

觀光管理系觀光與餐旅管理碩士班 111 學年度入學課程結構規劃表

THEFT	THE REAL			-	年級		-	二年級		
用北目 課程類別			第一學期		第二學期		第一學期	第二學其		
The state of the s			課程名稱	學分數 時	課程名稱	學分數時	課程名稱	學分數	課程名稱	學時數
學院共同課程 (由學院開課)	選修	商業智慧領域	商業智慧與分析 Busi 商業分析技術 Technic	cal l	Foundations for Bus	iness /	0			
	必修	應修學分數 14 學分	專題研討(一) 研究方法	1 2 3 3	專題研討(二) 資料分析	1 2 3 3			論文	6 6
專業課程	選修	應修學分數 24 學分	特別節慶活動管理研討 $3/3$ 全球觀光發展趨勢研討 $3/3$ 觀光發展與地方創生 $3/3$ 觀光發展與地方創生 $3/3$ 觀光發展與地方創生 $3/3$ 觀光發展與地方創生 $3/3$ 覆旅業多元文化人力資源管理 量流旅業多元文法 $3/3$ 餐旅化研究方法 $3/3$ 餐旅化研究方法 $3/3$ 電光一次的分子 $3/3$ 電光研究方法 $3/3$ 電光研究方法 $3/3$ 電光研究方法 $3/3$ 電光研究方法 $3/3$ 電光研究方法 $3/3$ 電光研究者》 觀光發發旅創新與創業課題研究 觀光整發旅產業助務管理 $3/3$ 全球觀整發旅產業財務管理研究 觀光整發旅產業對務管理研究 觀光點發發版資子商務研討 $3/3$ 電影動金餐旅者是實務研討 $3/3$ 電影和整餐旅者是實務研討 $3/3$ 電影和整餐旅者是實務研討 $3/3$ 全球電影和全式的新興展覽管理 $3/3$ 全球會講研究 $3/3$ 全球管理研究 $3/3$ 餐旅連鎖管理研究 $3/3$ 餐旅連鎖管理研究 $3/3$ 餐旅連鎖管理研究 $3/3$ 餐旅連鎖管理研究 $3/3$	E 3/3 } f 3/3 E 3/3 }/3 }/3 }/3 }/3	3		觀光暨餐旅資訊系統 3/3 觀光暨餐旅行銷問題研討 3/3 觀光暨餐旅產業策略管理 3/3 觀光與文化研究 3/3 觀光與文化研究 3/3 觀光與劃研究 3/3 餐旅業營收管理 3/3 智慧觀光地管理專題研討 3/3 觀光與特殊群體 3/3 餐旅業創投規劃 3/3 餐旅管理個案研討 3/3 質化研究應用 3/3	干討 3/3		

備註: 一、畢業總學分數為 38 學分。

二、必修14學分,選修24學分。

- 三、學生修讀所屬學院之「學院共同課程」應認列為本系專業課程學分;修讀所屬學院之「學院跨領域課程」或其他學院開課之課程,則 認列為外系課程學分。
- 四、學院或系所開設之教學實習微學分課程列為畢業學分。
- 五、系所訂定條件(學程、檢定、證照、承認外系學分及其他):
 - (一)本課程結構規劃表適用 111 學年度入學新生。
 - (二)大學非觀光、餐飲、休閒遊憩等相關科系者,須補修大學部觀光導論(必選),及旅館管理概論、旅行社管理概論、餐飲管理概論中 至少1科,共2科。

i de j

(三)非本系開設之專業選修課程至多可承認6學分。

2022Curricula for the Day School (4-year College Program) in Department of Tourism Management

				1 st Academic Year					2 nd Academic Year									mic Year		4 th Academic Year					
Course Category			Semester 1 Semester 2				Semester	Semester 2			Semester 1			Semester 2			Semest	Sen	Semester 2						
			Course Name	Hours	Course Name	Credits	Hours	ourse Name	Credits	Hours	Course Name	Credits	Hours	Course Name	Credits	Hours	Course Name	Credits	Hours	Course Name	Hours Credits	Course Name		Hours	
			Chinese Reading and Expression (I)	2 2	Chinese Reading and Expression (II)	2.	2																		
5		min. required: 12credits	Practical English (1)	2 2	Practical English (2)	2		Practical English (3)	2	2	Practical English (4)	2	2												
				Physical Education (1)	0 2	Physical Education (2)			Physical lucation (3)	0	2	Physical Education (4)	0	2											
		1		Community Service (1)	0 1	Community Service (2)	0	1																	
	Universit y General Education Domains	Introduction to Basic Exploration	min. required: 2credits	University Ger Exploration in Field Study of	Arts a	nd Beauty 、		-	-		-				and Innova	tion									
		Humanities and Creative Aesthetics	min. required: 14 credits																						
General		Technology and Digital Literacy																							
Education Courses	Liberal Curriculu	Society and Physical and Mental Well-being																							
	m Domains	History and Diversity of Thought	across at least 3 different course groups																						
		Global and Sustainable Issues																							
		General Education Micro-credits		General educat course 4/1 、G micro-credits c	eneral	education mi	cro-cr	redits	course 5/1	۰G	Bene	ral education	mi	cro-ci	redits course	e 6/1	۰G	eneral educ							
College Common Courses	Elective	MS Excel for the	Data Analyst	Introduction to Analyzing and Essential Statis	Visua	lizing Data 3/		ing Ez	xcel 3/3																

				1 st .	2	2 nd Academic Year						Acad	emic Year		4 th Academic Year									
				Semester 1 Semester 2				Semeste	er 1		Semeste	er 2	1	Semester 1	Semester 2			Semeste	Semester		er 2			
Course Category				Course Name	Credits	Course Name	Hours Credits	Course Nam	e Credits	Hours	Course Name	Credits	Hours	Course Credits	Hours	Course Name	Credits	Hours	Course Name	Hours Credits	Cour Nam	se e	Credits	Hours
Departmental Professional Courses		College Common Courses	Number of Courses Needed 4/min. required: 12credits			Essential Statistics for Data Analysis	3 3	Computer Programmin	g ³	3	Database Managemen t	3		Big Data for Business Analysis 3 and Decision	3									
				Japanese Conversation Practical Exercise (1)	2 4	Japanese Conversation Practical Exercise (2)	2 4	Japanese Conversation Practical Exercise (3)	2	4	Japanese Conversatio n Practical Exercise (4)	2	4	Tourism Marketing 2	2	Strategic Manageme nt of Tourism and Hospitality	2	2			Semest off-can	· ·	10	960
	Paquira		Number of Courses Needed 24/min required: 58credits	Introduction to Tourism	2 2	Introduction To Travel Agency Management	2 2	Managemen	t 3	3	Cost Control in Food and Beverage	3		Tourism and Hospitality Consumer's Behavior	2	Practical Study On Special Topics (二)	1	2						
	Require	Departmental Professional required		Introduction to Hotel Management	2 2	Introduction To Food and Beverage Management	2 2	Accounting	3	3	Labor Law and Hospitality Human Resources	2	2	Practical Study On Special Topics (—)	2	Professiona l Ethics	1	1						
				Economics	3 3			Practicum of Tourism and Hospitality Digital marketing (1	1 2	2	Research and Analysis for Tourism Hospitality	2	2	Project Managemen t in Hospitality and Tourism Industry	2									
				Statistics	3 3																			
			Courses Needed 8/min	Safety and San Beverage Oper English for Tou Front Office Pr 2/2	Housekeeping Practice and Management 2/2 Information System in Hospitality Industry 2/2 Tourism and MICE English 2/2 Introduction To Leisure and Recreation 2/2 Digital Multimedia Applications in Tourism 2/2 Chinese Cuisine Practice 3/4 Expresso Coffee of Theory and Practice 2/2 Purchasing and Receiving 2/2 Advanced Japanese Training(_) 2/2 Organizational Behavior and Interpersonal Relationships for						Entrepreneursh Service Quality Practical 2/2 Franchise Mana English Interpre	Man Mar	nagement and hent 2/2	Customer Relationship Management 2/2 English Presentation Skills 2/2										
	Elective	T rses	min required: 8credits	Nutriology 2/2 Handmade coffee of theory practies 2/2 Introduction to Fermentation and Alcoholic Beverages 2/2 Tourism English (2) 2/2 Practice of Fermentation and Liquor Mixing 2/2 Coffee roasting of Theory and Practice 2/2 International Etiquette 2/2 Applied Economics 3/3 Advanced Jananese Training (-) 2/2							Consumer's P Baking 3/4 Tourism Adn 2/2 Club Manage Tourism Japane Revenue Manag Chain Store Sen Teppanyaki Pra Restaurant Plan Tourism Japane	ninis men ese (geme rvice actice ning	stration and t $2/2$ l) ent $2/2$ Managemer 2/2		vs Banquet Management 2/2 Design of Tourism and Hospitality 2/2 Digital Design 2/2 Internet Marketing 2/2									

		1 st .	Acade	mic Year	2 nd /	3 rd	adeı	nic Year			4 th Academic Year														
Course Category				Semester 1 Semester 2				Semester 1	Semester 1				Semester 1			Seme	ster 2	2	Semester 1			Semester 2			
				Course Name	Hours	Course Name	Hours Credits	Course Name	Hours	Course Name	Credits	Hours	Course Name	Credits	Hours	Course Name	Credits	Hours	Course Name	Credits	Hours	Course Name	Credits	Hours	
			Number of Courses Needed 8/min	English for Tou Tourism Resou	rces M	anagement 2/	/2 /2	Western Cuisine Practice of Coff Light Meal and Utilization and o intelligent techn Advanced Japar Practicum on To Digital marketir		GIS and Infor Destination M Quality Mana	nent 2/2 in Hospit	2/2	English Presentation Skills 2/2												
			required: 16credits	Practice of Tou Practice of Inte	r Lead rpretat	ing and Guidi ion 2/2	ing 2/2	Airlines Reserva	Case Analysis OTA Practica Interpretation	ations $2/2$	2	English Frostitation SKIIIS 2/2													
		Smart tourism	min required: 8credits	Tourism Geogr Tourism Englis Applied Econo Advanced Japa	h2/2 mics3/	3	/2	Introduction to I Tourism and MI Convention and 2/2 Digital Multimea Tourism 2/2 Leisure Industry Advanced Japan Organizational E Relationships 2/2 Advanced Englis 2/2 Utilization and c intelligent techno Festival Special Interpretation in Tourism and Ho System 2/2 Practicum on To Digital marketin	CE E Exhii dia A Pracese T ese T Behav 2 Sh To Sh To Ever Engi spita urisr	English 2/2 ibition Manage Applications i ctice Seminar Training(\equiv) : Training(\equiv) : vior and Inter ourism Conve- nunication of ies 2/2 nts and Touri lish 2/2 dlity Informat m and Hospit	gemen n 2/2 2/2 2/2 person ersatio sm 2/2 ion	t nal on 2	Marine Touris Consumer's P Tour Itinerary Tourism Japan Tourism Japan Introduction T Smart Bed and Management2	syc Pl nes nes To I d B	holo anni e (1) e (2) Ecote	ng and De 2/2 2/2 ourism2/2		g2/2	application Design of 7 E-Marketin	2/2 ourisi g2/2	m and Hospitality2/2				
		Others		Basic French2/	2			Elementary Fren Advanced Frenc Research Metho						Career Internship(Semester)-Overseas Internship On Hospitality Industrys(1)10/960 Career Internship(Semester)-Overseas Internship On Hospitality Industrys(2)10/960 Career Internship(Semester) off-Campu Practicum20/1920 Career Internship (Semester)-Off-Campus Practicum(1)10/960 Career Internship (Semester)-Off-Campus Practicum(2)10/960											

Notes:

1. Minimum credits required to graduate: ___132____.

- 2. Required courses: __70___ credits; elective courses: __34_ credits (excluding credits earned from university-wide common core requirements and general education courses; if there are different teaching divisions, please list the minimum credits required to graduate for each teaching division under the "Departmental requirements" section.)
- 3. University-wide common core requirements and general education courses total <u>28</u> credits. The relevant regulations are based on the school's "Implementation Regulations of Courses in the College of General Education", "Course Schedule of College of the General Education," and "Implementation Regulations of Language Education".
- 4. <u>8</u> credits in English and/or a second foreign language are required to graduate.
 - A. The English proficiency graduation requirement for domestic students is CEFR B1 level or higher with related grade report or transcript. For departments with higher English proficiency requirements, the requirements will be in effect.
 - B. Students who fail to meet the graduation requirement after two attempts at English proficiency tests during their academic years may fulfill it by passing any of the following:

a) School's English proficiency graduation test,

- b) Participation in a short-term English improvement course offered by the Foreign Language Education Center and compliance with the course regulations,
- c) Taking and passing at least one professional course that adopts English as a Medium of Instruction (EMI) offered by the college or the department which is worth two or more credits.
- C. Students with a TOEIC score of 550 or above (equivalent to CEFR B1 level) are exempt from Practical English (1) and (2) (4 credits); those achieving a TOEIC score of 785 or above (equivalent to CEFR B2 level) are exempt from Practical English (1), (2), (3) and (4) (8 credits), but must take elective courses like English for Specific Purposes (ESP) courses or other foreign languages to meet the English and/or second foreign language graduation credit requirements. For courses of other foreign languages, please refer to the course schedule of the Foreign Language Education Center.
- 5. Credits earned by students from the common courses offered by their respective colleges shall be accepted as their affiliated departments' professional courses. However, credits earned from interdisciplinary courses offered either by their colleges or by other colleges will be accepted as credits earned from departments outside their own.
- 6. Departmental requirements :
 - (1) Students must complete 24 credits of a certain course (Hospitality and Hospitality Management Course or Smart Tourism Course).
 - (2) A maximum of 9 credits can be recognized for professional elective courses not offered by this department.
 - (3) During the semester, students must meet the requirements of 25 points or 3 points on the point calculation table for the Tourism Management Department Certificate.