



NATIONAL KAOHSIUNG UNIVERSITY  
OF HOSPITALITY AND TOURISM  
國立高雄餐旅大學

# 電 子 報

15周年校慶特刊

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## 本校獲第六屆技職之光團體獎殊榮

文/秘書室公關組組長 萬光滿

建國百年全國大專校院校長會議於1月11、12日於國立中興大學盛大舉行。來自全國176位大專校院校長齊聚一堂。會議中，教育部長吳清基特別頒給國立高雄餐旅大學「技職之光」團體獎的殊榮，由容校長代表接受部長的授獎與勉勵。

消息傳回學校，全校師生咸感光榮。容校長感謝全體師生的努力，積極爭取榮譽。高餐大能獲此殊榮，因本校在各項技能競賽獲獎及優秀事績等積分數勇冠全國。教育部並表示，「技職之光」是所有技職院校師生的學習標竿，而「技職之光」團體獎選在全國校長會議中頒布，更彰顯其至高榮譽。

吳清基部長表示，我國的技職教育近年來在國際上頗受肯定，鄰近的東南亞國家亦曾表示亟需臺灣的技職教學經驗，而多所技職院校亦已在東南亞設有技職專班，顯見台灣的技職教育進步已邁入先進國家之列。容校長亦表示高雄餐旅大學將持續積極推動餐旅教育國際化，配合政府「高等教育產業輸出-擴大招收外國學生行動計畫」及「深耕東南亞計畫」政策，打造優質的親學生環境，落實理論與實務，吸引優秀學生就讀學習，以培養更多技職之光人才。



100年1月11日教育部吳清基部長親自頒授技職之光團體獎與容繼業校長合影留念

## National Kaohsiung University of Hospitality and Tourism Receives the 6th Group Outstanding Award of Technological and Vocational Education

The Centennial National Conference of University and College Presidents for academic year 2010 was grandly held at National Chung Hsing University on Dec. 11th and Dec. 12th, with the participation of presidents from 176 universities and colleges across the nation. During the conference, Minister of Education Wu, Ching-Ji presented the Group Outstanding Award of Technological and Vocational Education to National Kaohsiung University of Hospitality and Tourism. NKUHT President Chi-Yeh Yung received the award and the minister's encouragement on behalf of the school.

Teachers and students of NKUHT were justifiably proud upon hearing the news. President Yung expressed his gratitude for the efforts of all of the teachers and students of the school in striving for this honor. The award is attributed to prizes won by NKUHT in various skills competitions, and its accumulation of the highest number of merit points among all of the universities and colleges in the nation. The Ministry of Education said that "Outstanding Award of Technological and Vocational Education" is a benchmark for all teachers and students in technological and vocational schools, and the highest honor is receiving the Group Outstanding Award

of Technological and Vocational Education during the National Conference of University and College Presidents.

Minister Wu said that Taiwan's technological and vocational education has received considerable recognition around the world in recent years. As neighboring Southeast Asian countries expressed their urgent need to emulate Taiwan's experience in technological and vocational education, many technological and vocational schools have offered such courses in numerous countries, showing that Taiwan's technological and vocational education has reached the highest standards of advanced countries. President Yung said that NKUHT will continue to actively promote the internationalization of hospitality and tourism education and implement the government's "Export of higher education: increase the enrollment of foreign students program" and "Southeast Asia Cultivation Program." President Yung also said that NKUHT expects to foster more technological and vocational professionals through the creation of a quality and student-centered environment, implementing both theory and practice, and attracting more outstanding students.

# 定向、定量、盤整、永續 —— 本校十五周年校慶期勉

繼業

今天是本校創校十五周年的紀念日子，首先繼業要特別向全體師生同仁表達由衷地感謝，由於各位長期以來精誠無悔的奉獻，使學校的發展在過去15年歲月中，展現了無比豐盛的生命力，而國立高雄餐旅大學的誕生，更締造我國餐旅教育發展之關鍵新典範。

在本校改名科大的規劃中，繼業即擬定以「打造本校成為最具領導、創新與發展的餐旅專業優質大學」為發展願景，值此十五周年校慶之際，檢視本校相關資源與外在環境之演進，爰此提出「定向、定量、盤整、永續」四項指標以為落實學校願景之基石，各項內涵臚列如下：

## 一、定向

自本校創校之始，即以融合理論與實務的教學策略，藉種種突破性的作為、優良的師資、實用的課程以及新穎的教學設備，奠定了本校穩健發展的基礎。改大後，學校持續秉持務實致用的技職教育一貫精神，深耕餐旅而與時俱進。在「本土紮根、國際拓伸」的思維之下，持續推動人文化、專業化、企業化、國際化的辦學理念，培育優質餐旅專業人才，提升學生的實作力、就業力與競爭力，並定向滾動整合，使餐旅菁英的搖籃、企業的關鍵夥伴以及餐旅教育新典範的多元策略目標價值得以連動。

## 二、定量

學校在1995年建校時，僅招收旅運管理等四科200名學生，經過15年的發展，目前已具19個科、學程、系、所的學術單位規模，全校教職員工共291位，學生人數也達到4,794名，已對學校整體教學資源與品質管理，帶來新的思考。再則，改名科大後，為因應國內餐旅產業國際人力資源移動力之需求，及配合國家推動高等教育產業輸出政策——深耕東南亞與營造國際學習園區之主軸，學校未來在培育目標與招生上，將採國內定量與國際多元之雙軌合贏策略。

## 三、盤整

本校設立初期以專科學校為規劃，雖歷經2000年之改制學院，然在專業發展上仍以各系的縱向為主軸，橫向整合機制則仍有待強化。2010年改名科大後，學校發展以觀光、餐旅、廚藝及國際等四大學院為主軸，期能學術整合，資源分享，並群策群力共創各院學院特色。是故，在改名科大後，學校將以精實為本之精神進行組織發展，營造師資、設備與空間的共構與分享。此外，亦分別研訂各單位之自我明確定位與實踐機制，結合學校中長程之校務發展計畫與教師評鑑各項指標，期達成提升教學效益與行政效能，以邁向品質化的校園管理。

## 四、永續

永續乃生生不息之意，更是校園文化永恒之綻放。如何在環境變革中，仍能昂首闊步而屹立不搖，則端賴「觀點」之建立與「方向」之鋪陳。質言之，如何打造親學生的校園文化，則是奠定永續校園之基礎。因此，在改大後繼業即提出「打造親學生永續校園」之主張，藉此思維的實踐，貫徹「事事為學生著想，處處替教育設計」的辦學理念，期藉全體師生同仁共識之蘊育及積極參與，使身為「高餐人」是一份責任，更是一份榮耀，讓高餐大繼往開來，日新又新，日日新！

緬懷李創校長福登先生帶領所有同仁們胼手胝足、韋路藍縷的創校付出，內心充滿無限敬意與感謝，繼業亦深盼能藉此「定向、定量、盤整、永續」的整合創能，開啟你我生命中的另一樂章！邁向另一個里程碑——成為亞洲餐旅人才培育的重鎮，最後讓我們一同祝福國立高雄餐旅大學：生日快樂！



## Focus, Quantity, Consolidation, and Sustainability: Encouragement and Prospect for the University's 15th Anniversary

Today is the day we celebrate the 15th anniversary of our school's founding. First, I would like to express my sincere gratitude to all faculty, staff and students for their unwavering dedication that has contributed to the school's rich vitality and growth during the last 15 years. The birth of National Kaohsiung University of Hospitality and Tourism (NKUHT) introduced a key new model for the nation's development of hospitality education.

In planning for the school's name change and upgrade, I established the vision to "build our school to become the most prestigious, innovative and fastest growing professional quality university of hospitality and tourism." On the occasion of the 15th anniversary, following a careful examination of the school's relevant resources and the evolution of the external environment, I hereby propose the following four mandates: "Focus, Quantity, Consolidation, and Sustainability" as the foundation for the implementation of this vision. The description of each mandate is as follows:

### I. Focus

At the inception of the school, we laid a solid foundation for the school's steady development by strategically integrating theory and practice in our curriculum, and by employing and implementing groundbreaking actions, outstanding faculty, practical courses, and new teaching facilities. After the university status upgrade, the school continued to maintain its core philosophy, providing practical vocational education with the concentration on hospitality and tourism, while still keeping up with current trends in other areas. With the concept: "Rooted locally, expanding globally" in mind, we will continue to promote an educational philosophy focusing on humanity, professionalism, entrepreneurship, and globalization. We will strive to foster the best professionals for the hospitality and tourism industry. We will improve our students' hands-on ability, employability and competitiveness in the workplace. We will focus on overall integration, linking the strategic goals and values of a hospitality talent incubator, a key business partner for industry, and a new model for hospitality and tourism education.

### II. Quantity

When NKUHT was established in 1995, it had only 200 students and four departments, such as the Department of Travel Management. After 15 years, the school now has 19 academic majors, multiple programs, undergraduate and graduate departments, 291 faculty and staff members, and 4794 students, prompting new thinking in regard to the management of teaching resources and quality assurance.

Furthermore, after the upgrade to university status, in order to meet the domestic hospitality and tourism industry's need for international human resource mobility, and to respond to the government's higher education export policies regarding Southeast Asian cultivation as well as the establishment of an international study campus zone, the school's objectives for training and enrollment will adopt the

win-win multi-track strategy of quantitative domestic growth and diverse international expansion.

### III. Consolidation

The school was set up as a junior college during its beginning years. Although it was restructured into a college in 2000, the professional development mainly occurred vertically within individual departments; the horizontal integration mechanism still needed to be strengthened. After the upgrade to a university in 2010, the school's development was divided into four main areas: tourism, hospitality, culinary arts, and international schools, with the aims of promoting academic integration, resource sharing and collective teamwork to create unique characteristics for each school. After the upgrade and name change, the school adopted a lean-based organizational development core; the goal was to foster an environment with collectively constructed and shared faculty, facilities and space. In addition, unit self-orientation and implementation mechanisms have also been developed, along with other guiding directives such as the mid- and long-term administrative development plans and teacher evaluation, to raise teaching effectiveness and administrative efficiency, as well as to move toward a quality-oriented campus administration.

### IV. Sustainability

Sustainability signifies the eternal blossoming of our campus culture. In order to face up to and survive the changes in the environment, one must establish a relevant "viewpoint" and set a desirable "direction." In other words, in order to build a foundation for campus sustainability, we must develop a student-centered campus culture. As such, after the university upgrade, I immediately proposed the idea of "building a student-centered, sustainable campus culture." It is an idea that needs to be put to practice through the implementation of pedagogy that reflects the philosophy: "everything for the sake of students, always for the design of education." Constructive outcomes can only happen through the consensus and active involvement of the entire body of faculty, staff and students in treating their identity as a member of NKUHT as a responsibility and an honor. If we can do that, National Kaohsiung University of Hospitality and Tourism will surely be able to carry on the tradition and reinvent the future, constantly renewing itself, day after day.

I would like to acknowledge, and express my respect and gratitude for, the pioneer spirit and dedication of founding president Li, Fu-Teng, who led the NKUHT colleagues through the school's most difficult times. It is my hope to open a new chapter in life for you and me through the creative energies which support the motto: "focus, quality, consolidation, and sustainability," so as to march toward a new milestone and build a stronghold for the cultivation of professionals in hospitality and tourism in Asia. Finally, let us wish National Kaohsiung University of Hospitality and Tourism a very Happy Birthday!



## 「有朋自遠方來」系列一 友邦聖多美普林西比聖國總理臘月造訪，高餐大熱情接待

文/秘書室公關組組長 萬光滿

友邦聖多美普林西比民主共和國總理陀沃達總理閣下伉儷於一月十六日(星期日)上午由外交部人員陪同蒞臨本校參訪。由於本校中餐廚藝系陳嘉謨教師曾應邀前往該國廚藝交流，展現的精湛手藝令總理留下深刻印象，此次聖國總理來台特指定前來本校參觀。雖然學期剛結束又適逢假日，為熱情迎接遠道而來的貴賓，由容校長親自率領學校主管接待，本校多名學生以榮耀與興奮之心自願參與接待。總理閣下參觀時對本校極具特色的教學設備印象深刻，特別在專業品酒教室佇足品嚐師生精心準備的葡萄酒與手工巧克力。除對台灣餐旅教育成效深表肯定，對學生熱情接待服務更是讚賞有加。「天涯若比鄰，地球本一村」，高餐大希望藉由接待外國貴賓，除略盡國民外交義務，更盼望能默化蘊育樂於結交國際友誼的胸襟。



100年1月16日聖多美普林西比總理陀沃達閣下與校長、同學們合影留念

**'Friends from Afar' Series:  
Taiwan's Diplomatic Ally Sao Tome and Principe**

### The Democratic Republic of Sao Tome and Principe's Prime Minister Visits National Kaohsiung University of Hospitality and Tourism in January and Receives a Warm Reception

Accompanied by officials of the Ministry of Foreign Affairs, the Prime Minister of the Democratic Republic of Sao Tome and Principe, His Excellency Patrice Emery Trovoada and Mrs. Trovoada visited National Kaohsiung University of Hospitality and Tourism on the morning of Jan. 16th (Sunday). Impressed by the superior culinary skills of Chia-Mo Chen, a teacher in NKUHT's Department of Chinese Culinary Arts who was invited to a culinary exchange in Sao Tome and Principe, Prime Minister Trovoada particularly requested to visit NKUHT during his trip to Taiwan. Although the semester had just ended and the visit was on a Sunday, NKUHT President Chi-Yeh Yung led major school officials to extend a cordial welcome to the distinguished guests from afar. Many students of the school also volunteered to help with the

reception, feeling both honored and excited. During the visit, Prime Minister Trovoada was impressed by NKUHT's unique teaching equipment. In the Wine Tasting Room, he enjoyed tasting the wine and handmade chocolates meticulously prepared by NKUHT's teachers and students. Prime Minister Trovoada highly recognized the results of Taiwan's hospitality and tourism education, and praised the warm reception and service provided by the students. In the era of the global village, where distances are greatly shortened, NKUHT hopes to contribute to Taiwan's diplomacy by continuing to receive such honorable foreign guests, and looks forward to broadening students' minds through the establishment of warm relationships with foreign friends via educational events.

## 「有朋自遠方來」系列一 友邦聖克里斯多福及尼維斯克國總理蒞校訪問 驚艷高餐大餐旅教育

文/秘書室公關組組長 萬光滿

友邦聖克里斯多福及尼維斯克總理道格拉斯由駐克國曹立傑大使及克國駐華大使哈菁絲等一行人陪同，於三月十一(星期五)蒞校參觀。為歡迎總理閣下到訪，由容校長親自接待，本校師生熱情相迎。除參觀活動外，外賓們亦於中午品嚐體驗本校西餐廚藝系與烘焙管理系學生精湛的手藝和優雅的服務。此次克國總理道格拉斯閣下訪台期間特別指定參觀本校，參觀後對本校完善教學設備與辦學績效表示肯定，並期望未來能選派該國餐旅專業人才，至本校學習及進修或進一步交流。席間曹大使特別說明道格拉斯總理對我長期友好，時常在國際場合上為我發聲，此次到校指導更別具意義。希藉由接待重要外國嘉賓使我校師生略盡綿薄國民外交義務。



100年3月11日聖克里斯多福及尼維斯克總理道格拉斯閣下與校長、同學們合影留念

**'Friends from Afar' Series:**

### Saint Kitts and Nevis Prime Minister Visits National Kaohsiung University of Hospitality and Tourism, Impressed by NKUHT's Hospitality and Tourism Education

Accompanied by Miguel Li-Jey Tsao, Ambassador of the Republic of China to the Federation of Saint Kitts and Nevis, and Jasmine E. Huggins, Ambassador of the Federation of Saint Kitts and Nevis to Taiwan, the Federation of Saint Kitts and Nevis Prime Minister Denzil Douglas visited National Kaohsiung University of Hospitality and Tourism on Mar. 11th (Friday). His Excellency Prime Minister Douglas was received by NKUHT President Chi-Yeh Yung and warmly welcomed by teachers and students of NKUHT. In addition to a tour of the school, the foreign guests enjoyed exquisite delicacies and elegant service during lunchtime, provided by the students of NKUHT's Department of Western Culinary Arts and Department of Baking Technology and Management. His Excellency Prime Minister Douglas particularly

requested to visit NKUHT during his trip to Taiwan. After his visit, Prime Minister Douglas recognized the school's complete teaching facilities and outstanding performance. He anticipates appointing hospitality and tourism professionals of his country to study and pursue further education at NKUHT, as well as conduct an exchange program with NKUHT. During the visit, Ambassador Tsao specified that Prime Minister Douglas has long held a very friendly view of Taiwan, and frequently voiced support for Taiwan at various international events, making his visit to NKUHT especially significant and personally satisfying. NKUHT hopes that its teachers and students will continue to contribute to Taiwan's diplomacy by warmly receiving such honorable foreign guests.

## 推廣教育中心與僑委會合辦 中、高階主廚培訓計畫

本校為協助海外僑胞提升餐館經營競爭力，特別與僑務委員會合作辦理專業台菜廚師培訓，在去年度(99年)辦理「僑營餐館經營實力提升計畫-中、高階主廚培訓班」，學員必須經由中華民國駐外單位或僑教中心推薦，再經僑委會核選出僑營中餐館業者參加培訓，並依中階主廚培訓班結業成績，核選二分之一的優秀學員參加高階主廚班。

「高階主廚培訓班」課程所安排的師資都是擁有多年教學經驗或身經百戰的大廚，其中實作技術教學加入創意元素增加專業程度，課程內容包含專業講座：廚房動線規劃、食材卡路里計算、食材成本分析等，實作課程有蔬果雕刻、創意料理、點心、肉類海鮮烹調等製作。

本次結業式更邀請到6位海外巡迴講師，有到過美東、美西、菲律賓、馬來西亞還有歐洲地區的老師和學員面對面交流，這些專業老師將當地業者所面臨的困境，還有要改進的方向，全都提出來給大家參考分享，僑委會委員長吳英毅也表示，海外僑胞深刻體認台灣美食國際化的挑戰，本次回國也與各國



本校合作辦理中、高階主廚培訓班

華僑間有良好互動交流，且經過高雄餐旅大學的培訓後，對台菜烹調技術更上層樓，對海外經營餐館更具信心。

本校容繼業校長表示多元台灣美食早已建立好口碑，本次僑委會送海外僑商們到本校取經，更是讓海外經營中餐廳的華僑廚技大躍進，學會用最少成本創造最大利潤，讓台灣美食更具競爭力。

## The Extension Education Center and the Overseas Compatriot Affairs Commission Jointly Organize Intermediate and Advanced Chef Training Programs

To help improve the competitiveness of restaurants operated by overseas Taiwanese, National Kaohsiung University of Hospitality and Tourism particularly cooperates with the Overseas Compatriot Affairs Commission to offer programs to train professional chefs in Taiwanese cuisines. The two institutions organized "Enhancing Competitiveness in Restaurants Operated by Overseas Taiwanese: Intermediate and Advanced Chief Training Program" in 2010. To attend the program, overseas Taiwanese restaurant operators must be recommended by diplomatic missions of the Republic of China or culture centers and selected by the Overseas Compatriot Affairs Commission. Of the students in the intermediate chef training program, the top 50% will be able to attend advanced chief training program in accordance with their final scores.

Instructors of the "Advanced Chief Training Program" are chefs with many years of teaching or work experience who enhance the professional level by adding creative elements into the culinary skill classes. Courses in the program include professional seminars on kitchen planning, food calorie calculation and analysis of material costs, along with culinary skill classes such as fruit and vegetable carving, creative cuisines, dessert, meat and seafood cooking, and others.

Organizers of the program invited six lecturers, including those who have participated in overseas tours in the East Coast and the West Coast

of the United States, the Philippines, Malaysia, and Europe, to hold a face-to-face exchange with students during the closing ceremony. The professional lectures shared with the students the predicaments local restaurant operators had faced and directions for improvement. The Minister of the Overseas Compatriot Affairs Commission, Wu, Ying-Yih, said that overseas Taiwanese deeply understood the challenges of internationalizing Taiwanese cuisines and had good interaction and exchanges with other overseas Taiwanese when returning to Taiwan this time. After the training program provided by the NKUHT, their culinary skills in regard to Taiwanese cuisines have advanced, thereby giving them more confidence in running restaurants overseas, Minister Wu said.

NKUHT President Chi-Yeh Yung said that Taiwan's diverse delicacies have become well known around the world, and through the program co-organized by the Overseas Compatriot Affairs Commission, overseas Taiwanese restaurants operators learned from the school and further improved their culinary skills. The students also learned to generate maximum profit with minimum cost, making Taiwanese cuisines even more competitive, Yung said.