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|--|--|------|------|------|------|--|---|------|-----|-----|--|----|----|--|---|---|---|---|-------------|---|---|-----------------------------------|
| | 社會-法學與生活 Law and life | | | | | 人文-歷史與文化* History and Culture | 2* | 2 | | | | | | | | | | | | | | |
| | 自然-計算機概論(一)(二) Introduction to Computer Science(I)(II) | 1 | 2 | 1 | 2 | 藝術-美學導論* Appreciation of Aesthetics | 2* | 2 | | | | | | | | | | | | | | |
| | 自然-基礎統計* Basic Statistics | 2* | 2 | | | | | | | | | | | | | | | | | | | |
| | 全民國防教育軍事訓練(一)(二) A11-out Defense Education Military Training (I)(II) | 0 | 2 | 0 | 2 | 藝術-世界音樂* The Music of World | | | | | 2* | 2 | | | | | | | | | | |
| | 體育(一)(二) Physical Education(I)(II) | 0 | 2 | 0 | 2 | 體育分項 Physical Education | 0 | 2 | 0 | 2 | | | | | | | | | | | | |
| | 永續環境與勞作教育(一)(二) Sustainable Environment and Labor Education(I)(II) | 1 | 1 | 1 | 1 | | | | | | | | | | | | | | | | | |
| | 小計 Subtotal | (12) | (17) | (10) | (15) | 小計 Subtotal | (8) | (10) | (2) | (4) | | | | | | | | | 小計 Subtotal | 2 | 2 | 2 |
| 院訂 必修 School Core Course | 食品衛生與安全 Food Hygiene and Sanitation | 2 | 2 | | | | | | | | | | | | | | | | | | | 6 學 分 6 Credi ts |
| | 永續食農教育與實務 Sustainable Food and Agriculture Education and Practice | | | | 4 | 4 | | | | | | | | | | | | | | | | |
| | 小計 Subtotal | 2 | 2 | 4 | 4 | 小計 Subtotal | | | | | 小計 Subtotal | | | | | | | | 小計 Subtotal | | | |
| 院訂 選修 School Elective Course | <p>無國界蔬食餐廳開店實習 4 學分/8 小時 Internship for Starting a Fusion Vegetarian Restaurant Business (4 Credit/8 Hour)</p> <p>新素食食材認識與採購實務 2 學分/4 小時 New Vegetarian Ingredients Knowledge and Purchasing Practice (2 Credit/4 Hour)</p> <p>素食尚烹調與盤飾實務 2 學分/4 小時 Vegetarian Culinary and Food Plating Practice (2 Credit/4 Hour)</p> <p>植感甜點烘焙實務 2 學分/4 小時 Plant-Based Dessert Baking Practice (2 Credit/4 Hour)</p> <p>全植健康飲調實務 2 學分/4 小時 Whole Plant Healthy Beverage Practice (2 Credit/4 Hour)</p> <p>素食尚療癒餐飲設計實務 2 學分/4 小時 Vegetarian Healing Cuisine Design Practice (2 Credit/4 Hour)</p> <p>彈性素食食物設計實務 2 學分/4 小時 Flexible Vegetarian Food Design Practice (2 Credit/4 Hour)</p> | | | | | | | | | | | | | | | | | | | | | |
| 系訂 必修 Department Required Course | 麵包製作原理 Theory of Bread Making | 2 | 2 | | | 食物學 Principle of Food Processing | 2 | 2 | | | 校外實習(一)(二) Off-Campus Intership(I)(II) | 10 | 10 | | | 烘焙產品創新與研發 Research Development of Baking Products | 2 | 2 | | | | 68 學 分 68 Credi ts |
| | 麵包製作 Bread Making | 4 | 6 | | | 圖像設計與應用 Graphic Design and Application | 2 | 2 | | | | | | | 廚藝英文 English for Culinary Purposes | 2 | 2 | | | | | |
| | 造形原理與設計 Theory and Design of Modeling | 3 | 3 | | | 消費者行為與服務實務 Consumer Behavior and Service Practices | 2 | 2 | | | | | | | 餐旅專題講座(二) Saminars on Hospitality Industry(2) | 1 | 2 | | | | | |
| | 西點蛋糕製作原理 Theory of cake and pastry Making | | | | 2 | 2 | 採購與成本控制 Purchasing and Cost Control | 2 | 2 | | | | | | 生產管理 Production Management | 2 | 2 | | | | | |
| | 西點蛋糕製作 Cake and pastry Making | | | | 4 | 6 | 行銷學 Marketing | | | | 2 | 2 | | | 專題研究 Saminars on Hospitality Industry | 2 | 4 | | | | | |
| | 色彩計劃與應用 Color Planning and Application | | | | 2 | 2 | 餐旅專題講座(一) Saminars on Hospitality Industry(1) | | | | 1 | 2 | | | 烘焙策展實務 Baking Curation Practice | | | | | 2 | 2 | |

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|--|--|---|----|---|--|---|---|---|---|---|-------------|----|--|---|---|---|----|---|-----|--|
| | | | | | 店面經營管理 Bakery Management | | | 2 | 2 | | | | | 營養學 Nutrition | | | 2 | 2 | | |
| | | | | | 產品包裝造型與設計 Product Package-Form and Design | | | 2 | 2 | | | | | 作品集企劃與設計 Portfolio Planning and Design | | | 3 | 3 | | |
| | 小計 Subtotal | 9 | 11 | 8 | 10 | 小計 Subtotal | 8 | 8 | 7 | 8 | 小計 Subtotal | 10 | | 10 | 小計 Subtotal | 9 | 12 | 7 | 7 | |
| 系訂 選修 Department Elective Course | 烘焙地方伴手禮製作 Local Baking Souvenir Making | 3 | 4 | | | 糖工藝及製品(二) Sugar work (II) | 3 | 4 | | | | | | 烘焙坊營運實務 Bakery operation | 1 | 1 | | | | |
| | 中式點心製作 Traditional Desserts Making Laboratory | 3 | 4 | | | 歐式麵包與西點製作 European bread and pastry Making | 4 | 6 | | | | | | 進階巧克力製作 Advance chocolate making | 3 | 4 | | | | |
| | 糖工藝及製品(一) Sugar work (I) | | | 3 | 4 | 烘焙技能發展與實作(二) Baking Skills Development and Practice (II) | 4 | 6 | | | | | | 食品安全管制系統 Hazard Analysis Critical Control Points | 2 | 2 | | | | |
| | 烘焙競賽實務(一) Baking competition practice training (I) | | | 2 | 3 | 烘焙競賽實務(二) Baking competition practice training (II) | 2 | 3 | | | | | | 盤飾點心暨節慶蛋糕 Traditional Pastry & Plate Dessert | 4 | 5 | | | | |
| | 烘焙技能發展與實作(一) Baking Skills Development and Practice (I) | | | 4 | 6 | 蛋糕裝飾 Professional Cake Decoration | 3 | 4 | | | | | | 葡萄酒認識 Introduction to Wine | 2 | 2 | | | | |
| | | | | | | 餅乾製作理論與實務 Cookie Making Theory and Practice | | | 3 | 4 | | | | | 網路行銷 Internet Marketing | | | 2 | 2 | |
| | | | | | | 世界西點與麵包製作 World Pastry and Bread Making | | | 4 | 6 | | | | | 調飲實務 Beverage-Practical Use | | | 2 | 2 | |
| | | | | | | 基礎巧克力製作 Basic Chocolate Making | | | 3 | 4 | | | | | 官能品評 Sensory Evaluation | | | 2 | 2 | |
| | | | | | | 中日傳統糕點製作 Chinese and Japanese Traditional Pastries | | | 3 | 4 | | | | | 經典法式甜點製作 Classic French Dessert Making | | | 4 | 5 | |
| | | | | | | 食品化學 Food Chemistry | | | 2 | 2 | | | | | 複合式餐廳餐點製作 Fusion Restaurant Cookery | | | 3 | 4 | |
| | | | | | | | | | | | | | | | 校外參訪研習 Field Study | | | 1 | 1 | |
| | | | | | | | | | | | | | | 微生物學 Microbiology | 2 | 2 | | | | |
| | | | | | | | | | | | | | | 食品微生物學 Food Microbiology | | | 2 | 2 | | |
| | | | | | | | | | | | | | | | | | | | 132 | |

最少應修 22 學分
≥22 Credits

備註：

- 1、畢業學分數為 132 學分(含校訂必修 36 學分、院訂必修 6 學分，系訂必修 68 學分，選修至少達 22 學分-外系(含各類學程)選修至多承認 12 學分(其中含跨校 6 學分)，院訂選修成認為本系選修。)
- 2、校外實習成績需提據廠商實習證明並檢附該實習成果，作為成績評定標準。
- 3、每學期修習學分數：依據本校日間部學生選課辦法之規定辦理。
- 4、*代表通識課程中藝術組排課將考量班級數調整；()代表至少學分數或時數。

(Note)：

- 1 ∙ The required credits for the degree are 132 credits, including 36 required GE credits, 6 school required credits, program required **68** credits and **22** program elective credits-- A maximum of 12 credits (including 6 credits from other schools) of elective courses from other departments (including various programs) will be recognized, and the elective courses determined by the college will be considered as elective courses of the department.)
- 2 ∙ The grading of the Off-campus Internship is partially based on the certificate of internship referred by the company and the internship reports/assignments.)
- 3 ∙ The maximum credits taken each semester are based on the Guidelines for Student's Course Selection of the Day Division, NKUHT.
- 4 ∙ * represents that the general course schedule will consider the number of classes to adjust the offering semester; () represents the minimum number of credits or hours.