

臺北城市科技大學四年制日間部**烘焙創意與經營管理學士學位學程**課程規劃表(113學年度入學適用)
 TPCU four-year Undergraduate Program Day School **Degree Program of Baking Innovation and Management** curriculum Planning(applicable to 113 semester year admission)

113年03月14日-112學年度第2學期第1次課程發展委員會訂定
 113年03月21日-112學年度第2學期第1次課程發展委員會審議
 113年04月02日-112學年度第2學期第1次課程發展委員會審議
 2024-03-14 112 academic year 2st semester 1st committee of department curriculum development set
 2024-03-21 112 academic year 2st semester 1st committee of college curriculum development reviewed
 2024-04-02 112 academic year 2st semester committee of school curriculum development reviewed

類別 category	科目名稱 subject name	第一學年 1st semester year				科目名稱 subject name	第二學年 2nd semester year				科目名稱 subject name	第三學年 3rd semester year				科目名稱 subject name	第四學年 4th semester year			
		上學期 fall		下學期 spring			上學期 fall		下學期 spring			上學期 fall		下學期 spring			上學期 fall		下學期 spring	
		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
基礎通識 basic general education	中文閱讀與寫作 Chinese Reading and Writing	2	2			體育(二)-高爾夫 Physical education(II) - Golf	2	2												
	共同外語(一)(二) Common Foreign Language (I) (II)	2	2	2	2	共同外語(三) Common foreign language (III)	2	2												
	體育(一) Physical education (I)			2	2	體育(三) Physical education (III)			2	2										
	小計 subtotal	4	4	4	4	小計 subtotal	4	4	2	2	小計 subtotal	0	0	0	0	小計 subtotal	0	0	0	0
	類別學分小計 category credits subtotal	14																		
1.共同外語課程需修滿6學分，學生於修課前即可選擇「英語」或「日語」為外語課程。 1. Common foreign language courses require 6 credits. Students can choose "English" or "Japanese" as the foreign language course before taking the course. 2.選定語言後，不可異動。 2. Once the language is selected, it cannot be changed.																				
職用通識 career application general education	社會責任實踐(一)(二) Social Responsibility Practice (I) (II)	0	1	0	1	職場禮儀與口語表達 Workplace Etiquette and Oral Expression			2	2										
	職場應用文 Workplace Chinese			2	2															
	法律與生活 Law and Life	2	2																	
	小計 subtotal	2	3	2	3	小計 subtotal	0	0	2	2	小計 subtotal	0	0	0	0	小計 subtotal	0	0	0	0
類別學分小計 category credits subtotal	6																			
多元通識 multiple general education	1.「多元通識」由通識教育中心訂定預選課程，預選後列出應選修之人文藝術領域、自然科技領域及社會科學領域三類之應選課程後，每一領域至多選修4學分，共計8學分之課程。 1. The General Education Center would offer "Multiple General Education" courses selection for students to choose from. After the advance selection, the General Education Center would list courses in the following three categories (domains): Arts and Humanities, Natural Technologies and Social Science. Students are to choose at most 4 credits from each category (domain), with the total of 8 credits. 2. 通識教育中心所公布各院、系、學程所提供之輔助課程，亦可承認為通識選修課程，唯學生選修所隸屬之院、系及學程提供之課程，則不予承認。 2. Supplementary courses provided by various colleges, departments, and programs announced by the General Education Center can also be recognized as general elective courses. However, students taking elective courses provided by the colleges, departments, and programs to which they are affiliated will not be recognized. 3.「名人講座」係跨類別選修課程，可承認為「多元通識課程」中任一領域課程，以一次為限。 3. "Celebrity Lecture" is a cross-category elective course and can be recognized as a course in any field of "Multiple General Education Courses", only once.																			
	類別學分小計 category credits subtotal	8																		
院訂必修 compulsory courses required by the college	管理學 Management	2	2			程式設計與應用 Programming and Applications	2	2												
	民生產業講座 Civilian Industry Lectures			2	2	創新創業 Innovation and Entrepreneurship			2	2										
	小計 subtotal	2	2	2	2	小計 subtotal	2	2	2	2	小計 subtotal	0	0	0	0	小計 subtotal	0	0	0	0
類別學分小計 category credits subtotal	8																			
院訂選修 compulsory courses electives by the college	中階職場專業日語 Intermediate Workplace Japanese	2	2			飯店應用日語會話 Hotel Japanese conversation	2	2			高階職場專業日語 Advanced Workplace Japanese			2	2	進階飯店應用日語會話 Advanced Hotel Japanese conversation			2	2
	中階職場專業英語 Intermediate Workplace English	2	2			職場實用日語會話 Workplace Japanese Conversation	2	2			高階職場專業英語 Advanced Workplace English			2	2	進階職場實用日語會話 Advanced Workplace Japanese Conversation			2	2
	民生產業實務 Advanced Civilian Industry Practice	2	2								進階民生產業實務 Advanced Civilian Industry Practice			2	2					
	小計 subtotal	6	6	0	0	小計 subtotal	4	4	0	0	小計 subtotal	0	0	6	6	小計 subtotal	0	0	4	4
類別學分小計 category credits subtotal	20																			
專業必修 required for majors	食品衛生與安全 Food Safety & Sanitation	2	2			西點蛋糕製作 Cake Baking	3	4			校外實習(一) Off-campus Internship (I)	10	*			研究方法 Research Methodology	2	2		
	餐飲英語會話 English Conversation for Hotel & Catering Industry	2	2			消費者行為 Consumer Behavior	2	2			校外實習(二) Off-campus Internship (II)			10	*	校內專業實習(二) Professional Practice at School II	1	2		
	烘焙學 Baking Science	2	2			採購與成本控制 Purchasing and Cost Control			2	2						世界經典麵包製作 The Classic of World Bread	4	4		
	行銷學 Marketing	2	2			校內專業實習(一) Professional Practice at School I			1	2						烘焙創意產品研發 The Creation and Invention of Baking Products		2	4	
	創新管理 Innovation Management			2	2	蛋糕裝飾 Cake Decorating			3	4						專題製作 Project		2	2	
	門市經營與管理 Chain Store Operation Managemen			2	2	巧克力製作 The Manufacture of Chocolate			4	4						烘焙創業企劃 Venture Planning of Baking		2	2	
	麵包製作 Bread Baking			4	6															
	小計 subtotal	8	8	8	10	小計 subtotal	5	6	10	12	小計 subtotal	10	0	10	0	小計 subtotal	7	8	6	8
類別學分小計 category credits subtotal	64																			
專業選修 professional electives	餅乾製作 Biscuit Making	3	3			烘焙生產概論 Introduction to Baking Production	3	3								海外參訪與實作 Overseas Study Tour and Practice	1	*		
	飲料實務 Beverage Management and Practice	3	3			進階餐飲日語會話 Advanced Japanese Conversation for the Hotel & Catering Industry	2	2								進階巧克力製作 Advanced Chocolate Class	3	3		
	餐飲日語會話 Japanese Conversation for the Hotel & Catering Industry	2	2			拉糖藝術 Sugar Art	4	4								棉花糖偶結婚蛋糕裝飾 Wedding Cake	4	4		
	創意伴手禮 Creative Souvenirs			4	4	產品包裝與運用 Product Packaging and Application	2	2								生產管理 Production Management	2	2		
	食品營養學 Food Nutrition			2	2	糖霜蛋糕製作 Royal Icing Cake			4	4						冰淇淋製作 Ice Cream and Related Products		4	4	
	餐旅服務技能與實務 Hospitality Service Skills and Practice			3	3	宴會點心製作與裝飾 Decoration and Making Banquet Snacks			4	4						藝術麵包製作 Bread Art		4	4	
						圖案設計 Pattern Design			2	2						烘焙專題講座 Special Topics in Baking		2	2	
	小計 subtotal	8	8	9	9	小計 subtotal	11	11	10	10	小計 subtotal					小計 subtotal	10	9	13	13
類別學分小計 category credits subtotal	61																			
備註 remark	基礎通識basic general education : 14																			
	職用通識career application general education : 6																			
	多元通識multiple general education : 8																			
	院訂必修compulsory courses required by the college : 8																			
	專業必修required for majors : 64																			
專業選修(含院訂選修)Professional electives (including electives prescribed by the college) : 28																				
畢業最低學分數minimum credits for graduation : 128																				
1.本系未開設之課程可至外系選修，並於選課前提出申請，經核准後始得列入畢業專業選修學分，以各系制定專業選修學分為標準，至多可承認二分之一為上限。 1. Courses not offered by this department can be taken as electives at external departments, and applications must be submitted before course selection. Only after approval can they be included in the elective credits for graduation majors. The elective credits for majors set by each department shall be used as the standard. At most one-half may be admitted as the upper limit. 2.校外實習課程可任選下列三種方式之一實施： (1)暑期實習：需實習滿8周，每周40小時，共320小時(含)以上。 (2)學期實習：需實習滿18周，每周40小時，共720小時(含)以上。 (3)學年實習：需實習滿36周，每周40小時，共1,440小時(含)以上。 2. Off-campus internship courses can be implemented in one of the following three ways: (1) Summer internship: The internship is required for 8 weeks, 40 hours per week, and a total of more than 320 hours (inclusive). (2) Semester internship: The internship is required for 18 weeks, 40 hours per week, and a total of more than 720 hours (inclusive). (3) Internship during the academic year: The internship is required for 36 weeks, 40 hours per week, and a total of more than 1,440 hours (inclusive). *本校日間部四年制學生，除依本校學則規定修滿應修之學分外，並應符合相關外語能力、專業實務技能規定之條件得畢業。 *Four-year day school students of our school, in addition to completing the required credits in accordance with the school's academic regulations, must also meet the requirements of relevant foreign language proficiency and professional practical skills in order to graduate.																				