程實施要點」辦理。

- Notes:
- The total number of credits required for graduation is 128, including 36 credits of university-required courses, 12 credits of college-required courses, and 59 credits of department-required courses. Students must complete at least 21 elective credits, with a maximum of 12 credits from cross-department electives (Including 6 Inter-school credits and Credit Programs, College electives can be counted as department electives).
 - Off-campus internship grades must be based on internship certificates issued by the host company and the submission of related internship outcomes, which will serve as the basis for grade evaluation.
 - The number of credits taken each semester should comply with the regulations outlined in the course selection guidelines for daytime division students.
 - Graduation requirements must meet the standards established by the department.
 - *Indicates that the scheduling of general education courses will be adjusted based on the number of classes; () indicates the minimum number of credits or hours.
 - Physical education courses are single subject electives.
 - General education courses refer to elective courses offered by the General Education Center.
 - For international students, university-required courses, except for Military Training and Physical Education, should be conducted in accordance with the "Implementation Guidelines for Chinese Language Courses."