



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 Internship for Starting a Fusion Vegetarian Restaurant Business (4 Credit/8 Hour) 新素味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 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										
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)	
系訂選修 Department Elective 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 application	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					食品發酵學實務 Food Fermentation Science	2	2			
						西餐烹調 Western Cookery			2	4					冰雕藝術 Art of ice sculpture			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		

無國界蔬食餐廳

64 學分  
64 Credit

最少應修  
26 學分  
most few should repair 26 Credit





