## 開南大學 97 年度第 2 學期 觀光與餐飲旅館管理學系



## 餐旅管理概論 科目教學計劃表

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課程編號	1	0	6	0	1	1	3	0	0		授課教師: 張亦騏 老師		
班次	01								v 必修	老師 e-mail: ychanguk@yahoo.com			
開課系所:	觀光與餐飲旅館管理學系					理	學系	系	□ 選修	老師分機: 6164			
年級班別:	1 年 A 班					A		班					
課程名稱(中文)						)				學分數	課程名稱(英文)		
餐旅管理概論										3	Introduction to Hospitality		
教學目標 與內容			This module is designed to assist student in understating the development of hospitality and tourism, as well as the societal needs for leisure and business travel activities. It allows students to demonstrate their acquisition skill through the preparation and presentation of selected case study. The course structure includes combination of theory and practice.										
實施方法			v 講解法 v 實作法 v 討論法 □演習法 □問答法 □其他										
評量方式	弋	р	5% arti	icip	atio	n a	and	ati	ten	dance reco	25% final examination, 20% in-class ords. 30% presentation and group report 、統行地、出版年份、起訖百數順序填寫)。		
授課使用參考書籍													
科目簡介(	含	課程	2大	綱	—	(學	進月	度)	•		2		



Week 1	Course introduction and Assessment weighting	
Week 2	Hospitality and Tourism	
Week 3	Hotel Development and Classification and Lodging (I): The Hotel Business	
Week 4	Lodging (II):Rooms Division Operations and Food and Beverage Operations	
Week 5	Hospitality Lab: Practice (實務操作)	
Week 6	Visiting	
Week 7	Hospitality Lab: Practice (實務操作)	
Week 8	Restaurants and Managed Services (I) The Restaurant Business	
Week 9	Course review/Mid-term examination	
Week 10	Restaurants and Managed Services (II) Restaurant Operations	
Week 11	Hospitality Lab: Practice (實務操作)	
Week 12	Restaurants and Managed Services (III) Managed Services and Beverages	
Week 13	Hospitality Lab: Practice (實務操作)	
Week 14	Presentation	
Week 15	Presentation	
Week 16	Presentation ( submission of group report)	
Week 17	Managed Service/ Catering	
Week 18	Final Examination	
Annual Control of the		í

說明:

1. 授課教師於學期前填寫本表,經課程委員會審核後,影印分送給教師所屬課程委員會召集人,授課班級 所屬系、所及教務處課務組;並於開始上課時,將本內容向學生說明。

2. 本表於 91.4.23 第四次校課程委員會討論通過。

課程委員會召集人:

授課教師:

