

南臺科技大學 106 學年度第 1 學期課程資訊

課程代碼	MON0AV03
課程中文名稱	餐旅英文(與專四技餐旅三甲合開)
課程英文名稱	Tourism and Hospitality English
學分數	3.0
必選修	必修
開課班級	夜四技餐旅三丙
任課教師	林遠志
上課教室(時間)	週二第 12 節(W0409) 週二第 13 節(W0409) 週二第 14 節(W0409)
課程時數	3
實習時數	0
授課語言 1	英語
授課語言 2	華語
輔導考照 1	
輔導考照 2	
課程概述	The Course teaches students how to use English for everyday situations and purposes related to social life and leisure. A range of higher-level comprehension skills is developed.
先修科目或預備能力	
課程學習目標與核心能力之對應	<p>※編號，中文課程學習目標，英文課程學習目標，對應系指標 -----</p> <p>1.能了解及翻譯基本餐飲業的英文對話知識及運用。 , To be able to understand and translate the basic English on daily application in restaurant industry. , 3 文字口語表達</p> <p>2.能針對餐飲業上的專業知識以適當英文加以應用。 , To be able to recognize and apply the professional English knowledge in restaurant daily operation. , 9 基礎餐旅知識</p> <p>3.能解析餐飲業的營運方式，將其有效的使用專業的餐旅英文作口語表達。 , To be able to analyses hotels' daily operation and interpret them in professional hospitality English. , 13 外語口語能力</p> <p>4.能有效的應用 MS office 軟體進而呈現專業性的報告及簡報。 , To be able to present standardized reports by using MS office properly. , 14 資訊素養</p>
中文課程大綱	This course is organized into 6 modules and each contains several lessons. Each module is based on a different theme, and each lesson covers a different aspect of the theme.

	<p>1.socializing 2.hotels/ accommodation 3.food and drink 4.international travel/ attractions and activities 5.money 6.communications</p>
英/日文課程大綱	<p>This course is organized into 6 modules and each contains several lessons. Each module is based on a different theme, and each lesson covers a different aspect of the theme.</p> <p>1.socializing 2.hotels/ accommodation 3.food and drink 4.international travel/ attractions and activities 5.money 6.communications</p>
課程進度表	<p>Week 1 Introduction and Unit 1 Reservations Week 2 Unit 1 Reservations Week 3 Unit 2 Table Setting Week 4 Unit 2 Table Setting Week 5 Unit 3 Receiving Customers Week 6 Unit 3 Receiving Customers Week 7 Unit 4 Taking Orders and Serving Meals Week 8 Unit 4 Taking Orders and Serving Meals and Quiz 1 Week 9 Midterm Exam Week 10 Unit 5 Paying Bills Week 11 Unit 5 Paying Bills Week 12 Unit 6 Paging Services Week 13 Unit 6 Paging Services Week 14 Unit 7 Dealing with Complaints Week 15 Unit 7 Dealing with Complaints Week 16 Unit 14 Room Service Week 17 Unit 14 Room Service and Quiz 2 Week 18 Final Exam</p>
教學方式與評量方法	<p>※課程學習目標，教學方式，評量方式</p> <p>-----</p> <p>能了解及翻譯基本餐飲業的英文對話知識及運用。，課堂講授實作演練，筆試筆試</p>

	<p>能針對餐飲業上的專業知識以適當英文加以應用。 ， 課堂講授 ， 筆試筆試能解析餐飲業的營運方式，將其有效的使用專業的餐旅英文作口語表達。</p> <p>， 分組討論 ， 實作</p> <p>能有效的應用 MS office 軟體進而呈現專業性的報告及簡報。 ， 實作演練 ， 作業</p>
指定用書	<p>書名：English for Food and Beverage Service</p> <p>作者：林珮秀</p> <p>書局：華立圖書</p> <p>年份：2012</p> <p>ISBN：9789577543838</p> <p>版本：第一版</p>
參考書籍	<p>餐飲英文</p> <p>胡宜綦 著</p> <p>華立圖書出版</p> <p>2014 年 第一版</p>
教學軟體	Microsoft Power Point
課程規範	<p>1.無請假而缺席者視為曠課</p> <p>2.請同學尊重智慧財產權，使用正版教科書，不得非法影印，以免觸犯智慧財產權相關法令</p>