

專業選修 Professional electives	休閒俱樂部與會員管理 Recreational Club and Membership Management	3	3						3														
	SPA與休閒芳療 SPA and Leisure Aromatherapy	3	3						3												實務課程 Practical courses		
	咖啡調製與服務 Coffee Preparation and Service	3	3							3											實務課程 Practical courses		
	地方特色產業 Local characteristics of the industry	3	3							3													
	校外實習(四) Internship(IV)	6	24											24							校外實習 Internship		
	養生與水域活動管理 Wellness and Aquatic Activity Management	3	3										3										
	節慶與旅遊 Festivals and Tourism	3	3										3										
	渡假村與主題飯店經營實務 Resort and Themed Hotel Management Practice	3	3										3										
	葡萄酒與侍酒服務 Wine and Sommelier Service	3	3										3									實務課程 Practical courses	
	校外實習(五) Internship(V)	6	24												24							校外實習 Internship	
	綠色餐旅與永續發展 Green Hospitality and Sustainable Development	3	3												3								
	博弈管理 Casino Management	3	3												3								
	宴會企劃與管理 Banquet planning and management	3	3												3								
	輕食與點心製作 Light Meal and Dessert	3	3												3							實務課程 Practical courses	
	茶飲藝術與品茗 Tea Art and Tasting	3	3												3							實務課程 Practical courses	
	校外實習(六) Internship(VI)	6	24																		24	校外實習 Internship	
	會展與獎勵旅遊規劃 Convention and Incentive Travel Planning	3	3																	3			
	台灣飲食文化 Taiwanese food culture	3	3																		3		
	餐旅創業實務 Hospitality entrepreneurship practice	3	3																		3		
	觀光休閒活動導覽 Tourism and Leisure Activity Guiding	3	3																		3		
咖啡烘焙與品鑑 Coffee Roasting and Cupping	3	3																		3		實務課程 Practical courses	
智慧餐旅資訊應用實務 Practical Applications of Smart Hospitality Information Systems	3	3																		3		使用電腦 Use computer	
至少應修學分 At least one credit hour is required	39							3		3		3		9		9				12			