

開南大學觀光與餐飲旅館學系課程規劃表
(113 學年度入學新生適用)

**Curriculum of the Department of Tourism & Hospitality Management,
Kainan University, 2024**

114/05/13 修訂

114/05/13 revised

通識教育課程 (至少應修 28 學分) General Education (at least 28 credits)	領 域 Field	涵蓋學門 Course Subjects
	語文表達 (6-10 學分)*註二 Language Expression (6-10 credits) * Note 2	本國語文學門 2 學分 Mandarin Chinese (2 credits) 外國語文學門(必修英文課程)4-8 學分*註二 Foreign Language (compulsory English course)(4-8 credits) * Note 2
	科學知覺 (4 學分)*註三 Scientific Perception (4 credits) * Note 3	●自然科學學門 Natural Sciences ●生命科學學門 Life Sciences ●資訊教育學門 Information Education
	社會實踐 (學門任選 4 學分) Scientific Perception(Any 4 Credits from the Disciplines)	●憲政法治學門 Constitutional Governance and Rule of Law ●社會科學學門 Social Sciences
	人文涵育 (學門任選 4 學分) Humanities Cultivation (Any 4 Credits from the Disciplines)	●歷史研究學門 Historical Studies ●人文藝術學門 Humanities and Arts
	全民國防教育軍事訓練 National Defense Education and Military Training	選修1學分，至多修習1門，可計入通識自由選修學分，超過1門者，僅供折抵役期，不納入畢業學分。 Select one course for 1 credit, applicable to General Education free electives. Any additional courses will only be counted one time towards reducing mandatory military service time, not graduation credits
	體育 Physical Education	1.必修體育課程為2學分，每門課程1學分2學時，共修習2門(體育一、體育二) 2 credits of PE courses are required. Each course is 1 credit with 2 hours of instruction per week. Students must complete 2 courses (PE I and PE II). 12.選修體育課程(休閒體育)至多修習1門(2學分，可計入通識自由選修學分) Students may take up to 1 elective Recreational PE course (2 credits), which can be applied to General Education free elective credits
	通識自由選修 4-8 學分(限修通識教育課程)*註二 Electives(4-8 credits) General Education Free Electives: 4-8 credits (restricted to General Education courses) * Note 2	

註一、修習各學系訂定之通識排除課程，不納入畢業學分。

Note 1. Credits from general education courses excluded by individual departments will not be counted towards graduation requirements.

註二、外國語文學門修習方式如下：

Note 2. The credit requirements for the Foreign Language Discipline are as follows:

1. 應用英語學系學生及例外學生僅能修習「必修英文」課程以外之第二外國語文，如：日語、泰語、越語、韓語...等外國語文課程 4 學分(即語文表達領域 6 學分，通識自由選修 8 學分)。

Students from the Department of Applied English and other special status students can only take 4 credits of a second foreign language course other than the 'compulsory English' courses, such as Japanese, Thai, Vietnamese, Korean, etc. (This means 6 credits for the Language Expression Area and 8 credits for General Education Free Electives)

2. 各學系若規劃大二以上之 4 學分專業領域英文課程者，外國語學門僅需修習大一必修英文 4 學分(即語文表達領域 6 學分，通識自由選修 8 學分)。

.If departments plan to offer 4-credit professional English courses for sophomores and above, students only need to complete the 4-credit compulsory English course in their freshman year for the foreign language requirement.(This means 6 credits for the Language Expression Area and 8 credits for General Education Free Electives)

3. 其餘學系學生外國語文學門課程皆須修習「必修英文」課程 8 學分(即語文表達領域 10 學分，通識自由選修 4 學分)。

Except for the aforementioned cases, students from other departments must complete 8 credits of 'Compulsory English' courses for the foreign language requirement (i.e., 10 credits in the Language Expression Area, with 4 credits as general education electives).

註三、科學知覺領域修習方式如下：

Note 3. The credit requirements for the Scientific Perception Area are as follows:

1. 資訊管理學系學生需修習科學知覺領域學門任選 4 學分。

Students in the Department of Information Management are required to take 4 credits of their choice from the Scientific Perception Area.

2. 其餘學系學生資訊教育學門課程皆須修習「程式設計類」課程 2 學分，及科學知覺領域學門任選 2 學分。

Except for the aforementioned cases, students from other departments are required to take 2 credits of 'Programming' courses in the Information Education Discipline, and choose 2 credits from the Scientific Perception Area.

課程 Curriculum	第 1 學年 First Year		第 2 學年 Second Year		第 3 學年 Third Year		第 4 學年 Fourth Year	
	上學期 Semester I	下學期 Semester 2	上學期 Semester I	下學期 Semester 2	上學期 Semester I	下學期 Semester 2	上學期 Semester I	下學期 Semester 2
服務學習 (必修) Service Education (Required)	勞作教育一 1 Labor Service I 1	勞作教育二 1 Labor Service II 1	公益服務一 1 Volunteer Service I 1	公益服務二 1 Volunteer Service II 1				
(四十三學分) 專業必修 科目 (43 credits) Required courses for majors	餐飲管理 3 Catering Management 3	旅館管理 3 Hotel Management 3	餐飲衛生與安全 3 Catering hygiene and safety 3	觀光心理學 3 Tourism Psychology 3	校內實務操作 (一) 1 On-campus practical operations (1) 1	校內實務操作 (二) 1 On-campus practical operations (2) 1	畢業專題實習 (一) Capstone Project and Internship (I)	畢業專題實習 (二) Capstone Project and Internship (II)
	觀光學 3 Tourism 3	旅行業管理 3 Travel Industry Management 3	觀光行政與法規 3 Tourism Administration and Regulations 3	餐飲法規與實務 3 Catering regulations and practices 3	服務品質管理 3 Service quality management 3	行銷管理 3 Marketing Management 3		
					工作倫理與實習輔導 2 Work Ethics and Internship Counseling 2	人力資源管理 3 Human Resource Management 3		
專業選修科目(至少應修 37 學分)								
選修科目表公告於系所網站								
Major elective subjects (at least 37 credits should be taken). The elective subject list is announced on the department website.								

備
註

1. 本系畢業應修習 128 學分，其中包括：本系「專業必修課程」43 學分、「專業選修課程」37 學分；「通識教育課程」28 學分、「公益服務」2 學分、「勞作教育」2 學分；「自由選修學分」16 學分，開放由學生自由選修學分學程、他系課程或本系課程(不含通識教育課程)。

Students must complete in total of 128 credits for graduation, of which 43 credits should be from required courses, 2 credits from labor service, 2 credits from volunteer service, 37 credits from core optional courses, and 28 credits from general education courses. 14credits are free optional courses accepted for taking any courses from all departments.

2. 「畢業專題實習(一)」、「畢業專題實習(二)」可選擇製作畢業專題或校外實習。
"Graduation Project and Internship (I)" and "Graduation Project and Internship (II)" allow students to choose between completing a graduation project or participating in an off-campus internship.
"Internship (1)" and "Internship (2)" are off-campus internship courses.

3. 「通識教育課程」需依通識教育中心規定辦理並達校訂之應修學分規定標準。
Students must complete 'Study Passport' to fulfill the requirement for graduation

4. 「學習護照」課程為必修零學分，合格後，始得畢業(依開南大學「學習護照」課程施行辦法)。

In order to achieve the graduation threshold, the completed "Student Passport" is required.

5. 本校學生畢業英文門檻依「學生英文能力畢業門檻實施要點」辦理。
In accordance with the regulations of KNU English Test and English graduation threshold, students must fulfill the English graduation threshold.

6. 為求產學合作銜接，本系學生實習採學期輪替方式實施，於四上或四下分派至業界實習，配合實習時間安排，於三上及三下兩學期均開授「工作倫理與實習輔導」，於四上及四下兩學期均開授「畢業專題實習(一)」、「畢業專題實習(二)」。
To strengthen the connection between academia and industry, the department implements a semester-based rotation internship system. Students are assigned to industry internships either in the first or second semester of their fourth year. To align with the internship schedule, the course "Work Ethics and Internship Guidance" is offered in both the first and second semesters of the third year, while "Graduation Project and Internship (I)" and "Graduation Project and Internship (II)" are offered in both the first and second semesters of the fourth year.

7. 學生須於修業年限內至少考取一項專業證照，方可取得畢業資格(依本系「專業證照輔導辦法」規定)
Students must obtain at least one professional certificate within the years of study before they can obtain graduation qualifications (according to the regulations of the department's "Professional Certificate Counseling Measures")。

8. 「中五學制生」應增加其畢業應修學分(至少 12 學分)。
"Secondary 5 students" should increase their graduation credits (at least 12 credits)

9. 本系學生依「開南大學跨領域學習實施辦法」，應完成修習「重點跨領域學分學程、輔系或雙主修」始得畢業
According to the "Kainan University Interdisciplinary Learning Implementation Measures", students in this department should complete "key interdisciplinary credit courses, minor departments or double majors" before they can graduate.

10. 國際專修部管道入學學生，應達華語文能力測驗(TOCFL)之聽力與閱讀測驗進階級(B1)，始得畢業。
International Specialized Program students must achieve Level B1 (Intermediate) in the Listening and Reading Test of the Test of Chinese as a Foreign Language (TOCFL) in order to graduate.

11. 本課程於 114 年 05 月 13 日校課程委員會議通過，114 年 05 月 13 日教務會議核備。
This course was approved at the school curriculum committee meeting on May 13, 2025, and approved at the academic affairs meeting on May 13, 2025.

開南大學觀光與餐飲旅館學系專業選修科目表

(113 學年度入學新生適用)

Kainan University Department of Tourism, Hospitality, and Culinary Arts Undergraduate Elective Courses
List (Applicable to Freshmen Entering in the 113th Academic Year)

114/04/30 113 學年度觀光運輸學院第 5 次院課程會議修訂通過
Approved with revisions at the 5nd College Curriculum Meeting of the School of Tourism and Transportation for the 113th
Academic Year on April 30, 114.

Academic Year 104 April 30, 114									
課程 course		第一學年 First Year		第二學年 Second Year		第三學年 Third Year		第四學年 Forth Year	
專業選修科目 Professional elective subjects (至少應修三十七學分) (Must take at least 37 credits)	共同專業選修 Common major electives	設計思考 2 Design Thinking 2	智慧服務概論 2 Introduction to Smart Services 2	人工智慧應用導論 2 Introduction to Artificial Intelligence Application 2	財務管理 3 Financial Management 3	國際禮儀與儀態 2 International Etiquette and Manners 2	大數據分析與應用 2 Big data analysis and application 2		就業輔導 2 Employment Counseling 2
				餐旅與觀光日文(一)2 Hospitality and Tourism Japanese (1) 2	餐旅與觀光日文(二)2 Hospitality and Tourism Japanese (2) 2	餐旅與觀光日文(三)2 Hospitality and Tourism Japanese (3) 2	餐旅與觀光日文(四)2 Hospitality and Tourism Japanese (4) 2		實習(二)9 Internship (2) 9
					虛擬實境與擴增實境應用 2 Virtual Reality and Augmented Reality Applications 2	餐旅與觀光英文(一)2 Hospitality and Tourism English (1) 2	餐旅與觀光英文(二)2 Hospitality and Tourism English (2) 2		實習(一)3 Internship (1) 3
									永續經營管理 3 Sustainable business management 3
	觀光旅遊專業選修 Tourism major elective	觀光地理 2 Tourism Geography 2	觀光與環境 2 Tourism and Environment 2	票務資訊系統 2 Ticketing information system 2	領隊導遊實務 2 Tour guide practice 2	導覽解說與實務 2 Guided tour explanation and practice 2	主題旅遊 2 Theme tourism 2		國家公園管理 2 National Park Management 2
			郵輪概論 2 Introduction to Cruise 2	遊程設計 3 Run design 3	觀光資源規劃與評估 2 Tourism resource planning and assessment 2	出入境旅客經營實務 2 Inbound and outbound passenger operation practice 2	旅遊產品操作 2 Tourism product operation 2		旅遊糾紛與危機處理 2 Tourism disputes and crisis management 2
				生態觀光 3 Eco-tourism 3	國民旅遊經營實務 2 National Tourism Management Practice 2		觀光遊樂業管理 2 Tourism and amusement industry management 2		
	餐飲旅館專業選修 Elective courses for catering and hotel majors	餐飲服務實作 3 Catering service implementation 3	食物製備與營養 3 Food Preparation and Nutrition 3	咖啡豆烘焙 2 Coffee Bean Roasting 2	法國料理 2 French cuisine 2	團體膳食設計與管理 3 Group meal design and management 3	冰淇淋與乳製品製作 2 Ice cream and dairy making 2		餐廳規劃與創業 3 Restaurant Planning and Entrepreneurship 3
		茶飲與咖啡調製 3 Tea and coffee preparation 3	中餐烹調(一) 3 Chinese cooking (1) 3	中餐烹調(二) 3 Chinese cooking (2) 3	進階中餐烹調 3 Advanced Chinese Cooking 3	宴會服務與實務操作 3 Banquet service and practical operation 3	中式點心製作 3 Chinese dim sum making 3		葡萄酒管理與品評 3 Wine Management and Tasting 3
		旅館客房服務實作 3 Hotel room service implementation 3	西餐烹調(一) 3 Western food cooking (1) 3	西餐烹調(二) 3 Western Food Cooking (2) 3	進階西餐烹調 3 Advanced Western Food Cooking 3	法國點心製作 2 French dessert making 2	世界飲食文化 3 World food culture 3		創意異國料理製作 3 Creative exotic cuisine production 3

		烘焙實作(一)3 Baking practice (1) 3	烘焙實作(二)3 Baking practice (2) 3	進階烘焙實作3 Advanced baking practice 3	創意烘焙製作3 Creative baking production 3	巧克力製作2 Chocolate Making 2	俱樂部經營與 活動規劃2 Club management and event planning 2		管家實務2 Housekeeping Practice 2
				旅館房務管理 與實務3 Hotel room management and practice 3	旅館客務管理 與實務3 Hotel guest management and practice 3		會展管理與實務 2 Exhibition Management and Practice 2		
備註 Notes		1.配合實習時間安排，於四上及四下兩學期均開授相同專業選修科目。 In accordance with the internship schedule, elective courses of the same major will be taught in both the upper and lower semesters of the fourth semester.							