

國立高雄餐旅大學五專餐飲廚藝科

畢業門檻檢核表

班級：	學號：	姓名：
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一、 A 類: 英文檢定證照

已通過	補救措施
☐ 全民英檢中級初試(含)以上通過 ☐ 多益 550 分以上 ☐ 公務人員英語檢測陞任評分計分標準對照表同等級數相關英語檢測。 ☐ 其他_____ (勾選“其他”者，需經過科務會議通過方可承認)	專五第二學期開學前未通過英文能力檢定標準者，經本年 12 月 20 日校務會議審議，修正後通過之國立高雄餐旅大學四技學生英文能力檢定實施要點規定，語文中心完成下學年英文補救教學正規課程之開課作業，課名為「英文能力發展與評量」。此課程學分為兩學分/兩學時，惟「不列為畢業學分計算」，學生如有需要英文補救教學，請於本校規定之課程預選時段依照學制加選此課程，並課程分數達 60 分為合格。
檢附資料： ☐ 成績單或檢定證明影本 ☐ 成績單或檢定證明電子檔	檢附資料： ☐ 通過考試成績證明影本或語文中心修習課程成績單之證明

二、 B 類及 C 類: 專業證照

B 類一般專業證照	C 類中高階專業證照或國際證照
【B1 專業證照】(必備，至少擇一) ☐ 中餐烹調(素、葷)丙級 ☐ 西餐烹調丙級 ☐ 烘焙食品丙級	【C 專業證照】 ☐ 中餐烹調(素、葷)乙級 ☐ 烘焙食品乙級 ☐ 飲料調製乙級 ☐ 中米麵食加工乙級 ☐ 西餐烹調乙級 ☐ 國際相關餐飲廚藝競賽(三個(含)以上國家參與)前三名。【國際競賽認定為 B 類或 C 類需經科務會議通過】 比賽名稱: _____ 獲得名次: _____
【B2 相關證照】 ☐ 中米麵食加工丙級 ☐ 中式米食加工丙級 ☐ 飲料調製丙級 ☐ 餐旅服務丙級 ☐ 肉品加工丙級 ☐ 水產食品加工丙級 ☐ 食品檢驗分析丙級 ☐ IBA 國際專業吧檯調酒師認證(初階) ☐ 其他(經科上會議通過准予抵免之證照): _____ _____	【C 類證照一張可抵兩張 B 類證照】
【以上 B 類證照共需兩張；B1 類證照至少取得一張】	

檢附資料： ☐ 證照影本 ☐ 證照掃描電子檔 ☐ 其他相關證明	檢附資料： ☐ 證照影本 ☐ 證照掃描電子檔 ☐ 其他相關證明
未取得 B 類 中餐丙級證照或西餐丙級證照 者 補救措施	未取得 B 類 其他丙級證照 者 補救措施
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。	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。
檢附資料： ☐ 通過科上補救教學課程之證明 ☐ 參加推廣教育中心課程的結業證書	檢附資料： ☐ 參加推廣教育中心課程的結業證書

三、 校內實習時數

校內實習時數
於畢業前，校內實習時數應至少 36 小時。<u>其中三年級上學期及下學期至少各 8 小時，共 16 小時。</u> ☐ 三年級上學期已達 8 小時，共計_____小時 ☐ 三年級下學期已達 8 小時，共計_____小時 ☐ 已達 36 小時 ※請至科辦領取校內實習時數累計卡並向活動單位及單位主管簽核，方可認證畢業門檻。

備註：

1. 本表僅供檢核、紀錄與備存用，修業規定與畢業門檻詳細內容，請參考入學當年度之畢業門檻規定。
2. 所有修業規定與畢業門檻無先後完成順序，惟最遲應於畢業離校前完成所有項目，並繳交本表至科辦公室。
3. 若有需要提報所務會議審核之項目，請將資料送至科辦公室洽詢科辦行政專員（分機 22501）。
4. 為俾利文件歸檔備存，本表列印設定為：紙張尺寸為 A4 大小、雙面列印，科辦公室亦備有紙本可供索取。

National Kaohsiung University of Hospitality and Tourism
Department of Culinary Arts, Five-Year Junior College Division
Graduation Requirements Checklist

Class:	Student ID:	Name:
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一、Category A: English Language Proficiency Certification

Completed	Alternative Compliance Measures
☐ Pass the General English Proficiency Test (GEPT) Intermediate Level or above ☐ Obtain a TOEIC score of 550 or above ☐ Pass an English proficiency test recognized as equivalent under the <i>Reference Table for English Proficiency Tests Used in the Promotion Evaluation Standards for Civil Servants</i> ☐ Others: <i>(Applicants selecting "Others" must obtain approval from the Department Affairs Meeting before the qualification may be recognized.)</i>	Students who have not met the English language proficiency requirement before the commencement of the second semester of the fifth academic year shall, in accordance with the National Kaohsiung University of Hospitality and Tourism Guidelines for the Implementation of English Proficiency Requirements for Four-Year Undergraduate Students, as amended and approved by the University Affairs Meeting on December 20, enroll in the formal remedial course offered by the Language Center in the following academic year entitled English Language Development and Assessment. The course carries two (2) credits and two (2) contact hours; however, these credits shall not be counted toward the graduation credit requirements. Students requiring remedial English instruction shall register for the course during the University's designated course pre-registration period according to their academic program. A final course grade of 60 or above shall constitute a passing grade and shall be deemed to have satisfied the English language graduation requirement.
Supporting Documents: ☐ Photocopy of Academic Transcript or English Proficiency Test Certificate ☐ Electronic Copy of Academic Transcript or English Proficiency Test Certificate	Supporting Documents: ☐ Photocopy of the Official Test Score Report or Certificate of Passing, or an Official Transcript issued by the Language Center confirming successful completion of the remedial English course

二、Categories B and C: Professional Certifications

Category B: General Professional Certifications	Category C: Intermediate/Advanced Professional Certifications or International Certifications
Category B1: Required Professional Certifications <i>(Mandatory - At least one (1) certification must be obtained.)</i> ☐ Class C Technician Certificate for Chinese Culinary Arts (Meat or Vegetarian Cuisine) ☐ Class C Technician Certificate	Category C: Advanced Professional Certifications ☐ Class B Technician Certificate for Chinese Culinary Arts (Meat or Vegetarian Cuisine) ☐ Class B Technician Certificate for Baking ☐ Class B Technician Certificate for

for Western Culinary Arts ☐ Class C Technician Certificate for Baking	Beverage Preparation ☐ Class B Technician Certificate for Chinese Flour-Based Food Processing ☐ Class B Technician Certificate for Western Culinary Arts ☐ Top Three Award in an International Culinary Competition (with participation from three (3) or more countries) <i>(Recognition of an international competition as satisfying either the Category B or Category C certification requirement shall be subject to approval by the Department Affairs Meeting.)</i> Competition Name: _____ Award/Placing: _____ Requirement One (1) Category C professional certification may be recognized as equivalent to two (2) Category B professional certifications.
Category B2: Related Professional Certifications ☐ Class C Technician Certificate for Chinese Flour- and Rice-Based Food Processing ☐ Class C Technician Certificate for Chinese Rice-Based Food Processing ☐ Class C Technician Certificate for Beverage Preparation ☐ Class C Technician Certificate for Hospitality Service ☐ Class C Technician Certificate for Meat Processing ☐ Class C Technician Certificate for Aquatic Food Processing ☐ Class C Technician Certificate for Food Inspection and Analysis ☐ IBA International Professional Bartender Certification (Foundation Level) ☐ Others (Professional certifications approved for credit substitution by the Department Affairs Meeting): _____	
Requirement A total of two (2) Category B professional certifications is required. At least one (1) certification must be obtained from Category B1.	
Supporting Documents: ☐ Photocopy of Professional Certification ☐ Electronic Copy (Scanned PDF) of Professional Certification ☐ Other Supporting Documents: _____	Supporting Documents: ☐ Photocopy of Professional Certification ☐ Electronic Copy (Scanned PDF) of Professional Certification ☐ Other Supporting Documents: _____
Alternative Compliance Measures (For Students Who Have Not Obtained the Required Category B Class C Technician Certificate in Chinese Culinary Arts or Western Culinary Arts)	Alternative Compliance Measures (For Students Who Have Not Obtained Other Required Category B Class C Technician Certificates)
1. If the number of students who have not obtained the required certification meets the minimum enrollment requirement for course offering, the Department shall offer a remedial course in either <i>Chinese Culinary Arts</i> or <i>Western</i>	If the required certification has not been obtained, a Certificate of Completion issued by the University's Extension Education Center for a relevant hospitality or culinary course may be submitted as evidence of successful completion of the course and shall be

<i>Culinary Arts</i> (students may enroll in one course only). 2. If the number of students who have not obtained the required certification does not meet the minimum enrollment requirement for course offering, a Certificate of Completion issued by the University's Extension Education Center for a relevant Chinese Culinary Arts or Western Culinary Arts course may be submitted as evidence of successful completion of the course, and shall be deemed to satisfy the Department's graduation requirement.	deemed to satisfy the Department's graduation requirement.
Supporting Documents: ☐ Certificate of Completion for the Department's Remedial Course ☐ Certificate of Completion for a Course Offered by the University's Extension Education Center	Supporting Documents: ☐ Certificate of Completion for a Course Offered by the University's Extension Education Center

三、On-Campus Practical Training Hours

On-Campus Practical Training Hours
Requirement Prior to graduation, students shall complete a minimum of thirty-six (36) hours of on-campus practical training. Of these, at least eight (8) hours shall be completed in each semester of the third academic year, for a total of sixteen (16) hours. ☐ Completed at least 8 hours in the first semester of the third academic year (Total: _____ hours) ☐ Completed at least 8 hours in the second semester of the third academic year (Total: _____ hours) ☐ Completed a total of at least 36 hours ※ Note: <i>Please obtain an On-Campus Practical Training Hour Record Card from the Department Office. The card must be signed and approved by both the event organizing unit and the head of the responsible unit before the practical training hours may be recognized toward the Department's graduation requirement.</i>

Notes

1. This form is provided solely for verification, record-keeping, and archival purposes. For detailed academic requirements and graduation requirements, please refer to the graduation requirements applicable to the student's year of admission.
2. There is no prescribed order for completing the academic requirements and graduation requirements. However, all requirements must be fulfilled no later than the student's departure from the University prior to graduation, and this completed form must be submitted to the Department Office.
3. If any item requires review and approval by the Department Affairs Meeting, please submit the relevant supporting documents to the Department Office and consult the Department Administrative Specialist (Extension 22501).
4. For filing and archival purposes, this form is formatted for A4 paper size and duplex (double-sided) printing. Printed copies are also available from the Department Office upon request.