



澳門科技大學
MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY

FHSTM

酒店與旅遊 管理學院

**FACULTY OF HOSPITALITY
& TOURISM MANAGEMENT**



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

FHTM

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。澳門作為一個中西文化融合的國際城市，已成為全球最主要的旅遊休閒中心之一，在 2017 年更獲評定為聯合國教科文組織“創意城市美食之都”。澳門擁有多元化的旅遊業發展態勢和豐富的國際級酒店資源，是世界級的旅遊業產學研基地，為學生學習提供無限可能。學院緊貼世界潮流，提倡體驗式教學，十分重視理論和案例教學相結合，著重培養學生實際能力和專業素質，以適應未來國際化的發展趨勢。

我們優秀的本科專業包括：國際旅遊管理，酒店管理及餐飲管理。國際旅遊管理學士學位課程旨在培養澳門及大灣區旅遊行業的專業人士，提升旅遊專業人士的專業素質、服務水準以及整個行業的競爭力。酒店管理學士學位課程的總體定位是為了培養具備專業知識與素養的酒店管理人才。餐飲管理學士學位課程則旨在培養具備管理知識的專業廚師長、餐飲行業管理者及餐廳經營者等。



▲ 澳門科技大學酒店與旅遊管理學院與美高梅簽署「旅遊+」人才培育合作備忘錄
Faculty of Hospitality and Tourism Management of Macau University of Science and Technology and MGM Held a Talent Development Partnership For Tourism+ MOU Signing Ceremony



▲ 學生參觀澳門銀河酒店 Students Visited the Galaxy Hotel



▲ 澳門科技大學酒店與旅遊管理學院舉辦 2021 年度聖誕晚宴
The Faculty of Hospitality and Tourism Management of Macau University of Science and Technology held the Christmas Gala Dinner 2021

研究生課程主要包括國際旅遊管理碩士學位課程、酒店管理碩士學位課程以及旅遊管理博士學位。國際旅遊管理碩士學位課程為培養高級旅遊管理人才而設立，課程設有三個專業範疇：會展與節慶管理、旅遊規劃與管理和酒店管理。酒店管理碩士學位課程為培養高級酒店管理人才而設立，課程涵蓋課程學習、實習和學位論文三個部分。同時，本課程強調理論與實踐相結合，以案例教學為主，著重培養學生實際應用能力和專業素質，適應未來酒店業對中高端人才的需求發展趨勢。旅遊管理博士學位課程旨在培養具有創新性和前瞻性高學術水平的專業人才。

本學院為一個世界級的機構並著眼於全球性思考。自 2007 年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獲得由聯合國世界旅遊組織 (UNWTO) 頒發旅遊教育質量 (TedQual) 的認證後，於 2021 年再次成功獲得 TedQual 品質旅遊教育認證之最長四年續期，而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。此外，酒店與旅遊管理學院旅遊休閒管理在 2022 年躋身於軟科世界一流學科排名全球 100 名。酒店與旅遊管理學院同時亦為 PATA, APTA 及 CHRIE 的成員，更於 2021 年當選新一屆亞太旅遊協會澳門分會理事長。

酒店與旅遊管理學院致力於通過理論和實踐課程、創新學習活動以及與行業專家的互動，為學生提供卓越的教育，培養國際旅遊酒店業的領導人才。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，包括烘焙廚藝實驗室、基礎廚藝實驗室、綜合廚藝實驗室和品酒及餐飲教室，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。此外，學院還定期邀請著名學者、行業精英舉辦“酒旅名家論壇”、“旅遊業大師講座”、“酒店大師講座”、“餐廳大師講座”以及“名廚走進科大”廚藝示範活動等。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。

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。
- 為學生提供教學廚房、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

升讀著名大學

- 瑞士洛桑酒店管理學院
- 英國劍橋大學
- 英國愛丁堡大學
- 英國倫敦國王學院
- 香港中文大學
- 英國曼徹斯特大學
- 格里昂高等教育學院
- 英國倫敦大學學院
- 香港大學
- 澳洲墨爾本大學
- 瑞士酒店管理大學
- 新加坡國立大學



▲ 澳門科技大學酒店與旅遊管理學院與廈門大學管理學院簽署合作備忘錄
Faculty of Hospitality and Tourism Management of Macau University of Science and Technology Held a MOU Signing Ceremony with School of Management of Xiamen University

▼ 澳門科技大學酒店與旅遊管理學院餐飲管理學生參加澳門新葡京酒店薄餅製作工作坊
Food and Beverage Management Students from The Faculty of Hospitality and Tourism Management Participated in a Pizza Workshop at the Grand Lisboa Hotel



▲ 澳門科技大學酒店與旅遊管理學院舉辦「永利餐飲管理學院黎浩然師傅廚藝示範工作坊」
The Faculty of Hospitality and Tourism Management of Macau University of Science and Technology Held the Culinary Demonstration Workshop with Chef Daniel Lai from Wynn Food & Beverage Academy



▲ 學生參觀倫敦人酒店 Field Trip to The Londoner Hotel



▲ 澳門旅遊局文綺華局長主講「復甦之路——新冠疫情後的澳門旅遊業」
Seminar by Ms. Maria Helena de Senna Fernandes, Director of Macau Government Tourist Office

專業認可度



獲得 TedQual 品質旅遊教育認證之最長四年續期：

- 國際旅遊管理學士學位課程
- 國際旅遊管理碩士學位課程

Certification with 4 Years Renewal:

- Bachelor of International Tourism Management
- Master of International Tourism Management



獲得 TedQual 品質旅遊教育首次三年期認證：

- 旅遊管理博士學位課程
- 酒店管理學士學位課程
- 餐飲管理學士學位課程

First Certification with 3 Years Renewal:

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



酒店與旅遊管理學院為 PATA 的成員
A member of PATA
(Pacific Asia Travel Association)



酒店與旅遊管理學院為 CHRIE 的成員
A member of CHRIE (Council on Hotel,
Restaurant and Institutional Education)

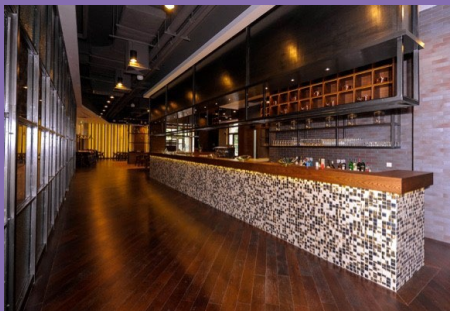


APTA
Asia Pacific Tourism Association

酒店與旅遊管理學院為 APTA 的成員
A member of APTA (Asia Pacific Tourism Association)

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	英 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 / 文化旅游管理 / 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	英 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

* 該課程 2023/2024 學年暫不開放招生。The course will not be offered in 2023/2024 academic year.



▲ 季節 (教學餐廳)
The Seasons (M.U.S.T. Training Restaurant)



▲ 公寓式酒店 (教學及實習酒店)
Guest House (Training Hotel)



▲ 電腦實驗室
Computer Laboratory

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. Macao has become one of the world’s premier tourism center, and was officially designated a UNESCO Creative City of Gastronomy in 2017. Macao has a diverse tourism development trend and rich international hotel resources, which offers a world-class tourism industry-university-research base, providing unlimited possibilities for students to study. The Faculty closely follows the trend of the world, advocates experiential teaching, attaches great importance to the combination of theory and applied teaching, and focuses on cultivating students' practical ability and professional quality to adapt to the future development trend of internationalization.

The Bachelor of International Tourism Management (BITM) was created in order to train professionals for the gaming and tourism industry. Better trained and highly qualified professional can ably provide services that conform to international standards and increase the competitiveness of the entire industry. The positioning of Bachelor of Hotel Management (BHM) is to train professional hotel management talents. The Bachelor of Food and Beverage Management (BFBM) program aims to train professional chefs,

catering industry managers and restaurant operators with management knowledge.

The postgraduate program includes the Master of International Tourism Management (MITM), the Master of Hotel Management (MHTM) and the Doctor of Philosophy in Tourism Management (DPTM). The Master of International Tourism Management (MITM) was created in order to train senior professionals for the gaming and tourism industry. This program has three area of specialization: MICE and Event Management, Tourism Planning and Management and Hotel Management. The Master of Hotel Management (MHTM) was created in order to train senior professionals for the hotel industry. This program has lecture learning, internship, and academic thesis. This program emphasizes the combination of theory and practice and focuses on cultivating the students as senior professionals for the hotel industry. The Doctor of Philosophy in Tourism Management (DPTM) program aims to train tourism professionals who will be able to promote the philosophy of tourism with high academic standards.

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 2022 and is a

proud member of PATA (Pacific Asia Travel Association), CHRIE (Council on Hotel, Restaurant and Institutional Education) and APTA (Asia Pacific Tourism Association). Macau University of Science and Technology was elected chairman of the Executive Committee in Pacific Asia Travel Association Macau Chapter in 2021.

The Faculty of Hospitality and Tourism Management is committed to providing students with theoretical and practical courses and innovative learning activities. 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 including Baking and Pastry Laboratory, Fundamental Laboratory, Culinary Laboratory and Wine & Beverage Laboratory, 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. In addition, the Faculty also regularly invites famous scholars and industry elites to hold "Distinguished Scholar Forum of Hospitality and Tourism", "Seminars by Masters from Tourism Industry", "Seminars by Hotel Managers", "Seminars by F&B Managers" and "Culinary Demonstration Workshop". The Faculty expects that these events will enable students to have an up-close and personal experience with experts, so that they can learn from them, and broaden their horizons.



▲ 品酒及餐飲教室
Wine & Beverage Laboratory



▲ 基礎廚藝室
Fundamental Laboratory



▲ 烘焙廚藝室
Baking and Pastry Laboratory



▲ 綜合廚藝室
Culinary Laboratory

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

Further Study in Top Rank Universities

- EHL Hospitality Business School
- Glion Institute of Higher Education
- Swiss Hotel Management School
- Hong Kong Polytechnic University
- University of Cambridge
- University College London
- National University of Singapore
- University of Edinburgh
- University of Hong Kong
- University of Melbourne
- King's College London
- The Chinese University of Hong Kong
- University of Manchester



▲ 銀娛澳門盃—第十二屆青少年國情知識競賽“亞軍”
Galaxy Entertainment Group Macau Cup – The 12th Youth National Knowledge Competition “Runner-up”



▲ 美高梅土生葡菜廚藝比賽“冠軍”
MGM Macanese Cuisine Culinary Contest “The Championship”



▲ 2022 PATA 旅遊業英文演講比賽“冠軍”
2022 PATA Student Talk in Macao “The Championship”



▲ 全國高校商業精英挑戰賽—永利學院盃“冠軍”
China University Business Elite Challenge - Wynne Academy Cup “The Championship” -2021 Hotel Management Innovation Competition



▲ 第八屆澳門大專生土生菜廚藝比賽“亞軍”
The 8th Young Macanese Chef Competition “Runner-up”



▲ 2021/2022 澳門大專院校學生會議活動策劃比賽
2021/2022 Macao Tertiary Institution Students Conference Challenge



▲ 第六屆亞洲展覽會議協會聯盟亞洲會展青年競賽“最佳主題服裝獎”
The 6th AFECA Asia MICE Youth Challenge “The Best Theme Attire Award”

查詢 Enquiries

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