			<b>%</b> -	-學年				第二	- 単午			第三學年				2024-09-21 112 academic year 2st semester 1st committee of scollege curiculum development re 2024-04-02 112 academic year 2st semester committee of school curiculum development re 第四學年				
***************************************	科目名稱		1st semester year 上學期 下學期			의 D & PP	2nd s	2nd semester year 上學期 下學期 科目名稱			시 다 <b>소</b> 파	第二字中 3rd semester year 上學期 下學期							ster year	
類別 category	科日省傳 subject name	f	all	sp	ring	科目名稱 subject name	fall		spr	ring	subject name	f.	all	spi	ing	科日名傳 subject name	fal	l	下學 spri	ing
		學分 credit	時數 hour	學分 credit	時數 hour		型分 時 edit ho		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
	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	2												
	共同外語(一)(二)	2	2	2	2	#周歇每(三)	2 2	2												
	Common Foreign Language (I) (II)					Common foreign language (III)		2												
	體育(一) Physical education (I)			2	2	體育(三) Physical education (III)			2	2										
基礎通識 basic general	小計	4	4	4	4	小計	4 4	4	2	2	小計	0	0	0	0	小計	0	0	0	0
education	subtotal 類別學分小計					subtotal					subtotal					subtotal				
	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.																			
	2. Conce the language is selected, it cannot be changed.																			
	社會責任實踐(一)(二)		1	0	1	職場禮儀與口語表達			2	2										
	Social Responsibility Practice (I) (II)	0	-		_	Workplace Etiquette and Oral Expression														
職用通識	職場應用文 Workplace Chinese			2	2															
career application	法律與生活 Law and Life	2	2																	
general education	小計					小計					小計					小計				
	subtotal	2	3	2	3	subtotal	0 (	0	2	2	subtotal	0	0	0	0	subtotal	0	0	0	0
	類別學分小計 category credits subtotal										6									
	<ol> <li>「多元通識」由通識教育中心訂定預選課程・預選後列出</li> </ol>	應選修之人文	文藝術領域 ·	<ul><li>自然科技等</li></ul>	領域及社會	科學領域三類之應開課程後・毎一領域至多選修4學分・共計8學分之	之課程。													
多元通識	1. 「多元議典」由議職教育中心訂定預度課程,預機檢列出應應係之人支勤所領域。自應科技領域及社會科學领域三转法院的學文,提出發分之課程。 1. 「中國中心訂定有限課程」, 一個中心訂定有限課程。 「新規模型 自動性															of 8				
multiple general	と 速度がませいにはいます。 常 一手は力度で、全間はないの中心の心をはないのです。 「中子工事の付属を入っての人を主ないのです。 「中子工事の付属を入っての人を主ないのです。 「中子工事の付属を入っての人を主ないのです。 「中子工事の付属を入っての人を主ないのです。 「中子工事の付属を入っての人を主ないのです。 「中子工事の付属を入っての人を主ないのです。 「中子工事の人を主ないのです。 「中子工事の人を表しています。 「中子工事の人を表しています。」 「中子工事の人を表しています。 「中子工事の人を表しています。」 「中子工事の」」 「中子工事の」」 「中子工事の」」 「中子工事の」」 「中子工事の」」 「中子工事の」」 「中子工事の」」 「中子工事の」」 「中子工事の」 「中子工事の」」 「中工																			
education	婚別愚々小針																			
	類別學分小計 category credits subtotal										8									
	永續管理	2	2			程式設計與應用	2 2	2												
院訂必修	Sustainable Management					Programming and Applications														
compulsory	民生產業講座 Civilian Industry Lectures			2	2	創新創業 Innovation and Entrepreneurship			2	2										
required by the college	小計 subtotal	2	2	2	2	小計 subtotal	2 2	2	2	2	小計 subtotal	0	0	0	0	小計 subtotal	0	0	0	0
conege	類別學分小計					Subtotui										Subtotui				
	category credits subtotal				1					T	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	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	2	2			職場實用日語會話	2 2	2			高階職場專業英語			2	2	進階職場實用日語會話			2	2
院訂選修 compulsory	Intermediate Workplace English	+	_			Workplace Japanese Conversation					Advanced Workplace English			-		Advanced Workplace Japanese Conversation			-	
courses electives by the	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					
college	小計 subtotal	6	6	0	0	小計 subtotal	4 4	4	0	0	小計 subtotal	0	0	6	6	小計 subtotal	0	0	4	4
	類別學分小計					Subtotal										Subtotal				
	category credits subtotal		1							ı	20	1								
	烘焙學 Baking Science	2	2			麵包製作 Bread Baking	4	5			校外實習(一) Off-campus Internship (I)	10	*			實務專題 Practical Project	2	2		
	消費者行為	2	2			巧克力製作	3 3	2			校外實習(二)			10	*	烘焙創意產品研發	2	4		
	Consumer Behavior					The Manufacture of Chocolate	,	,			Off-campus Internship (II)			10		The Creation and Invention of Baking Products	2	7		
	服務品質管理 Service Quality Management	2	2			社群媒體經營 Social Media Operation and Management	2 2	2								智慧經營管理 Smart Business Management			2	2
	食品衛生與安全 Food Sefety & Sonitation	2	2			採購與成本控制 Purchase and Cost Control	2 2	2								烘焙創業企劃 Ventura Planning of Paking			2	2
專業必修 required for	Food Safety & Sanitation 創意行銷					蛋糕裝飾										Venture Planning of Baking				
	The Creativity Marketing			2	2	Cake Decorating			3	4										
majors	西點蛋糕製作 Cake Baking			3	4	烘焙創意文案 Creative Writing and Copywriting for Baking			2	2										
	門市經營與管理			2	2	烘焙創業實務實習			1	2										
	Chain Store Operation Managemen					Practicum in Bakery Entrepreneurship														
						世界經典麵包製作 The Classic of World Bread			4	5										
	小計 subtotal	8	8	7	8	小計 subtotal	11 1	.2	10	13	小計 subtotal	10	0	10	0	小計 subtotal	4	6	4	4
	類別學分小計					Subtotal										Subtotal				
	category credits subtotal				1					1	64	ı		Ī			ı			
	餅乾製作 Biscuit Making	3	3			茶藝與美學 Tea Art and Aesthetics	2 2	2								海外參訪 Overseas Study Tour	1	*		
	飲料實務	3	3			净用种种	4 4	1								生產管理	2	2		
	Beverage Management and Practice 餐飲日語會話	,	3			Ice Cream and Related Products 進階餐飲日語會話	, .	*								Production Management	2	2		
	Japanese Conversation for the Hotel & Catering Industry	2	2				2 2	2								顧客關係管理 Customer Relationship Management	2	2		
	創意伴手禮			4	4	產品包裝與運用	2 2	2								魔物甜點藝術 Bab Bas and Add	4	4		
	Creative Souvenirs 食品營養學					Product Packaging and Application										Pet Dessert Art 淮陇下古力制作				
	民四黨後学 Food Nutrition			2	2	圖案設計 Pattern Design			2	2						進階巧克力製作 Advanced Chocolate Class	3	3		
	寵物膳食營養 Pet Nutrition			2	2	拉糖藝術 Sugar Art			4	4						烘焙市場調查與分析 Baking Market Research and Analysis	2	2		
	烘焙攝影美學			2	2	龍物健康烘焙		1	4	4						棉花糖偶結婚蛋糕裝飾	4	4		
	Baking Photography Aesthetics					Healthy Baking for Pets			7	+						Wedding Cake	7	r		
	餐旅服務技能與實務 Hospitality Service Skills and Practice			3	3	糖霜蛋糕製作 Royal Icing Cake			4	4						產業接軌 Industry Connection	9	*		
專業選修 professional						人力資源管理			2	2						電子商務 Flortropic Commerce			3	3
electives						Human Resource Management										Electronic Commerce 專題製作				
																Project			2	2
																藝術麵包製作 Bread Art			4	4
																甜點品牌經營			2	2
		+														Dessert Brand Management			2	
																烘焙專題講座 Special Topics in Baking			2	2
								1								烘焙早午餐製作 Baking Brunch Production			4	4
		+						-								Baking Brunch Production  就業接動				
																系亲接剿 The Practice of Employment Acceptability			9	*
	小計 subtotal	8	8	13	13	小計 subtotal	10 1	.0	16	16	小計 subtotal	0	0	0	0	小計 subtotal	27	17	26	17
	類別學分小計										100									
	category credits subtotal										100									
	基礎通識basic general education: 14					1.本系未開設之課程可至外系遊修・並於遊課前提出申請。	. 细故冲~~~	台海を	入事类字	(#)@ to .		<b>ウーキ</b> !"	₽.							
	職用通識career application general education	n : 6				Courses not offered by this department can be taken majors set by each department shall be used as the sta	n as electiv andard.							after app	roval can	they be included in the elective credits for graduati	on majors.	The elect	ive credit	s for
	多元通識multiple general education: 8					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:	t.													
備註	院訂必修compulsory courses required by the	college	8			(1)暑期實習:需實習滿8周·每周40小時·共320小時(2)學期實習:需實習滿18周·每周40小時·共720小時(3)學年實習:需實習滿36周·每周40小時·共1,440小時	含)以上・													
remark		conege :	J			(3)學年實習:需實習滿36周·每周40小時·共1,440小組 2. Off-campus internship courses can be implemented (1) Summer internship: The internship is required for	l in one of t													
	專業必修required for majors: 64					<ul><li>(2) Semester internship: The internship is required fo</li><li>(3) Internship during the academic year: The internsh</li></ul>	or 18 weeks hip is requi	s, 40 h ired fo	ours per r 36 wee	r week, a eks, 40 h	and a total of more than 720 hours (inclusive). hours per week, and a total of more than 1,440 hours (	(inclusive)	l.							
	專業選修(含院訂選修)Professional electives (ir college): 28	cluding el	d by the	◎本校日間部四年制學生·除依本校學則規定修滿應修之學 ◎Four-year day school students of our school, in addition	2分外·並應	<b>順符合</b>	相關外語	能力、基	厚業實務技能規定之條件使得畢業。			neet the re	quireme	nts of relevant foreign language proficiency and pro	ofessional p	oractical s	kills in ord	der to		
	畢業最低學分數minimum credits for graduation	on : 128				graduate.														

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

March   Marc				第-	一學年				第二	學年		T		第三	學年		2024-03-21 112 academic year 2st semester 2024-04-02 112 academic year 2st seme	ester committee		riculum develop    學年	ment reviewed ment reviewed
Column	類別	科目名稱		1st sen 學期	semester yea		科目名稱													ester year 下導	
March   Marc	category	subject name	學分	時數	學分	時數	subject name	學分	時數	學分	時數	7	學分	時數	學分	時數	subject name	學分	時數	spri 學分	時數
March   Marc					credit	hour				credit	it hour		credit	hour	credit	hour		credit	hour	credit	hour
March   Marc																					<b></b>
Marchand		Common Foreign Language (I) (II)	2	2	2	2	Common foreign language (III)	2	2												-
March   Marc	其磁涵識				2	2				2	2										
Page	basic general		4	4	4	4		4	4	2	2		0	0	0	0		0	0	0	0
Separate series in the property of the propert																					
Maria   Mari		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·																			
Series of Series 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		2.概定語言後・不可異動・																			
Mary Mary Mary Mary Mary Mary Mary Mary			0	1	0	1				2	2										
March   Marc		職場應用文			2	2	workplace Etiquette and Oral Expression														
March   Marc	career	· .	_			-															
March   Marc	general	Law and Life	2	2																	
Part			2	3	2	3		0	0	2	2		0	0	0	0		0	0	0	0
Series of the control												6									
Part											U-4	in the fall wine there are a single demand of the said lives	-isi NI-s	! Tb!	: 4 6				i>iab a	h - 4-4-1 - 6	o and disc
Series in the control of the control		1. The General Education Center would offer "Multiple General Education" courses selection for students to Ochoose 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 cred 2. 通識教育中心所公布各房、本、學程所提供之籍的課程。亦可承認為通識實修課程。 位學生選修所課題 之际,表及學程使共課程。 開不予承認。 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.															credits.				
Section   Sect	general						eld of "Multiple General Education Courses", only once.														
Segment of the control of the contro												8									
State   Stat			2	2				2	2												
West		民生產業講座			2	2	創新創業			2	2										
Part	courses	*	_				· · · · · · · · · · · · · · · · · · ·					小計				_	小計				
Section   Property of the content		subtotal	2	2	2	2		2	2	2	2		0	0	0	0		0	0	0	0
Manifesting				ı				ı	T				ı	T		ı		T			
Series and secritical control of the			2	2				2	2						2	2				2	2
Series of the se	陰訂羅修		2	2				2	2						2	2				2	2
## 1	compulsory courses electives by		2	2											2	2					
March 1985   Property   Property   March 1985   Property   Prop		小計	6	6	0	0		4	4	0	0	小計	0	0	6	6		0	0	4	4
Part				L		L	subtotal			L	<u> </u>				L	L	subtotal		L u		
Part				l			正常トア・女・参りか								ı	ı	拉州 羅刀(				
Part		Food Safety & Sanitation	2	2			Cake Baking	3	4			Research Methodology	2	2			Off-campus Internship (I)	10	*		
Mangadoring		English Conversation for Hotel & Catering	2	2				2	2				1	2						10	*
Markenger of 1 or			2	2						2	2		4	4							
### PROPERTY OF THE PROPERTY O			2	2						1	2				2	4					
Minimary   Control And Control And Control C		創新管理			2	2	蛋糕装飾			3	4	專題製作			2	2					
Part	majors					2	-					+ -			2	2					
Part					2	2	The Manufacture of Chocolate			4	4	Venture Planning of Baking			2	2				<u> </u>	
March   Marc		Bread Baking			4	6															
Category coefs satisfied   Category coefs satisfied   Category coefs satisfied   Category coefs satisfied   Category coefs			8	8	8	10		5	6	10	12		7	8	6	8		10	0	10	0
Biscust Making   3												64									
Service Management and Practice 3 3 3 4			3	3				3	3				1	*							
# 전체 등 변경 등 변			3	3			Advanced Japanese Conversation for the Hotel &	2	2				3	3							
Main		餐飲日語會話	2	2			拉糖藝術	4	4			棉花糖偶結婚蛋糕裝飾	4	4							
Creative Sourceriss		Industry	_						•			<u> </u>									
Passage   Front Nutrition		Creative Souvenirs			4	4	Product Packaging and Application	2	2			Production Management	2	2							
Hospitality Service Skils and Practice					2	2	Royal Icing Cake			4	4				4	4					
### Pattern Design ### 2 2 Special Topics in Baking ### 2 Special Topics in	electives				3	3				4	4				4	4					
### Big ### B										2	2				2	2					
### Part												電子商務			3	3					
類別學分小計 category credits subtotal   基礎通過basic general education : 14			8	8	9	9		11	11	10	10	小計	10	9	13	13		0	0	0	0
基礎通識Dasic general education: 14  期用通識career application general education: 6  東京通識multiple general education: 8  「成記 参修compulsory courses required by the college: 8  事業必修required for majors: 64  事業必修required for majors: 64  事業必修required for majors: 64  東楽遊修 professional electives (including electives prescribed by the college): 28							subtotal										subtotal				
1本系未開設 2課程可至外系理修・並於規謀刑提出申請・經核准後始得列入畢業專業理修學分、以各系制定專業理修學分為標準・至多可承認二分之一為上限。   1、年本 大開設 2課程可至外系理修・並於規謀刑提出申請・經核准後始得列入畢業專業理修學分。 以各系制定專業理修學分為標準・至多可承認二分之一為上限。   1、在 小工 大田		category credits subtotal										61									
### A most one-half may be admitted as the upper limit.    Provided   Provid																					li.
多元通識multiple general education:8  - 作註 remark    Ril		職用通識career application general education	n : 6				majors set by each department shall be used as the At most one-half may be admitted as the upper	e standa		at extern	nal depart	ments, and applications must be submitted before c	ourse sel	ection. On	ly after ap	proval ca	n they be included in the elective credits for gradu	uatíon maj	ors. The el	ective cre	dits for
院記必修compulsory courses required by the college:8	220 *-3	多元通識multiple general education: 8					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.													
專業遊修required for majors:64  (2) Semester internship: The internship is required for 18 weeks, 40 hours per week, and a total of more than 720 hours (inclusive).  事業選修(含院訂選修)Professional electives (including electives prescribed by the college):28  (3) Internship is required for 18 weeks, 40 hours per week, and a total of more than 1,440 hours (inclusive).  (4) Semester internship: The internship is required for 18 weeks, 40 hours per week, and a total of more than 1,440 hours (inclusive).  (5) 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).  (6) Internship during the academic year: The internship is required for 18 weeks, 40 hours per week, and a total of more than 720 hours (inclusive).  (7) Semester internship: The internship is required for 18 weeks, 40 hours per week, and a total of more than 720 hours (inclusive).  (8) Internship during the academic year: The internship is required for 36 weeks, 40 hours per week, and a total of more than 720 hours (inclusive).  (8) Internship during the academic year: The internship is required for 36 weeks, 40 hours per week, and a total of more than 720 hours (inclusive).  (9) Internship during the academic year: The internship is required for 18 weeks, 40 hours per week, and a total of more than 720 hours (inclusive).  (9) Internship during the academic year: The internship is required for 36 weeks, 40 hours per week, and a total of more than 720 hours (inclusive).  (9) Internship during the academic year: The internship is required for 36 weeks, 40 hours per week, and a total of more than 720 hours (inclusive).  (9) Internship during the academic year: The internship is required for 36 weeks, 40 hours per week, and a total of more than 720 hours (inclusive).  (9) Internship during the academic year: The internship is required for 36 weeks, 40 hours per week, and a total of more than 720 hours (inclusive).		院訂必修compulsory courses required by the	college	: 8			(3)學年實習:需實習滿36周·每周40小時·共1,44 2. Off-campus internship courses can be impleme	0小時(含) nted in o	)以上。 ne of the												
*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 storagraduate.							(2) Semester internship: The internship is require (3) Internship during the academic year: The internship during the academic year.	ed for 18 ernship is	weeks, 40 required	0 hours p I for 36 w	per week, weeks, 40	and a total of more than 720 hours (inclusive). hours per week, and a total of more than 1,440 hour	s (inclusiv	'e).							
			ncluding	elective	es prescri	ped by	Four-year day school students of our school, in a						gulations,	must also	meet the	requirem	nents of relevant foreign language proficiency and	l professio	nal practio	cal skills ir	order
畢業最低學分數minimum credits for graduation : 128		畢業最低學分數minimum credits for graduation	on : 128																		

臺北城市科技大學四年制日間部<mark>烘焙創意與經營管理學士學位學程</mark>課程規劃表<sub>(112學年度入學適用)</sub> TPCU four-year Undergraduate Program Day School Degree Program of Baking Innovation and Management urriculum Planning(applicable to 112 semester year adimssion)

類別 category	科目名稱		第一學年 1st semester year 上學期 下學期			科目名稱			學年 ester yea	ar 學期	科目名稱		第三 3rd seme 學期	ester yea		2023-03-29 111 academic year 2st serr 科目名稱	### ### #############################				
	গণ ল বান্দ subject name	fa 學分	all 時數	spr 學分	ring 時數	subject name	學分	all 時數	sp 學分	ring 時數	গে চাল subject name	學分	all 時數	spr 學分		रभ न नाम subject name	fa 學分	all 時數	spri 學分		
	中文閱讀與寫作	credit 2	hour 2	credit	hour	體育(二)-高爾夫	credit 2	hour 2	credit	hour		credit	hour	credit	hour		credit	hour	credit	hour	
<u>-</u>	hinese Reading and Writing			_	2	Physical education(II) - Golf 共同外語(三)															
<u>-</u>	fommon Foreign Language (I) (II) 體育(一)	2	2	2	2	Common foreign language (III) 體育(三)	2	2													
B 基礎通識	hysical education (I)			2	2	Physical education (III)			2	2											
basic general education	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.	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。																				
	.選定語言後‧不可異動。 . Once the language is selected, it cannot be	change	d.		•																
	土會責任實踐(一)(二) ocial Responsibility Practice (I) (II)	0	1	0	1	職場禮儀與口語表達 Workplace Etiquette and Oral Expression			2	2											
	遺場應用文 Vorkplace Chinese			2	2																
application	法律與生活 aw and Life	2	2																		
general education	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					Subtotal	1	1			subtotal 6					Subtotal					
	category credits subtotal										Ţ.										
2. 名元通識 2.	1. 「多元通漢」由通漢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預之應開課程後,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 at most 4 credits from each category (domain), with the total of 8 credit 2. 通識教育中心訂公不各院,系、學程所提供之籍的課程。亦可承認為通漢修課程。唯學生選修所練單之次,表及學程提供之課程。則不予承認。 2. 经期间的中心可以完成的一个可以可以可以可以可以可以可以可以可以可以可以可以可以可以可以可以可以可以可以															8 credits.					
multiple 3. general 3. "																					
education	類別學分小計										8										
	category credits subtotal 管理學	2	2		l	程式設計與應用	2	2													
	Management 民生產業講座					Programming and Applications 創新創業			_												
compulsory Civ	ivilian Industry Lectures			2	2	Innovation and Entrepreneurship			2	2	J. ÷I					J. ÷I					
required by the 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	0	
	類別學分小計 category credits subtotal										8										
	中階職場專業日語 ntermediate 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 ntermediate 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	
compulsory courses	民生產業實務 dvanced Civilian Industry Practice	2	2								進階民生產業實務 Advanced Civilian Industry Practice			2	2						
the college	小計	6	6	0	0	小計	4	4	0	0	小計	0	0	6	6	小計	0	0	4	4	
	subtotal 類別學分小計					subtotal					subtotal				-	subtotal			•	· ·	
食	category credits subtotal     ZU       会员落生现办令     而數產業別本																				
100	ood Safety & Sanitation	2	2			Cake Baking	3	4			Off-campus Internship (I)	10	*			The Creation and Invention of Baking Products	2	4			
	於英語會話					採購與成本控制		2			校外實習(二)			10	*	研究方法 Research Methodology		2			
餐 En Inc	餐飲英語會話 nglish Conversation for Hotel & Catering idustry	2	2			Purchasing and Cost Control	2	2			Off-campus Internship (II)						2				
餐! En Inc	nglish Conversation for Hotel & Catering	2	2			Purchasing and Cost Control 消費者行為 Consumer Behavior	2	2			Ott-campus Internship (II)					專題製作 Project	2		2	2	
餐( En Inc 烘 Ba	nglish Conversation for Hotel & Catering Idustry 块培學					消費者行為					Off-campus Internship (II)						2		2	2	
餐 En Inc 烘 Ba 行 M.	nglish Conversation for Hotel & Catering dustry 地熔學 aking Science	2	2	2	2	消費者行為 Consumer Behavior 校内專業實習(一)	2	2	3	4	Off-campus Internship (II)					Project 烘焙創業企劃	2				
概 En Inc 烘 Ba 行 M. 劇 required for majors	nglish Conversation for Hotel & Catering dudustry 烘焰學 aking Science 子爵學 darketing 側新管理 nnovation Management 同市經營與管理	2	2	2	2	消費者行為 Consumer Behavior 校內專業實習(一) Professional Practice at School I 蛋糕裝飾 Cake Decorating 校內專業實習(二)	2	2	3	4 2	Off-campus Internship (II)					Project 烘焙創業企劃	2				
要素必修 required for majors Ch	nglish Conversation for Hotel & Catering dudustry 烘焰學 aking Science 万翁學 Marketing 鄉管理 Innovation Management 同市經營與管理 hain Store Operation Managemen 重包製作	2	2			消費者行為 Consumer Behavior 校內專業實習(一) Professional Practice at School I 蛋糕裝飾 Cake Decorating 校內專業實習(二) Professional Practice at School II 世界經典麵包製作	2	2			Off-campus Internship (II)					Project 烘焙創業企劃	2				
要素必修 required for majors Ch	nglish Conversation for Hotel & Catering dudustry 以始學 asking Science 可納學 Marketing 即新曾理 nnovation Management 引市經營與管理 (hain Store Operation Managemen	2	2	2	2	消費者行為 Consumer Behavior 校內專業實習(一) Professional Practice at School I  蛋糕裝飾 Cake Decorating 校内專業實習(二) Professional Practice at School II 世界經典麵包製作 The Classic of World Bread 巧克力製作	2	2	1 4	2	Off-campus Internship (II)					Project 烘焙創業企劃	2				
要素必修 required for majors Ch	nglish Conversation for Hotel & Catering dudustry 出始學 aking Science 写新鄉學 Aarketing 制新管理 annovation Management 目市經營與管理 (hain Store Operation Managemen 重包製作 read Baking	2	2	2	6	消費者行為 Consumer Behavior 校内專業實習(一) Professional Practice at School I	2	2	1 4 4	2 4						Project 烘焙創業企劃 Venture Planning of Baking			2	2	
要素必修 required for majors Ch	nglish Conversation for Hotel & Catering dudustry 出始學 aking Science 所謂學 Aarketing 制新管理 nnovation Management 目市經營與管理 (hain Store Operation Managemen 差包製作 read Baking	2	2	2	2	消費者行為 Consumer Behavior 校內專業實習(一) Professional Practice at School I  蛋糕裝飾 Cake Decorating 校内專業實習(二) Professional Practice at School II 世界經典麵包製作 The Classic of World Bread 巧克力製作	2	2	1 4	2	小計 subtotal	10	0	10	0	Project 烘焙創業企劃	4	6			
響 En Inc Inc Inc Inc Inc Inc Inc Inc Inc In	nglish Conversation for Hotel & Catering dudustry Hab Aking Science Fish Arketing Marketing Mar	2 2	2	2	6	消費者行為 Consumer Behavior 校內專業實習(一) Professional Practice at School I 蛋糕裝飾 Cake Decorating 校內專業實習(二) Professional Practice at School II 世界經典麵包製作 The Classic of World Bread 巧克力製作 The Manufacture of Chocolate  小計 subtotal	2	2 2 10	1 4 4	2 4	小計	10	0	10	0	Project 烘焙創業企劃 Venture Planning of Baking  小計 subtotal	4	6	2	2	
響能 En Inc 無 事業必修 required for majors Ch 題 部 部 部 形 部 日 日 日 日 日 日 日 日 日 日 日 日 日 日	nglish Conversation for Hotel & Catering dudustry 出始 基本 ing Science 写 ing a war ing Science	2	2	2	6	消費者行為 Consumer Behavior 校內專業實習(一) Professional Practice at School I	2	2	1 4 4	2 4	小計 subtotal	10	0	10		Project  烘焙創業企劃 Venture Planning of Baking  //\frac{1}{2}  //\fra			2	2	
要能 Enclinc	nglish Conversation for Hotel & Catering dudstry	2 2	2 2	2	6	消費者行為 Consumer Behavior  校內專業實習(一) Professional Practice at School I  蜜糕裝飾 Cake Decorating  校內專業實習(二) Professional Practice at School II  世界經典麵包製作 The Classic of World Bread 巧克力製作 The Manufacture of Chocolate  小計 subtotal	2 1 1 8 8	2 2 10	1 4 4	2 4	小計 subtotal	10	0	10		Project  烘焙創業企劃 Venture Planning of Baking  小計 subtotal	4	6	2	2	
專業必修 required for majors	nglish Conversation for Hotel & Catering dudstry  地路學 Asking Science  了翁學 Marketing  则新管理 Innovation Management  可可能 可能 可	2 2 8 8	2 2 8 8	2	6	游費者行為 Consumer Behavior  校内專業實習(一) Professional Practice at School I  蜜糕裝飾 (ake Decorating  校内專業實習(二) Professional Practice at School II  世界經典麵包製作 The Classic of World Bread  巧克力製作 The Manufacture of Chocolate  小計 subtotal  冰淇淋製作 Ice Cream and Related Products  拉糖藝術	2 1 8 8	2 2 10	1 4 4	2 4	小計 subtotal	10	0	10		Project  烘焙創業企劃 Venture Planning of Baking  小計 subtotal  進階巧克力製作 Advanced Chocolate Class 棉花糖偶結婚蛋糕裝飾	4	6	2	2	
要能 Enning 期 期 事業必修 required for majors  Ch  题 Br	nglish Conversation for Hotel & Catering dudstry Hdb의 Aking Science	2 2 8	2 2 8 8	2	6	游費者行為 Consumer Behavior  校内專業實習(一) Professional Practice at School I  蜜糕裝飾 (Cake Decorating  校内專業實習(二) Professional Practice at School II  世界經典麵包製作 The Classic of World Bread  巧克力製作 The Manufacture of Chocolate  小計 subtotal  冰淇淋製作 Ice Cream and Related Products  拉糖藝術 Sugar Art  產品包裝與運用	8	10	1 4 4	2 4	小計 subtotal	10	0	10		Project  烘焙創業企劃 Venture Planning of Baking  小計 subtotal  進階巧克力製作 Advanced Chocolate Class 棉花糖偶結婚蛋糕裝飾 Wedding Cake 生產管理	4 3 4	6	2	2	
專業必修 required for majors Character Majors State	nglish Conversation for Hotel & Catering dudstry  地路學 aking Science  了影學 Aarketing  制新管理 nnovation Management  引市經營與管理 hain Store Operation Managemen  臺巴製作 read Baking  小計 subtotal  類別學分小計 category credits subtotal  样乾與糖果 iscuit and Candy Making  如果子製作 apanese Confectionery Making  次科賞務 everage Management and Practice  素飲日語會話	2 2 8 8 3 3	2 2 8 8 3 3 3	2	6	游費者行為 Consumer Behavior  校内專業實習(一) Professional Practice at School I  蜜糕裝飾 (Cake Decorating  校内專業實習(二) Professional Practice at School II  世界經典麵包製作 The Classic of World Bread  巧克力製作 The Manufacture of Chocolate  小計 subtotal  冰淇淋製作 Ice Cream and Related Products  拉糖藝術 Sugar Art  產品包裝與運用 Product Packaging and Application  糖霜蛋糕製作	8	10	1 4 8	2 4 4 10	小計 subtotal	10	0	10		Project  烘焙創業企劃 Venture Planning of Baking  小計 subtotal  進階巧克力製作 Advanced Chocolate Class 棉花糖偶結婚蛋糕装飾 Wedding Cake 生產管理 Production Management 產業接軌	4 3 4 2	6	2	2	
專業必修 required for majors	nglish Conversation for Hotel & Catering dudstry 地 原子製作 apanese Conversation for Hotel & Catering dudstry 地 原子製作 apanese Conversation for Hotel & Catering 別 場所管理 novation Management 目 n 超 数 回 表 可	2 2 8 8 3 3	2 2 8 8 3 3 3	8	2 6	游費者行為 Consumer Behavior  校内專業實習(一) Professional Practice at School I  蛋糕裝飾 (Cake Decorating  校内專業實習(二) Professional Practice at School II  世界經典麵包製作 The Classic of World Bread  巧克力製作 The Manufacture of Chocolate  小計 subtotal  冰淇淋製作 Ice Cream and Related Products  拉糖藝術 Sugar Art  產品包裝與運用 Product Packaging and Application  糖霜蛋糕製作 Royal Icing Cake  要會點心製作與盤飾 Decoration and Making Banquet Snacks  圖案設計	8	10	1 4 8 8	2 4 4 10	小計 subtotal	10	0	10		Project  烘焙創業企劃 Venture Planning of Baking  小計 subtotal  進階巧克力製作 Advanced Chocolate Class  棉花糖偶結婚蛋糕裝飾 Wedding Cake 生產管理 Production Management 產業接軌 Industry Connection  海外參訪與實作 Overseas Study Tour and Practice 藝術麵包製作	4 3 4 2 9	6 3 4 2 *	2	2	
專業必修 required for majors H H Bis 和 Jay and Ca and clectives 中 Fo main and clectives H H H H H H H H H H H H H H H H H H H	mglish Conversation for Hotel & Catering dudstry 地路學 aking Science 「誘學 Marketing	2 2 8 8 3 3	2 2 8 8 3 3 3	8	10	游費者行為 Consumer Behavior  校內專業實習(一) Professional Practice at School I  蜜糕裝飾 Cake Decorating  校內專業實習(二) Professional Practice at School II  世界經典麵包製作 The Classic of World Bread  巧克力製作 The Manufacture of Chocolate  小計 subtotal  冰淇淋製作 Ice Cream and Related Products  拉聽藝術 Sugar Art  產品包裝與運用 Product Packaging and Application  糖霜蛋糕製作 Royal Icing Cake  宴會點心製作與盤飾 Decoration and Making Banquet Snacks	8	10	1 4 4 8 8	2 4 4 10 10 4 4	小計 subtotal	10	0	10		Project  烘焙創業企劃 Venture Planning of Baking  小計 subtotal  地階巧克力製作 Advanced Chocolate Class  棉花糖偶結婚蛋糕裝飾 Wedding Cake 生產管理 Production Management 產業接動 Industry Connection  海外參訪與實作 Overseas Study Tour and Practice 藝術麵包製作 Bread Art  就業接軌	4 3 4 2 9	6 3 4 2 *	4	4	
專業必修 required for majors	nglish Conversation for Hotel & Catering dudstry 地學 aking Science 了 新學 Aarketing  則新管理 novation Management  可 市經營與管理 hain Store Operation Managemen  重包製作 read Baking  小計 subtotal  類別學分小計 category credits subtotal  #乾與機果 iscuit and Candy Making  I果子製作 apanese Conversation for the Hotel & atering Industry  I像伴手禮 reative Souvenirs  \$a 公營養學 ood Nutrition  I開餐數日語會話 quantum Management  all Walled  #如 walled  #如 walled  ## walled	2 2 8 8 3 3	2 2 8 8 3 3 3	2 4 8 8 4 2 2	2 6 10 4 2 2	游費者行為 Consumer Behavior  校内專業實習(一) Professional Practice at School I  蛋糕裝飾 (Cake Decorating  校内專業實習(二) Professional Practice at School II  世界經典麵包製作 The Classic of World Bread  巧克力製作 The Manufacture of Chocolate  小計 subtotal  冰淇淋製作 Ice Cream and Related Products  拉糖藝術 Sugar Art  產品包裝與運用 Product Packaging and Application  糖霜蛋糕製作 Royal Icing Cake  要會點心製作與盤飾 Decoration and Making Banquet Snacks  圖案設計	8	10	1 4 4 8 8	2 4 4 10 10 4 4	小計 subtotal	10	0	10		Project  烘焙創業企劃 Venture Planning of Baking  小計 subtotal  進階巧克力製作 Advanced Chocolate Class  棉花糖偶結婚蛋糕裝飾 Wedding Cake 生產管理 Production Management 產業接軌 Industry Connection  海外參訪與實作 Overseas Study Tour and Practice 藝術麵包製作 Bread Art  就業接軌 The Practice of Employment Acceptability 烘焙專題講座	4 3 4 2 9	6 3 4 2 *	4 4 9	4	
專業必修 required for majors	nglish Conversation for Hotel & Catering dudstry 地容學 aking Science 子 多等學 aking Science 子 多等學 aking Science 子 多等學 aking Science 子 多等學 aking Science 子 本 子 本 子 本 本 本 本 本 本 本 本 本 本 本 本 本 本	2 2 8 8 3 3	2 2 8 8 3 3 3	8 8 4 4	2 6 10 4 4 2	游費者行為 Consumer Behavior  校内專業實習(一) Professional Practice at School I  蛋糕裝飾 (Cake Decorating  校内專業實習(二) Professional Practice at School II  世界經典麵包製作 The Classic of World Bread  巧克力製作 The Manufacture of Chocolate  小計 subtotal  冰淇淋製作 Ice Cream and Related Products  拉糖藝術 Sugar Art  產品包裝與運用 Product Packaging and Application  糖霜蛋糕製作 Royal Icing Cake  要會點心製作與盤飾 Decoration and Making Banquet Snacks  圖案設計	8	10	1 4 4 8 8	2 4 4 10 10 4 4	小計 subtotal	10	0	10		Project  烘焙創業企劃 Venture Planning of Baking  小計 subtotal  進階巧克力製作 Advanced Chocolate Class 棉花礦偶結婚蛋糕裝飾 Wedding Cake 生產管理 Production Management 產業接動 Industry Connection 海外參訪與實作 Overseas Study Tour and Practice 藝術麵包製作 Bread Art  乾葉接軌 The Practice of Employment Acceptability  烘焙專題講座 Special Topics in Baking	4 3 4 2 9	6 3 4 2 *	4 4 9 2	4 4 * 2	
專業必修 required for majors	nglish Conversation for Hotel & Catering dudstry 地區學 aking Science 了為學 Aarketing 別新管理 novation Management 目市經營與管理 hain Store Operation Managemen 重包製作 read Baking	2 2 8 8 3 3	2 2 8 8 3 3 3	2 4 8 8 4 2 2	2 6 10 4 2 2	游費者行為 Consumer Behavior  校内專業實習(一) Professional Practice at School I  蛋糕裝飾 Cake Decorating  校内專業實習(二) Professional Practice at School II  世界經典麵包製作 The Classic of World Bread  巧克力製作 The Manufacture of Chocolate  小計 subtotal  冰淇淋製作 Ice Cream and Related Products  拉聽藝術 Sugar Art  產品包裝與運用 Product Packaging and Application  糖霜蛋糕製作 Royal Icing Cake 宴會點心製作與盤飾 Decoration and Making Banquet Snacks  圖案設計 Pattern Design	8	10	1 4 4 8 8	2 4 4 10 10 4 4	小計 subtotal	10	0	10		Project  烘焙創業企劃 Venture Planning of Baking  小計 subtotal  進階巧克力製作 Advanced Chocolate Class  棉花糖偶結婚蛋糕装飾 Wedding Cake  生產管理 Production Management  產業接動 Industry Connection  海外參訪與實作 Overseas Study Tour and Practice 藝術麵包製作 Bread Art  試職接動 The Practice of Employment Acceptability  烘焙專題講座 Special Topics in Baking 電子商務 Electronic Commerce	4 3 4 2 9	6 3 4 2 *	4 4 9	4	
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臺北城市科技大學四年制日間部<mark>烘焙創意與經營管理學士學位學程</mark>課程規劃表<sub>(111學年度人學適用)</sub> TPCU four-year Undergraduate Program Day School Degree Program of Baking Innovation and Management urriculum Planning(applicable to 111 semester year adimssion)

			1st sem	-學年 ester yea				2nd sem	_學年 nester year			第三學年 3rd semester year 上學期 下學期				·	第四學年 4th semester y			
類別 category	科目名稱 subject name		學期 all 時數		學期 ring 時數	科目名稱 subject name		學期 all 時數		學期 ring 時數	科目名稱 subject name		學期 all 時數		學期 ring 時數	科目名稱 subject name	上學 fal 學分		下學 spri 學分	ing 時數
	中文閱讀與寫作	credit	hour	credit			credit	hour	credit	hour		credit	hour	credit	hour		credit	hour	credit	hour
	Chinese Reading and Writing 共同外語(一)(二)	2	2			Physical education(II) - Golf 共同外語(三)	2	2												
	Common Foreign Language (I) (II)	2	2	2	2	Common foreign language (III)	2	2									$\sqcup$			
基礎通識	體育(一) Physical education (l)			2	2	體育(三) Physical education (III)			2	2										
basic general education	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.																			
	勞作教育(一)(二) Practical Training Education (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															
職用通識 career application	法律與生活	2	2																	
general education	Law and Life 小計		,	2	3	小計				2	小計		0			小計		0	0	
	subtotal 類別學分小計	2	3	2	3	subtotal	0	0	2		subtotal	0		0	0	subtotal	0	١	U	0
	category credits subtotal										6									
	<ol> <li>The General Education Center would offer "Multiple total of 8 credits.</li> </ol>	General E	ducation"	courses se	election f	· 會科學領域三類之應開課程後·每一領域至多選修4學分·共 or students to choose from. After the advance selection, th			center wo	uld list cou	urses in the following three categories (domains): Arts and	d Humani	ties, Natura	al Technolo	ogies and S	ocial Science. Students are to choose at most 4 credits for	om each ca	tegory (do	main), with	h the
多元通識 multiple general	2. 通義教育中心所公布各院、系、學更所提供之輔助課程、亦可承認為通識機能課程、唯學生態修所隸職之院、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. 「名人課度、奧特斯別規格的課程、可承認為「多元議論課程」中一個裁算程、以下入物限・ 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.																			
education	5. "Celebrity Lecture" is a cross-category elective course 類別學分小計	and can b	oe recogni	zed as a co	urse in an	y field of "Multiple General Education Courses", only once	2.													
	category credits subtotal		<u> </u>			TO - MACE AN COLUMN TO	I	l		l	8	I	<u> </u>	I						
	民生產業講座 Civilian Industry Lectures	2	2			程式設計與應用 Programming and Applications	2	2												
院訂必修 compulsory courses	管理學 Management			2	2	時尚產業概論 Introduction of Fashion Industry			2	2										
required by the 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	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	2
	中階職場專業英語	2	2			職場實用日語會話	2	2			高階職場專業英語			2	2	進階職場實用日語會話			2	2
院訂選修 compulsory	Intermediate Workplace English 民生產業實務					Workplace Japanese Conversation					Advanced Workplace English 進階民生產業實務					Advanced Workplace Japanese Conversation			_	
courses electives by the college	Advanced Civilian Industry Practice 小計	2	2			小計					Advanced Civilian Industry Practice 小計			2	2	小計	$\vdash$			
	subtotal	6	6	0	0	subtotal	4	4	0	0	subtotal	0	0	6	6	subtotal	0	0	4	4
	類別學分小計 category credits subtotal						ı	ı		ı	20	ı		•						
	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	*			烘焙創意產品研發 The Creation and Invention of Baking Products	2	4		
	餐飲英語會話 English Conversation for Hotel & Catering Industry	2	2			採購與成本控制 Purchasing and Cost Control	2	2			校外實習(二) Off-campus Internship (II)			10	*	研究方法 Research Methodology	2	2		
	烘焙學 Baking Science	2	2			消費者行為 Consumer Behavior	2	2								專題製作 Project			2	2
	行銷學 Marketing	2	2			校内專業實習(一) Professional Practice at School I	1	2								烘焙創業企劃 Venture Planning of Baking			2	2
	創新管理			2	2	蛋糕装飾			3	4						Venture Flaming of Baking				
專業必修	Innovation Management 門市經營與管理					Cake Decorating 校内專業實習(二)														
required for majors	Chain Store Operation Managemen			2	2	Professional Practice at School II 世界經典麵包製作			1	2										$\vdash$
	麵包製作 Bread Baking			4	6	The Classic of World Bread			4	4										
						巧克力製作 The Manufacture of Chocolate			4	4										
	小計 subtotal	8	8	8	10	小計 subtotal	8	10	8	10	小計 subtotal	10	0	10	0	/J\盲† subtotal	4	6	4	4
	類別學分小計 category credits subtotal						l				60	l	<u> </u>							
	餅乾與糖果	3	3			冰淇淋製作	4	4								進階巧克力製作	3	3		
	Biscuit and Candy Making 和果子製作	3	3			Ice Cream and Related Products 拉糖藝術	4	4								Advanced Chocolate Class 棉花糖偶結婚蛋糕裝飾	4	4		$\square$
	Japanese Confectionery Making 飲料實務					Sugar Art 產品包裝與運用										Wedding Cake 生產管理				
	Beverage Management and Practice 餐飲日語會話	3	3			Product Packaging and Application	2	2								Production Management	2	2		$\square$
	Japanese Conversation for the Hotel & Catering Industry	2	2			糖霜蛋糕製作 Royal Icing Cake			4	4						產業接軌 Industry Connection	9	*		$\square$
page ann a c	創意伴手禮 Creative Souvenirs			4	4	宴會點心製作與盤飾 Decoration and Making Banquet Snacks			4	4						海外參訪與實作 Overseas Study Tour and Practice	1	*		Ш
專業選修 professional electives	食品營養學 Food Nutrition			2	2	■案設計 Pattern Design			2	2						藝術麵包製作 Bread Art			4	4
	進階餐飲日語會話 Advanced Japanese Conversation for the Hotel & Catering Industry			2	2											就業接軌 The Practice of Employment Acceptability			9	*
	餐旅服務技能與實務 Hospitality Service Skills and Practice			3	3											烘焙專題講座 Special Topics in Baking			2	2
						1										電子商務 Electronic Commerce			3	3
	小計	11	11	11	11	小計	10	10	10	10	小計	0	0	0	0	小計	19	9	18	9
	subtotal 類別學分小計					subtotal					subtotal					subtotal				
	category credits subtotal 基礎通識basic general education: 14																			
	基礎週識basic general education: 14  職用通識career application general education	n : 6									型分·以各系制定專業選修學分為標準·至多可承認二 nents, and applications must be submitted before o			nly after	approval	can they be included in the elective credits for grad	duation ma	ajors. The	elective o	credits for
	•	0				majors set by each department shall be used as the Mat most one-half may be admitted as the uppe 2.校外實習課程可任選下列三種方式之一實施:	he standa		110	_ purtil	. ,			, 2,401		, secure decire decire of grad	2.1.410			
備註	多元通識multiple general education: 8 院訂必修compulsory courses required by the	collect	. 0			<ul> <li>2.ベケト員音味任り仕継ト列ニ(オース) ニー員能:         <ul> <li>(1) 暑期實習:需實習滿8周・每周40小時・共320/</li> <li>(2) 学期實習:需實習滿18周・每周40小時・共720</li> <li>(3) 学年實習:需實習滿36周・每周40小時・共1,44</li> </ul> </li> </ul>	小時(含)以	(上。												
remark	原記必修compulsory courses required by the 事業必修required for majors: 64	conege	. 0			(3)学午真智: 高真智為30周·姆同40小時·共1,44 2. Off-campus internship courses can be implement (1) Summer internship: The internship is require (2) Semester internship: The internship is require	ented in o	ne of the eeks, 40 h	ours per	week, and	a total of more than 320 hours (inclusive).									
	專業選修(含院訂選修)Professional electives (ii	ncluding	elective	s prescril	bed by	(3) Internship during the academic year: The int	ernship i: 多之學分夕	s required 卜·並應符	for 36 w 合相關外記	eeks, 40 h 吾能力、專	ours per week, and a total of more than 1,440 hour 業實務技能規定之條件使得畢業。			o most :	e rocui	ments of relevant forcing languages	d prof	anal are	ical elett	in order
	the college): 28 畢業最低學分數minimum credits for graduati					<ul> <li>Four-year day school students of our school, in a to graduate.</li> </ul>	audition t	o comple	ing the r	equired ci	redits in accordance with the school's academic rec	guiations	, must also	o meet th	e require	ments of relevant foreign language proficiency and	professio	niai practi	icai SKIIIS i	norder
	→ 水取 № 季刀 数minimum credits for graduati	JII . 128	,																	