Course Schedule For 2024 students

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| I.one hundred and twenty eight credits should be completed before graduation一、本系學生畢業時需修滿128學分，包括： |
| General Education Courses（一）通識教育課程 | 　　　30 credits /  32 hours30學分／32小時 |
| Required for majors（二）專業必修 | 　60 credits /  67 hours60學分／67小時 |
| Required for majors（三）選修 | 　38 credits /  38 hours 38學分／38小時 |
| II. Course title二、各類科目包括： | First year第一學年 | Second year第二學年 | Third year第三學年 | Fourth year第四學年 | 備註 |
| General Educational Courses: 30 credits / 32 hours（一）通識教育課程30/32學分（學分／時數） | Semester one上 | Semestero下 | Semester one上 | Semester two下 | Semester one上 | Semester two下 | Semester one上 | Semester two下 |
| Core generaleducation course核心通識 | Human Spirit(I)人文精神(一) |  | 2/2 |  |  |  |  |  |  |  |
| Human Spirit(II)人文精神(二) |  |  |  | 2/2 |  |  |  |  |
| Service learning(I)服務學習(一) |  | 0/1 |  |  |  |  |  |  |  |
| Service learning(II)服務學習(二) |  |  |  | 0/1 |  |  |  |  |  |
| Basic generalEducation course基礎通識課程 | Chinese Reading and Writing(I)中文閱讀與書寫(一) | 2/2 |  |  |  |  |  |  |  |  |
| Chinese Reading and Writing(II)中文閱讀與書寫(二) |  |  | 2/2 |  |  |  |  |  |
| English(I)英文(一) | 2/2 |  |  |  |  |  |  |  |
| English(II)英文(二) |  | 2/2 |  |  |  |  |  |  |
| History andvilization歷史與文明 |  |  | 2/2 |  |  |  |  |  | Civic Education公民素養 |
| Democracy andthe Rule of Law民主與法治 |  |  |  |  |  | 2/2 |  |  |
| Application Programming Design應用程式設計 |  |  |  |  |  | 2/2 |  |  | Information Education資訊教育 |
| English Presentations at Work職場專業英文簡報 |  |  |  | 2/2 |  |  |  |  |  |
| Introduction on eativity創意概論 |  |  |  | 2/2 |  |  |  |  |  |
| Innovation:Thinking and Application創新思維與應用 |  |  |  |  | 2/2 |  |  |  |  |
| Physical Education體育 |  | 2/2 |  |  |  |  |  |  |  |
| Classification General Education course分類通識 | Social Sciences社會科學類 |  |  |  |  |  | 2/2 |  |  |  |
| Social Sciences人文藝術類 |  |  |  |  | 2/2 |  |  |  |  |
| Subtotal小計 | 4/4 | 6/7 | 4/4 | 6/7 | 4/4 | 6/6 | 0/0 | 0//0 |  |
| (II) Required courses: 60 credits / 67 hours (二) 專業必修60 學分/ 67 小時 |
| Biscuit Implementation餅乾實作 | 2/3 |  |  |  |  |  |  |  |  |
| Baking Food烘焙學 | 2/2 |  |  |  |  |  |  |  |  |
| Nutrition營養學 | 1/2 |  |  |  |  |  |  |  |  |
| Introduction to Management管理學 | 2/2 |  |  |  |  |  |  |  | Compulsory Subjects院必修 |
| Microbiology(With Experiment)食品微生物學(含實驗) |  | 2/2 |  |  |  |  |  |  |  |
| Baking Principles烘焙實作原理 |  | 2/2 |  |  |  |  |  |  |  |
| Food Hygiene and Safety食品衛生與安全 |  | 2/2 |  |  |  |  |  |  |  |
| Advanced Bread Practice進階麵包實作 |  | 3/4 |  |  |  |  |  |  |  |
| Foundational Design基礎創意設計 |  | 2/2 |  |  |  |  |  |  | Compulsory Subjects院必修 |