

義守大學學生修習餐旅管理學系為雙主修之科目學分表

雙主修必修			雙主修必修		
科目名稱	科目代號	學分	科目名稱	科目代號	學分
餐旅概論	A73106	3	客務管理與實務	A73221	1
電腦與資訊概論	A73105	3	廚務作業管理	A73511	1
觀光學概論	A73107	3	廚務作業實務	A73512	1
休閒概論	A73112	3	餐旅英語會話(四)	A73217	1
餐旅英語會話(一)	A73110	1	餐旅日語會話(四)	A73218	1
餐旅日語會話(一)	A73115	1	校內實習(二)	A73303	1
飲料調製理論	A73504	1	餐旅實務實習	A73313	4
飲料調製實務	A73505	1	餐旅專業實習	A73310	5
餐旅英語會話(二)	A73111	1	餐旅管理會計	A73319	2
餐旅日語會話(二)	A73116	1	餐旅行銷業務管理	A73325	2
餐飲服務理論	A73507	1	進階餐旅英語會話(一)	A73304	1
餐飲服務實務	A73508	1	研究方法與資料分析	A73316	3
管理學	A73203	3	校內實習(三)	A73317	1
會計學	A73204	3	服務品質管理	A73301	2
統計學	A73214	3	進階餐旅英語會話(二)	A73305	1
經濟學	A73213	3	餐旅專題製作	A73436	2
房務管理與實務	A73205	1	餐旅財務管理	A73330	2
食物烹調原理	A73509	1	進階餐旅英語會話(三)	A73403	1
食物烹調實務	A73510	1	人力資源管理	A73439	2
餐旅英語會話(三)	A73207	1	英語能力	A73426	0
餐旅日語會話(三)	A73208	1	資訊能力	A73427	0
餐旅資訊管理	A73220	2	專業証照	A73428	0
校內實習(一)	A73219	1	共計 74 學分		

雙主修選修			雙主修選修		
科目名稱	科目代號	學分	科目名稱	科目代號	學分
A 特色領域-餐飲經營管理			B 特色領域-旅館經營管理		
連鎖餐飲業經營管理	A73308	2	休閒旅館管理	A73210	3
咖啡與茶文化研究	A73438	2	博奕事業管理	A73227	2
養生與膳療飲食規劃	A73415	2	連鎖旅館經營管理	A73311	2
飲務與吧台管理	A73224	2	俱樂部經營管理	A73225	2
餐旅實習專題研討	A73432	2	餐旅實習專題研討	A73432	2
餐旅實習個案分析	A73433	2	餐旅實習個案分析	A73433	2
菜單設計與成本控制	A73318	3	餐旅電子商務	A73441	2
餐廳設計與佈置	A73406	2	會議展覽管理	A73328	2
餐旅電子商務	A73441	2	渡假村經營管理	A73309	2
餐飲事業籌備與規劃	A73412	3	餐旅策略管理	A73431	2
餐旅策略管理	A73431	2	餐旅督導實務	A73409	2
團體膳食製備與管理	A73326	2	餐旅創意與產品開發	A73320	2
餐旅督導實務	A73409	2	會展與餐宴實務	A73437	2
餐旅創意與產品開發	A73320	2	旅館籌備與開幕	A73424	3
會展與餐宴實務	A73437	2	旅館個案探討	A73417	2

修習規定：

1. 必須修畢全部「雙主修必修」76學分及一個特色領域16學分，共修習92學分，始取得雙主修資格。
2. 若「雙主修必修」與主系相同時須從「雙主修選修」中補足學分數。
3. 本系共規劃二個特色領域。A:「餐飲經營管理」，B:「旅館經營管理」，欲取得本系雙主修學位，至少應完成本系一個特色領域之課程16學分，始具畢業資格。
4. 餐飲事業籌備與規劃、旅館籌備與開幕、餐旅創意與產品開發及會展與餐宴實務課程為各特色領域之應選修課程。
5. 除修滿雙主修學分數外，並應通過本系「英語能力」、「資訊能力」、「專業證照」畢業資格檢定作業規定，方具取得本系雙主修資格。
6. 第三項中若「雙主修選修」學分仍不夠時另以專案方式提交系務會議開會討論。
7. 申請本系為雙主修者，其各項規定依申請學年度為主。
8. 98學年度申請學生適用。

List of Courses and Credits for Students Taking Department of Hospitality
Management as a Double Major at I-Shou University

Required Courses for the Double Major			Required Courses for the Double Major		
Course Title	Course Code	Credits	Course Title	Course Code	Credits
Introduction to Hospitality	A73106	3	Front Office Management and Practice	A73221	1
Introduction to Computer and Information System	A73105	3	Kitchen Operation Management	A73511	1
Introduction to Tourism	A73107	3	Kitchen Operation Practice	A73512	1
Introduction to Leisure	A73112	3	Hospitality English Conversation IV	A73217	1
Hospitality English Conversation I	A73110	1	Hospitality Japanese Conversation IV	A73218	1
Hospitality Japanese Conversation I	A73115	1	Practical Training II	A73303	1
Beverage Preparation Theory	A73504	1	Hospitality Practice	A73313	4
Beverage Preparation Practice	A73505	1	Hospitality Professional Practice	A73310	5
Hospitality English Conversation II	A73111	1	Hospitality Management Accounting	A73319	2

Hospitality Japanese Conversation II	A73116	1	Hospitality Marketing Management	A73325	2
Food and Beverage Service Theory	A73507	1	Advanced Hospitality English Conversation I	A73304	1
Food and Beverage Service Practice	A73508	1	Research Methods and Data Analysis	A73316	3
Management	A73203	3	Practical Training III	A73317	1
Accounting	A73204	3	Service Quality Management	A73301	2
Statistics	A73214	3	Advanced Hospitality English Conversation II	A73305	1
Economics	A73213	3	Seminar in Hospitality Practice	A73436	2
Housekeeping Management and Practice	A73205	1	Hospitality Financial Management	A73330	2
Culinary Principle	A73509	1	Advanced Hospitality English Conversation III	A43403	1
Culinary Practice	A73510	1	Human Resource Management	A73439	2
Hospitality English Conversation III	A73207	1	English Proficiency Enhancement	A73426	0
Hospitality Japanese Conversation III	A73208	1	Computer Skill	A73427	0

Hospitality Management Information System	A73220	2	Professional Certification	A73428	0
Practical Training I	A73219	1	Total Credits: 74		

Elective Courses for the Double Major			Elective Courses for the Double Major		
Concentration A: Restaurant Operation Management			Concentration B: Hotel Operation Management		
Course Title	Course Code	Credits	Course Title	Course Code	Credits
Chained Restaurant Management	A73308	2	Resort Hotel Management	A73210	3
Coffee and Tea Culture Research	A73438	2	Casino and Gaming Industry Management	A73227	2
Regimen and Diet Therapy Planning	A73415	2	Chained Restaurant Management	A73311	2
Bar and Beverage Management	A73224	2	Club Management	A73225	2
Seminar in Hospitality Internship	A73432	2	Seminar in Hospitality Internship	A73432	2
Hospitality Internship Case Study	A73433	2	Hospitality Internship Case Study	A73433	2
Menu Planning and Cost Control	A73318	3	Hospitality Electronic Commerce	A73441	2

Restaurant Design and Planning	A73406	2	Conference and Exhibition	A73328	2
Hospitality Electronic Commerce	A73441	2	Resort Management	A73309	2
Restaurant Planning and Opening	A73412	3	Hospitality Strategic Management	A73431	2
Hospitality Strategic Management	A73431	2	Hospitality Supervision Practice	A73409	2
Group Meal Preparation and Management	A73326	2	Hospitality Innovation and Product Development	A73320	2
Hospitality Supervision Practice	A73409	2	MICE and Food Service Practice	A73437	2
Hospitality Innovation and Product Development	A73320	2	Hotel Planning and Opening	A73424	3
MICE and Food Service Practice	A73437	2	Case Study in Hotel Business	A73417	2

Regulations:

1. 92 credits, which consist of 76 credits of required courses for the double major and 16 credits of one of the specific areas, must be earned to be qualified to graduate with a minor study.
2. When any required courses for the double major is the same as that for the major study, it is required to take one of the elective courses for the double major for making up the insufficient credits
3. The Department offers two concentrations, Concentration A: Restaurant Operation Management and Concentration B: Hotel Operation Management. Students may graduate with double major if the obtain at least 16 credits for either of the concentrations.
4. Restaurant Design and Planning, Hotel Planning and Opening, Hospitality Innovation and Product Development, and MICE and Food Service Practice are required courses of both concentrations.
5. In addition to the 92 credits required for double major, students must meet the standards for

English Proficiency Enhancement, Computer Skill, and Professional Certification for graduation.

6. Under the circumstances mentioned above, if the total credits of the elective courses earned for the double major are still not enough, such a case will be referred to the Departmental Affairs council for deliberation.

7. The requirements for applying for taking the Department as a double major shall be subject to the academic year when the application is submitted.

8. The regulations are applicable to applicants in the academic year 2009.

Note: In the event of any dispute or misunderstanding as to the interpretation of the language or terms of the list or regulations, the Chinese language version shall prevail.