

國立高雄餐旅大學餐飲廚藝科校內實習時數累計卡使用要點：

- 一、本卡係依據本科 109. 11. 04 (109) 學年度第一學期第二次實習輔導委員會議決議辦理。
- 二、本卡目的在於鼓勵同學踴躍參加本科舉辦的各項專業活動及公共事務，並可培養同學敬業樂群，熱忱服務的人生觀。
- 三、校內實習應以既有校內課程活動優先，不得藉此請假而影響課內學習。
- 四、凡符合本科校內實習項目如：參與本科主辦專業活動之活動服務、來賓參訪、宴會、本科之共同行政業務、各科相關之專業課程校外服務，均可視為「校內實習」。
- 五、已列入工讀或勞作教育時數不得重複計算。
- 六、餐飲廚藝科於畢業前，校內實習時數應至少 36 小時。（其中三年級上學期及下學期至少各 8 小時，共計 16 小時。）
- 七、本卡如有遺失，請至餐飲廚藝科領取新卡。



製發單位	製發日期
餐飲廚藝科	

國立高雄餐旅大學餐飲廚藝科校內實習時數累計卡

姓名	學號	系科
性別		餐飲廚藝科

凡努力過的必會留下痕跡，凡流過汗的必能歡呼收割

項次	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22
校內實習活動名稱																						
日期																						
實習時數																						
主辦單位																						
核備之主管簽章																						
備註																						

實習有方法，安全是第一

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- 十四、本卡如有遺失，請至餐飲廚藝科領取新卡。

製發單位	餐飲廚藝科
製發日期	



國立高雄餐旅大學餐飲廚藝科校內實習時數累計卡

姓名	
性別	
學號	
系科	餐飲廚藝科

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National Kaohsiung University of Hospitality and Tourism
Department of Culinary Arts
Guidelines Governing the Use of the On-Campus Practical Training Hour Record Card

- These Guidelines are established in accordance with the resolution adopted at the **Second Internship Advisory Committee Meeting** of the Department during the **First Semester of Academic Year 2020**, held on **November 4, 2020**.
- The purpose of this Record Card is to encourage students to actively participate in professional activities and public affairs organized by the Department, while fostering professionalism, teamwork, and a spirit of dedicated service.
- On-campus practical training shall give priority to scheduled on-campus courses and activities. Students shall not request leave from classes for the purpose of participating in on-campus practical training if doing so would interfere with their academic studies.
- Activities that qualify as on-campus practical training include, but are not limited to, providing service for professional activities organized by the Department, assisting with guest visits, banquets, and official events, participating in the Department's administrative affairs, and participating in off-campus service activities related to professional courses offered by the Department.
- Hours that have already been counted toward student employment or labor education requirements shall not be counted again as on-campus practical training hours.
- Prior to graduation, students in the Department of Culinary Arts shall complete **a minimum of thirty-six (36) hours** of on-campus practical training, **including at least eight (8) hours in each semester of the third academic year, for a total of sixteen (16) hours.**
- In the event that this Record Card is lost, students shall apply for a replacement at the **Department of Culinary Arts Office**.



Issuing Department	Department of Culinary
Date of Issue	

National Kaohsiung University of Hospitality and Tourism
Department of Culinary Arts
Guidelines Governing the Use of the On-Campus Practical
Training Hour Record Card

Name	Gender	
Student ID No.		
Department/ Program	Department of Culinary	

Every effort leaves its mark, and every drop of sweat brings a rewarding harvest.

No.	On-Campus Practical Training Activity	Date	Training Hours	Organizing Unit	Approving Supervisor's Signature	Note
1						
2						
3						
4						
5						
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8						
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22						

Practice with Purpose, Safety Comes First.