

國立金門大學

教學綱要

部別：日間部學士班

114學年度第2學期

列印日期：2026/01/21

科目名稱：餐飲英文 (English for Hospitality) 開課班級：應英一年級 學分：2.0 授課時數：2.0
授課教師：周晏安 必選修：選修

1. 教學目標

The syllabus aims to: 1. promote an understanding of the cultural, environmental, socio-economic and other factors that influence Food practices in the world; 2. develop Food related skills and attitudes which will enhance the quality of life of peoples in the world; 3. enable the making of informed choices regarding food and meals; 4. prepare students to take advantage of various career opportunities in the field of Food.

2. 教學綱要

The skills students are expected to develop on completion of this syllabus, have been grouped under three headings:

- (i) Knowledge and Comprehension about Food;
- (ii) Use of Knowledge about food;
- (iii) Practical and Experimental Skills in the Food industry.

3. 教科書

書名：自編教材

1 出版日期：年 月

作者： 出版社： 版本：

無參考書資料。

※請遵守智慧財產權觀念，依著作權法規定，教科書及教材不得非法影印與使用盜版軟體。

5. 教學進度表

週次	日期	內容	備註
1	2026/02/22—2026/02/28	Class orientation	
2	2026/03/01—2026/03/07	Unit 1 - Course Introduction Overview of the catering industry and course requirements	
3	2026/03/08—2026/03/14	Unit 2 - Introduction to the Catering Industry Types of catering outlets, services, and venues	
4	2026/03/15—2026/03/21	Unit 3 - The Restaurant: Meet the Staff Kitchen staff and front-of-house roles	
5	2026/03/22—2026/03/28	Unit 4 - Clothes and Personal Hygiene Uniforms, hygiene rules, and workplace safety	
6	2026/03/29—2026/04/04	Review & Quiz 1	
7	2026/04/05—2026/04/11	Spring Break	
8	2026/04/12—2026/04/18	Mid-term Exam	
9	2026/04/19—2026/04/25	Movie Reflections	
10	2026/04/26—2026/05/02	Unit 9 - Preparing the Menu Menu structure, dishes, courses, and ordering	
11	2026/05/03—2026/05/09	Unit 10 - Serving Techniques Service styles, tableware, and customer	

		service rules	
12	2026/05/10—2026/05/16	Unit 11 International Cooking Ingredients, techniques, and food cultures	
13	2026/05/17—2026/05/23	Review for Unit 9-11 & Quiz 2	
14	2026/05/24—2026/05/30	Final Exam: Presentation group 1-3	
15	2026/05/31—2026/06/06	Final Exam: Presentation group 4-6	
16	2026/06/07—2026/06/13	Final Exam: Presentation Group 7-9	
17	2026/06/14—2026/06/20	依學校規定第17~18週表定為教師彈性補充教學	
18	2026/06/21—2026/06/27	依學校規定第17~18週表定為教師彈性補充教學	

6. 成績評定及課堂要求

1. In-class participation, homework, and quizzes 25% 2. Mid-term Exam 25% 3. Final exam 25% 4. Weekly Attendance 25%

1. Do not play games on your mobile phone during class. After three verbal warnings, 10 points will be deducted from your final grade. 2. Maintain a positive learning environment for the class. 3. Set your mobile phone to silent mode before entering the classroom. Points may be deducted if phone use causes distraction. 4. Behave professionally and show respect at all times. 5. Inform via email (Enya@nqu.edu.tw) at least one week in advance if you plan to be absent. Unnotified absences may affect your weekly attendance.

Extra credit with bluecard for : 1. early bird 2. active learners with volunteer

8. 永續發展目標(SDGs): SDG2 消除飢餓、SDG4 優質教育

9. 大學社會責任(USR)關聯性: 高