

國立高雄餐旅大學 中餐廚藝系 四年制技術系課程標準表
National Kaohsiung University of Hospitality and Tourism
The Four-year Technical Department Curriculum of Chinese Culinary Arts

113 學年度第 1 學期實施 For 2024 Academic Year

106 學年度第 1 學期校課程委員會議(106.11.16)決議通過
106 學年度第 1 學期教務會議(106.11.30)決議通
110 學年度第 1 學期校課程委員會(110.12.02)決議通
112 年 5 月 18 日 111 學年第 2 學期校課程會議 通過
112 年 5 月 31 日 111 學年第 2 學期教務會議 通過
112 學年度第 2 學期校課程委員會(113.05.15)通過
113 學年度第 1 學期校課程委員會(114.01.21)通過
113 學年度第 2 學期校課程委員會(114.05.14)通過

修 School Core Course	永續食農教育與實務 Sustainable food and agriculture education and practice	4	4												學分 6 Credit					
	小計 Subtotal	(2)	(2)	(4)	(4)	小計 Subtotal				小計 Subtotal				小計 Subtotal						
院訂 選修 School Elective Course	無國界蔬食餐廳開店實習 4 學分/8 小時 New Vegetarian Ingredients Knowledge and Purchasing Practice (2 Credit/4 Hour)	Internship for Starting a Fusion Vegetarian Restaurant Business (4 Credit/8 Hour)													無 國 界 蔬 食 餐 廳					
	素食尚烹調與盤飾實務 2 學分/4 小時 Vegetarian Culinary and Food Plating Practice (2 Credit/4 Hour)																			
	植感甜點烘焙實務 2 學分/4 小時 Plant-Based Dessert Baking Practice (2 Credit/4 Hour)																			
	全植健康飲調實務 2 學分/4 小時 Whole Plant Healthy Beverage Practice (2 Credit/4 Hour)																			
	素食尚療癒餐飲設計實務 2 學分/4 小時 Vegetarian Healing Cuisine Design Practice (2 Credit/4 Hour)																			
	彈性素食食物設計實務 2 學分/4 小時 Flexible Vegetarian Food Design Practice (2 Credit/4 Hour)																			
系 訂 必 修 Department Core Course	食物認識與採購 Food awareness and procurement	2	2			餐飲服務 Food and Beverage Service	2	4		校外實習(一)(二) Off-Campus Internship (I)/(II)	10		10		廚房管理與設備規劃 Kitchen management and equipment planning	2	2		64 學分 64 Credit	
	中餐烹調 Chinese Cookery	4	8			菜單規劃與設計 Menu Planning and Departement	2	2							專題討論 Research in Practical Projects	2	4			
	飲食文化 Food Culture	2	2			進階中式點心 Advanced Chinese Pastry	2	4							校內實習(二) On-campus Internship II	1	2			
	食物學 Food Science		2	2		中式套餐製作 Chinese Set Menu	2	4							餐旅專題講座(二) Lectures on Hospitality and Tourism II		1	2		
	中式點心 Chinese Pastry		2	4		餐旅專題講座 (一) Lectures on Hospitality and Tourism I	1	2							宴會實務 Practical Banquet Planning		2	4		
	進階中餐烹調 Advanced Chinese Cookery		4	8		廚藝英文 Culinary in English		2	2						餐旅行銷學 Hospitality Marketing		2	2		
						餐飲成本控制 Food and Beverage Cost Control		2	2											
						台菜烹調與小吃 Taiwanese Cookery and Local Delights		2	4											
						校內實習(一) On-campus Internship I		1	2											
						營養學 Nutrition		2	2											
系 訂 必 修 Department Core Course	小計 Subtotal	(8)	(12)	(8)	(14)	小計 Subtotal	(9)	(16)	(9)	(12)	小計 Subtotal	(10)	(10)		小計 Subtotal	(5)	(8)	(5)	(8)	
	肉品科學 Butchery Science	2	4			調飲實務 Blending practices	2	2							創意廚藝 Creative cookery	3	3			最少應修 26 most few should repair 26 Credit
	蔬果雕刻與盤飾 Food carvings and plat		2	4		燒臘滷燻焗 Roasted wax and marinated baking	2	4							亞洲菜製作 Asian cuisine preparation	2	4			
	臺灣傳統糕餅文化 Taiwan's traditional pastry culture		2	2		素食烹調 Vegetarian cookery	2	4							進階日本料理 Advanced Japanese Cookery	3	4			
						日本料理 Japanese Cookery	2	4							產品包裝與運用 Product packaging and	2	2			
						健康烹調 Nutritional Food Cookery		2	4						調理科學 The Science of Conditioning	2	2			
						團體膳食規劃 Group meal planning		2	4						感官品評 Sensory tasting	2	2			
						西式糕點製作 Western-style confectionery		2	4						冰雕藝術 Art of ice sculpture		2	4		
						西餐烹調 Western Cookery		2	4						高階中式點心 High-end Chinese pastry		2	4		
															食品安全管制系統 (HACCP)		2	2		
															台灣菜的餐酒搭配 Food and wine pairing of Taiwanese cuisine		3	3		

													餐廳規劃與設計 Restaurant planning and design			2	2	
													藥膳理論 Chinese Medicinal diet theory			2	2	
													餐飲業連鎖經營 Chain operation in the catering			2	2	
													和菓子製作 Japanese confectionery production			3	4	
小計 Subtotal	(2)	(4)	(4)	(6)	小計 Subtotal	(8)	(14)	(8)	(16)	小計 Subtotal			小計 Subtotal	(14)	(17)	(18)	(23)	132

備註 : Remarks:

1. 畢業學分數為 132 學分(含校訂必修 36 學分、院共構必修 6 學分、系訂必修 64 學分，選修至少達 26 學分)。
1. The graduation credits are 132 credits (including 36 credits of compulsory courses, 6 credits of co-construction of colleges, 64 credits of departmental requirements, and at least 26 credits of electives).
- 2、校外實習成績需根據實習單位證明並檢附該實習成果，作為成績評定標準。
2. The off-campus internship results should be certified by the internship unit and the internship results should be attached as the performance evaluation criteria.
- 3、每學期修習學分數：不得多於 28 學分、不得少於 10 學分，校外實習學期為 10 學分。
3. The number of credits taken per semester: no more than 28 credits and not less than 10 credits, and 10 credits for off-campus internship semester.
- 4、* 代表通識課程中藝術組排課將考量班級數調整；() 代表至少學分數或時數。
4. * represents the adjustment of the number of classes in the art group in the general education course, and () represents the minimum number of credits or hours.
- 5、跨系/校選修課程最多承認 6 學分。
5. A maximum of 6 credits will be recognized for cross-departmental/school elective courses.