中信科技大學 四年制 餐飲與健康養生系 進修部 課程規劃表(適用114學年度入學)

CTBC University of science and technology

Curriculum of Food and Health Management Department

for Four-Year Bachelor's Degree Program-Night Division (Effective from Fall 2025)

| | | | | 學年 | | . 學 年 | | 學年 | 第四學年 | | |
|--------------|--------------------|---|------------------------|------------------------|------------------------|------------------------|------------------------|------------------------|------------------------|------------------------|--|
| | | | | ool year | | ool year | | ool year | | ool year | |
| | | 科目名稱 | 上學期 1st semester | 下學期 | 上學期 | 下學期 | 上學期 | 下學期 | 上學期 | 下學期 | |
| | | Subject | | | | 2nd semester | | 2nd semester | | 2nd semester | |
| | | | 學分 時數 Credits Hours | |
| | | 中文閱讀與表達(1)(2) | 2/ 2 | 2/ 2 | | | | | | | |
| | | Chinese Reading and Expression(1)(2) | 21 2 | 21 2 | | | | | | | |
| | | 英文聽力與閱讀(1)(2) | | | 2/ 2 | 2/ 2 | | | | | |
| | 通識 | English Listening and Reading(1)(2) | | | | 2, 2 | | | | | |
| | 基礎 | 服務教育與大學社會責任(1)(2) | | 4/4 | | | | | | | |
| | 必修 Required | Service Education and University Social | 1/ 1 | 1/ 1 | | | | | | | |
| | General | Responsibility (1)(2) 體育(1)(2)(3) | | | | | | | | | |
| | Education | 魔育(1)(2)(3) Physical Education(1)(2)(3) | 2/ 2 | 2/ 2 | 2/ 2 | | | | | | |
| | Courses | 多元語言 | | | | | | | | | |
| | | Multilingual Learning | | | 2/ 2 | | | | | | |
| | | 小 計 Subtotal | 5/ 5 | 5/ 5 | 6/ 6 | 2/ 2 | 0/ 0 | 0/ 0 | 0/ 0 | 0/ 0 | |
| | | 健康與生活領域 | 2/ 2 | 2/ 2 | | | | | | | |
| | | Health and Life category | - | | | | | | | | |
| 校訂 | | 創意思考與訓練領域 | | 2/ 2 | | | | | | | |
| 課程 | | Creative Thinking and Training category | | | | | | | | | |
| Stipulated | 通識 | 跨域探索領域(1) Liberal Arts and Interdisciplinary Learning | | | 2/ 2 | | | | | | |
| Courses | 博雅 | category(1) | | | 2/ 2 | | | | | | |
| | 必修 | 資訊與智慧生活領域 | | | | | | | | | |
| | Required | Information and Smart Life category | | | 2/ 2 | | | | | | |
| | Liberal | 生命與永續領域 | | | | 2/2 | 2/2 | | | | |
| | Arts Courses | Life and Sustainability category | | | | 2/ 2 | 2/ 2 | | | | |
| | Courses | 人文與社會領域 | | | | | 2/ 2 | | | | |
| | | Humanities and Social Sciences category | | | | | 21 2 | | | | |
| | | 藝術與美感領域 | | | | | | 2/ 2 | | | |
| | | Art and Beauty category | | | | | | | | | |
| | | 小 計 Subtotal | 2/ 2 | 4/ 4 | 4/ 4 | 2/ 2 | 4/ 4 | 2/ 2 | 0/ 0 | 0/ 0 | |
| | 一般 選修 | 跨域探索領域(2)(3)(4)(5) Liberal Arts and Interdisciplinary Learning | 1 | | | 2/ 2 | 2/ 2 | 2/ 2 | 2/ 2 | | |
| | 进修 General | category(2)(3)(4)(5) | | | | <i>21 2</i> | <i>21 2</i> | <u> </u> | <i>21 2</i> | | |
| | Elective | 小 計 Subtotal | 0/ 0 | 0/ 0 | 0/ 0 | 2/ 2 | 2/ 2 | 2/ 2 | 2/ 2 | 0/ 0 | |
| | Courses | 行銷管理 | | | | | | | -, - | J. 0 | |
| | | Marketing Management | 2/ 2 | | | | | | | | |
| | | 職業倫理 | 2/ 2 | | | | | | | | |
| | | Professional Ethics | 21 2 | | | | | | | | |
| | | 健康生活型態 | | 2/ 2 | | | | | | | |
| | 院必修 | Healthy Lifestyle | | | | | | | | | |
| | 課程 | 探索教育實務 Explore Educational Practices | | 2/ 2 | | | | | | | |
| | Required | C 對與活動實務 | | | | | | | | | |
| | College Courses | Promotion and Activities Practice | | | 2/ 2 | | | | | | |
| | | 簡報製作與表達 | | | 2/2 | | | | | | |
| | | Presentation and Expression | | | 2/ 2 | | | | | | |
| | | 創意實作 | | | | 2/ 2 | | | | | |
| | | Innovations and Implementations | | | | | | | | | |
| | | 小 計 Subtotal | 4/ 4 | 4/ 4 | 4/ 4 | 2/ 2 | 0/ 0 | 0/ 0 | 0/ 0 | 0/ 0 | |
| | | AI餐飲營運模擬分析 | | | | | | | | | |
| | | AI-Driven Simulation and Analysis of | 2/ 2 | | | | | | | | |
| | | Catering Operations | | | | | | | | | |
| | | 餐飲衛生與安全 Hygiene and Safety of Food and Beverage | 2/ 2 | | | | | | | | |
| 專業必修 | | 國際禮儀 | 1 | | | | | | | | |
| 課程 | | International Etiquette | 2/ 2 | | | | | | | | |
| Drofossional | | T | 1 | 1 | | | | | 1 | | |

中信科技大學 四年制 餐飲與健康養生系 進修部 課程規劃表(適用114學年度入學)

CTBC University of science and technology

Curriculum of Food and Health Management Department

for Four-Year Bachelor's Degree Program-Night Division (Effective from Fall 2025)

| | | | | | 學年 | | | - 學 年 | | 第三 | 第四學年 4th school year | | | | | |
|----------|------------------------|---|---------------|--------|---------------|----------------|------------------------|---------------|----------------|------|-------------------------|-------------|----|-------------|---------------|-------------|
| 科 目 名 稱 | | 1st sch 上學期 | | ool ye | | 2nd sch 上學期 | 100l y 下導 | | 3rd sch 上學期 | | ear 學期 | 4th 上學 | | r 字期 | | |
| | | | | | 2nd se | | 上字期 1st semester | | | | | | | | トラ 2nd sei | |
| | | Subject | 學分 Credits | | 學分 Credits | 時數 Hours | 學分 時數 Credits Hours | 學分 Credits | 時數 Hours | | 學分 Credits | 時數 Hours | | 時數 Hours | | 時數 Hours |
| Required | | 餐飲採購學 | | | 2/ | 2 | | | | | | | | | | |
| Courses | | Purchase for Food and Beverage | | | 2/ | | | | | | | | | | | |
| | | AI食材辨識與組合實作 | | | 2. | _ | | | | | | | | | l | |
| | | Implementation of AI-Based Ingredient Recognition and Combination | | | 2/ | 2 | | | | | | | | | l | |
| | | 餐飲英文AI情境訓練平台(1)(2) | | | | | | | | | | | | | | |
| | 系必修 | AI-Assisted English Training Platform for | | | 2/ | 2 | 2/ 2 | | | | | | | | l | |
| | 課程 | Foodservice Scenarios(1)(2) | | | | | _, _ | | | | | | | | | |
| | Required Department | 實務專題(1)(2)(3)(4) | | | | | 2/ 2 | 2/ | 2 | 2/ 2 | 2/ | 2 | | | | |
| | Courses | Project(1)(2)(3)(4) | | | | | 2/ 2 | 2/ | | 2/ 2 | 2/ | | | | L | |
| | | 營養學 | | | | | 2/ 2 | | | | | | | | | |
| | | Nutrition | | | | | _, _ | | | | | | | | | |
| | | AI輔助研究資料分析 | | | | | | 2/ | 2 | | | | | | | |
| | | AI-Supported Research Data Analysis 服務品質管理 | | | | | | | | | | | | | | |
| | | Service Quality Management | | | | | | 2/ | 2 | | | | | | l | |
| | | 智慧食品安全管制系統實務 | | | | | | | | | | | | | | |
| | | Practice of Smart Food Safety Control | | | | | | | | 2/ 2 | | | | | | |
| | | Systems | | | | | | | | | | | | | l | |
| | | 人力資源管理 | | | | | | | | | 2/ | 2 | | | | |
| | | Human Resource Management | | | | | | | | | 2/ | 2 | | | L | |
| | | 小 計 Subtotal | 6/ | 6 | 6/ | 6 | 6/ 6 | 6/ | 6 | 4/ 4 | 4/ | 4 | 0/ | 0 | 0/ | 0 |
| | | 食物質地與咀嚼促進 | | | | | | | | | | | | | | |
| | | Food Texture Modification and Chewing | 2/ | 2 | | | | | | | | | | | | |
| | | Enhancement | | | | | | | | | | | | | | |
| | | 食物製備實務 Food Preparation Practice | 4/ | 4 | | | | | | | | | | | l | |
| | | 健康飲品與冰品調製 | | | | | | | | | | | | | | |
| | | Healthy drinks and ice preparations | 2/ | 2 | | | | | | | | | | | | |
| | | 高齡口腔健康管理 | | | | | | | | | | | | | | |
| | | Oral Health Management for the Elderly | | | 2/ | 2 | | | | | | | | | | |
| | | | | | | | | | | | | | | | | |
| | | 烘焙實作與應用 | | | 4/ | 4 | | | | | | | | | | |
| | | Baking Practice and Application | | | ., | | | | | | | | | | | |
| | | 餐飲服務與實習 Samina & Catalina La Landon | | | 2/ | 2 | | | | | | | | | | |
| | | Service of Catering Industry 綠色餐廳與健康飲食管理 | | | | | | | | | | | | | | |
| | | Green Restaurant and Healthy Diet | | | 2/ | 2 | | | | | | | | | | |
| | | Management | | | | | | | | | | | | | | |
| | | 高齡口腔肌能增進與照護 | | | | | | | | | | | | | | |
| | | Oral Motor Function Improvement and Care | | | | | 2/ 2 | | | | | | | | | |
| | | for Older Adults | | | | | | | | | | | | | | |
| | | 養生保健飲料實務與管理 | | | | | 2/2 | | | | | | | | | |
| | | Practice and Management of Functional Health Beverages | | | | | 2/ 2 | | | | | | | | | |
| | | 餐飲成本控制與財務分析 | | | | | | | | | | | | | | |
| | | Food and Beverage Cost Control and | | | | | 2/ 2 | | | | | | | | | |
| | | Financial Analysis | | | | | | | | | | | | | | |
| | | 營養學概論 | | | | | 2/ 2 | | | | | | | | | |
| | | Introduction to Nutrition | | | | | 21 2 | | | | | | | | <u> </u> | |
| | | 綠色產品開發與菜單設計 | | | | | 4/4 | | | | | | | | | |
| | | Green Product Development and Menu | | | | | ., т | | | | | | | | <u> </u> | |
| | | 樂齡養生保健飲食 | | | | | 4/ 4 | | | | | | | | | |
| | | Healthy Diet Planning for Active Aging |] | | l | | | l | | | <u> </u> | | l | | | |

中信科技大學 四年制 餐飲與健康養生系 進修部 課程規劃表(適用114學年度入學)

CTBC University of science and technology

Curriculum of Food and Health Management Department

for Four-Year Bachelor's Degree Program-Night Division (Effective from Fall 2025)

| | 第一 | 學年 | 第二 | . 學 年 | 第三 | . 學 年 | 第四學年 | | | | |
|--|------------------------|------------------------|------------------------|------------------------|--------------|--------------|------------------------|------------------------|--|--|--|
| | | ool year | | nool year | | ool year | | ool year | | | |
| 科目名稱 | 上學期 | 下學期 | 上學期 | 下學期 | 上學期 | 下學期 | 上學期 | 下學期 | | | |
| Subject | 1st semester | 2nd semester | 1st semester | 2nd semester | 1st semester | 2nd semester | 1st semester | 2nd semester | | | |
| | 學分 時數 Credits Hours | 學分 時數 Credits Hours | 學分 時數 Credits Hours | 學分 時數 Credits Hours | 學分 時數 | | 學分 時數 Credits Hours | 學分 時數 Credits Hours | | | |
| 健康產業管理與行銷 | Cicuis Hours | Cicuis Hours | Cicuis Hours | Cicuis Hours | Cicuis Hours | Cicuis Hours | Cicuits Hours | Cicuits Hours | | | |
| 性尿度素官理與行鉤 Health Industry Management and Marketing | | | 2/ 2 | | | | | | | | |
| 高齡咀嚼健康餐飲開發(1)(2)(3) | | | | | | | | | | | |
| Development of Chewing-friendly Meals for | | | | 2/ 2 | 2/ 2 | 2/ 2 | | | | | |
| the Elderly(1)(2)(3) | | | | | | | | | | | |
| 感官品評與分析與AI數據應用分析 | | | | | | | | | | | |
| Sensory Evaluation and AI-Based Data | | | | 2/ 2 | | | | | | | |
| Analysis | | | | | | | | | | | |
| 團體膳食設計 | | | | 4/4 | | | | | | | |
| Group Meal Planning and Design | | | | | | | | | | | |
| 餐飲公關技巧與危機處理 Public Relations and Crisis Management of | | | | 2/ 2 | | | | | | | |
| Food & Beverages | | | | 2/ 2 | | | | | | | |
| 養生藥膳療學 | | | | | | | | | | | |
| でエポルテ Traditional Medicinal Cuisine and Health | | | | 4/4 | | | | | | | |
| Preservation | | | | | | | | | | | |
| 健康餐飲產品設計與營養分析 | | | | | | | | | | | |
| Design and Nutritional Analysis of Healthy | | | | 2/ 2 | | | | | | | |
| Meal Products | | | | | | | | | | | |
| 購物行為解析 | | | | 2/ 2 | | | | | | | |
| Consumer Behavior | | | | 2, 2 | | | | | | | |
| 養生福祉事業經營管理 | | | | | 2/ 2 | | | | | | |
| Management of Wellness-Oriented | | | | | | | | | | | |
| 巧克力創意產品AI設計應用 Chocolate creative product design | | | | | 4/ 4 | | | | | | |
| AI服務績效與監督分析 | | | | | | | | | | | |
| Analysis of AI Service Performance and | | | | | 2/ 2 | | | | | | |
| Monitoring | | | | | | | | | | | |
| 食農養生膳食 | | | | | 4/4 | | | | | | |
| Food and Agriculture Health Meals | | | | | 4/ 4 | | | | | | |
| 高齢產業創新創意與實作 | | | | | | | | | | | |
| Analysis of AI Service Performance and | | | | | 2/ 2 | | | | | | |
| Monitoring | | | | | | | | | | | |
| 顧客互動經營 Introduction of Customer Relation | | | | | | 2/ 2 | | | | | |
| AI健康養生點心設計 | - | | | | | | | | | | |
| AIÆ康養生點心設計 AI-Assisted Healthy Snack Design | | | | | | 4/4 | | | | | |
| 餐飲智財權整合與應用 | | | | | | | | | | | |
| Application and Integration of Intellectual | | | | | | 2/ 2 | | | | | |
| Property in Catering | | | | | | | | | | | |
| 食品與健康風險評估管理 | | | | | | | | | | | |
| Food and Health Risk Assessment and | | | | | | 2/ 2 | | | | | |
| Management | | | | | | | | | | | |
| 智慧化銀髮餐飲產品設計與實作 | | | | | | 4/4 | | | | | |
| Smart Meal Product Design and Practice for | | | | | | 4/ 4 | | | | | |
| the Elderly 樂齡學習實務 | | | | | | | | | | | |
| 業齡学智賞榜 Practice of Active Aging Learning | | | | | | 2/ 2 | | | | | |
| 門市服務管理 | | | | | | | | | | | |
| Store Services Management | | | | | | | 2/ 2 | | | | |
| 歐式麵包 | | | | | | | 4/4 | | | | |
| European Bread | | | | | | | 4/ 4 | | | | |
| 宴會料理實務 | | | | | | | 2/ 2 | | | | |
| Feast Cuisine | | | | | | | 21 2 | | | | |
| 溝通技巧 | | | | | | | 2/ 2 | | | | |
| Communication Skills | <u> </u> | | | | | | L | | | | |

中信科技大學四年制餐飲與健康養生系進修部課程規劃表(適用114學年度入學)

CTBC University of science and technology

Curriculum of Food and Health Management Department

for Four-Year Bachelor's Degree Program-Night Division (Effective from Fall 2025)

| | | 3 | 第一學年 | | | | 第二學年 | | | 3 | 第三 | 學年 | F | | 第四 | 學年 | |
|--|--|---------|--------|---------------|--------|---------|--------|---------------|--------|---------|--------|---------------|-------|--------------|-------|---------------|--------|
| <u> </u> | | | t sch | ool ye | ar | 2n | d sch | ool y | ear | 3r | d sch | nool year | | 4th sch | | nool year | |
| 科目名稱 | | | | 下導 | | 上學期 | | 下學期 | | 上學期 | | 下學期 | | 上學期 | | 下學期 | |
| | Subject | 1st ser | nester | 2nd se | nester | 1st sei | mester | 2nd ser | mester | 1st ser | nester | 2nd semester | | 1st semester | | 2nd se | mester |
| | | | 時數 | 學分 Credits | 時數 | 學分 | 時數 | 學分 Credits | 時數 | 學分 | 時數 | 學分 Credits | 時數 | 學分 | 時數 | 學分 Credits | 時數 |
| | T | Credits | Hours | Credits | Hours | Credits | Hours | Credits | Hours | Credits | Hours | Credits | Hours | Credits | Hours | Credits | Hours |
| | 消費者行為 | | | | | | | | | | | | | 2/ | 2 | | |
| | Consumer Behavior | | | | | | | | | | | | | | | | |
| | 創業管理 | | | | | | | | | | | | | | | 2/ | 2 |
| | Entrepreneurship Management | | | | | | | | | | | | | | | | |
| | 連鎖餐飲管理 | | | | | | | | | | | | | | | 2/ | 2 |
| | Chain Restaurant Management | | | | | | | | | | | | | | | | |
| | 網路行銷及社群經營 | | | | | | | | | | | | | | | 2/ | 2 |
| | Internet Marketing and Community | | | | | | | | | | | | | | | 2/ | _ |
| | 高齡友善環境AI設計應用 AI Design Application for Age-Friendly | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | 2/ | 2 |
| | Environment | | | | | | | | | | | | | | | | |
| | 銀髮族健康飲食 | | | | | | | | | | | | | | | 4/ | 4 |
| | Eating Healthy for Seniors | | | | | | | | | | | | | | | 4/ | 4 |
| | 小 計 Subtotal | 8/ | 8 | 10/ | 10 | 18/ | 18 | 18/ | 18 | 16/ | 16 | 18/ | 18 | 12/ | 12 | 12/ | 12 |
| 擬開最低選修學分 Proposed Minimum Elective Credits | 合 計 Total | 2/ | 2 | 2/ | 2 | 2/ | 2 | 6/ | 6 | 8/ | 8 | 10/ | 10 | 8/ | 8 | 8/ | 8 |

114年07月08日 校課程發展委員會會議通過Amended Date: 2025-07-08

一、畢業總學分至少128學分:

The total number of credits completed to be eligible to graduate shall not be less than 128 credits.

1.校訂必修36學分(含通識基礎必修18學分、通識博雅必修18學分)。

The stipulated compulsory credits shall be 36 credits.(18 credits for required general education courses, and 18 credits for required liberal arts courses.)

2.專業必修46學分(院必修14學分、系必修32學分)。

The professional compulsory credits shall be 46 credits.(14 credits for required college courses, and 32 credits for required department courses.)

3.系專業選修至少34學分。

The professional elective credits shall be not less than 34 credits.

4.跨系選修至多12學分。

The number of inter-department elective credits shall be not less than 12 credits.

※「微學分課程」最多採計12學分。

The number of 'Micro-Credit Courses' credits shall be up to 12credits.

二、畢業門檻 Graduation Threshold:

1.學生於修業年限內,應修畢「校訂必修」、「專業必修」、「系專業選修」、「跨系選修」共計128學分。

Students are required to complete a total of 128 credits of "Stipulated Compulsory Course", "Professional Compulsory Course", "Department Professional Elective Course", and "Inter-College Elective Courses" within their academic years.

備註

中信科技大學四年制餐飲與健康養生系進修部課程規劃表(適用114學年度入學)

CTBC University of science and technology

Curriculum of Food and Health Management Department

for Four-Year Bachelor's Degree Program-Night Division (Effective from Fall 2025)

| | 5 | 第一學年 | | | | 第二學年 | | | | 第三學年 | | | | 第四學年 | | | |
|---------|---|------|-------|------------------------|-----|---------|-------|---------|-----|------|-------|---------------|-----|------|-------|--------|-------------|
| | | 1 st | t sch | ool ye | ear | 2n | d sch | ool y | ear | 3r | d sch | ool ye | ear | 4tl | h sch | ool ye | ear |
| 科目名稱 | | 上學期 | | 下學期 er 2nd semester | | - 1 //1 | | 1 1 //4 | | 上學期 | | | | 上學期 | | 下學 | ,,,, |
| Subject | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | 學分 Credits | | | | | 時數 Hours |

Note

三、校訂課程 Stipulated Courses:

1.校訂課程不須依先後順序修課,不得互抵者,包括「中文閱讀與表達(1)(2)、英文聽力與閱讀(1)(2)、體育(1)(2)(3)」課程。

Stipulated courses are not required to be taken in sequence and the credits shall not be mutually transferred, including \lceil Chinese Reading and Expression(1)(2), English listening and reading (1)(2), and physical education (1)(2)(3) \rfloor courses.

2.校訂課程不須依先後順序修課,得互抵者,包括「服務教育與大學社會責任(1)(2)」、「健康生活領域」、「跨域探索領域(1)(2)(3)(4)(5)(6)」、「生命與永續領域」課程。

Stipulated courses are not required to be taken in sequence, and those that may be mutually substituted include \lceil Service Education and University Social Responsibility (1)(2) \rfloor , \lceil Health and Life category \rfloor , \lceil Liberal Arts and Interdisciplinary Learning category (1)(2)(3)(4)(5(6) \rfloor , and \lceil Life and Sustainability category \rfloor courses.

四、專業課程 Professional Courses:

1.「實務專題(1)(2)(3)(4)」課程應依先後順序修課,得互抵。

Project(1)(2)(3)(4) shall be taken in sequence and may complement each other.

2.在學期間需通過勞委會專業證照丙級(或其他系上認可之證照),至少一張。

Students are required to get at least one Level C Certified Technician's Certificate from The Council of Labor Affairs Executive Yuan within their academic years.