

國立高雄餐旅大學餐飲廚藝科 畢業條件專業證照配套方案

104 年 11 月 19 日 104 學年第 1 學期第 2 次科務會議通過

104 年 11 月 19 日 104 學年度第 1 學期第 1 次院課程委員會議通過

104 年 12 月 10 日 104 學年度第 1 學期第 1 次教務會議通過

109 年 4 月 21 日 108 學年度第 2 學期第 2 次科務會議通過

109 年 12 月 24 日 109 學年度第 1 學期第 1 次校務會議通過

113 年 6 月 7 日 112 學年度第 2 學期第 3 次科務會議通過

113 年 11 月 27 日 113 學年度第 1 學期教務會議通過

一、為使本科「五專日間部畢業條件標準表」能順利推動，訂定以下配套措施。

二、本科畢業條件標準 A、B、C 類說明如下：

(一) A 類為英文能力，依本校「五專日間部畢業條件標準表」辦理；由語文中心協助追蹤及輔導。

(二) B、C 類專業證照由本科追蹤及輔導。

三、本科畢業條件審核程序如下：

(一) A 類語文證照由本科登錄通過後，提供影本由本科留存。

(二) B、C 類於五年級下學期 2 月底前，持正本、影本證照至本科登錄。

四、補救措施：

(一) 英文能力補救措施：

專五第一學期期末考前未通過者，專五第二學期開學前未通過英文能力檢定標準者，可修習語文中心開設於大四(專五)第二學期之補救教學正式課程「英文能力發展與評量」，成績及格視同通過本科英文檢定標準。

(二) 未取得中餐丙級證照或西餐丙級證照者：

1、若未取得證照規定之人數達開課門檻，本科則加開「中餐烹調」或「西餐烹調」補救教學課程(課程擇一)。

2、若未取得證照之人數未達開課門檻，則以本校推廣教育中心所開之中餐、西餐等相關課程結業證書，證明已完成課程之學習，即視為符合本科畢業門檻標準。

(三) 未取得其他丙級證照者：

1、若未取得證照，則以參加本校推廣教育中心所開之相關餐飲課程結業證書，證明已完成課程之學習，即符合本科畢業門檻標準。

五、本要點經一百一十三學年度第一學期校務會議修正通過後，自一百一十三學年度起實施，並溯及目前所有五專在學學生及延修生。

六、本配套方案經科務會議通過，陳請科主任核定，提送行政會議核備後實施，修正時亦同。

National Kaohsiung University of Hospitality and Tourism

Department of Culinary Arts

Professional Certification Requirements and Alternative Compliance Plan for Graduation

Approved at the 2nd Department Affairs Meeting of the First Semester, Academic Year 2015, on November 19, 2015.

Approved at the 1st College Curriculum Committee Meeting of the First Semester, Academic Year 2015, on November 19, 2015.

Approved at the 1st Academic Affairs Meeting of the First Semester, Academic Year 2015, on December 10, 2015.

Approved at the 2nd Department Affairs Meeting of the Second Semester, Academic Year 2019, on April 21, 2020.

Approved at the 1st University Affairs Meeting of the First Semester, Academic Year 2020, on December 24, 2020.

Approved at the 3rd Department Affairs Meeting of the Second Semester, Academic Year 2023, on June 7, 2024.

Approved at the Academic Affairs Meeting of the First Semester, Academic Year 2024, on November 27, 2024..

Article 1

To facilitate the implementation of the **Graduation Requirements for the Five-Year Junior College Day Program** of the Department of Culinary Arts (hereinafter referred to as the "**Department**"), this **Professional Certification Requirements and Alternative Compliance Plan for Graduation** (hereinafter referred to as the "**Plan**") is hereby established.

Article 2

The graduation requirements of the Department are categorized into **Categories A, B, and C**, as follows:

1. **Category A** refers to **English language proficiency** and shall be administered in accordance with the University's **Graduation Requirements for the Five-Year Junior College Day Program**. The Language Center shall be responsible for monitoring students' progress and providing appropriate guidance.
2. **Categories B and C** refer to **professional certification requirements**, which shall be monitored and administered by the Department.

Article 3

The procedures for verification of graduation requirements are as follows:

1. For **Category A (English language proficiency)**, students shall present the original certificate for verification. After the Department has recorded the result, a photocopy shall be retained by the Department for record-keeping purposes.
2. For **Categories B and C (professional certifications)**, students shall present both the original certificate and a photocopy to the Department for verification and registration **no later than the end of February of the second semester of the fifth academic year**.

Article 4

Alternative Compliance Measures

1. Alternative Measure for English Language Proficiency

Students who fail to satisfy the English language proficiency requirement **before the final examinations of the first semester of the fifth academic year**, and who have not met the required English proficiency standard **prior to the beginning of the second semester**, may enroll in the formal remedial course "**English Language Development and Assessment**" offered by the Language Center during the second semester of the fifth academic year. Students who successfully complete the course shall be deemed to have satisfied the Department's English language graduation requirement.

2. Students Who Have Not Obtained the Class C Technician Certificate in Chinese Cuisine or Western Cuisine

(1) If the number of students who have not obtained the required certification reaches the minimum enrollment required for course offering, the Department shall offer a remedial course in either **Chinese Culinary Arts** or **Western Culinary Arts** (students shall select one course only).

(2) If the number of students who have not obtained the required certification does not meet the minimum enrollment requirement, students may submit a **Certificate of Completion** issued by the University's **Extension Education Center** for a relevant Chinese or Western culinary course as evidence of successful completion of the course. Such certificate shall be deemed to satisfy the Department's graduation requirement.

3. Students Who Have Not Obtained Other Class C Technician Certificates

Students who have not obtained any other required **Class C Technician Certificate** may submit a **Certificate of Completion** issued by the University's **Extension Education Center** for a relevant hospitality or culinary training course as evidence of successful completion of the course. Such certificate shall be deemed to satisfy the Department's graduation requirement.

Article 5

These Guidelines, as amended and approved by the **University Affairs Meeting** during the **First Semester of Academic Year 2024**, shall take effect beginning with **Academic Year 2024** and shall apply retroactively to all currently enrolled students and students with extended enrollment in the **Five-Year Junior College Day Program**.

Article 6

This Plan shall be approved by the **Department Affairs Meeting**, submitted to the **Chair of the Department** for approval, and implemented upon filing with the **Administrative Meeting**. The same procedure shall apply to any subsequent amendments.

Responsible Unit:
Department of Culinary Arts, College of Culinary Arts