

The Curriculum of Baking Technology and Management(For 2021 Academic Year)

110 年 5 月 27 日 109 學年第 2 學期教務會議 通過

[illegible]

必修 School Core Course	食品衛生與安全 Food Hygiene and Sanitation	2	2																	6 Credits	
	飲食文化 Culinary Culture	2	2																		
	小計 Subtotal	6	6			小計 Subtotal					小計 Subtotal					小計 Subtotal					
系訂必修	烘焙原物料 Baking Ingredients	2	2			流行性西點製作 New and Fashion Pastry Making	4	5			校外實習(一)(二) Off-Campus Intership(I)(II)	10		10		烘焙產品創新與研發 Research Development of Baking Products	2	2			70 學分 70 Credits
	設計概論 Introduction to Design	2	2			餐飲服務 Food and Beverage Service	2	2							廚藝英文 English for Culinary Purposes	2	2				
	基礎巧克力製作 Basic Chocolate Making			3	4	行銷學 Marketing	2	2							餐旅專題講座 (二) Saminars on Hospitality Industry II	1	2				
	流行性麵包製作 New and Fashion Bread Making			4	5	採購與成本控制 Purchasing and Cost Control	2	2							生產管理 Production Management	2	2				
	色彩計劃與應用 Color Planning and Application			2	2	烘焙製作原理 Principles of bakery products making			2	2					專題製作與討論(一)(二) Case Study I II	2	2	2	4		
						麵包與西點蛋糕品質控制實習 Bread, Cake, and Pastry Production Laboratory			4	6					校外參訪研習 Field Study			1	1		
						餐旅專題講座 (一) Saminars on Hospitality Industry(1)			1	2					營養學 Nutrition			2	2		
						店面經營管理 Bakery Management			2	2					作品集企劃與設計 Portfolio Planning and Design			3	3		
						校內實習 (一) Internship off the Campus I			1	1											
		小計 Subtotal	4	4	9	11	小計 Subtotal	10	11	10	13	小計 Subtotal	10		10		小計 Subtotal	9	10	8	10
系訂選修	烘焙地方伴手禮製作 Local Baking Souvenir Making	3	4			拉糖藝術(B) Basic Sugar Pulling and Blowing(B)	3	4							校內實習 (二) Off-Campus Practical(二)*	1	1			最少應修20學分 ≥20 Credits	
	中式點心製作 Traditional Desserts Making Laboratory	3	4			蛋糕裝飾 Professional Cake Decoration	3	4							門市營運暨連鎖經營管理 Store Operations and Chain Management	2	2				
	烘焙競賽實務 Baking competition practice training	3	4			基礎西點製作 Basic Pastry Making	4	6							進階巧克力製作 Advance chocolate making	3	4				
	拉糖藝術(A) Basic Sugar Pulling and Blowing(A)			3	4	歐式點心製作 European Confectionery Making			4	5					食品安全管制系統 Hazard Analysis Critical Control Points	2	2				

	基礎麵包製作 Basic Bread Making			4	6	產品包裝造型與設計 Product Package-Form and Design			2	2					盤飾點心暨節慶蛋糕 Traditional Pastry & Plate Dessert	4	5			
						中日傳統糕點製作 Chinese and Japanese Traditional Pastries			3	4					葡萄酒認識 Introduction to Wine	2	2			
						歐式麵包製作 European-Style Bread Making			5	6					網路行銷 Internet Marketing			2	2	
															調飲實務 Beverage-Practical Use			2	2	
															官能品評 Sensory Evaluation			2	2	
															經典法式甜點製作 Classic French Dessert Making			4	5	
															複合式餐廳餐點製作 Fusion Restaurant Cookery			3	4	
																				132

備註：1、畢業學分數為 132 學分(含校訂必修 36 學分、院訂必修 6 學分，系訂必修 70 學分，選修至少達 20 學分)。 2、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。 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。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。5. 跨系選修學分不得超過 6 學分。

Notes: 1. The graduation credit count is 132 credits (including 36 credits of revised compulsory courses, 6 credits of college-required compulsory courses, 70 credits of department-required compulsory courses, and at least 20 credits of elective courses). 2. Off-campus internship results must be accompanied by a manufacturer's internship certificate and accompanying internship results as part of the grade assessment. 3. Credits per semester: No more than 28 credits and no less than 10 credits. Off-campus internship semesters are 10 credits. 4. * indicates that the art section of the general education curriculum will be adjusted based on class size; () indicates the minimum number of credits or hours. 5. Interdepartmental elective credits may not exceed 6 credits.