114年03月06日-113學年度第2學將第1次學程課程發展委員會訂定 114年03月17日-113學年度第2學將第1次院課程發展委員會審議 114年04月08日-113學年度第2學將校課程發展委員會審議

類別 category				-學年	227		T -		學年 ector ve	nar.		第三學年 3rd semester year				2025-03-17 113 academic year 2st semester 1st committee 2025-04-08 113 academic year 2st semester committee	e of school curriculum development 第四學年 4th semester yea			ent rev
	科目名稱 subject name	1st semester year 上學期 下學期 fall spring				科目名稱 subject name	上鸟	2nd semester year 上學期 下學期 fall spring			科目名稱 subject name		d seme 學期 all		製期	subject name		n seme 別 別	下	/ear 學期 oring
		學分		學分	時數 hour		學分	時數 hour	學分	時數	,	學分	時數 hour	學分 credit	時數	-	學分	_	學分	- 1
	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 (l) (ll)	2	2	2	2	共同外語(三) Common foreign language (III)	2	2												
基礎通識	體育(一) Physical education (I)			2	2	體育(三) Physical education (III)			2	2										
basic general	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	
education .	類別學分小計 category credits subtotal										14									
	上共同外語課程需修滿俗學分.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 c				stuaen	ts can choose "English" or "Japanese	as the	toreigi	ı ıangu	age co	urse before taking the course.									
	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			2	2										T
-	職場應用文			2	2	Expression														+
職用通識 career pplication	Workplace Chinese 法律與生活	2	2	 	_															+
general education	Law and Life 小計					小計					小計					小計		\vdash		+
,	subtotal	2	3	2	3	subtotal	0	0	2	2	subtotal	0	0	0	0	subtotal	0	0	0	
	類別學分小計 category credits subtotal	石榴絲石	山鷹斑椋	タウ 人 ウォ	3街領域	。 自 然對共經域五計金對顯盛域二 種中應限連 提	5. 氙—结	補不名謝	終/組公	. ±±≐+g@	6									
	1.「多元通宵」由通南教育中心訂定預單課程,預閱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開課程後,每一领域至多選修4學分,共計8學分之課程。 1. 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 (domains), with the total of 8 credits. 2. 獲者教育中心所公布高层。条、學程所愛代之輔助課程。亦可承認為護理修課便,唯學生理修所指屬之院。系及學程撰代之課程。則不予承認。															cience.				
多元通識 multiple general		ıs colleg	jes, depa	artments,	and pro	grams announced by the General Education C			recogniz	zed as ge	eneral elective courses. However, students tak	ing elect	tive cour	ses prov	ded by 1	the colleges, departments, and programs to w	hich they	are affili	ated wi	ill n
education						d as a course in any field of "Multiple General	Education	n Course	s", only o	once.	0									
	category credits subtotal 永續管理					程式設計與應用					8									Ī
院訂必修	Sustainable Management	2	2	\vdash		Programming and Applications	2	2				_					\vdash	$\vdash \vdash$		\downarrow
ompulsory courses	民生產業講座 Civilian Industry Lectures			2	2	創新創業 Innovation and Entrepreneurship	\bigsqcup		2	2										\downarrow
equired by he college	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	
	類別學分小計 category credits subtotal										8									
	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	T
	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			2	Ť
ompulsory courses	民生產業實務	2	2			No. inplace supulies control					進階民生產業實務			2	2	Conversation				Ť
lectives by he college	Advanced Civilian Industry Practice 小計	6	6	0	0	小計	4	4	0	0	Advanced Civilian Industry Practice 小計	0	0	6	6	小計	0	0	4	t
	subtotal 類別學分小計			<u> </u>	Ů	subtotal					subtotal		L			subtotal				_
	category credits subtotal 烘焙學			Т		麵包製作					20 校外實習(一)	Ι	<u> </u>			實務專題				Т
	Baking Science	2	2			Bread Baking	4	5			Off-campus Internship (I)	10	*			Practical Project 烘焙創意產品研發	2	2		\downarrow
	消費者行為 Consumer Behavior	2	2			巧克力製作 The Manufacture of Chocolate 社群媒體經營	3	3			校外實習(二) Off-campus Internship (II)			10	*	The Creation and Invention of Baking Products	2	4		ļ
	服務品質管理 Service Quality Management	2	2			11. 肝來應從區 Social Media Operation and Management	2	2								智慧經營管理 Smart Business Management			2	
	食品衛生與安全 Food Safety & Sanitation	2	2			採購與成本控制 Purchase and Cost Control	2	2								烘焙創業企劃 Venture Planning of Baking			2	
專業必修 required for majors	創意行銷 The Creativity Marketing			2	2	蛋糕裝飾 Cake Decorating			3	4										Ī
	西點蛋糕製作 Cake Baking			3	4	烘焙創意文案 Creative Writing and Copywriting for			2	2										T
	門市經營與管理			2	2	Baking 烘焙創業實務實習 Practicum in Pakent Entropropourship			1	2										t
-	Chain Store Operation Managemen					Practicum in Bakery Entrepreneurship 世界經典麵包製作	 		4	5										t
1	小計	_		-		The Classic of World Bread 小計	<u> </u>				小計	10				小計				+
	subtotal	8	8	7	8	subtotal	11	12	10	13	subtotal	10	0	10	0	subtotal	4	6	4	<u> </u>
	新则與公小計										64	_	I			V-11 0.12				
	類別學分小計 category credits subtotal			1	ı											海外參訪				1
	category credits subtotal 餅乾製作 Biscuit Making	3	3			茶藝與美學 Tea Art and Aesthetics	2	2								Overseas Study Tour	1			\downarrow
	category credits subtotal 餅乾製作 Biscuit Making 乾料賣務 Beverage Management and Practice	3	3			Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products	2	2								生產管理 Production Management	2	2		l
	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and					Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 進階餐飲日語會話										生產管理 Production Management 顧客關係管理 Customer Relationship		2		<u> </u>
	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 餐飲日讀語 Japanese Conversation for the Hotel &	3	3	4	4	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products	4	4								生產管理 Production Management 顧客關係管理	2			
	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 餐飲日語語 Japanese Conversation for the Hotel & Catering Industry 劇意伴手禮	3	3	4 2	4 2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 幽陽餐戶語會語 Advanced Japanese Conversation for the Hotel & Catering Industry 產品包裝與運用	4	4	2	2						生產管理 Production Management 顧客關係管理 Customer Relationship Management 維物甜點藝術	2	2		+
	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 養飲日語會話 Japanese Conversation for the Hotel & Catering Industry 創意伴手禮 Creative Souvenirs 食品營養學 Food Nutrition 嚴物組食營養	3	3			Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 地階餐的日語會話 Advanced Japanese Conversation for the Hotel & Catering Industry 產品包裝與運用 Product Packaging and Application ■架設計 Pattern Design 拉聽藝術	4	4	2 4	2						生產管理 Production Management 顧客關係管理 Customer Relationship Management 離物胡駁蘇頓 Pet Dessert Art 堆階巧克力製作 Advanced Chocolate Class 机组市場調查與分析	2 2 4	2		+++++++++++++++++++++++++++++++++++++++
	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 餐飲日油商店 Japanese Conversation for the Hotel & Catering Industry 創意伴手禮 Creative Souvenirs 食品營養學 Food Nutrition 雖物語食養養 Pet Nutrition 烘焙攝影美學	3	3	2	2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 地灣餐飲日語會話 Advanced Japanese Conversation for the Hotel & Catering Industry 產品包裝與運用 Product Packaging and Application 圖紫設計 Pattern Design 拉糖藝術 Sugar Art	4	4								生產管理 Production Management 關密關係管理 Customer Relationship Management 輻特問題藝術 Pet Dessert Art	2 2 4	2 4 3		+++++
	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 配字可容性 Management and Practice 養飲日間を活 自身和を全なのである。 のは、 のは、 のは、 のは、 のは、 のは、 のは、 のは、 のは、 のは	3	3	2 2 2	2 2 2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 趣雕餐飲日語會話 Advanced Japanese Conversation for the Hotel & Catering Industry 產品包裝與運用 Product Packaging and Application 圖茶設計 Pattern Design 拉塘藝術 Sugar Art 羅物健康拱路 Healthy Baking for Pets 康霜蛋糕製作	4	4	4	4						生產管理 Production Management 關答關係管理 Customer Relationship Management 運物甜點藝術 Pet Dessert Art 地階可克力製作 Advanced Chocolate Class 域由市場直向分析 Baking Market Research and Analysis 棉花髓偶結婚蛋糕裝飾 Wedding Cake 產業接軌	2 2 4 3 2 4	2 4 3 2		+ + + + +
專業選修	category credits subtotal 餅乾製作 Biscuit Making 較料實務 Beverage Management and Practice 餐飲日通會語 Japanese Conversation for the Hotel & Catering Industry 劇意伴手禮 Creative Souvenirs 自品營養學 FOOd Nutrition 離物路食營養 Pet Nutrition 姚路攝影美學 Baking Photography Aesthetics	3	3	2	2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 地際餐飲日語會語 Advanced Japanese Conversation for the Hotel & Catering Industry 產品包裝與運用 Product Packaging and Application 圖索設計 Pattern Design 拉糖藝術 Sugar Art 羅特健康烘焙 Healthy Baking for Pets	4	4	4 4	4 4						生產管理 Production Management 顧客關係管理 Customer Relationship Management 越物甜點藝術 Pet Dessert Art 雄階巧克力製作 Advanced Chocolate Class 就组市場調查與分析 Baking Market Research and Analysis 棉花糖偶結婚蛋糕裝飾 Wedding Cake	2 4 3 2	2 4 3 2		
	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 輸放日語會話 Japanese Conversation for the Hotel & Catering Industry 創意伴手禮 Creative Souvenirs 食品營養學 Food Nutrition 離物膳食營養 Pet Nutrition 烘焙攝影美學 Baking Photography Aesthetics 馨族服務技能與實務 Hospitality Service Skills and	3	3	2 2 2	2 2 2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 趣障餐取日語會話 Advanced Japanese Conversation for the Hotel & Catering Industry	4	4	4	4						生產管理 Production Management 關答關係管理 Customer Relationship Management 運物甜點藝術 Pet Dessert Art 地階可克力製作 Advanced Chocolate Class 域培市場調查與分析 Baking Market Research and Analysis 棉花髓偶結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce	2 2 4 3 2 4	2 4 3 2	3	
專業選修 rofessiona	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 輸放日語會話 Japanese Conversation for the Hotel & Catering Industry 創意伴手禮 Creative Souvenirs 食品營養學 Food Nutrition 離物膳食營養 Pet Nutrition 烘焙攝影美學 Baking Photography Aesthetics 馨族服務技能與實務 Hospitality Service Skills and	3	3	2 2 2	2 2 2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products	4	4	4 4	4 4						生產管理 Production Management 關答關係管理 Customer Relationship Management 連特甜點藝術 Pet Dessert Art 建陶巧克力製作 Advanced Chocolate Class 机坦市場調查與分析 Baking Market Research and Analysis 棉花礦偶結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 弱題製作 Project	2 2 4 3 2 4	2 4 3 2	3 2	
專業選修 ofessiona	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 輸放日語會話 Japanese Conversation for the Hotel & Catering Industry 創意伴手禮 Creative Souvenirs 食品營養學 Food Nutrition 離物膳食營養 Pet Nutrition 烘焙攝影美學 Baking Photography Aesthetics 馨族服務技能與實務 Hospitality Service Skills and	3	3	2 2 2	2 2 2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products	4	4	4 4	4 4						生產管理 Production Management 顧答關係管理 Customer Relationship Management 處物甜點藝術 Pet Dessert Art 連階巧克力製作 Advanced Chocolate Class 城境市場調章與分析 Baking Market Research and Analysis 棉花磷偶熱婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 專題製作 Project 藝術麵包製作 Bread Art	2 2 4 3 2 4	2 4 3 2		+++++++++++++++++++++++++++++++++++++++
專業選修 ofessiona	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 輸放日語會話 Japanese Conversation for the Hotel & Catering Industry 創意伴手禮 Creative Souvenirs 食品營養學 Food Nutrition 離物膳食營養 Pet Nutrition 烘焙攝影美學 Baking Photography Aesthetics 馨族服務技能與實務 Hospitality Service Skills and	3	3	2 2 2	2 2 2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products	4	4	4 4	4 4						生產管理 Production Management 顧客關係管理 Customer Relationship Management 處物甜點藝術 Pet Dessert Art 遺階巧克力製作 Advanced Chocolate Class 城境市場調查與分析 Baking Market Research and Analysis 棉花糖偶結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 專題製作 Project 藝術麵包製作	2 2 4 3 2 4	2 4 3 2	2	
專業選修 ofessiona	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 輸放日語會話 Japanese Conversation for the Hotel & Catering Industry 創意伴手禮 Creative Souvenirs 食品營養學 Food Nutrition 離物膳食營養 Pet Nutrition 烘焙攝影美學 Baking Photography Aesthetics 馨族服務技能與實務 Hospitality Service Skills and	3	3	2 2 2	2 2 2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products	4	4	4 4	4 4						生產管理 Production Management 關密關係管理 Customer Relationship Management 離物超點藝術 Pet Dessert Art	2 2 4 3 2 4	2 4 3 2	2	
專業選修 ofessiona	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 輸放日語會話 Japanese Conversation for the Hotel & Catering Industry 創意伴手禮 Creative Souvenirs 食品營養學 Food Nutrition 離物膳食營養 Pet Nutrition 烘焙攝影美學 Baking Photography Aesthetics 馨族服務技能與實務 Hospitality Service Skills and	3	3	2 2 2	2 2 2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products	4	4	4 4	4 4						生產管理 Production Management 顯常關係管理 Customer Relationship Management 運物甜點蘸術 Pet Dessert Art 地階可克力製作 Advanced Chocolate Class 財協市調查員分析 Baking Market Research and Analysis 棉花髓側結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 專題製作 Project 基衛衝包製作 Bread Art 超點品牌經營 Dessert Brand Management 以均專題講達	2 2 4 3 2 4	2 4 3 2	2 4 2	
專業選修 ofessiona	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 輸放日語會話 Japanese Conversation for the Hotel & Catering Industry 創意伴手禮 Creative Souvenirs 食品營養學 Food Nutrition 離物膳食營養 Pet Nutrition 烘焙攝影美學 Baking Photography Aesthetics 馨族服務技能與實務 Hospitality Service Skills and	3	3	2 2 2	2 2 2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products	4	4	4 4	4 4						生產管理 Production Management 關答關係管理 Customer Relationship Management 運物甜點藝術 Pet Dessert Art 建陶了克力製作 Advanced Chocolate Class 域培市場調查員分析 Baking Market Research and Analysis 棉花糖偶結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 專題製作 Project 藝術麵包製作 Bread Art 甜點品牌經營 Dessert Brand Management 烘焙專題講座 Special Topics in Baking 果相單午餐製作 Baking Brunch Production 就業接軌 The Practice of Employment	2 2 4 3 2 4	2 4 3 2	2 4 2 2	
專業選修 ofessiona	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 輸放日間南話 Japanese Conversation for the Hotel & Catering Industry 創意伴手槽 Creative Souvenirs 自品監護學 Food Nutrition 離物膳食營養 Pet Nutrition 排均攝影樂學 Baking Photography Aesthetics 餐旅服務技施與實務 Hospitality Service Skills and Practice	3	3	2 2 2	2 2 2	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 地灣報句語會語 Advanced Japanese Conversation for the Hotel & Catering Industry 是品包裝例運用 Product Packaging and Application 圖索設計 Pattern Design 拉聽藝術 Sugar Art 應特健康規培 Healthy Baking for Pets 玻璃蛋糕製作 Royal Icing Cake 人力資源管理 Human Resource Management	4	4	4 4	4 4	\(\rightarrow\) and \(\rig	0	0	0	0	生產管理 Production Management 關營關係管理 Customer Relationship Management 輔特超影響術 Pet Dessert Art 地階乃克力製作 Advanced Chocolate Class 林培用環調查與分析 Baking Market Research and Analysis 棉花糖偶結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 轉多題製作 Project 藝術麵包製作 Bread Art 超點品牌經營 Dessert Brand Management 地灣爭題講座 Special Topics in Baking 北培甲餐製作 Baking Brunch Production 就業接軌 The Practice of Employment Acceptability 小計	2 2 4 3 2 4	2 4 3 2	2 2 2 4	
專業選修 ofessiona	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice (電飲日語意話 Japanese Conversation for the Hotel & Catering Industry 創意伴手禮 Creative Souvenirs 食品營養學 Food Nutrition 離物膳食營養 Pet Nutrition 烘焙攝影美學 Baking Photography Aesthetics 餐旅服務技能與實務 Hospitality Service Skills and Practice	3 2	3 2	2 2 2 3	2 2 3	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 地爾頓的目譜會話 Advanced Japanese Conversation for the Hotel & Catering Industry 產品包裝與運用 Product Packaging and Application 圖來設計 Pattern Design 拉聽藝術 Sugar Art 運物建康拱培 Healthy Baking for Pets 玻璃蛋糕製作 Royal Icing Cake 人力資源管理 Human Resource Management	2 2	2 2	4 4 2	4 4 2	subtotal	0	0	0		生產管理 Production Management 關答關係管理 Customer Relationship Management 運物甜點藝術 Pet Dessert Art 塊階了克力製作 Advanced Chocolate Class 城培市場調查與分析 Baking Market Research and Analysis 棉花糖偶結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 轉題製作 Project 藝術麵包製作 Bread Art 却點品牌經費 Dessert Brand Management ຸ 以指專題講座 Special Topics in Baking 从均早午餐製作 Baking Brunch Production 就業接軌 The Practice of Employment Acceptability	2 2 4 3 2 4 9 9	2 4 3 2 4 * *	2 4 2 4 9	
專業選修 rofessiona electives	にategory credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 養飲日語香活 Japanese Conversation for the Hotel & Catering Industry 動意伴手種 Creative Souvenirs 食品營養學 Food Nutrition 離物膳食營養 Pet Nutrition 排始攝影美學 Baking Photography Aesthetics 養旅服務技能與實務 Hospitality Service Skills and Practice 小計 subtotal 類別學分小計 category credits subtotal	3 2	3 2	2 2 2 3	2 2 3	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 地灣報句語會語 Advanced Japanese Conversation for the Hotel & Catering Industry 是品包裝例運用 Product Packaging and Application 圖索設計 Pattern Design 拉聽藝術 Sugar Art 應特健康規培 Healthy Baking for Pets 玻璃蛋糕製作 Royal Icing Cake 人力資源管理 Human Resource Management	2 2	2 2	4 4 2	4 4 2		0	0	0		生產管理 Production Management 關營關係管理 Customer Relationship Management 輔特超影響術 Pet Dessert Art 地階乃克力製作 Advanced Chocolate Class 林培用環調查與分析 Baking Market Research and Analysis 棉花糖偶結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 轉多題製作 Project 藝術麵包製作 Bread Art 超點品牌經營 Dessert Brand Management 地灣爭題講座 Special Topics in Baking 北培甲餐製作 Baking Brunch Production 就業接軌 The Practice of Employment Acceptability 小計	2 2 4 3 2 4 9 9	2 4 3 2 4 * *	2 4 2 4 9	
專業選修 rofessiona electives	Category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 養飲日間を語 Japanese Conversation for the Hotel & Catering Industry 自動意伴手禮 Creative Souvenirs 食品營養學 Food Nutrition 建特達養學 Baking Photography Aesthetics 養旅服務技能與實務 Hospitality Service Skills and Practice	8	3 2	2 2 2 3 3 13	2 2 3	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 地灣報句語會語 Advanced Japanese Conversation for the Hotel & Catering Industry 是品包裝例運用 Product Packaging and Application 圖索設計 Pattern Design 拉聽藝術 Sugar Art 應特健康規培 Healthy Baking for Pets 玻璃蛋糕製作 Royal Icing Cake 人力資源管理 Human Resource Management	2 2	2 2	4 4 2	4 4 2	subtotal	0	0	0		生產管理 Production Management 關營關係管理 Customer Relationship Management 輔特超影響術 Pet Dessert Art 地階乃克力製作 Advanced Chocolate Class 林培用環調查與分析 Baking Market Research and Analysis 棉花糖偶結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 轉多題製作 Project 藝術麵包製作 Bread Art 超點品牌經營 Dessert Brand Management 地灣爭題講座 Special Topics in Baking 北培甲餐製作 Baking Brunch Production 就業接軌 The Practice of Employment Acceptability 小計	2 2 4 3 2 4 9 9	2 4 3 2 4 * *	2 4 2 4 9	
專業選修 rofessiona electives	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 養飲日頃音話 Japanese Conversation for the Hotel & Catering Industry 動意伴手種 Creative Souvenirs 自品營養學 Food Nutrition 羅物腦食營養 Pet Nutrition ##5個影美學 Baking Photography Aesthetics 養旅服務技能與賈務 Hospitality Service Skills and Practice ##5 Particle ##5 Practice ##5 Pra	3 2 2 8 8 8 8 4 4 4 4 4 4 4 4 4 4 4 4 4 4	3 2	2 2 2 3 3 13	2 2 3	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 地爾頓的目譜會話 Advanced Japanese Conversation for the Hotel & Catering Industry Eael 型製與運用 Product Packaging and Application ■架設計 Pattern Design 拉聽藝術 Sugar Art 當特達康世培 Healthy Baking for Pets 機霜蛋糕製作 Royal Icing Cake 人力資源管理 Human Resource Management 小計 subtotal	2 2 2 10 10 10 10 位於繼課	2 2 10 10 前提出	4 4 4 2 16	4 4 4 2 16	subtotal 100 kb/m/m/m/m/m/m/m/m/m/m/m/m/m/m/m/m/m/m/m		選修學	分為標	0	生產管理 Production Management 顯常關係管理 Customer Relationship Management 運物甜點蘸物 Pet Dessert Art 理陶可克力製作 Advanced Chocolate Class 域珀市場調查員分析 Baking Market Research and Analysis 棉花髓側結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 專題製作 Project 蘇衛麵包製作 Bread Art 試點品牌經歷 Dessert Brand Management 共均專題講達 Special Topics in Baking 知為早午餐製作 Baking Brunch Production 就清達軌 The Practice of Employment Acceptability 小計 subtotal	2 2 4 3 2 4 9 9 2 27	2 4 3 2 4 4	2 4 2 2 4 9 26	
專業選修 ofessiona electives	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 養飲日油香活 Japanese Conversation for the Hotel & Catering Industry 動意伴手禮 Creative Souvenirs 自品營養學 Food Nutrition 据格景美學 Baking Photography Aesthetics 餐旅服務技能與實務 Hospitality Service Skills and Practice 類別學分小計 category credits subtotal 基礎通識basic general education: 1-1 職用通識career application general education	3 2 2 8 8 8 8 4 4 4 education: 8	3 2 2 Signature 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	2 2 3 3 13	2 2 3 3 13	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 應聲的目語會語 Advanced Japanese Conversation for the Hotel & Catering Industry 是品包裝與應用 Product Packaging and Application 圖索設計 Pattern Design 拉聽藝術 Sugar Art 應物健康規培 Healthy Baking for Pets 糠霜蛋糕製作 Royal Icing Cake 人力資源管理 Human Resource Management 小計 subtotal	4 2 2 2 10 10	4 2 2 2 10 10	4 4 2 16	4 4 2 2 16	subtotal 100 kb/m/m/m/m/m/m/m/m/m/m/m/m/m/m/m/m/m/m/m	引定專業 lication	選修學s must	分為標 be sub	0 o	生產管理 Production Management 關答關係管理 Customer Relationship Management 離物超影響術 Pet Dessert Art 塊階巧克力製作 Advanced Chocolate Class 烘焙市場調查與分析 Baking Market Research and Analysis 棉花糖偶結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 轉題製作 Project 藝術麵包製作 Bread Art 甜點品牌經營 Dessert Brand Management 烘焙專題網座 Special Topics in Baking	2 2 4 3 2 4 9 9 2 27	2 4 3 2 4 4	2 4 2 2 4 9 26	
專業選修 ofessiona electives	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 養飲日過程活 Japanese Conversation for the Hotel & Catering Industry 動意件手種 Creative Souvenirs 食品營養學 Food Nutrition 離物路食營養 Pet Nutrition ##48 ##5 ##9 Baking Photography Aesthetics 養派服務技能與實務 Hospitality Service Skills and Practice ##5 ##5 ##5 ##5 ##5 ##5 ##5 ##5 ##5 ##	3 2 2 8 8 8 8 4 4 4 education: 8	3 2 2 Signature 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	2 2 3 3 13	2 2 3 3 13	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 趣障礙日語會話 Advanced Japanese Conversation for the Hotel & Catering Industry	4 2 2 2 1 10 10	4 2 2 10 in like the transfer of the transfer	4 4 4 2 16 16	4 4 4 2 16	subtotal 100 能始得列人畢業專業獎修學分·以各系制 res at external departments, and appl ve credits for majors set by each department 能符合相關外語能力、專業實務技能 mpleting the required credits in acco	明定事業 lication artmer 現定之條	選修學 s must it shall	分為標 be sub be use 畢業・	0 0 mittecd d as th	生產管理 Production Management 關答關係管理 Customer Relationship Management 離物超影響術 Pet Dessert Art 塊階巧克力製作 Advanced Chocolate Class 烘焙市場調查與分析 Baking Market Research and Analysis 棉花糖偶結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 轉題製作 Project 藝術麵包製作 Bread Art 甜點品牌經營 Dessert Brand Management 烘焙專題網座 Special Topics in Baking	2 4 3 2 4 9 9 27 27	2 4 3 2 4 4	2 4 2 2 4 9 26 mey be	e
專業選修 ofessiona electives	category credits subtotal 餅乾製作 Biscuit Making 飲料實務 Beverage Management and Practice 養飲日油香活 Japanese Conversation for the Hotel & Catering Industry 動意伴手禮 Creative Souvenirs 自品營養學 Food Nutrition 据格景美學 Baking Photography Aesthetics 餐旅服務技能與實務 Hospitality Service Skills and Practice 類別學分小計 category credits subtotal 基礎通識basic general education: 1-1 職用通識career application general education	8 8 4 ducati	3 2 2 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	2 2 2 3 3 13 13 13	2 2 3 3 13	Tea Art and Aesthetics 冰淇淋製作 Ice Cream and Related Products 地灣報日語會話 Advanced Japanese Conversation for the Hotel & Catering Industry 是品包裝與運用 Product Packaging and Application ■架設計 Pattern Design 拉聽藝術 Sugar Art 當特達無拱路 Healthy Baking for Pets 機霜蛋糕製作 Royal Icing Cake 人力資源管理 Human Resource Management 小計 subtotal	4 2 2 2 1 10 10	4 2 2 10 in like the transfer of the transfer	4 4 4 2 16 16	4 4 4 2 16	subtotal 100 能始得列人畢業專業獎修學分·以各系制 res at external departments, and appl ve credits for majors set by each department 能符合相關外語能力、專業實務技能 mpleting the required credits in acco	明定事業 lication artmer 現定之條	選修學 s must it shall	分為標 be sub be use 畢業・	0 0 mittecd d as th	生產管理 Production Management 關密關係管理 Customer Relationship Management 輔物超麗斯 Pet Dessert Art 地階巧克力製作 Advanced Chocolate Class 共培市場論會與分析 Baking Market Research and Analysis 棉花糖偶結婚蛋糕裝飾 Wedding Cake 產業接軌 Industry Connection 電子商務 Electronic Commerce 轉到題製作 Project 藝術麵包製作 Bread Art 超點品牌經營 Dessert Brand Management 共培爭題補產 Special Topics in Baking 从增早年餐製作 Baking Brunch Production 就業接軌 The Practice of Employment Acceptability 小計 subtotal	2 4 3 2 4 9 9 27 27	2 4 3 2 4 4	2 4 2 2 4 9 26 mey be	e