

Hungkuo Delin University of Technology Curriculum Planning of 2025 Four-Year Degree in Department of Hospitality Management

第1學年 The First Academic Year						第2學年 The Second Academic Year						第3學年 The Third Academic Year						第4學年 The Forth Academic Year						總計 Total	
科目 Subject		上學期 Semester 1		下學期 Semester 2		科目 Subject		上學期 Semester 1		下學期 Semester 2		科目 Subject		上學期 Semester 1		下學期 Semester 2		科目 Subject		上學期 Semester 1		下學期 Semester 2		學分 Credit	時數 Hour
		學分 Credit	時數 Hour	學分 Credit	時數 Hour			學分 Credit	時數 Hour	學分 Credit	時數 Hour			學分 Credit	時數 Hour	學分 Credit	時數 Hour			學分 Credit	時數 Hour	學分 Credit	時數 Hour		
通識必修課程 University Cores																									
基礎通識 Basic Required	實用中文(一)(二) Practical Chinese (1)(2)	2	2	2	2	多國語言(一)(二) Multi-Lingual (1)(2)	2	2	2	2					公民教育 Civic Education				0	1	分類通識每類 至少選修2學分 At least two credits for each General Required Group.				
	大一英文(一)(二) Freshman English(1)(2)	2	2	2	2																				
	體育(一)(二) Physical Education(1)(2)	2	2	2	2																				
	創業入門 Introduction to Entrepreneurship	2	2								職涯知能與發展 Career Knowledge and Development			2	2										
運算思維與程式設計 Computational Thinking and Programming			2	2																					
環境關懷與服務體驗(一)(二) Environment Concern and Service Experience(1)(2)	1	1	1	1																					
分類通識 General Required					人文藝術類 Humanities and Arts	2	2	2	2	人文藝術類 Humanities and Arts	2	2	2	2											
					社會科學類 Social Sciences					社會科學類 Social Sciences															
					自然科學類 Natural Sciences					自然科學類 Natural Sciences															
合計		9	9	9	9		4	4	4	4		2	2	4	4		0	0	0	1					
學院共同課程 College Cores																									
必修 Required Courses	餐旅管理 Hospitality Management	2	2			專業職場英文 Professional Workplace English	2	2			實務專題 Practical Project	2	2												
	觀光管理 Tourism Management	2	2			餐旅觀光創新創意 Innovation and Creativity in Hospitality and Tourism			2	2	餐旅觀光創業管理 Hospitality and Tourism Entrepreneurial Management	2	2												
	商業禮儀 Business Etiquette			2	2																				
	合計		4	4	2	2		2	2	2	2		4	4	0	0		0	0	0	0	14	14		
選修 Elective courses	觀光與會展實務 Practical Operation of Tourism and Exhibition Industry			2	2	世界美食美酒 International Food and Wine	2	2			綠色餐飲 Green Food and Beverage	2	2												
	咖啡實務製備 Coffee Preparation and Practice			2	2	餐旅日語 Hospitality Japanese	2	2			數位科技休閒 Leisure in Digital Technology	2	2												
	微電影行銷 Micro Movie Marketing			2	2	健康體適能 Health and Fitness	2	2			觀光英語 Tourism English	2	2												
	餐飲美學 Food Aesthetics			2	2	飲食文化 Food Culture			2	2	美食的祕密 Secrets of Cuisine			2	2										
						餐旅科技 Hospitality Technology			2	2	英美觀光文化 British and American Tourism Culture			2	2										
						日本觀光文化 Japan Tourism and Culture			2	2	餐旅觀光自媒體創作 Self-media Creations of Tourism and Hospitality			2	2										
						廚藝科技創新與運用 Innovations and Applications of Technology in Culinary			2	2															
	合計		0	0	4	4		2	2	2	2		2	2	2	2		0	0	0	0	12	12		
專業課程 Department Cores																									
專業基礎 必修 Basic Required Courses	職場安全與衛生 Workplace Safety and Hygiene	2	2			餐旅人力資源管理 Hospitality Human Resource Management	2	2			餐旅專題 Hospitality Project			2	2										
	◆咖啡館經營實務 The Practice of Café Business			1	1	◆餐廳經營實務(一)(二) The Practice of Restaurant Operation (1)(2)	1	1	1	1	餐旅行銷管理 Hospitality Marketing Management	2	2												
						餐旅財務管理 Hospitality Financial Management			2	2	◆餐廳經營實務(三) The Practice of Restaurant Operation (3)			1	1										
專業核心 必修 Core Required Course	餐飲實務 Catering Practice	3	3			客務管理與實務 The Practice of Front Office Management	2	2							◆校外實習(一) Internship(1)			3	3						
	房務管理與實務 The Practice of Housekeeping and Management	3	3			創意飲料製作 Creative Beverage Production			3	3					◆校外實習(二) Internship(2)			3	3						
	餐飲服務 Food & Beverage Service			3	3										◆校外實習(三) Internship(3)			3	3						
	合計		8	8	4	4		5	5	6	6		2	2	3	3		9	9	0	0	37	37		
專業選修 Elective Courses	西點烘焙 Pastery & Baking			3	3	咖啡後製與烘焙 Coffee Post-Production and Roasting	3	3			創意西餐 Creative Western Cuisine	3	3			◆校外實習(四) Internship(4)			3	3					
	調酒實務 Practice of Bartender			2	2	葡萄酒與酒類品鑑 Wine and Liquor Tasting	2	2			餐旅形象與品牌管理 Hopsitality Image and Brand Management	2	2			◆校外實習(五) Internship(5)			3	3					
	餐旅消費者行為 Hospitality Consumer Behavior			2	2	進階西點烘焙 Advanced Pastery & Baking	3	3			民宿經營與管理 B&B Operation and Management	2	2			◆校外實習(六) Internship(6)			3	3					
	基礎日語 Basic Japanese			2	2	客房創意造型 Hotel Guestroom Styling	2	2			飯店管家管理與實務 The Practice of Hotel Butler and Management	2	2			創意西點烘焙 Creative Pastery & Baking			3	3					
	餐旅英語 English for Hospitality			2	2	程式設計實務 Programming Practice	3	3			餐旅進階日語 Advanced Japanese for Hospitality	2	2			茶飲實務 Tea Practice			2	2					
	服務業管理 Service Industry Management			2	2	餐飲業連鎖經營管理 Restaurant Franchising Management	2	2			餐旅進階英語 Advanced English for Hospitality			2	2	餐酒理論與實務 The Practice of Wine Pairing Theory			2	2					
						葡萄酒進階與侍酒服務 Advanced Wine and Sommelier Service			2	2	分子料理學實作 Molecular gastronomy Production			3	3	咖啡拉花與雕花 Coffee Latte Art			2	2					
						歐式料理 European Cuisine			3	3	吧台空間規劃與經營管理 Planning and Management of Bar			2	2	旅館開發與籌備 Hotel Preparation and Planning			2	2					
						宴會與外埡管理 Banquet and Catering Management			2	2	創意中餐 Creative Chinese Cuisine			3	3	餐旅採購學 Hospitality Purchasing			2	2					
						餐旅資訊系統 Property Management System in Hotel			2	2	餐旅服務品質管理 Hospitality Service Quality Management			2	2	旅館銷售技巧 Selling Skills in Hotel			2	2					
						飯店服務中心實務 The Practice in Hotel Concierge			2	2	餐旅個案討論 Hospitality Case Study			2	2	海外參訪研習 Overseas Recreation Industry Visiting			2	2					
						程式設計創意與應用 Programming Creativity and Application			3	3	餐飲業連鎖經營管理 Restaurant Franchising Management			2	2										
	合計		0	0	4	4		4	4	4	4		6	6	6	6		0	0	9	9	33	33		
總計		21	21	23	23		17	17	18	18		16	16	15	15		9	9	9	10	128	129			

備註 Remark :
1.畢業總學分數至少128學分；通識必修32學分，學院共同必修14學分，學院共同選修12學分，系專業必修37學分，專業選修至少33學分（應含跨系選修8學分）。
為鼓勵學生跨領域學習，申請修習跨領域學程且取得修業證明者，畢業學分得採計跨系選修12學分。
Total credits for graduation: 128 (University Cores: 32, College Cores:14, College Electives: 12, Department Cores: 37, Department Electives: 33 (including interdisciplinary 8 credits)
To encourage interdisciplinary learning, students who apply for and obtain a certificate in an interdisciplinary program can count 12 credits from cross-departmental electives towards their graduation requirements.
2.學生於畢業前必須通過右列畢業門檻，未通過者不具畢業資格；校訂英語能力、資訊能力畢業門檻，及系訂專業畢業門檻。※各項畢業門檻詳細規定請參閱校、系相關辦法或要點。
Students are required to satisfy the following graduation requirements: English Proficiency Test, Computer Skill Test and other graduation thresholds by the department.
※ For detailed regulations regarding graduation requirements, please refer to the regulations of the university and department.
3.分類通識含人文藝術、社會科學及自然科學三大類，每類至少修2學分，三類合計至少應修8學分。（課程依各學期實際開課情形）
For the required general education courses, students must choose at least two credits from Humanity Arts, Social Sciences and Natural Sciences. There should be at least 8 credits in total from three groups. (The availability of courses varies each semester).
4.科目記號：◆表示專業實習科目。
◆ Professional intership course
5.本課程表於 113 年 12 月 16 日校級課程委員會會議審議通過。
This curriculum was approved at the university-level curriculum committee meeting on Dec 16, 2024.

系科： Department	學院： College	通識教育中心： General Education Center	教務處： Academic Affairs Office
餐旅系鍾碧姮主	餐旅學院林金豆院長	通識教育中心主任林珊姣	陳時瑞 教務行政組組長林益彰 教務長林帥月