

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)決議通過

110 學年度第 1 學期校課程委員會(110.12.02)決議通過

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**

113 學年度第 2 學期校課程委員會(114.05.14)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														
	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 Internship for Starting a Fusion Vegetarian Restaurant Business (4 Credit/8 Hour)																		
	新素食食材認識與採購實務 2 學分/4 小時 New Vegetarian Ingredients Knowledge and Purchasing Practice (2 Credit/4 Hour)																		
	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	
	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 I I	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										
		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)
系訂 必修 Department Core Course	肉品科學 Butchery Science	2	4			調飲實務 Blending practices	2	2								創意廚藝 Creative cookery	3	3	
	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、校外實習成績需提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.