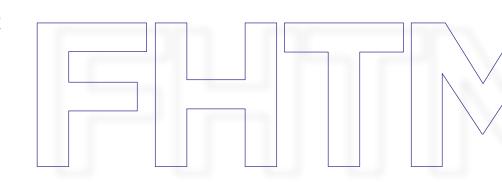


# FACULTY OF HOSPITALITY AND TOURISM MANAGEMENT

酒店與旅遊管理學院

# 酒店與旅遊 管理學院 Faculty of Hospitality and Tourism Management









**)** 門科技大學酒店與旅遊管理學院秉承"意誠格物"之校訓,為本科生和研究生提供優質的旅遊、酒店與餐飲管理課程。

本學院為一個世界級的機構並著眼於全球性思考。自 2007 年獲得由聯合國世界旅遊組織頒發旅遊教育質量的認證後,經過聯合國世界旅遊組織(UNWTO)的全面考核和綜合評估,旅遊管理博士學位課程、酒店管理學士學位課程及餐飲管理學士學位課程全部以高分獲得 TedQual 品質旅遊教育首次三年期認證。而國際旅遊管理學士學位課程以及國際旅遊管理碩士學位課程均成功獲得 TedQual 品質旅遊教育認證之最長四年續期。此外,酒店與旅遊管理學院在 2021 年濟身於軟科世界一流學科排名全球前 100 名。酒店與旅遊管理學院同時亦為 PATA 及 CHRIE 的成員。

我們擁有一支優秀、專業和國際化的教師隊伍。他們具有深厚學術造詣、豐富教學經驗、崇高敬業精神,對學生關懷備至。我們還擁有校園內領先的教學餐廳"季節餐廳"以及由我們學生管理的訪客宿舍。此外,還有四間設備新穎齊全的廚藝實驗室,為學生提供最完善及先進的教學設施及實踐培訓環境。

本學院積極參與世界各地如美國、日本、韓國、瑞士與新西蘭等交流及研究項目,同時也為學生提供各類型的海外實習項目。除了課堂理論知識,學生更能獲取廚藝、餐飲及酒店管理的寶貴實踐經驗。學院多年來,本學院培養的畢業生紛紛投身款待旅遊業相關工作,成為行業精英,為澳門及其他地區培育新一代複合性人才,助力澳門作為世界旅遊休閒中心的地位。





# 計劃要點 ■

- 課程旨在培養具有專業管理技能的高級管理人才。
- 爲學生提供教學廚房、教學餐廳、大學訪客宿舍和相關會展企業 等體驗式學習。
- 學生將通過組織策劃大型會議活動提升領導才能。
- 學院多元化的師資團隊為高素質人才的培育提供高水準教學保障。
- 畢業生可獲得知名企業專設實習機會。
- 酒店與旅遊管理學院與相關行業專家合作交流、培育專才。
- 學生將有機會前往美國、歐洲等國家及地區深造學習。

# 酒店和旅遊管理專業學生的職業前景

# 國際旅遊管理學士學位 -

- 活動策劃和管理
- 婚禮策劃師 • 郵輪管理
- 娛樂和休閒管理
- 高爾夫鄉村俱樂部管理
- 酒店管理
- 酒店旅遊信息技術
- 旅遊規劃與發展
- 會議策劃
- 博彩業管理

# • 航空公司客戶服務管理

- 智慧旅遊管理
- 文化旅遊目的地管理
- 文化創意產業策劃
- 零售業及品牌管理

### 酒店管理學士學位 ———

- 酒店和度假村管理
- 水療和度假村管理
- 酒店餐飲管理
- 博彩管理
- 郵輪管理
- 高爾夫鄉村俱樂部管理
- 酒店旅遊信息技術
- 酒店會議管理
- 會所及會籍管理
- 物業管理

### 餐飲管理學士學位 -

- 酒店餐飲管理
- 郵輪餐飲管理
- 餐廳管理和創業
- 餐飲服務
- 飲品經銷
- 烹飪創新
- 餐廳和廚房設計
- 葡萄酒品嘗和分銷
- 美食設計
- 航空食品和飲料管理

▶ 中山大學彭青教授進行分享與演講題為「酒店業產品創新與發展研究」學術講座 Academic Seminar "The Innovation and Development of Hotel Products" by Professor Peng Qing, Sun Yat-Sen University





◀ 參訪孫中山先生故居及翠亨村 Visited the Former Residence of Sun Yat-sen, Cuiheng Village

課 程 Program	專業/範疇 Major / Area	修讀年期 Duration of Study (Year)	授課語言 Medium of Instruction
旅遊管理博士 Doctor of Philosophy in Tourism Management	酒店管理 / 會展管理 / 博彩管理 / 文化遺產管理 / 旅遊產業可持續發展 Hospitality Management / MICE Management / Gaming Management / Cultural Heritage Tourism / Sustainable Tourism Development	3	中 / 英 Chinese/English
國際旅遊管理碩士 Master of International Tourism Management	會展與節慶管理 / 博彩管理 / 旅遊規劃與管理 / 酒店管理 MICE and Event Management / Gaming Management / Tourism Planning and Management / Hotel Management	2	中 / 英 Chinese/English
酒店管理碩士 Master of Hotel Management	酒店管理 Hotel Management	2	中 / 英 Chinese/English
國際旅遊管理學士 Bachelor of International Tourism Management	會展管理/博彩業管理/酒店管理/文化旅遊管理/智慧旅遊/服務質素和零售管理 MICE Management / Gaming Business Management / Hotel Management / Cultural Tourism Management / Smart Tourism / Service Quality and Retail Management	4	中 / 英 Chinese/English
酒店管理學士 Bachelor of Hotel Management	酒店管理 Hotel Management	4	中 / 英 Chinese/English
餐飲管理學士 Bachelor of Food and Beverage Management	廚藝學 / 餐廳管理 Culinary Art / Restaurant Management	4	中 / 英 Chinese/English

With the school motto "Sincerity in Seeking Knowledge and Improvement of Ability and Quality" in mind, the Faculty of Hospitality and Tourism Management (FHTM) at Macau University of Science and Technology offers high-quality undergraduate and graduate programs in the fields of hospitality and tourism management.

The Faculty thinks globally and is a world-class institution. FHTM was first accredited by TedQual (Tourism Education Quality) certification from the United Nations World Tourism Organization (UNWTO) in 2007. Recently, after a comprehensive audit, TedQual announced that all programs in FHTM are granted certification with high scores:

- Doctor of Philosophy in Tourism Management
- Master in International Tourism Management
- Bachelor in International Tourism Management
- Bachelor in Hotel Management
- Bachelor in Food and Beverage Management

In addition, the Faculty of Hospitality and Tourism Management ranked among top 100 in the Shanghai Ranking's Global Ranking of Academic Subjects in 2021 and is a proud member of PATA (Pacific Asia Travel Association) and CHRIE (Council on Hotel, Restaurant and Institutional Education).



▲ 同學在訪客宿舍大堂前台進行實習演練 Students practice at the front desk

The Faculty boasts a team of highly professional, scholastic and internationalized teaching staff with rich teaching experience, sharing a sense of professional dedication in caring and nurturing our students. We have the leading teaching restaurant "The Seasons", and a Guest House operated by our students. What's more, the four newly built and comprehensively equipped culinary laboratories provide our students with the best possible learning and practicing environment.

The Faculty has actively participated in international exchange programs and research projects in countries like United States, Japan, Switzerland, South Korea, New Zealand, etc., it has also been involved in various study-abroad programs as well. Beside the theoretical knowledge, the laboratories offer both hands-on experience and in-depth knowledge of culinary arts and hotel and restaurant management. Over the years, the Faculty graduates who have devoted themselves to the hospitality and tourism sector, and who are now becoming industry leaders. The Faculty has cultivated for Macao a new

generation of talents with multiple skills, contributing to Macao's positioning as a World Centre of Tourism and Leisure.



▲ 同學在季節 - 科大廚藝餐廳學習品酒 Wine Tasting Learning in The Seasons-MUST Training Restaurant

### PROGRAM HIGHLIGHTS

- Business focused curriculum preparing students for management roles
- Experiential learning in premier commercial kitchens, restaurants, university guest house, and event venues
- Leadership experience gained through planning and executing high-profile events
- Supportive faculty with diverse industry backgrounds

- Required professional internship provides valuable work experience prior to graduation
- Relationships with industry professionals who support the FHTM Faculty
- Hospitality study abroad experiences in US, Europe, and other locations.

# **Career Options for Students of Hospitality and Tourism Management**

# Bachelor of International Tourism Management (BITM)

- Event Planning and Management
- Wedding Planner
- Cruise Ship Management
- Entertainment and Leisure Management
- Golf and Country Club
  Management
- Hotel Management
- Information Technology for Hospitality and Tourism
- Tourism Planning and Development
- Meetings and Convention Planning

- Gaming Management
- Airline Customer Service Management
- Smart Tourism Management
- Cultural Tourism Destination
  Management
- Cultural and Creative Industry Planning
- Retail and Brand Management

### Bachelor of Hotel Management (BHM)

- Hotel and Resort Management
- Spas and Resort Management
- Hotel Food and Beverage Management
- Gaming Management
- Cruise Ship Management
- Golf and Country Club
  Management
- Information Technology for Hotels and Resorts
- Hotel Conference Operations
- Club and Membership Management
- Property Management

# Bachelor of Food and Beverage Management (BFBM)

- Hotel Food and Beverage
  Management
- Cruise Ship Food and Beverage Management
- Restaurant Management and Entrepreneurship
- Catering Services
- Beverage Distribution
- Chef and Culinary Innovation
- Restaurant and Kitchen Design
- Wine Tasting and Distribution
- Food Stylist
- Airline Food and Beverage Management

▶ 澳門科技大學酒店與旅遊管理學院舉辦「金沙中國米芝蓮星級名廚 Justin Paul 廚藝示範工作坊」

The Faculty of Hospitality and Tourism Management Hold Culinary Demonstration Workshop by Michelin-starred Chef Justin Paul from Sands China at M.U.S.T.



### 查詢 Enquiries

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