

102 學年度第 2 學期 校課程委員會議 提案傳閱附件 目錄

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傳閱附件 1--本校各學院所屬各系(所)課程中英文摘要

各系(所)新增課程中英文摘要

一、農學院

(一) 木設系：

複合媒材工藝實務 2 選 曹龍泉、上

本課程是學習複合媒材工藝實務，課程目的是啟發學生學習，以豐富和多樣化的創作潛力。本課程的訓練有助於建立學生掌握的媒材的特性、意義結構、技術理論和實務能力，成為應用於未來創作作品。本課程在複合媒材表的實務練習，包括金工、玻璃、陶瓷、琺瑯、塑膠及其他複合媒材。

Mixed Media of Technology Practice 2 E ,F

The course is the introduction of mixed media of technology practice. The objective of the course is to inspire students to learn, and to enrich and diversify in the creations ability. Through the training students to master in the material properties, structure of meaning, technology theory and practice ability, and become creative skills to use. The core of the course is practicing in the mixed media, eg., metalsmithing, glass, ceramics, enamel, plastic and other media.

校外職場實習 2 選 待聘、上

本課程主旨在讓學生提早體驗職場，建立正確工作態度，藉由至本系相關企業見習與觀摩學習，使學校理論教學與實務結合，激發學生學習及進行未來生涯發展規劃，養成專業興趣及就業能力，縮短學用落差。本課程採學期制施行，需在同一機構連續實習至少為期 4.5 個月，實習期間除依各校訂定定期返校之座談會或研習活動等外，學生應全職於實習機構實習。

Profession Workplace Practice 2 E , F

The main purpose of this course is to establish the working attitude of the students in the employment career. The course is combining both the theory and practice in wood science and design. The students could learn and practice their career planning for the future. Furthermore, to develop professional interests and employment ability to shorten the gap between academic and real employment. The course is available in the semester term. It requires the students in the institution consecutive internships no less than 4.5 months as a principle.

(二) 動畜系：

動物科學導論 2 選 全系老師,上

讓學生瞭解「動物科學與與畜產」學習領域與相關科學，內容包括引導認識本系教育目標、研究方向和主題，並認識學校實習畜牧場和技藝訓練中心畜牧組，以及介紹如何利用圖書館以及網際網路等管道，探索動物科學與畜產相關資源，循序漸進培養動物科學與畜產興趣及往後的規劃。

Introduction to Animal Science 2 E Faculties ,F

intake and exhaust system...etc.

- To provide knowledge on design of tolerance engineer.
- To provide knowledge on design of pollution control equipment.

個人化智慧型捷運車輛與運作系統 3 選 蘇評揮,上

本課程將未來個人化智慧型捷運車輛科技發展如何面對都市化人口集中、高車輛密度所造成之環境衝擊，能源短缺之節能需求，個人差異化之個人便捷智慧化車輛之需求，及與未來都會新交通網結合之最後一哩路之未來車發展之動向。課程中將以系統、組件、基礎學理介紹未來車之整車發展趨勢、動力種類及性能的追求方向、輕量化結構之材料創新、新能源之應用與系統管理科技之發展。本內容讓學生了解在未來的車輛發展變遷下其所應具備的基本知識。

Personal Intelligent Rapid Transportation Vehicle and Operation System 3 E Ping-Huei Jet Shu, F

This course introduces the "Personal Intelligent Rapid Transportation Vehicle" and the "Operation System". And it will drive to focus on the future vehicle technology development to face the challenges on the environmental impacts from the growth of the crowded mega cities, on the energy saving due to the shortage of the foil fuel, on the differentiation and ICT innovation from the young people, and on the metropolitan last-mile transportation solution to link with the public transportation system. This course contains numerous fundamental domain knowledge and technologies including vehicle system, powertrain module, energy module, lightweight chassis, environmental policy, infrastructure planning and innovative business model investigation, etc. Students will learn the fundamental knowledge of the future "Personal Intelligent Rapid Transportation Vehicle and Operation System" development.

(二)生機系：

軟性感測元件製程技術 3 選 盧威華、林鉉凱,下

本課程主要介紹軟性感測元件製程技術，其授課內容包括薄膜沉積、微影蝕刻、雷射原理、電極圖案化、捲對捲傳輸、先進封裝與感測元件應用等製程技術與設備。讓學生了解未來投入相關產業該具備的技術。

【內容綱要】:1.簡介 2.薄膜沉積 3.微影蝕刻 4.雷射原理 5.電極圖案化 6.捲對捲傳輸 7.先進封裝 8.感測元件應用

Flexible sensor device process 3 E Lu Wei-Hua、 Lin Hsuan-Kai , S

This course is designed to introduce flexible sensor device process. The content includes the thin film, lithography, etch, principle of laser, electrode patterning, Roll to Roll process, advance packing and application. The course will offer the basic knowledge relative to flexible electronics field.

1. Introduction

2. Thin film
3. Lithography
4. Etch
5. Principle of laser
6. Electrode patterning
7. Roll to Roll process
8. Advance packing
9. Application

三、 管理學院

(一)企管系：

校外實習(1) 2 選 ,上

為強化學生專業能力，使能理論與實務相結合，特開設此課程。修課學生得選擇本課程所擇定之廠商或研究機構於暑假期間前往實習。

Practice of Industrial Training(1) 2 E ,F

This course is designed to strengthen students' professional capability by combining theoretical and practical aspects. Students taking this course are required to do a summer internship in a selected company or research institute.

經濟分析 3 選 ,上

本課程旨在教授產業經濟學的基本理論，並說明企業的市場結構、行為和績效的實證研究，課程內容包括：產業組織的基本概念、市場佔有率和集中度、進出市場條件、購併和規模經濟、寡佔定價與差別定價、產品差異及產品附加價值、聯合行為、利潤及價格績效、技術效率、公平績效、實例分析。

Economics Analysis 3 E ,F

The objective of this course is to give the basic theory of industrial economics, and interpret the market structure, conduct, and performance of a firm. The content includes the basic concepts of industrial organization, market share and concentration, market entry conditions, merger and economic scale, monopolistic pricing and price discrimination, product differentiation and added value, collusion, profits performance, technical efficiency, equity performance, and case study.

四、人文社會學院

(一)幼保系：

家政學 3 選 ，上

本課程旨在探討有關學習幼兒與兒童發展的知識，家庭經營與家人關係的技能，以增進家庭和諧與家庭幸福。

Home Economics 3 E ， F

This course aims to explore the knowledge of children's development and learning, Family management and relationship, and to promote the harmony and well-being of family.

兒童課後照顧益智多媒體 3 選 許衷源，上

本課程目的主要讓學生習得如何設計與應用互動式多媒體來輔助兒童課後照顧教學。學生從課程中不但可以學習點陣圖與向量圖設計、聲音編輯，還可以深入瞭解互動程式設計，以及相關多媒體教學設計原理。

Instructional multimedia 3 E Chung-Yuan Hsu, F for After-School Child Care

Students who attend this course will learn how to design and utilize interactive multimedia resources for after-school child care activities. The courses not only include graphics design, audio and video editing, but also learn fundamental interactive programming as well as instructional design theories.

兒童益智藝術活動 3 選 李之光，上

本課程將介紹兒童課後照顧活動規劃與益智藝術活動教案設計，並介紹兒童照顧法及親師溝通，指導益智藝術活動教學設計的撰寫，示範與演練益智藝術活動教學的設計，指導班級經營管理與親師溝通。

Children's educational 3 E Tze-Kuang Lee, F and Artistic Activities

This course will introduce after-school child care activities planning and design of educational and artistic activities lesson plans, and introduce children to take care of law and parent-teacher communication, educational and artistic activities to guide the design of teaching writing, demonstration and exercises designed educational and artistic activities of teaching, guidance classroom management and parent-teacher communication..

兒童課後照顧益智活動規畫 3 選 曾榮祥，上

本課程旨在探討兒童課後照顧與益智活動設計之相關領域的教學議題，引導學生瞭解兒童課後照顧益智活動設計、課後照顧益智相關研究議題、兒童各學習領域相關理論與實務議題。並期能引導學生探討、發掘兒童課後照顧益智活動設計之相究議題與發展趨勢，增益學生於兒童課後照顧產業之教學專業知能。

Children's educational activities 3 E Jung-Hsiang Tseng, F Design for After-School Child Care

In this course we will be exploring instructional activities design for after-school child care. The degree program blends theory and practice. Students will gain the understanding of instructional activities design and relevant research for after-school child care. Students will be expected to explore their instructional topics. In this course we will also help students to understand the development trend of after-school child care.

職涯規畫 **3 選** **曾榮祥，上**

本課程旨在探討兒童相關產業專業人員之職涯規劃相關議題，引導學生慎思工作之標、工作之規劃，以及了解如何為自我定位，發展與規畫自我教保相關產業職業生涯的方向，以及能夠為自我於教保相關產業之職涯發展中扮演適切角色，做充分準備，建立其職業生涯模式與職涯規劃的專業策略。

Career planning **3 E** **Jung-Hsiang Tseng, F**

In this course we will to help the students explore their own career goals and planning. Also, we will to help the students to understand vocational selection prepare and obtain employment, including interpersonal relationships and pressure treatment. We will be exploring to known how to succeed in career including of creating life value, promoting work and practice skill that the quality of the life. In this course we will also help students to understand the preparation for their career strategic planning.

兒童產業實習 **2 選** **合授，上**

本課程旨在引導學生參與兒童相關產業之實務實習，引導學生實務參與兒童產業相關機構的教學與行政等實習，期許學生學習優質兒童產業的豐富經驗，靈活運用專業知識與實務技能，提升其於兒童產業之教學與微型創業相關專業知能。

Children industry Practicum **2 E** **,F**

The aim of this course is that students could be interaction with dimension's experts for the children industry. They can learn how to combine the dimension knowledge in order to increase the ability of the instruction and micro enterprise. In this course we will also help students to understand the practice for the children industry.

幼兒文學創作 **2 選** **李之光，下**

本課程除了介紹幼兒文學外，並指導學生創作適合幼兒的文學形式，包括散文形式、韻文形式、戲劇形式與圖畫形式。

Children Literature Composition **2 E** **Tze-Kuang Lee, S**

This course introduces students about children literature and guides students to create suitable literature for children, including prose, verse, dramatic and picture forms..

(二)社工系：

社區老人活動帶領規劃 **3 選** **，下**

培養學生帶領社區老人及身心障礙者活動之理論與技巧，藉由對身心障礙者與老人狀況與特質之了解，透過各類活動之規劃講解與練習，學習與熟練社區活動帶領之

原則與技巧，並強化實際帶領之能力。

Activity Coordinator at Community Based Programs 3 E ,S

The objectives of this course is to build up students' capabilities as an activity coordinator at community based programs. The students are expected to develop a whole vision of theories and techniques of activities for the elderly people and people with disabilities. Through the lecturing, classroom discussion, reading assignments and activity design, students will build up their knowledge of designing and leading principles and skills of activities which will be applied at communities. The fulfillment of these requirements, the students will be able to work effectively at community based programs as an activity coordinator.

(二)休運系：

運動保健實習 (1) 2 選 , 上

本課程主要目的在將課堂上所學的書本知識應用於臨床實務操作上並培養學生在職場之服務經驗與能力。

Practicum of Sport for Health Promotion (1) 2 E , F

Outline: The purpose of the program aims at applying the knowledge and practical skills of the principles of athletic training to clinical settings and students will earn clinical experience from the program.

運動保健實習 (2) 2 選 , 下

本課程主要目的是銜接運動保健實習 (1) 於臨床操作實務上，提供有關身體評估防護與復健更完整的實習機會與實務操作學習。

Practicum of Sport for Health Promotion (2) 2 E , F

Outline: The main purpose of the program is to be the continuum training for practicum of athletic training (1) and to provide further technical skills in physical assessment, prevention and rehabilitation.

運動傷害防護操作學 2 選 , 上

本課程目的在於教導學生正確的運動治療的方法與概念，並透過實習課程之實作演練，讓學生了解急性運動傷害之治療，慢性運動傷害之治療，傷後復健治療，治療期運動處方之開立．．等等。

Management, Manipulation, and Manual intervention for Sport Injuries 2 E , F

The purpose of this course is to introduce the theoretical concepts on exercise therapy

and practice. The topics of this course include sports massage, binding, and the secure appliance before.

樂齡運動與健康促進 2 選 , 上

本課程主要目的係因應高齡社會與健康促進之議題，指導學生應用運動休閒相關知能於實務操作，藉以提高學生在健康照護職場之服務經驗與能力。。

Aging Exercise and Health Promotion 2 E , F

Within the topic of aging society, the purpose of the class is aimed to apply the knowledge and practical skills of the recreational sports to clinical settings of aged people, in addition, to enhance students' clinical experiences for their career.

健康行為改變技術 2 選 , 下

本課程主要目的在教導學生如何應用行為改變技術之理論與技巧，並能實際應用於健康行為上，藉以達到強化就業知能之教學目標。。

Behavior Modification toward Health 2 E , S

The purpose of the class is to provide the whole concept of behavior modification in both cognitive and skill domains; additionally, to empower students' ambition for future investment.

共通核心職能 0 選 , 上

本課程主要目的在提供學生與職場有關之核心職能相關理論與技巧，以達縮短學用落差之課程目標。

Kernel of Job Capabilit 0 E , F

Introduction: This course aims to provide students with the skills needed in the workplace and enhance their competence in the workplace.

職場體驗 0 選 , 上

本課程主要目的在指導學生適應職場、瞭解職場實務運作，並能將所學之理論與技術實際應用於相關場域，以達到增進就業力的教育目標。

On Job Training Course 0 E , F

Introduction: This course aims to instruct students with skills needed in the workplace and help students to understand business operation. Both of the theoretical and practical skills will be equipped and can be applied in the work place. Students' competence and working ability will be increased after this course.

運動體能訓練 2 選 , 下

本課程旨在使學生瞭解骨骼肌的結構、生理與身體各部位肌肉適能的訓練理論與

方法，例如：阻力訓練、循環訓練與增強式訓練。學生可在體適能教室實際練習與應用這些授課內容。此外，本科目可做為本系一年級體適能活動與指導、三年級體適能測驗與評量、運動處方等課程之間的橋樑。

Sports Conditioning Training 3 E , S

Outline: This course is designed to teach students to understand skeletal muscle structure and physiology and provide the muscular fitness training of each part of body, for example, resistance training, cycle training and plyometric training, and soon. Students can practice and apply these methods and theories in the physical fitness room. In addition, the other goal of this subject is to be a bridge between the introduction of physical class in the 1st year and physical fitness testing and assessment, exercise prescription in the 3rd year this department.

身心機能活化運動指導 2 選 , 上

身心機能活化運動是一套針對老年人設計的活動，在日本已實施多年，且成效頗受好評，其目的乃在使高齡者透過各種經過設計的活動改善身體狀況，增加與人互動，增進自我效能。身心健康之老人亦可藉由適當的身心機能活化運動，達到延緩老化的目標。身心機能活化運動不僅為身體、精神、認知機能的改善，在學習執行中，指導者與被指導者可以深入理解共通的教育意義。本課程透過實地演練，了解身心機能活化運動，培養實務指導能力。

Physical and Mental Function 2 E , F **Activation Exercise**

Introduction: Physical and mental function activation exercise is a program designed for the elderly in Japan. It has been implemented for many years, and the results are well received. Its purpose is to improve elderly physical and mental condition through a variety of activities those been designed to increase the interaction with people, promote self-effectiveness. Not only physical and mental function improved, the cognitive function, learning execution are also important to mentors and mentees. The course will improve students' practical skill through field practice, understand the meaning of physical and mental function activation exercise.

健康與運動行為 2 選 , 下

本課程透過理論性的課程與實務性的業師輔助達成學習目標。

Health and Exercise Behavior 2 E , S

Introduction: This course aims to introduce the theory and practice regarding how to change people's participation behavior in recreational sport. Students in class will learn specific techniques for changing behavior in recreational sports participation, managing and instructing recreational sports.

運動療程訓練設備與器材開發 2 選 , 上

使學生了解如何透過運動訓練原理與周邊訓練設備，協助參與運動療程之學員恢復日常身體活動能力，並了解如何開發簡易訓練器材。

Sports Medicine Training Facilities 2 E , F and Equipment Development

Introduction: To enhance students to understand how the principles of sports medicine training and peripherals through training equipment, sports courses to help students participate in daily physical activity for the recovery and learn how to develop a simple training equipment.

臨床疾病與復健 2 選 , 上

(1)老人骨科常見術後之照護與復健療程；(2)常見心肺疾病的介紹、姿勢擺位與運動復健；(3)針對尿失禁之核心運動與復健治療。課程將培養學生實作技能，並使學生擴展未來針對特殊族群服務對象之層面。

Clinical Disease and Rehabilitation 2 E , F

Introduction: Three lines of topic were focus, that is, exercise programs and therapeutic interventions for (1) orthopedic situations in elders (2) cardiopulmonary diseases in elders (3) urinary incontinence problems for pregnant women.

運動與慢性病防治 2 選 , 下

本課程主要教導學生運動與健康之重要性，並著重於運動對慢性病患者康復過程之介入模式，包含基本身體活動能力評估、簡易的疾病對應指標、慢性病患者的運動處方以及身體活動或結構運動之指導等課程。課程中並將導入醫護資源，以實務指導為主，並提供實地參訪之機會，以強化課程內容。

Exercise and Physical Activity in 2 E , S the Prevention and Treatment of Chronic Disease

Introduction: The main purpose of this course is to provide the basic concept of exercise and physical activity in the therapy for chronic disease to students, especially emphasized in several issues, such as physical activity assessment, the indicators of chronic disease, exercise prescription, and skills of physical activity- instruction. Furthermore, the structure of this course consists of medical recourse, speech and field trips, to provide the additional learning opportunity to studnets..

五、國際學院

(一)熱農系：

生長發育學

3 選

夏良宙，上

本課程目的主要探討動物生長，瞭解生長後可用於育種、營養、肉品、生物工程等，其內容為：細胞發展與身體組成、生長控制機制、胚生長、骨骼生長發育、脂肪生長發育、肌肉生長發育、身體組成生長曲線、身體生長量測、生長遺傳控制、營養對生長之影響、激素對體組成之影響、環境對體組成之影響、肌肉量和質的關係、生長與性成熟。

Growth and Development

3 E

L. C. Hsia, F

The purpose of the course is to study animal growth; consequently the knowledge can be applied to animal breed, nutrition, meat science, biotechnology production, etc. The content will include: cellular development and body composition; growth control mechanisms; prenatal growth; bone growth and development; fat development and deposition; muscle growth and development; body composition and growth curves; methods to measure body composition; genetic regulation of growth; influence of nutrition on body composition; hormonal influence on body composition; environmental influence on body composition; Relationship of muscle quality to quantity; growth and sex maturity.

分子營養學

2 選

余祺，上

本課程為美國密西西比大學、國立台灣大學、國立台灣師範大學及國立屏東科技大學以網路連線聯合教學之課程。授課時以單元講授之方式介紹近期分子營養學之發展。主要內容涵蓋日糧及營養分對基因調節、生理代謝及人類健康之影響。

Molecular Nutrition

2 E

, F

This is a team-taught course between Mississippi State University, National Taiwan University and National Pingtung University of Science and Technology supported by MOUs between the parties. Faculty and students will participate in the course via videoconferencing. The emerging discipline of molecular nutrition encompasses nutritional biochemistry, nutritional genomics, nutritional metabolomics, and epigenetics. The course focuses on the effects of diet and nutrients on an individual's genome and metabolism, and how the molecular events affect human health. This course is a lecture course designed to graduate students with current concepts, knowledge and strategies for understanding molecular nutrition.

養殖經營與管理

2 選

鍾孟原，上

本課程將試著介紹完整的水產養殖概念給所有上此門課的學生。由於水產養殖的生物品種、形式及養殖系統非常多元化。養殖系統則依據不同的環境、地區甚至經濟情況發展而成。本課程希望所有上完此課程的學生能有更清楚的概念，並於未來從事水產養殖相關事業時能作出最佳的計畫。

Aquaculture Business Management

2 E

M. Y. Chung, F

This curriculum is trying to introduce the whole concept of Aquaculture to student.

六、獸醫學院

(一)獸醫學系：

實驗動物保健

2 選

劉世賢、蔡清恩，下

本課程之內容包括實驗動物保健學總論、實驗動物之環境與飼養管理、設施與衛生、實驗動物取得、實驗動物技術、實驗動物使用與管理、實驗設計、品質管制等項目，使學生了解實驗動物的使用與管理概念，從飼養環境到實驗結束之過程管理，奠定對使用實驗動物的珍惜，培養尊重動物生命，保護動物之原則，增進動物與人類之福祉。

Laboratory Animal Health

2

E

S.S. Liu、C. E. Tsai，S

This course is designed to introduce the health of laboratory animals. This course briefly describes the environment for laboratory animal management, establishment and hygiene, obtain for laboratory animals, care and operate technique for use, experiment design, quality control. The efforts will make students understand the concept of using and managing laboratory animals, it covers the process management from rearing environment to the end of the experiment which establishes students to cherish the use of laboratory animals, to cultivate respect to animals' lives, the principle of animal protection and to promote good welfare between human and animal.

實驗動物保健實習

1 選

劉世賢、蔡清恩，下

本課程之內容包括實驗動物保健學總論、實驗動物之環境與飼養管理、設施與衛生、實驗動物取得、實驗動物技術、實驗動物使用與管理、實驗設計、品質管制等項目，使學生了解實驗動物的使用與管理概念，從飼養環境到實驗結束之過程管理，奠定對使用實驗動物的珍惜，培養尊重動物生命，保護動物之原則，增進動物與人類之福祉。

Practice of Laboratory Animal Health

1

E

S.S. Liu、C. E. Tsai，S

This course is designed to introduce the health of laboratory animals. This course briefly describes the environment for laboratory animal management, establishment and hygiene, obtain for laboratory animals, care and operate technique for use, experiment design, quality control. The efforts will make students understand the concept of using and managing laboratory animals, it covers the process management from rearing environment to the end of the experiment which establishes students to cherish the use of laboratory animals, to cultivate respect to animals' lives, the principle of animal protection and to promote good welfare between human and animal.

臨床實務實習

2 選

陳瑞雄，上

訓練學生熟悉對罹病動物進行實驗室診斷之要領以及診斷數據之臨床應用。包括範例病例以及臨床病例之資料研判與應用。

Clinical interpretation and Practice

2 E

R. S. Chern，F

The course is to train the students to be familiar with practical laboratory medicine applying in diseased animals and with interpretation of results of laboratory medicine. History, physical

changes and laboratory reports of case examples in text books and clinical cases will be used for clinical interpretation.

傳閱附件 2--餐旅管理系「恆春餐旅實用專班」四年制課程規劃案(中英文課程大綱)

餐旅管理系「恆春餐旅實用專班」

Department of Hotel and Restaurant Management

一、必修科目 Required Courses

632001 餐旅管理概論 **3 必** **鍾辰英、上**

本課程旨在介紹學生有關餐旅產業的基本認識。課程內容包括餐旅產業的精神與範疇、觀光業與旅行、旅館產業、餐飲產業、會議產業、溫泉產業概要、以及餐旅業倫理、餐旅生涯規畫。

632001 Introduction to Hospitality Management **3 R** **C. Y. Chung, F**

This course introduces the basic concepts of the Hospitality Industry. The content includes the following topics: hospitality spirit, tourism and travel, lodging industry, food and beverage industry, convention industry, ethics in hospitality, and professional plans in hospitality.

632002 中餐烹調及實習 **3 必** **陳文東、下**

這課程是有關中餐的各式烹調方法的介紹，包括炒、燉、蒸、炸....等，以及刀工、火候、調味、盤飾技巧之運用練習。預期學生可以瞭解中國各地之餐飲文化，並能應用那些技巧於日常三餐及職場上。

632002 Chinese Cooking and Practice **3 R** **W. D. Chen, S**

The aim of this course is to acquaint students with some of the major cooking skills behind Chinese food, such as, sautéing, stewing, steaming and frying. In addition, focus will also be given to knife skills, doneness, seasoning, and tray ornaments. Students are expected to have a broad understanding of a variety of Chinese food cultures and the ability to apply these skills to cooking their daily meals.

632003 西餐烹調及實習 **3 必** **洪志鴻、下**

本課程是有關西餐的各式烹調方法的介紹，包括炒、燉、蒸、炸....等，以及刀工、火候、調味、盤飾技巧之運用練習。預期學生可以瞭解西洋各國之餐飲文化，並能應用那些技巧於日常三餐及職場上。

632003 Western Cooking and Practice **3 R** **C. H. Hung, S**

The aim of this course is to acquaint students with some of the major cooking skills behind Western food, such as, sautéing, stewing, steaming and frying. In addition, focus will also be given to knife skills, doneness, seasoning, and tray ornaments. Students are expected to have a broad understanding of a variety of Western food cultures and the ability to apply these skills

to cooking their daily meals.

632004 客房管理及實習 **3 必** **賴佩均、余惠喜、下**

本課程主要介紹國內外旅館客務及房務部之組織及其功能如：諮詢、預約、接待、總機、工商服務中心及門僮等工作與職務、一般旅館遷入、遷出的電腦訂位與預約訂房之作業流程；此外，了解飯店客房內清潔之標準流程與動作，介紹清潔工作之要領，並介紹洗衣房之工作流程及其職責與其清理客人衣物與員工被服之清理要領，使同學了解客務及房務部之工作型態。

632004 Room-division Management - Skill and Practices **3 R** **P. C. Lai, H. S Yu, S**

The basic premise of this course is to introduce the organization and function of the front office and housekeeping in a hotel, such as inquiries, reservations, reception, operator services, business services, bell services, and check-in and check-out computer reservation systems. In addition, it also introduces the operation procedures and job description of laundry services and doing laundry. Students will fully understand the operation process of the front office and housekeeping department.

632005 旅館管理 **3 必** **劉敏興、上**

本課程介紹國內外旅館經營概況、組織架構，學生經由課堂解說清楚了解旅館業與觀光產業的關係，經由新的概念，使其了解學習後，在興趣、需求、技能、個人特質上如何符合產業的需求。

632005 Hotel Management **3 R** **M. H. Liu, F**

This course introduces the operation and organization structure of foreign and domestic hotels, providing students will a clear view of the relationship between vibrant hotel/motel businesses and their relationship to other segments of the tourism industry. New doors of opportunity will open up for students and they will gain confidence to identify positions that fit their interests, needs, skills, and personality.

632006 餐廳管理 **3 必** **劉敏興、下**

本課程介紹一個成功餐廳的經營管理，在本餐廳管理課程中，學生將學習到餐廳的演變，餐廳各單位人員之職掌如何點菜及正確服務技能，良好顧客關係，菜單計畫及如何計算出銷售金額，經由以上課程介紹使其了解成功餐廳利潤的形成。

632006 Restaurant Management **3 R** **M. H. Liu, S**

This course introduces how to manage a successful restaurant. In restaurant management, the students will learn about of the evolution of food service management, the responsibilities of various food service employees, order taking and professional service skills, good customer relations, menu planning and how to correctly calculate selling prices to produce a profit.

632007 餐旅資訊系統及實習 **3 必** **張慧珍、下**

本課程主要目的再讓學生熟悉餐旅資訊系統並能進一步加以有效運用管理。包括：定義餐旅資訊系統之基本名詞及軟硬體設備介紹，餐廳電腦化管理系統、旅館業電腦化管理系統，並說明資訊系統在餐旅業應用現況與重要性。

632007 Hospitality Management **3 R** **H. C. Chang, S**
Information System and Practice

This course familiarizes students with the fundamental features of computer systems and information system management within the hospitality industry. It includes: defining basic terms, describing hardware and software components, use of computers in the hospitality industry, computerized restaurant management systems, hotel management computer systems, computer systems essentials, food and beverage management applications (recipe management, sales analysis, menu management), accounting applications for the hospitality industry (monitoring and processing account receivable and payable transactions, payroll accounting and financial reporting).

632010 消費者行為 **3 必** **范慧華、上**

了解導致消費者購買過程的每一階段和在各購買過程中適當的使用行銷組合。認識消費者如何來決定購買，為何個人與群體做不同的購買決定，且以行為科學原理應用來研討個人、次文化、文化等各不同階層。

632010 Consumer Behavior **3 R** **H. H. Fan, F**

Understand the processes that lead to purchases in order to improve decisions on segmentation and the appropriate marketing combination for each segment. Understand how consumers and households make buying decisions, and why different individuals/groups make the buying decisions they do. Learn how to apply behavioral science concepts at individual, subcultural and cultural levels. The effects of consumerism and regulations are also taken into consideration.

632011 餐旅行銷管理 **3 必** **范慧華、上**

本課程主旨在介紹餐旅行銷管理之相關知識。其內容包括：餐旅行銷概論、行銷學概論、餐旅環境與同業之分析、餐旅業市場區隔與定位、餐旅業消費者行為、餐旅業行銷研究、餐旅業之產品、定價策略、餐旅業個別銷售、餐旅業之行銷溝通、餐旅業之組織行銷。

632011 Hospitality Marketing **3 R** **H. H. Fan, F**
Management

The objective of this course is to introduce the basic knowledge of hospitality operations marketing. The contents include the following: introduction to hospitality marketing, the concept of marketing, environmental scanning and competitive analysis in the hospitality industry, segmentation and positioning for hospitality operations, consumer behavior in the hospitality industry, marketing research, hospitality, hospitality products, hospitality pricing strategy, personal sales in the hospitality industry, marketing communications in the hospitality industry, and marketing organization in the hospitality industry.

632016 餐旅講座 **2 必** **待聘、下**

本課程為安排餐旅相關業者、專家及學者，就其工作經驗、研究心得、或平日對餐旅業業界之觀點與看法，對同學們做一正式之演講或座談。以期瞭解業界動態及未來就業方向。

632016 Hospitality Seminar **2 R** **TBA, S**

This course invites guest speakers in the hospitality industry to host discussions which will help familiarize students with hospitality environments. Guest speakers will share different aspects of their hospitality careers with students. Students will be provided with the opportunity to explore concepts of professionalism and employability.

632029 餐旅服務品質管理 **3 必** **蘇衍綸、上**

本課程從餐旅相關產業和學術觀點介紹顧客服務的理論原則及其應用。內容包括餐旅服務品質管理基本概念、高服務品質的企業文化、服務品質的定義及各種衡量方法及處理顧客抱怨的要領與技巧。

632029 Service Quality Management in Hospitality **3 R** **Y. L. Su, F**

This course is designed to facilitate a comprehensive customer service review of hospitality operations from a workplace point of view and an academic perspective. It reviews the fifteen components of customer expectations for quality hospitality services. The framework of these components provides a useful tool for observing, analyzing, and critiquing actual customer service encounters in an ongoing hospitality organization. This course also provides a framework by which the management of an entire hospitality organization or a targeted service unit can also be studied and analyzed..

632043 餐旅日文 **3 必** **張慧珍、上**

本課程主要介紹餐旅服務業之日語會話與應用，學生修習本課程，主要在學習如何將日語運用於各類服務過程與接待場合，如飯店、餐廳、...等，並藉由不同的模擬練習角色，讓同學可以達到「聽得懂並且輕鬆說日語」之目的。

632043 Japanese for Hospitality **3 R** **H. C. Chang, F**

This course provides students with an introduction on how to use Japanese in the hospitality industry. Students who attend this course will mainly learn about how to use Japanese for communication and services purposes, such as in hotels, restaurants, etc. By applying different case studies, students learn to "understand and speak Japanese with ease".

632018 實務實習(1) **2 必** **合授、下**

此課程提供學生有機會去認識真實旅館工作的世界。提供學生在旅館房務部、櫃檯、餐飲部與行政部門的工作，從實習的訓練中，同學可學習到飯店產業工作的態度、技能

與知識。

632018 Hotel and Restaurant Management off-campus Internship (1) **2 R** **TBA, S**

This course provides students with a chance to get to know the “real world” of the hotel and restaurant management industry. Students will have a chance to work in hotels, performing such tasks as housekeeping, front office work, food and beverage service, and administration. Through practical training, the students will learn about the right working attitude, skills and knowledge for the hospitality industry.

632018 實務實習(2) **2 必** **合授、下**

此課程提供學生有機會去認識真實旅館工作的世界。提供學生在旅館房務部、櫃檯、餐飲部與行政部門的工作，從實習的訓練中，同學可學習到飯店產業工作的態度、技能與知識。

632018 Hotel and Restaurant Management off-campus Internship(2) **2 R** **TBA, S**

This course provides students with a chance to get to know the “real world” of the hotel and restaurant management industry. Students will have a chance to work in hotels, performing such tasks as housekeeping, front office work, food and beverage service, and administration. Through practical training, the students will learn about the right working attitude, skills and knowledge for the hospitality industry.

632018 實務實習 (3) **2 必** **合授、下**

此課程提供學生有機會去認識真實旅館工作的世界。提供學生在旅館房務部、櫃檯、餐飲部與行政部門的工作，從實習的訓練中，同學可學習到飯店產業工作的態度、技能與知識。

632018 Hotel and Restaurant Management off-campus Internship (3) **2 R** **TBA, S**

This course provides students with a chance to get to know the “real world” of the hotel and restaurant management industry. Students will have a chance to work in hotels, performing such tasks as housekeeping, front office work, food and beverage service, and administration. Through practical training, the students will learn about the right working attitude, skills and knowledge for the hospitality industry.

632018 實務實習 (4) **2 必** **合授、下**

此課程提供學生有機會去認識真實旅館工作的世界。提供學生在旅館房務部、櫃檯、餐

飲部與行政部門的工作，從實習的訓練中，同學可學習到飯店產業工作的態度、技能與知識。

632018 Hotel and Restaurant Management off-campus Internship (4) 2 R TBA, S

This course provides students with a chance to get to know the “real world” of the hotel and restaurant management industry. Students will have a chance to work in hotels, performing such tasks as housekeeping, front office work, food and beverage service, and administration. Through practical training, the students will learn about the right working attitude, skills and knowledge for the hospitality industry.

632018 實務實習 (5) 2 必 合授、下

此課程提供學生有機會去認識真實旅館工作的世界。提供學生在旅館房務部、櫃檯、餐飲部與行政部門的工作，從實習的訓練中，同學可學習到飯店產業工作的態度、技能與知識。

632018 Hotel and Restaurant Management off-campus Internship (5) 2 R TBA, S

This course provides students with a chance to get to know the “real world” of the hotel and restaurant management industry. Students will have a chance to work in hotels, performing such tasks as housekeeping, front office work, food and beverage service, and administration. Through practical training, the students will learn about the right working attitude, skills and knowledge for the hospitality industry.

632018 實務實習 (6) 2 必 合授、上

此課程提供學生有機會去認識真實旅館工作的世界。提供學生在旅館房務部、櫃檯、餐飲部與行政部門的工作，從實習的訓練中，同學可學習到飯店產業工作的態度、技能與知識。

632018 Hotel and Restaurant Management off-campus Internship (6) 2 R TBA, F

This course provides students with a chance to get to know the “real world” of the hotel and restaurant management industry. Students will have a chance to work in hotels, performing such tasks as housekeeping, front office work, food and beverage service, and administration. Through practical training, the students will learn about the right working attitude, skills and knowledge for the hospitality industry.

632018 實務實習 (7) 2 必 合授、上

此課程提供學生有機會去認識真實旅館工作的世界。提供學生在旅館房務部、櫃檯、餐

飲部與行政部門的工作，從實習的訓練中，同學可學習到飯店產業工作的態度、技能與知識。

632018 Hotel and Restaurant Management off-campus Internship (7) 2 R TBA, F

This course provides students with a chance to get to know the “real world” of the hotel and restaurant management industry. Students will have a chance to work in hotels, performing such tasks as housekeeping, front office work, food and beverage service, and administration. Through practical training, the students will learn about the right working attitude, skills and knowledge for the hospitality industry.

632018 實務實習(8) 2 必 合授、上

此課程提供學生有機會去認識真實旅館工作的世界。提供學生在旅館房務部、櫃檯、餐飲部與行政部門的工作，從實習的訓練中，同學可學習到飯店產業工作的態度、技能與知識。

632018 Hotel and Restaurant Management off-campus Internship (8) 2 R TBA, F

This course provides students with a chance to get to know the “real world” of the hotel and restaurant management industry. Students will have a chance to work in hotels, performing such tasks as housekeeping, front office work, food and beverage service, and administration. Through practical training, the students will learn about the right working attitude, skills and knowledge for the hospitality industry.

632018 實務實習(9) 2 必 合授、上

此課程提供學生有機會去認識真實旅館工作的世界。提供學生在旅館房務部、櫃檯、餐飲部與行政部門的工作，從實習的訓練中，同學可學習到飯店產業工作的態度、技能與知識。

632018 Hotel and Restaurant Management off-campus Internship (9) 2 R TBA, F

This course provides students with a chance to get to know the “real world” of the hotel and restaurant management industry. Students will have a chance to work in hotels, performing such tasks as housekeeping, front office work, food and beverage service, and administration. Through practical training, the students will learn about the right working attitude, skills and knowledge for the hospitality industry.

632018 實務實習(10) 2 必 合授、上

此課程提供學生有機會去認識真實旅館工作的世界。提供學生在旅館房務部、櫃檯、餐飲部與行政部門的工作，從實習的訓練中，同學可學習到飯店產業工作的態度、技能與知識。

632018 Hotel and Restaurant Management off-campus Internship (10) 2 R TBA, F

This course provides students with a chance to get to know the “real world” of the hotel and restaurant management industry. Students will have a chance to work in hotels, performing such tasks as housekeeping, front office work, food and beverage service, and administration. Through practical training, the students will learn about the right working attitude, skills and knowledge for the hospitality industry.

二、專業選修科目 Selective Courses

632019 餐旅服務技術及實習 3 選 待聘、上

本課程主要目的在使學生瞭解餐飲服務的知識及規範，熟練餐旅服務之能，培正的服務態度及職業道德。主要內容包括旅館櫃檯服務、旅館預約服務、旅館服務中心服務、旅館房務服務、餐飲服務基本概念、基本烹調法原理及其應用、菜單之認識與點菜服務、飲料單之認識與飲料服務、餐廳準備基本技能、收善餐務、結帳、消防與逃生。

632019 Hospitality Service Skill and Practice 3 E TBA, F

The objective of this course is to introduce the underpinnings of a style of professional service that enhances the hotel and restaurant industry. These underpinnings help students to learn how to provide professional services in hotels and restaurants. The course includes the fundamentals of front office services, reservations, uniform services, housekeeping operations, food and beverage service skills, food preparation and application, knowledge of menus, ordering, beverage services, wine service, restaurant preparations, special service challenges, money handing, safety, and sanitation.

632020 食物製備原理及實習 3 選 陳文東、上

此課程是介紹食物材料的特性，包括糖、澱粉、蔬菜、肉、蛋、豆、奶和油脂。以及製備過程中的化學、物理變化，預期學生在製備餐飲時，可以應用這些理論獲致好品質，讓學生在實際操作中，觀察並比較食物材料在烹製過程中發生的變化，期能印證理論。實習內容包括：糖的褐變，澱粉的糊化，蛋的起泡力、乳化力，油溫與炸物質地的關係……等等。

632020 Foundation of Food Preparation and Practice 3 E W. D. Chen, F

This course will concentrate on the introduction of basic properties of food ingredients and the chemical, physic changes they experience during the process of preparation. The aim of this course is to provide students with the opportunity to observe and to compare the changes that occur in food ingredients as a result of the preparation process. Practical work includes the browning of sugar, gelatinization of starch, beating of foam, emulsification of egg, etc.

632022 異國料理及實習 3 選 洪志鴻、上

本課程著重亞洲、歐洲、地中海及美洲地區傳說及區域的異國料理烹調技術。課程強調中華、台灣、韓國、日本、泰國、印尼、印度、法國、義大利、中東、東歐及美國等國料理所使用的材料、香料、調味料及烹調技術得介紹。

632022 The Culture and Practices of Western Cuisine 3 E C. H. Hung, F

Prepare, taste, serve, and evaluate traditional, regional dishes of Asia, Europe and the Mediterranean, and the Americas. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques representative of the cuisines of China, Taiwan, Korea, Japan,

Thailand, Indonesia, India, France, Italy, the Middle East, Eastern Europe and the United States.

632023 創意料理及實習 3 選 洪志鴻、上

選用最佳品質的食物材料、尊重食物材料的原味，不受限於傳統的規矩與食譜，而發揮其個人的才華與勇於創新的烹飪。本課程設計的主要目的使學生學習技巧。

632023 Art of Modern Cookery 3 E C. H. Hung, F

The main purpose of this course is to assist students to learn, discern, understand, and become excellent in making innovative cuisine. Students can display their individual talents and dare to make innovative cuisine.

632024 烘焙原理及實習 3 選 待聘、下

本課程讓學生瞭解有關烘焙食品的知識，包括材料的特性，配方的平衡，操作的技巧，失敗的原因。藉由實際操作讓學生了解材料經由攪拌、發酵、整形、烤焙、裝飾等等技巧並能判別成品優劣，檢討原因。

632024 Foundation of Baking and Practice 3 E TBA, S

This course provides students with the opportunity to practice various baking techniques. From measuring ingredients, mixing, fermentation, on to making bread dough, baking, cake decorating and then scoring.

632025 飲料管理及實習 3 選 劉敏興、下

本課程介紹如何計畫、經營，定位一個飲務單位，內容介紹飲料相關的內容，如製作、採購、照顧與製作飲料，其他如吧台服務之標準，測量，酒杯之選擇與酒單之製作都是確認飲料品質管理之基本概念。

632025 Beverage Management and Practice 3 E M. H. Liu, S

This course introduces students to how to plan, equip, staff, operate and market a beverage facility. It discusses all issues related to beverages: how they are made, purchased, monitored, and how ingredients are mixed to create different kinds of drinks. Standards for bar services include beverage measurement, standard glassware selection, and standard beverage recipes. By establishing and implementing these three standards, total beverage quality management can be ensured.

632026 餐飲衛生與安全 3 選 待聘、下

本課程旨在協助學生瞭解有關飲食之直接或間接引起危害健康的原因，並設法加以預防、減少或去除該等危害因素，以確保大眾飲食生活的安全。主要內容為：食品衛生之概念及管理概要、食品與微生物之關係、食品之腐敗、食品中毒、寄生蟲及有害動物之防治、危害分析及主要管制、食品良好衛生規範、食品衛生法規。

632026 Food and Beverage Hygiene and Security 3 E TBA, S

This course will teach students the reasons why some foods are harmful to consumers and how harmful the effects will be so that they can learn how to minimize or eliminate associated problems. The contents of this include: concepts of food hygiene and safety; relationships between food and microorganisms; prevention of food parasites, spoiling and poisoning; and HACCP, GHP and regulations on food hygiene.

632028 飲食文化 3 選 鍾辰英、下

本課程旨在增進學生有關飲食文化的認識。主要內容包括不同國家飲食文化的起源與特性、民俗上的飲食禁忌、以及茶文化、酒文化等。

632028 Dietary Culture 3 E C. Y. Chung, S

The aim of this course is to introduce students to concept of dietary culture. It includes the origin and characterization of dietary cultures in different countries; touching on some dietary taboos of folk customs. It also includes tea culture and wine culture.

632034 餐旅採購 3 選 黃裕智、上

本課程將以管理的角度來瞭解採購的基本概念與應用。課程將著重於採購過程中產品與供應商的評估及選。並根據餐旅業中主要的採購項目(如食品、飲料、設備等),及其產品區別、驗收、及儲存來做深入討論。本課程主要學習目標包括: 1. 瞭解採購的流程及應用採購基本原則在餐旅採購中, 2. 確保最佳採購價格、訂定支付政策, 3. 應用採購科技與技術, 4. 認識產品特性及其規格標準、產品性差別和其他選擇, 5. 建立採購流程及採購政策系統。

632034 Hospitality Industry Purchasing 3 E Y.C. Huang, F

This course is designed to promote an understanding of the managerial aspects of hospitality purchasing activity. Strategic selection and procurement considerations based on item need, value, and supplier information are the main emphases of this course. The purchasing targets are food, beverages, supplies, equipment, services, and furnishings. Particular attention will also be given to product identification, receiving, storing, and issuing sequence, as well as to purchasing concepts and technological applications.

632036 國際禮儀 2 選 鍾辰英、下

本課程旨在增進學生有關國際禮儀方面的認識。主要內容包括食、衣、住、行、社交等基本禮儀, 職場禮儀, 以及各國禮俗與禁忌。

632036 International Etiquette 2 E C. Y. Chung, S

This course introduces students to concepts central to international etiquette. It includes the following topics: good living manners, business etiquette, various special ceremonies and taboos in different countries.

632042 進階餐旅英語

3 選

黃靖淑、上

此選修課程旨在訓練已稍具餐旅英語基礎的學生學習日常實用之餐旅英語會話。教學活動包括角色扮演、口頭配對練習、上台即席表演、閩家歡遊戲及經過設計之教室活動。學生可藉此廣泛學習不同情境(如：在餐廳、廚房、櫃檯、服務中心、點餐、和預約等各樣餐旅業服務場合)之應對用語。學生在各類餐旅服務情境之角色扮演中，漸能具備實用之餐旅英語會話能力及更有自信之人際關係。

632042 Advanced Hotel and Restaurant English 3 E

C. H. Huang, F

This selective course aims to provide students with better skills in making daily English conversation for practical use in hospitality. Via role playing, oral pair practice, spontaneous on-stage presentations, the Appreciation Game, as well as well-designed classroom activities, students are given broad exposure to practical English in a variety of hospitality settings such as restaurants, kitchens, front desks, or concierges; performing such tasks as ordering food and beverages, taking reservations, etc. As a result, students' language abilities will be reinforced, preparing them to enter the hospitality world with better conversational skills and greater interpersonal relationship confidence.

傳閱附件 3--獸醫學系申請產業學院契合式人才培育專班案

屠宰衛生檢查助理學分學程新增課程中英文摘要

屠宰家畜衛生檢查實務及法令規定 1 選 , 上

家畜屠宰衛生檢查在家畜肉類生產線上居於上游地位，是肉品衛生的基礎，可以排除不良的肉品流入市面，保障消費者的健康，其重要性不言而喻。

本課程內容包括：家畜屠宰衛生檢查工作之重要性、屠宰衛生檢查職務說明、檢查刀具之實務操作、家畜屠宰衛生檢查要領與方法、屠宰衛生合格標誌相關規定與系統操作介紹、畜牧法簡介等。

Slaughtered Animal Health Inspection Practices and Regulations 1 E , F

In meat production line the livestock health inspections is the basis of meat hygiene. One can exclude bad meat products from reaching the market and to protect consumers' health, and so its importance is self-evident.

This course covers the importance of the health of livestock slaughter inspection, health inspection slaughter job description, practice of the inspection tool operation, livestock slaughter hygiene essentials and methods of inspection, slaughter hygiene regulations and conformity marking system operation description, and brief introduction to the Livestock Law etc.

屠宰家畜飼養管理學 2 選 , 上

本課程內容包括：家畜肉品學概論、豬隻飼養介紹(仔豬、肥育豬、種豬)、肉牛飼養介紹(種牛、肉牛)、乳牛飼養介紹(仔牛、公牛、乾牛、泌乳牛)。

Slaughter Livestock Feeding 2 E , F

The course content includes: feeding swine (creep feeding pigs, feeding growing-finish pigs, feeding brood sows and boars), feeding beef cattle (feeding brood cows, bulls, and finishing cattle), and feeding dairy cattle (rations, dairy bulls, dry cow, and feeding lactating cows).

屠宰家畜解剖生理學 3 選 , 上

本課程包含二大學門：家畜解剖學及家畜生理學。家畜解剖學主要講授以豬為主的家畜形態和結構，家畜生理學則主要是講述各器官的基本功能。

Anatomy and Physiology of the slaughtered livestock 3 E , F

The course includes two parts: Animal anatomy and animal physiology. The former is mainly based on the description of the pig morphology and structure, the latter is mainly about the basic functions of various organs.

屠宰家畜傳染病及屠體微生物學 2 選 , 下

本課程包含二大學門：家畜傳染病學及微生物學。家畜傳染病學主要講授家畜疾

病的病原致病性、傳染方法、診斷方法、預防及治療；並重點提示人畜共通傳染病。微生物學則主要講授引起家畜疾病的細菌、病毒、黴菌等微生物的形態、分類、生理培養、鑑定、消毒、滅菌、病原性、控制及免疫機制。

Infectious Diseases of Slaughtering Livestock and Carcass Microbiology 2 E , S

This course is divided into two parts: infectious diseases of domestic animals and microbiology. The former is a systematic discussion of a summation of the infectious diseases of domestic animals with concern for etiological factors, diagnosis, prevention and cure. The latter deals with morphology, physiology, classification, cultivation, identification, disinfection, sterilization, pathogenicity, control and immunization of pathogenic bacteria, viruses and fungi to animals.

屠宰家畜肉眼病理學 3 選 , 下

課程內容著重於因疾病所引起畜體結構及功能的改變，並述及致病機序及肉眼病變的判定，俾培養學員對屠體異常形態的正確描述、採樣和記錄。

Gross Pathology of the Slaughter Livestock 3 E , S

Pathology is a science of studying diseases, especially concentrating on the structural and functional changes in tissues and organs of the body caused by diseases. The purpose of this course is to establish the ability of diagnosis by means of power point slides and specimens collected from post-mortem room..

屠宰衛生檢查校外實習(1) 1 選 , 下

大三升大四暑假期間的 9 個週六前往家畜屠宰廠實習，每次實習 4 小時，前後 9 次，累計時數共 36 小時。

Outside School Internship of the Slaughtered Livestock & Avian (1) 1 E , S

During the school's summer vacation, 3rd year students promoted to the 4th year, will intern at a livestock slaughter house every Saturday for 9 weeks, 4 hours each time, totaling 36 hours.

屠宰家禽衛生檢查實務及法令規定 1 選 , 上

家禽屠宰衛生檢查在肉類生產線上居於上游地位，是肉品衛生的基礎，可以排除不良的肉品流入市面，保障消費者的健康，其重要性不言而喻。

本課程內容包括家禽屠宰衛生檢查工作之重要性、屠宰衛生檢查職務說明、檢查刀具之實務操作、家禽屠宰衛生檢查要領與方法、屠宰衛生合格標誌相關規定與系統操作介紹、畜牧法簡介等。

Slaughtered Avian Health Inspection Practices and Regulations 1 E , F

In meat production line the poultry health inspections is the basis of meat hygiene. One can exclude bad meat products from reaching the market and to protect consumers' health, and so its importance is self-evident.

This course covers the importance of the health of poultry slaughter inspection, health inspection slaughter job description, practice of the inspection tool operation, poultry slaughter hygiene essentials and methods of inspection, slaughter hygiene regulations and conformity marking system operation description, and brief introduction to the Livestock Law etc..

屠宰家禽飼養管理學 1 選 , 上

本課程內容包括：家禽肉品學概論、家禽的品系、家禽的經濟價值、家禽繁殖、蛋的構造、育雛作業、雞舍設計等。

Slaughter Poultry Feeding 1 E , F

This course will deal with the introduction to the poultry meat, avian breeds and economic importance of the poultry, poultry reproduction, structure of the egg, brooding, and poultry house design etc.

屠宰家禽解剖生理學 3 選 , 上

本課程包含二大學門：家禽解剖學及家禽生理學。家禽解剖學主要講授以雞和鴨為主的家禽形態和結構，家禽生理學則主要是講述各器官的基本功能。

Anatomy and Physiology of the Slaughtered Poultry 3 E , F

The course includes two parts: Avian anatomy and avian physiology. The former is mainly based on the description of the chicken and duck morphology and structure, the latter is mainly about the basic functions of various organs.

屠宰家禽傳染病及屠體微生物學 1 選 , 下

本課程包含二大學門：家禽傳染病學及微生物學。家禽傳染病學主要講授家禽疾病的病原致病性、傳染方法、診斷方法、預防及治療；並重點提示人畜共通傳染病。微生物學則主要講授引起家禽疾病的細菌、病毒、黴菌等微生物的形態、分類、生理培養、鑑定、消毒、滅菌、病原性、控制及免疫機制。

Infectious Diseases of Slaughtering Poultry and Carcass Microbiology 1 E , S

This course is divided into two parts: infectious diseases of domestic avian and microbiology. The former is a systematic discussion of a summation of the infectious diseases of domestic poultry with concern for etiological factors, diagnosis, prevention and cure. The latter deals with morphology, physiology, classification, cultivation, identification, disinfection, sterilization, pathogenicity, control and immunization of pathogenic bacteria, viruses and fungi to poultry.

屠宰家禽肉眼病理學 3 選 , 下

課程內容著重於因疾病所引起禽體結構及功能的改變，並述及致病機序及肉眼病變的判定，俾培養學員對屠體異常形態的正確描述、採樣和記錄。

Gross Pathology of the Slaughter Poultry 3 E , S

Pathology is a science of studying diseases, especially concentrating on the structural and functional changes in tissues and organs of the body caused by diseases. The purpose of this course is to establish the ability of diagnosis by means of power point slides and specimens collected from post-mortem room.

屠宰衛生檢查校外實習(2) 1 選 , 下

利用大四下學期的 9 個週六前往家禽屠宰廠實習，每次實習 4 小時，前後 9 次，累計時數共 36 小時。。

Outside School Internship of the Slaughtered Livestock & Avian (2) 1 E , S

During the 2nd term of the 4th year, course participants will intern at an avian slaughter house every Saturday for 9 weeks, 4 hours each time, totaling 36 hours.