# 國立高雄餐旅大學　五年制　餐飲廚藝科　日間部 課程規劃表　National Kaohsiung University of Hospitality and Tourism-The Curriculum of Department of Culinary Arts

114學年度入學適用版本(正面)　　114學年度入學適用版本(背面)

115年5月13日114-2學期校課程委員會議修正通過
115年4月29日114-2學期第2次院課程委員會議修正通過
115年03月18日114-2學期科學生公聽會投票修正通過
115年04月28日114-2學期第2次科課程委員會議修正通過

| | | 科目 Subject | 第一學年 First School Year 上學期 First 學分/時數 Credit/Hour | | 第一學年 First School Year 下學期 Second 學分/時數 Credit/Hour | | 第二學年 Second School Year 上學期 First 學分/時數 Credit/Hour | | 第二學年 Second School Year 下學期 Second 學分/時數 Credit/Hour | | 第三學年 Third School Year 上學期 First 學分/時數 Credit/Hour | | 第三學年 Third School Year 下學期 Second 學分/時數 Credit/Hour | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 部定必修MOE required subject | 一般科目General course | 國文(一)(二)(三)(四)(五)(六) Chinese(I)(II)(III)(IV)(V)(VI) | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 |
| | | 英文(一)(二)(三)(四)(五)(六) English(I)(II)(III)(IV)(V)(VI) | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 |
| | | 體育(一)(二)(三)(四)(五)(六) Physical Education(I)(II)(III)(IV)(V)(VI) | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 |
| | | 數學(一)(二) Mathematics(I)(II) | 2 | 2 | 2 | 2 | | | | | | | | |
| | | 全民國防教育(一)(二) All-Out Defense Education(I)(II) | 2 | 2 | 2 | 2 | | | | | | | | |
| | | 本土語言(閩南語)(一)(二) Native | 1 | 1 | 1 | 1 | | | | | | | | |
| | | 歷史 History | 2 | 2 | | | | | | | | | | |
| | | 生物 Biology | 2 | 2 | | | | | | | | | | |
| | | 音樂 Music | | | 2 | 2 | | | | | | | | |
| | | 藝術與生活 Applied Arts | 2 | 2 | | | | | | | | | | |
| | | 公民與社會 Civic Education | | | | | | | 2 | 2 | | | | |
| | | 化學 Chemistry | | | 2 | 2 | | | | | | | | |
| | | 地理 Geography | | | 2 | 2 | | | | | | | | |
| | | 生涯規劃 Career Planning | | | | | | | | | 2 | 2 | | |
| | | 健康與護理 Health and Nursing | 2 | 2 | | | | | | | | | | |
| | | 資訊科技 Information technology | | | | | 2 | 2 | | | | | | |
| | | 小 計 Subtotal | 19 | 19 | 17 | 17 | 8 | 8 | 8 | 8 | 8 | 8 | 6 | 6 |
| | 專業科目 Professional course | 觀光餐旅導論(一)(二) Introduction to Tourism & Hospitality Industry(I)(II) | 2 | 2 | 2 | 2 | | | | | | | | |
| | | 餐飲服務技術(一)(二) Food and Beverage Service Skills(I)(II) | | | | | | | 2 | 2 | 4 | 4 | | |
| | | 飲料實務(一)(二) Beverage Practice(I)(II) | | | | | | | | | 4 | 4 | 4 | 4 |
| | | 觀光餐旅英語會話(一)(二) Tourism & Hospitality English Conversation(I)(II) | | | | | | | | | 2 | 2 | 2 | 2 |
| | | 廚藝英文與應用(一)(二) Culinary English and Practice(I)(II) | | | | | 2 | 2 | 2 | 2 | | | | |
| | | 宴會實務 Banquet Planning and Practice | | | | | | | | | | | 4 | 4 |
| | | 小 計 Subtotal | 2 | 2 | 2 | 2 | 2 | 2 | 4 | 4 | 10 | 10 | 10 | 10 |
| 校訂必/選修科目 College required course | 校訂必修科目 General course | 食品衛生安全 Food Hygiene and Safety | | | 2 | 2 | | | | | | | | |
| | | 廚藝概論 Introduction to Culinary ares | 2 | 2 | | | | | | | | | | |
| | | 中餐烹調(一)(二) Chinese Cuisine and Practice(I)(II) | 4 | 8 | 4 | 4 | | | | | | | | |
| | | 中式米食加工 Chinese Style Rice Processing | | | 3 | 4 | | | | | | | | |
| | | 麵包製作 Bread Making | | | 3 | 4 | | | | | | | | |
| | | 蔬果切雕與刀工實務 Food Carving and Knife Skills and Practice | 2 | 2 | | | | | | | | | | |
| | | 永續環境與勞作教育(一)(二) Sustainable Environment and Labor Education(I)(II) | 1 | 1 | 1 | 1 | | | | | | | | |
| | | 西餐烹調(一)(二) Western Cuisine and Practice(I)(II) | | | | | 4 | 4 | 4 | 8 | | | | |
| | | 食材學 Food Iingredients Study | | | | | 3 | 3 | | | | | | |
| | | 中式點心製作 Traditional Chinese Pastries Production | | | | | | | 3 | 4 | | | | |
| | | 菜單設計與製作 Menu planning and Production | | | | | | | 2 | 2 | | | | |
| | | 西式點心製作 Weatern Pastry Making | | | | | | | | | 3 | 4 | | |
| | | 第二外語(法文)(一)(二) Second Foreign Langnage (French)(I)(II) | | | | | | | | | 2 | 2 | 2 | 2 |
| | | 校內實習(一)(二) On-campus Internship | | | | | | | | | 1 | 1 | 1 | 1 |
| | | 營養學 Nutrition | | | | | | | | | | | 2 | 2 |
| | | 飲食文化 Food Culture | | | | | 2 | 2 | | | | | | |
| | | 餐旅採購與成本分析 Hospitality Procurement and Cost Analysis | | | | | | | 2 | 2 | | | | |
| | | 小 計 Subtotal | 9 | 13 | 13 | 15 | 9 | 9 | 11 | 16 | 6 | 7 | 5 | 5 |
| | 校訂選修科目 College elective course | 進階中式米食加工 Advanced Chinese Style Rice Processing | | | | | 3 | 4 | | | | | | |
| | | 進階中餐烹調 Advanced Chinese Cuisine and Practice | | | | | 3 | 4 | | | | | | |
| | | 進階麵包製作 Aduanced Bread Making | | | | | 3 | 4 | | | | | | |
| | | 巧克力製作 Chocolate Making | | | | | | | | | 2 | 4 | | |
| | | 日本料理 Japanese Cooking | | | | | | | 2 | 4 | | | | |
| | | 進階西餐烹調 Advanced Western Cuisine and Practice | | | | | | | | | 2 | 4 | | |
| | | 蛋糕製作與裝飾 Cake Baking and Decorating | | | | | | | | | | | 3 | 4 |
| | | 創意料理設計與製作 Creative Cuisine Design and Practice | | | | | | | | | | | 3 | 4 |
| | | 蔬食烹調 Vegetarian Cuisines | | | | | | | 2 | 2 | | | | |
| | | 創意思考與應用 Creative Thinking and Application | | | | | | | | | | | 2 | 2 |
| | | 台灣料理 Taiwanese Cuisine and Practice | | | | | | | 3 | 4 | | | | |
| | | 地方美食與製作 Local cuisine and Practice | | | | | | | | | | | 2 | 2 |
| | | 小 計 Subtotal | 0 | 0 | 0 | 0 | 9 | 12 | 7 | 10 | 4 | 8 | 10 | 12 |
| | | 建議至少選修學分 | 0 | 0 | 0 | 0 | 6 | 8 | 4 | 6 | 4 | 6 | 6 | 8 |
| | | 總 計 total | 30 | 34 | 32 | 34 | 28 | 31 | 30 | 38 | 28 | 33 | 31 | 33 |
| | | 必修總時數 | 30 | **34** | 32 | **34** | 19 | **19** | 23 | **28** | 24 | **25** | 21 | **21** |

| | | 科目 Subject | 第四學年 Fourth School Year 上學期 First Semester 學分/時數 Credit/Hour | | 第四學年 Fourth School Year 下學期 Second Semester 學分/時數 Credit/Hour | | 第五學年 Fifth School Year 上學期 First Semester 學分/時數 Credit/Hour | | 第五學年 Fifth School Year 下學期 Second Semester 學分/時數 Credit/Hour | |
|---|---|---|---|---|---|---|---|---|---|---|
| 部定必修MOE required subject | 一般科目General course | 運動與休閒管理(一)(二) Sports and Recreation Management(I)(II) | 0 | 2 | 0 | 2 | | | | |
| | | 小 計 Subtotal | 0 | 2 | 0 | 2 | 0 | 0 | 0 | 0 |
| | 專業及實習科目 Professional course and practice | 觀光餐旅英語會話(三)(四) Tourism & Hospitality English Conversation(III)(IV) | 2 | 2 | 2 | 2 | | | | |
| | | 微型創業實務 Micro-entreneurship Practices | 2 | 2 | | | | | | |
| | | 餐旅行銷學 Hospitality Marketing | 2 | 2 | | | | | | |
| | | 餐旅財務管理 Hospitality Financial Management | | | 2 | 2 | | | | |
| | | 小 計 Subtotal | 6 | 6 | 4 | 4 | 0 | 0 | 0 | 0 |
| 校訂必/選修科目 College required course | 校訂必修科目 General course | 校外實習(一)(二) Off-campus Internship(I)(II) | | | | | 10 | 0 | 10 | 0 |
| | | 調理科學理論與實習 Culinary Science and Practice | 3 | 4 | | | | | | |
| | | 餐飲美學與應用 Food and beverage aesthetics and Application | 2 | 2 | | | | | | |
| | | 餐旅專題講座 Special Topic on Hospitality | 2 | 2 | | | | | | |
| | | 專題製作(一)(二) Application of Case Study(I)(II) | 4 | 4 | 4 | 4 | | | | |
| | | 小 計 Subtotal | 11 | 12 | 4 | 4 | 10 | 0 | 10 | 0 |
| | 校訂選修科目 College elective course | 進階飲品調製 Advanced Beverage Making | 3 | 4 | | | | | | |
| | | 第二外語(法文)(三)(四) Second Foreign Langnage (French)(III)(IV) | 2 | 2 | 2 | 2 | | | | |
| | | 第二外語(日文)(一)(二) Second Foreign Langnage(Japanese)(I)(II) | 2 | 2 | 2 | 2 | | | | |
| | | 肉品科學 Meat Science | | | 3 | 3 | | | | |
| | | 宴會茶點設計與製作 Tea Party Planning and Making | | | 2 | 4 | | | | |
| | | 國際烹調 International Cuisine | | | 2 | 4 | | | | |
| | | 餐飲商品開發實務 Food and Beverage Product Development in Practice | | | 3 | 3 | | | | |
| | | 療癒農場栽培與經營實務 Healing Farm Management and Planting Practices | | | 3 | 4 | | | | |
| | | 療癒餐廳設計與經營實務 Healing Restaurants Management and Design practice | | | 3 | 4 | | | | |
| | | 校外參訪研習 Field Study | | | 2 | 2 | | | | |
| | | 餐酒搭配 Food and Wine Pairing | | | 2 | 2 | | | | |
| | | 小 計 Subtotal | 7 | 8 | 24 | 30 | 0 | 0 | 0 | 0 |
| | | 建議至少選修學分 | 2 | 2 | 4 | 4 | 0 | 0 | 0 | 0 |
| | | 總 計 total | 24 | 28 | 32 | 40 | 10 | 0 | 10 | 0 |
| | | 必修總時數 | 17 | **20** | 8 | **10** | 10 | 0 | 10 | 0 |

備註

1.最低畢業學分數為220學分，含部訂必修科目（一般科目66學分、專業及實習科目40學分）及校訂科目（必修88學分及最低選修26學分）。
2.一、二、三、四、五年級每學期修習學分不得超過32學分。
3.巧克力製作課程，限30人修課。

(NOTE)

1.The graduation credit requirement is 220 credits (including 66 credits of required general education, 40 credits of core professional courses, 26 credits of departmental courses electives.
2.The maximum number of credits taken for each semester is 32.
3.The Chocolate Making course is limited to 30 students.